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EUROPEAN COMMISSION

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***This document does not necessarily represent the views of the Commission***

# Working document on a draft

**COMMISSION IMPLEMENTING REGULATION**

**of**

**amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives**

**(Text with EEA relevance)**

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**COMMISSION IMPLEMENTING REGULATION**

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**amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives**

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THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives[1], and in particular Article 10, Article 30(1) and Article 30(5) thereof,

Whereas:

(1) Regulation (EC) No 1333/2008 provides for the establishment of a Union list of food additives approved for use in foods and their conditions of use.

(2) Food additives which are currently permitted for use in foods under European Parliament and Council Directive 94/35/EC of 30 June 1994 on sweeteners for use in foodstuffs[2], European Parliament and Council Directive 94/36/EC of 30 June 1994 on colours for use in foodstuffs[3] and European Parliament and Council Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners[4], should be included in Annex II to Regulation (EC) No 1333/2008 after a review of their compliance with Articles 6, 7 and 8 thereof. The review should not include a new risk assessment by the European Food Safety Authority (hereinafter "the Authority"). Food additives and uses which are no longer needed shall not be entered in Annex II to that Regulation.

(3) Only food additives included in the Union list set out in Annex II to Regulation (EC) No 1333/2008 may be placed on the market and used in foods under the conditions of use specified therein. The additives should be listed on the basis of the categories of

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1 OJ L 354, 31.12.2008, p. 16.
2 OJ L 237, 10.9.1994, p. 3.
3 OJ L 237, 10.9.1994, p. 13.
4 OJ L 61, 18.3.1995, p. 1.

food to which they may be added. In order to facilitate the transfer and to enhance transparency of the authorisation procedure, it is appropriate to develop a new food categorisation system which will form the basis of Annex II.

(4) The established Codex Alimentarius General Standard for Food Additives[5], food category system has been used as a starting point for developing the Union system. However, that system needs to be adapted to take into account the specificity of the existing food additive authorisations in the Union. Current sector specific Union provisions on foods have been taken into account. The categories are created with the sole purpose of listing the authorised additives and their conditions of use.

(5) For reasons of clarity it is necessary to list food additives in groups for authorisation for certain foods. Guidance should be provided to describe the different categories in order to ensure uniform interpretation. When necessary, interpretation decisions can be adopted in accordance with Article 19 of Regulation (EC) No 1333/2008 in order to clarify whether or not a particular food belongs to a certain category of food.

(6) Nitrites (E 249 – 250) are needed as a preservative in meat products to control the possible growth of harmful bacteria, in particular Clostridium botulinum. The use of nitrites in meat may however lead to formation of nitrosamines which are carcinogenic substances. The current authorisation of nitrites as food additives makes a balance between these effects, taking into account the scientific opinion of the Authority and the need to maintain certain traditional foods on the market. For some traditionally manufactured meat products maximum residual limits were set out in Annex III to Directive 95/2/EC. Those limits should be maintained in adequately specified and identified products; however it should be clarified that the limits apply at the end of the production process. In addition, the Commission will consult Member States, the stakeholders and the Authority to discuss the possibility to reduce the current maximum limits in all meat products and to further simplify the rules for the traditionally manufactured products. Depending on the outcome of such consultation, the Commission will consider whether it is appropriate to propose an adaptation to the maximum levels of nitrites that may be added to certain meat products.

(7) For prepared table water covered by category 14.1.1, the only permitted additives should be phosphoric acid and phosphates. Taking into account that Annex II to Regulation (EC) No 1333/2008 is intended to further harmonize the use of food additives in foods in the Union and to ensure the effective functioning of the internal market, mineral salts which are added to prepared waters for standardization purposes should not be not considered as additives and, therefore, should not fall within the scope of this Regulation.

(8) All currently authorised food additives are subject to a re-evaluation by the Authority in accordance with Commission Regulation (EU) No 257/2010[6] that sets up a programme for the re-evaluation of approved food additives. The re-evaluation of food additives is being carried out in accordance with the priorities laid down in that Regulation.

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5 GSFA, Codex STAN 192-1995.

6 OJ L 80, 26.3.2010, p. 19.

(9) In January 2008, the Authority adopted an opinion on lycopene[7] in which it derived an Acceptable Daily Intake (ADI) of 0.5 mg/kg bw/day for lycopene (E 160d) from all sources and that the potential intake might exceed the ADI, particularly for children. The use of lycopene as a food colour should therefore be restricted.

(10) In September 2009, the Authority adopted scientific opinions on sunset yellow (E 110)[8], quinoline yellow (E 104)[9] and ponceau 4R (E 124)[10]. Based on the dietary exposure assessment in the scientific opinions, the Authority concluded that, in the case of quinoline yellow and ponceau 4R at the maximum levels of use, intake estimates at the mean and the high percentiles are generally above the ADI. Also for sunset yellow exposure may be too high in particular for 1 to 10 year old children. The intake estimates are calculated based on the use levels provided by the food industry in 2009. The Commission is revising the current authorised uses and use levels in order to verify that the exposure to these substances is safe for the consumer and it plans to prepare a new proposal with the revised levels by [July 2011].

(11) In its opinion on the Safety of aluminium from dietary intake adopted on 22 May 2008 the Authority concluded that the exposure might be too high in a significant part of the European population. The Authority could not conclude on the specific sources contributing to the aluminium content of a particular food, such as the amount inherently present, the contributions from use of food additives, and the amounts released to the food during processing and storage from aluminium-containing foils, containers, or utensils. In order to reduce exposure to aluminium the use of certain aluminium containing food additives should be restricted. The Commission is preparing measures to limit exposure to aluminium containing additives and intend to prepare a proposal with revised levels by [September 2011]

(12) The stakeholders were requested to provide information about the use and the need to use the food colours as listed in Annex V to Directive 94/36/EC. Some of those food colours are currently not used in some of the food categories listed in that Annex. However, some of those authorised colours should be maintained on the list as they may be needed to replace or partly replace colours that might raise concern to the Authority during re-evaluation. At this stage the number of authorised food colours can be reduced in the following food categories: flavoured processed cheese, preserves of red fruit, fish paste and crustacean paste, precooked crustacean and smoked fish.

(13) Food colour ethyl ester of beta-apo-8'-carotenoic acid (C 30), E 160f, is not offered anymore by the manufacturer and re-evaluation of this substance by the Authority is no longer supported by the business operators. Therefore, this additive should not be included in the Union list.

(14) The use of food colour canthaxanthin, E 161g, is authorised only in "Saucisses de Strasbourg". The Commission was informed that this food colour is no longer used. Therefore, the authorisation of use of this additive in Saucisses de Strasbourg should not be included in the Union list. However Directive 2009/35/EC of the European Parliament and of the Council of 23 April 2009 on the colouring matters which may be

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7 The EFSA Journal (2008) 674, p. 1.
8 EFSA Journal 2009; 7(11):1330.
9 EFSA Journal 2009; 7(11):1329.
10 EFSA Journal 2009; 7(11):1328.

added to medicinal products lays down that Member States shall not authorise, for the colouring of medicinal products for human and veterinary use any colouring matters other than those covered by Annex I to Directive 94/36/EC. Canthaxanthin is currently being used in some medicinal solid dosage forms and products. The additive should therefore remain on the list of authorised additives.

(15) Commission Regulation (EC) No 884/2007 of 26 July 2007 on emergency measures suspending the use of Red 2G, E 128, as food colour[11] suspended the use of the colour and the placing on the market of foods containing this colour. Therefore, Red 2G, E 128, should not be included in the Union list.

(16) During the re-evaluation by the Authority it appeared that the food colour, brown FK, E 154, only authorised in *Kippers*, is no longer used. During its re-evaluation, the Authority could not conclude on the safety of this substance due to the deficiencies in the available toxicity data[12]. Therefore, this additive should not be included in the Union list.

(17) The anti-caking agent silicon dioxide (E 551) is currently authorised under Directive 95/2/EC for a variety of uses. This food additive has been allocated an Acceptable Daily Intake (ADI) 'not specified' by the Scientific Committee on Food in its opinion of 18 May 1990[13]. There is a technological need to extend its uses to a higher level than is currently authorised for salt substitutes. Such use would benefit the consumer by providing anti-caking salt substitutes for sale in hot and humid European countries, since currently caking effects result in an inconvenient and often impossible usage of salt substitutes. Therefore, it is appropriate to authorise an increased maximum limit for salt substitutes.

(18) The Authority assessed the information on the safety of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements and in solid foods for special medical purposes. In its opinion of 10 February 2010, the Authority concluded that those uses are of no safety concern, since basic methacrylate copolymer is virtually not absorbed from the gastrointestinal tract after oral administration. The additive is expected to play a technological role by moisture protection and taste masking of various nutrients in combination with a fast release of the nutrient in the stomach. Therefore, it is appropriate to authorise the use of basic methacrylate copolymer as a glazing agent/coating agent in solid food supplements as defined in Article 2 of Directive 2002/46/EC of the European Parliament and of the Council[14] at a level of 100 mg/kg. This new food additive should be assigned the E number E 1205.

(19) It is necessary to regulate the use of additives in table-top sweeteners as defined in point (g) of Article 3(2) of Regulation (EC) No 1333/2008. Those preparations containing permitted sweeteners are intended for sale to the final consumer as a substitute for sugar. The need for additives may be different depending on the different forms in which they are presented: liquid, powder and tablet form.

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11 OJ L 195, 27.7.2007, p. 8.

12 EFSA Journal 2010;8(4):1535.

13 Opinion of the Scientific Committee for Food on a first Series of Food Additives for various technological functions, Reports of SCF (25th series, 1991).

14 OJ L 183, 12.7.2002, p. 51.

16 OJ L 10, 12.1.2002, p. 47.

(20) The transfer of food additives to Annex II of Regulation (EC) No 1333/2008 should be considered as complete in accordance with Article 34 of that Regulation from the date of application of amendments introduced by this Regulation. Until then, the provisions of Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6) and (8) to (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and Annexes to these Directives should continue to apply.

(21) The current uses of additives covered by Articles 6, 7 and 8 of Regulation (EC) No 1333/2008, should not be affected by their transfer to the Union list. However, a transitional period should be provided in order to allow business operators to comply with the provisions of this Regulation.

(22) It is necessary to clarify the exception to the carry-over principle in a compound food other than as referred to in Annex II as laid down in point (a) of Article 18(1) of Regulation (EC) No 1333/2008. In Article 3 of Directive 95/2/EC and Article 3 of Directive 94/36/EC this exception applied to the foods that are now listed in Tables 1 and 2 respectively. In other compound foods belonging to the categories listed in part E (such as soups, sauces, salads etc) the carry over principle should continue to apply.

(23) The measures provided for in this Regulation are in accordance with the opinion of the […] Committee, and neither the European Parliament nor the Council has opposed them,

HAS ADOPTED THIS REGULATION:

*Article 1*
*Amendment to Regulation (EC) No 1333/2008*

Annex II to Regulation (EC) No 1333/2008 is replaced by the text of the Annex to this Regulation.

*Article 2*
*Transitional provisions*

1. Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from … [*18 months after entry into force of this regulation e.g. 1 March 2013*].

2. By derogation to paragraph 1, the following entries in Annex II to Regulation (EC) No 1333/2008, as amended by this Regulation, shall apply from the date of entry into force of this Regulation:

   (a) in point 3 of part B , the entry concerning basic methacrylate copolymer (E 1205) ;

   (b) in point 12.1.2. of Part E , the entry concerning the use of silicon dioxide (E 551) in salt substitutes;

   (c) in point 17.1 of Part E, the entrys concerning the use of basic methacrylate copolymer (E 1205) in food supplements supplied in solid form.

3. Article 2(1), (2) and (4) of Directive 94/35/EC, Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Articles 2 and 4 of Directive 95/2/EC and the Annexes to those directives shall cease to apply from … [*12 months after entry into force of this regulation e.g. 1 September 2012*].

4. By derogation to paragraph 3 , the entry in Annex IV to Directive 95/2/EC concerning of use of silicon dioxide (E 551) in salt substitutes shall cease to apply from the date of entry into force of this Regulation.

5. Foods that have been lawfully placed on the market before …[*18 months after entry into force of this regulation e.g. 1 March 2013*]., but do not comply with this regulation, may continue to be marketed until their date of minimal durability or use-by-date.

*Article 3*

Commission Regulation (EC) No 884/2007 is repealed as from … [*18 months after entry into force of this regulation e.g. 1 March 2013*].

*Article 4*

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in the Member States.

Done at Brussels,

*For the Commission*
*José Manuel BARROSO*
*The President*

**ANNEX**

Annex II to Regulation EC (No) 1333/2008 is replaced by the following:

"*ANNEX II*

Union list of food additives approved for use in foods and conditions of use



## PART A:

### 1. INTRODUCTION

This Union list includes:

– the name of the food additive and its E number;

– the foods to which the food additive may be added;

– the conditions under which the food additive may be used;

– restrictions on the sale of the food additive directly to the final consumer.

### 2. GENERAL PROVISIONS ON LISTED FOOD ADDITIVES AND CONDITIONS OF USE

1. Only the substances listed in Part B may be used as additives in foods.

2. Additives may only be used in the foods and under the conditions set out in Part E of this Annex.

3. In Part E of this Annex, foods are listed on the basis of food categories set out in Part D of this Annex and additives are grouped on the basis of definitions set out in Part C of this Annex.

4. Aluminium lakes prepared from the listed colours are authorised.

5. The colours E 123, E 127, E 160b, E 173 and E 180, may not be sold directly to the consumer.

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

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

8. The carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008, shall not apply to foods listed in Table 1, as regards food additives in general, and in Table 2, as regards food colours.

**Table 1: Foods in which the presence of an additive may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008**

| | |
|---|---|
| 1 | Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008 |
| 2 | Honey as defined in Directive 2001/110/EC[16] |
| 3 | Non-emulsified oils and fats of animal or vegetable origin |
| 4 | Butter |
| 5 | Unflavoured pasteurised and sterilised (including UHT) milk and unflavoured plain pasteurised cream (excluding reduced fat cream) |
| 6 | Unflavoured fermented milk products, not heat treated after fermentation |
| 7 | Unflavoured buttermilk (excluding sterilised buttermilk) |
| 8 | Natural mineral water as defined in Directive 2009/54/EC[17] and spring water and all other bottled or packed waters |
| 9 | Coffee (excluding flavoured instant coffee) and coffee extracts |
| 10 | Unflavoured leaf tea |
| 11 | Sugars as defined in Directive 2001/111/EC[18] |
| 12 | Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC[19] |

[17] OJ L 164, 26.6.2009, p. 45.
[18] OJ L 10, 12.1.2002, p. 53.
[19] OJ L 124, 20.5.2009, p. 21.

**Table 2: Foods in which the presence of a food colour may not be permitted by virtue of the carry over principle set out in Article 18(1)(a) of Regulation (EC) No 1333/2008**

| | |
|---|---|
| 1 | Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008 |
| 2 | All bottled or packed waters |
| 3 | Milk, full fat, semi-skimmed and skimmed milk, pasteurised or sterilised (including UHT sterilization) (unflavoured) |
| 4 | Chocolate milk |
| 5 | Fermented milk (unflavoured) |
| 6 | Preserved milks as mentioned in Directive 2001/114/EC[20] (unflavoured) |
| 7 | Butter-milk (unflavoured) |
| 8 | Cream and cream powder (unflavoured) |
| 9 | Oils and fats of animal or vegetable origin |
| 10 | Ripened and unripened cheese (unflavoured) |
| 11 | Butter from sheep and goats' milk |
| 12 | Eggs and egg products as defined in Regulation (EC) 853/2004[21] |
| 13 | Flour and other milled products and starches |
| 14 | Bread and similar products |
| 15 | Pasta and gnocchi |
| 16 | Sugar including all mono and disaccharides |
| 17 | Tomato paste and canned and bottled tomatoes |
| 18 | Tomato-based sauces |
| 19 | Fruit juice and fruit nectar as mentioned in Directive 2001/112/EC[22] and vegetable juice and vegetable nectars |
| 20 | Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms |

[20] OJ L 15, 17.1.2002, p. 19.
[21] OJ L 139, 30.4.2004, p. 55.
[22] OJ L 10, 12.1.2002, p. 58.

| | |
|---|---|
| 21 | Extra jam, extra jelly, and chestnut purée as mentioned in Directive 2001/113/EC[23]; crème de pruneaux |
| 22 | Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients |
| 23 | Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC[24] |
| 24 | Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and chicory; tea, herbal and fruit infusions and cereal preparations for infusions, as well as mixes and instant mixes of these products |
| 25 | Salt, salt substitutes, spices and mixtures of spices |
| 26 | Wine and other products covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XIb[25] |
| 27 | Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation 110/2008[26], spirits (preceded by the name of the fruit) obtained by maceration and distillation and London Gin (Annex II paragraphs 16 and 22 of, respectively)<br><br>Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà as defined in Annex II, paragraphs 38 and 39 of Regulation (EC) No 110/2008, respectively |
| 28 | Sangria, Clarea and Zurra as mentioned in Regulation (EEC) No 1601/91[27] |
| 29 | Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XIb |
| 30 | Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children |
| 31 | Honey as defined in Directive 2001/110/EC |
| 32 | Malt and malt products |

## PART B: LIST OF ALL ADDITIVES

### 1. Colours

[23] OJ L 10, 12.1.2002, p. 67.
[24] OJ L 197, 3.8.2000, p. 19.
[25] OJ L 299, 16.11.2007, p. 1.
[26] OJ L 39, 13.2.2008, p. 16.
[27] OJ L 149, 14.6.1991, p. 1.

| E-number | Name |
|---|---|
| E 100 | Curcumin |
| E 101 | Riboflavins |
| E 102 | Tartrazine |
| E 104 | Quinoline Yellow |
| E 110 | Sunset Yellow FCF/Orange Yellow S |
| E 120 | Cochineal, Carminic acid, Carmines |
| E 122 | Azorubine, Carmoisine |
| E 123 | Amaranth |
| E 124 | Ponceau 4R, Cochineal Red A |
| E 127 | Erythrosine |
| E 129 | Allura Red AC |
| E 131 | Patent Blue V |
| E 132 | Indigotine, Indigo carmine |
| E 133 | Brilliant Blue FCF |
| E 140 | Chlorophylls and chlorophyllins |
| E 141 | Copper complexes of chlorophylls, chlorophyllins |
| E 142 | Green S |
| E 150a | Plain caramel[28] |
| E 150b | Caustic sulphite caramel |
| E 150c | Ammonia caramel |
| E 150d | Sulphite ammonia caramel |
| E 151 | Brilliant Black BN, Black PN |
| E 153 | Vegetable carbon |
| E 155 | Brown HT |

[28] The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

| | |
|---|---|
| E 160a | Carotenes |
| E 160b | Annatto, Bixin, Norbixin |
| E 160c | Paprika extract, capsanthin, capsorubin |
| E 160d | Lycopene |
| E 160e | Beta-apo-8'-carotenal (C 30) |
| E 161b | Lutein |
| E 161g | Canthaxanthin |
| E 162 | Beetroot Red, betanin |
| E 163 | Anthocyanins |
| E 170 | Calcium carbonate |
| E 171 | Titanium dioxide |
| E 172 | Iron oxides and hydroxides |
| E 173 | Aluminium |
| E 174 | Silver |
| E 175 | Gold |
| E 180 | Litholrubine BK |

**2. Sweeteners**

| E-number | Name |
|---|---|
| E 420 | Sorbitols |
| E 421 | Mannitol |
| E 950 | Acesulfame K |
| E 951 | Aspartame |
| E 952 | Cyclamates |
| E 953 | Isomalt |
| E 954 | Saccharins |
| E 955 | Sucralose |

| | |
|---|---|
| E 957 | Thaumatin |
| E 959 | Neohesperidine DC |
| E 961 | Neotame |
| E 962 | Salt of aspartame-acesulfame |
| E 965 | Maltitols |
| E 966 | Lactitol |
| E 967 | Xylitol |
| E 968 | Erythritol |

## 3. Additives other than colours and sweeteners

| E-number | Name |
|---|---|
| E 170 | Calcium carbonate |
| E 200 | Sorbic acid |
| E 202 | Potassium sorbate |
| E 203 | Calcium sorbate |
| E 210 | Benzoic acid[29] |
| E 211 | Sodium benzoate[29] |
| E 212 | Potassium benzoate[29] |
| E 213 | Calcium benzoate[29] |
| E 214 | Ethyl-p-hydroxybenzoate |
| E 215 | Sodium ethyl p-hydroxybenzoate |
| E 218 | Methyl p-hydroxybenzoate |
| E 219 | Sodium methyl p-hydroxybenzoate |
| E 220 | Sulphur dioxide |
| E 221 | Sodium sulphite |

[29] Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice

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|---|---|
| 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 |
| E 234 | Nisin |
| E 235 | Natamycin |
| E 239 | Hexamethylene tetramine |
| E 242 | Dimethyl dicarbonate |
| E 249 | Potassium nitrite |
| E 250 | Sodium nitrite |
| E 251 | Sodium nitrate |
| E 252 | Potassium nitrate |
| E 260 | Acetic acid |
| E 261 | Potassium acetate |
| E 262 | Sodium acetates |
| E 263 | Calcium acetate |
| E 270 | Lactic acid |
| E 280 | Propionic acid |
| E 281 | Sodium propionate |
| E 282 | Calcium propionate |
| E 283 | Potassium propionate |
| E 284 | Boric acid |
| E 285 | Sodium tetraborate (borax) |
| E 290 | Carbon dioxide |
| E 296 | Malic acid |

| | |
|---|---|
| E 297 | Fumaric acid |
| E 300 | Ascorbic acid |
| E 301 | Sodium ascorbate |
| E 302 | Calcium ascorbate |
| E 304 | Fatty acid esters of ascorbic acid |
| 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 315 | Erythorbic acid |
| E 316 | Sodium erythorbate |
| E 319 | Tertiary-butyl hydroquinone (TBHQ) |
| E 320 | Butylated hydroxyanisole (BHA) |
| E 321 | Butylated hydroxytoluene (BHT) |
| 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 334 | Tartaric acid (L(+)-) |
| E 335 | Sodium tartrates |

| | |
|---|---|
| E 336 | Potassium tartrates |
| E 337 | Sodium potassium tartrate |
| E 338 | Phosphoric acid |
| E 339 | Sodium phosphates |
| E 340 | Potassium phosphates |
| E 341 | Calcium phosphates |
| E 343 | Magnesium phosphates |
| E 350 | Sodium malates |
| E 351 | Potassium malate |
| E 352 | Calcium malates |
| E 353 | Metatartaric acid |
| E 354 | Calcium tartrate |
| E 355 | Adipic acid |
| E 356 | Sodium adipate |
| E 357 | Potassium adipate |
| E 363 | Succinic acid |
| E 380 | Triammonium citrate |
| E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) |
| E 392 | Extracts of rosemary |
| 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 |
| E 406 | Agar |

| | |
|---|---|
| E 407a | Processed euchema seaweed |
| E 407 | Carrageenan |
| E 410 | Locust bean gum |
| E 412 | Guar gum |
| E 413 | Tragacanth |
| E 414 | Gum arabic (acacia gum) |
| E 415 | Xanthan gum |
| E 416 | Karaya gum |
| E 417 | Tara gum |
| E 418 | Gellan gum |
| E 422 | Glycerol |
| E 425 | Konjac |
| E 426 | Soybean hemicellulose |
| E 427 | Cassia gum |
| E 431 | Polyoxyethylene (40) stearate |
| E 432 | Polyoxyethylene sorbitan monolaurate (polysorbate 20) |
| E 433 | Polyoxyethylene sorbitan monooleate (polysorbate 80) |
| E 434 | Polyoxyethylene sorbitan monopalmitate (polysorbate 40) |
| E 435 | Polyoxyethylene sorbitan monostearate (polysorbate 60) |
| E 436 | Polyoxyethylene sorbitan tristearate (polysorbate 65) |
| E 440 | Pectins |
| E 442 | Ammonium phosphatides |
| E 444 | Sucrose acetate isobutyrate |
| E 445 | Glycerol esters of wood rosins |
| E 450 | Diphosphates |
| E 451 | Triphosphates |
| E 452 | Polyphosphates |

| | |
|---|---|
| E 459 | Beta-cyclodextrin |
| E 460 | Cellulose |
| E 461 | Methyl cellulose |
| E 462 | Ethyl cellulose |
| E 463 | Hydroxypropyl cellulose |
| E 464 | Hydroxypropyl methyl cellulose |
| E 465 | Ethyl methyl cellulose |
| E 466 | Carboxy methyl cellulose, Sodium carboxy methyl cellulose, cellulose gum |
| E 468 | Crosslinked sodium carboxy methyl cellulose, cross linked cellulose gum |
| E 469 | Enzymatically hydrolysed carboxy methyl cellulose, Enzymatically hydrolysed cellulose gum |
| E 470a | Sodium, potassium and calcium salts of fatty acids |
| E 470b | Magnesium salts of fatty acids |
| E 471 | Mono-and diglycerides of fatty acids |
| E 472a | Acetic acid esters of mono- and diglycerides of fatty acids |
| E 472b | Lactic acid esters of mono- and diglycerides of fatty acids |
| E 472c | Citric acid esters of mono- and diglycerides of fatty acids |
| E 472d | Tartaric acid esters of mono- and diglycerides of fatty acids |
| E 472e | Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids |
| E 472f | Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids |
| E 473 | Sucrose esters of fatty acids |
| E 474 | Sucroglycerides |
| E 475 | Polyglycerol esters of fatty acids |
| E 476 | Polyglycerol polyricinoleate |
| E 477 | Propane-1,2-diol esters of fatty acids |
| E 479b | Thermally oxidized soya bean oil interacted with mono and diglycerides |

| | |
|---|---|
| | of fatty acids |
| E 481 | Sodium stearoyl-2-lactylate |
| E 482 | Calcium stearoyl-2-lactylate |
| E 483 | Stearyl tartrate |
| E 491 | Sorbitan monostearate |
| E 492 | Sorbitan tristearate |
| E 493 | Sorbitan monolaurate |
| E 494 | Sorbitan monooleate |
| E 495 | Sorbitan monopalmitate |
| E 500 | Sodium carbonates |
| E 501 | Potassium carbonates |
| E 503 | Ammonium carbonates |
| E 504 | Magnesium carbonates |
| E 507 | Hydrochloric acid |
| E 508 | Potassium chloride |
| E 509 | Calcium chloride |
| E 511 | Magnesium chloride |
| E 512 | Stannous chloride |
| E 513 | Sulphuric acid |
| E 514 | Sodium sulphates |
| E 515 | Potassium sulphates |
| E 516 | Calcium sulphate |
| E 517 | Ammonium sulphate |
| E 520 | Aluminium sulphate |
| E 521 | Aluminium sodium sulphate |
| E 522 | Aluminium potassium sulphate |
| E 523 | Aluminium ammonium 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 535 | Sodium ferrocyanide |
| E 536 | Potassium ferrocyanide |
| E 538 | Calcium ferrocyanide |
| E 541 | Sodium aluminium phosphate acidic |
| E 551 | Silicon dioxide |
| E 552 | Calcium silicate |
| E 553a | Magnesium silicate |
| E 553b | Talc |
| E 554 | Sodium aluminium silicate |
| E 555 | Potassium aluminium silicate |
| E 556 | Calcium aluminium silicate |
| E 558 | Bentonite |
| E 559 | Aluminium silicate (Kaolin) |
| 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 579 | Ferrous gluconate |

| | |
|---|---|
| E 585 | Ferrous lactate |
| E 586 | 4-Hexylresorcinol |
| E 620 | Glutamic acid |
| E 621 | Monosodium glutamate |
| E 622 | Monopotassium glutamate |
| E 623 | Calcium diglutamate |
| E 624 | Monoammonium glutamate |
| E 625 | Magnesium diglutamate |
| E 626 | Guanylic acid |
| E 627 | Disodium guanylate |
| E 628 | Dipotassium guanylate |
| E 629 | Calcium guanylate |
| E 630 | Inosinic acid |
| E 631 | Disodium inosinate |
| E 632 | Dipotassium inosinate |
| E 633 | Calcium inosinate |
| E 634 | Calcium 5'-ribonucleotides |
| E 635 | Disodium 5'-ribonucleotides |
| E 640 | Glycine and its sodium salts |
| E 650 | Zinc acetate |
| E 900 | Dimethyl polysiloxane |
| E 901 | Beeswax, white and yellow |
| E 902 | Candelilla wax |
| E 903 | Carnauba wax |
| E 904 | Shellac |
| E 905 | Microcrystalline wax |
| E 907 | Hydrogenated poly-1-decene |

| | |
|---|---|
| E 912 | Montan acid ester |
| E 914 | Oxidized polyethylene wax |
| E 920 | L-cysteine |
| E 927b | Carbamide |
| E 938 | Argon |
| E 939 | Helium |
| E 941 | Nitrogen |
| E 942 | Nitrous oxide |
| E 943a | Butane |
| E 943b | Isobutane |
| E 944 | Propane |
| E 948 | Oxygen |
| E 949 | Hydrogen |
| E 999 | Quillaia extract |
| E 1103 | Invertase |
| E 1105 | Lysozyme |
| E 1200 | Polydextrose |
| E 1201 | Polyvinylpyrrolidone |
| E 1202 | Polyvinylpolypyrrolidone |
| E 1203 | Polyvinyl alcohol (PVA) |
| E 1204 | Pullulan |
| E 1205 | Basic methacrylate copolymer |
| 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 1451 | Acetylated oxidised starch |
| E 1452 | Starch Aluminium Octenyl Succinate |
| E 1505 | Triethyl citrate |
| E 1517 | Glyceryl diacetate (diacetin) |
| E 1518 | Glyceryl triacetate (triacetin) |
| E 1519 | Benzyl alcohol |
| E 1520 | Propane-1, 2-diol (propylene glycol) |
| E 1521 | Polyethylene glycols |

## PART C: DEFINITIONS OF GROUPS OF ADDITIVES

### (1) Group I:

| E-number | Name | Specific maximum level |
|---|---|---|
| E 170 | Calcium carbonate | *quantum satis* |
| E 260 | Acetic acid | *quantum satis* |
| E 261 | Potassium acetate | *quantum satis* |
| E 262 | Sodium acetates | *quantum satis* |
| E 263 | Calcium acetate | *quantum satis* |
| E 270 | Lactic acid | *quantum satis* |
| E 290 | Carbon dioxide | *quantum satis* |
| E 296 | Malic acid | *quantum satis* |
| E 300 | Ascorbic acid | *quantum satis* |
| E 301 | Sodium ascorbate | *quantum satis* |

| | | |
|---|---|---|
| E 302 | Calcium ascorbate | *quantum satis* |
| E 304 | Fatty acid esters of ascorbic acid | *quantum satis* |
| E 306 | Tocopherol-rich extract | *quantum satis* |
| E 307 | Alpha-tocopherol | *quantum satis* |
| E 308 | Gamma-tocopherol | *quantum satis* |
| E 309 | Delta-tocopherol | *quantum satis* |
| E 322 | Lecithins | *quantum satis* |
| E 325 | Sodium lactate | *quantum satis* |
| E 326 | Potassium lactate | *quantum satis* |
| E 327 | Calcium lactate | *quantum satis* |
| E 330 | Citric acid | *quantum satis* |
| E 331 | Sodium citrates | *quantum satis* |
| E 332 | Potassium citrates | *quantum satis* |
| E 333 | Calcium citrates | *quantum satis* |
| E 334 | Tartaric acid (L(+)-) | *quantum satis* |
| E 335 | Sodium tartrates | *quantum satis* |
| E 336 | Potassium tartrate | *quantum satis* |
| E 337 | Sodium potassium tartrate | *quantum satis* |
| E 350 | Sodium malates | *quantum satis* |
| E 351 | Potassium malate | *quantum satis* |
| E 352 | Calcium malates | *quantum satis* |
| E 354 | Calcium tartrate | *quantum satis* |
| E 380 | Triammonium citrate | *quantum satis* |
| E 400 | Alginic acid | *quantum satis*[30] |
| E 401 | Sodium alginate | *quantum satis*[30] |

[30] May not be used in jelly mini-cups.

| | | |
|---|---|---|
| E 402 | Potassium alginate | *quantum satis*[30] |
| E 403 | Ammonium alginate | *quantum satis*[30] |
| E 404 | Calcium alginate | *quantum satis*[30] |
| E 406 | Agar | *quantum satis*[30] |
| E 407 | Carrageenan | *quantum satis*[30] |
| E 407a | Processed euchema seaweed | *quantum satis*[30] |
| E 410 | Locust bean gum | *quantum satis*[30,31] |
| E 412 | Guar gum | *quantum satis*[30,31] |
| E 413 | Tragacanth | *quantum satis*[30] |
| E 414 | Gum arabic (Acacia gum) | *quantum satis*[30] |
| E 415 | Xanthan gum | *quantum satis*[30,31] |
| E 417 | Tara gum | *quantum satis*[30,31] |
| E 418 | Gellan gum | *quantum satis*[30] |
| E 422 | Glycerol | *quantum satis* |
| E 425 | Konjac<br>(i) Konjac gum<br>(ii) Konjac glucomannane | 10 g/kg, individually or in combination[30,32] |
| E 440 | Pectins | *quantum satis*[30] |
| E 460 | Celluloses | *quantum satis* |
| E 461 | Methyl cellulose | *quantum satis* |
| E 462 | Ethyl cellulose | *quantum satis* |
| E 463 | Hydroxypropyl cellulose | *quantum satis* |
| E 464 | Hydroxypropyl methyl cellulose | *quantum satis* |
| E 465 | Ethyl methyl cellulose | *quantum satis* |
| E 466 | Carboxy methyl cellulose | *quantum satis* |

[31] May not be used to produce dehydrated foods intended to rehydrate on ingestion.
[32] May not be used in jelly confectionery

| | | |
|---|---|---|
| E 469 | Enzymatically hydrolysed carboxy methyl cellulose | *quantum satis* |
| E 470a | Sodium, potassium and calcium salts of fatty acids | *quantum satis* |
| E 470b | Magnesium salts of fatty acids | *quantum satis* |
| E 471 | Mono- and diglycerides of fatty acids | *quantum satis* |
| E 472a | Acetic acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 472b | Lactic acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 472c | Citric acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 472d | Tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 472e | Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 472f | Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| E 500 | Sodium carbonates | *quantum satis* |
| E 501 | Potassium carbonates | *quantum satis* |
| E 503 | Ammonium carbonates | *quantum satis* |
| E 504 | Magnesium carbonates | *quantum satis* |
| E 507 | Hydrochloric acid | *quantum satis* |
| E 508 | Potassium chloride | *quantum satis* |
| E 509 | Calcium chloride | *quantum satis* |
| E 511 | Magnesium chloride | *quantum satis* |
| E 513 | Sulphuric acid | *quantum satis* |
| E 514 | Sodium sulphates | *quantum satis* |
| E 515 | Potassium sulphates | *quantum satis* |

| | | |
|---|---|---|
| E 516 | Calcium sulphate | *quantum satis* |
| E 524 | Sodium hydroxide | *quantum satis* |
| E 525 | Potassium hydroxide | *quantum satis* |
| E 526 | Calcium hydroxide | *quantum satis* |
| E 527 | Ammonium hydroxide | *quantum satis* |
| E 528 | Magnesium hydroxide | *quantum satis* |
| E 529 | Calcium oxide | *quantum satis* |
| E 530 | Magnesium oxide | *quantum satis* |
| E 570 | Fatty acids | *quantum satis* |
| E 574 | Gluconic acid | *quantum satis* |
| E 575 | glucono-delta-lactone | *quantum satis* |
| E 576 | Sodium gluconate | *quantum satis* |
| E 577 | Potassium gluconate | *quantum satis* |
| E 578 | Calcium gluconate | *quantum satis* |
| E 640 | Glycine and it sodium salts | *quantum satis* |
| E 920 | L-cysteine | *quantum satis* |
| E 938 | Argon | *quantum satis* |
| E 939 | Helium | *quantum satis* |
| E 941 | Nitrogen | *quantum satis* |
| E 942 | Nitrous oxide | *quantum satis* |
| E 948 | Oxygen | *quantum satis* |
| E 949 | Hydrogen | *quantum satis* |
| E 1103 | Invertase | *quantum satis* |
| E 1200 | Polydextrose | *quantum satis* |
| E 1404 | Oxidised starch | *quantum satis* |
| E 1410 | Monostarch phosphate | *quantum satis* |
| E 1412 | Distarch phosphate | *quantum satis* |

| | | |
|---|---|---|
| E 1413 | Phosphated distarch phosphate | *quantum satis* |
| E 1414 | Acetylated distarch phosphate | *quantum satis* |
| E 1420 | Acetylated starch | *quantum satis* |
| E 1422 | Acetylated distarch adipate | *quantum satis* |
| E 1440 | Hydroxy propyl starch | *quantum satis* |
| E 1442 | Hydroxy propyl distarch phosphate | *quantum satis* |
| E 1450 | Starch sodium octenyl succinate | *quantum satis* |
| E 1451 | Acetylated oxidised starch | *quantum satis* |
| E 620 | Glutamic acid | 10 g/kg, individually or in combination, expressed as glutamic acid |
| E 621 | Monosodium glutamate | |
| E 622 | Monopotassium glutamate | |
| E 623 | Calcium diglutamate | |
| E 624 | Monoammonium glutamate | |
| E 625 | Magnesium diglutamate | |
| E 626 | Guanylic acid | 500 mg/kg, individually or in combination, expressed as guanylic acid |
| E 627 | Disodium guanylate | |
| E 628 | Dipotassium guanylate | |
| E 629 | Calcium guanylate | |
| E 630 | Inosinic acid | |
| E 631 | Disodium inosinate | |
| E 632 | Dipotassium inosinate | |
| E 633 | Calcium inosinate | |
| E 634 | Calcium 5’-ribonucleotides | |
| E 635 | Disodium 5’ribonucleotides | |
| E 420 | Sorbitols | Quantum satis (for purpose other than sweetening) |
| E 421 | Mannitol | |
| E 953 | Isomalt | |

| | | |
|---|---|---|
| E 965 | Maltitols | |
| E 966 | Lactitol | |
| E 967 | Xylitol | |
| E 968 | Erythritol | |

**(2) Group II: Food colours authorised at quantum satis**

| E-number | Name |
|---|---|
| E 101 | Riboflavins |
| E 140 | Chlorophylls, Chlorophyllins |
| E 141 | Copper complexes of chlorophylls and chlorophyllins |
| E 150a | Plain caramel |
| E 150b | Caustic sulphite caramel |
| E 150c | Ammonia caramel |
| E 150d | Sulphite ammonia caramel |
| E 153 | Vegetable carbon |
| E 160a | Carotenes |
| E 160c | Paprika extract, capsanthin, capsorubin |
| E 162 | Beetroot Red, betanin |
| E 163 | Anthocyanins |
| E 170 | calcium carbonate |
| E 171 | Titanium dioxide |
| E 172 | Iron oxides and hydroxides |

**(3) Group III: Food colours with combined maximum limit**

| E-number | Name |
|---|---|
| E 100 | Curcumin |
| E 102 | Tartrazine |
| E 104 | Quinoline Yellow |
| E 110 | Sunset yellow FCF/Orange yellow S |
| E 120 | Cochineal, Carminic acid, Carmines |
| E 122 | Azorubine, Carmoisine |
| E 124 | Ponceau 4R, Cochineal red A |
| E 129 | Allura red AC |
| E 131 | Patent Blue V |
| E 132 | Indigotine, Indigo carmine |
| E 133 | Brilliant Blue FCF |
| E 142 | Green S |
| E 151 | Brilliant black BN, Black BN |
| E 155 | Brown HT |
| E 160e | Beta-apo-8'-carotenal (C 30) |
| E 161b | Lutein |

**(4) Group IV: Polyols**

| E-number | Name |
|---|---|
| E 420 | Sorbitols |
| E 421 | Mannitol |
| E 953 | Isomalt |
| E 965 | Maltitols |
| E 966 | Lactitol |
| E 967 | Xylitol |

| | |
|---|---|
| E 968 | Erythritol |

**(5) Other additives that may be regulated combined**

(a) E 200 – 203: Sorbic acid – sorbates (SA)

| E-number | Name |
|---|---|
| E 200 | Sorbic acid |
| E 202 | Potassium sorbate |
| E 203 | Calcium sorbate |

(b) E 210 – 213: Benzoic acid – benzoates (BA)

| E-number | Name |
|---|---|
| E 210 | Benzoic acid |
| E 211 | Sodium benzoate |
| E 212 | Potassium benzoate |
| E 213 | Calcium benzoate |

(c) E 200 – 213: Sorbic acid - sorbates; Benzoic acid – benzoates (SA + BA)

| E-number | Name |
|---|---|
| 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 |

(d) E 200 – 219: Sorbic acid - sorbates; Benzoic acid - benzoates; p-hydroxybenzoates (SA + BA + PHB)

| E-number | Name |
|---|---|
| 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 |
| E 215 | Sodium ethyl p-hydroxybenzoate |
| E 218 | Methyl p-hydroxybenzoate |
| E 219 | Sodium methyl p-hydroxybenzoate |

(e) E 200 - 203; 214 – 219: Sorbic acid - sorbates; p-hydroxybenzoates (SA + PHB)

| E-number | Name |
|---|---|
| E 200 | Sorbic acid |
| E 202 | Potassium sorbate |
| E 203 | Calcium sorbate |
| E 214 | Ethyl-p-hydroxybenzoate |
| E 215 | Sodium ethyl p-hydroxybenzoate |
| E 218 | Methyl p-hydroxybenzoate |
| E 219 | Sodium methyl p-hydroxybenzoate |

(f) E 214 – 219: p-hydroxybenzoates (PHB)

| E-number | Name |
|---|---|
| E 214 | Ethyl-p-hydroxybenzoate |
| E 215 | Sodium ethyl p-hydroxybenzoate |
| E 218 | Methyl p-hydroxybenzoate |
| E 219 | Sodium methyl p-hydroxybenzoate |

(g) E 220 – 228: Sulphur dioxide – sulphites

| E-number | 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 |

(h) E 249 – 250: Nitrites

| E-number | Name |
|---|---|
| E 249 | Potassium nitrite |
| E 250 | Sodium nitrite |

(i) E 251 – 252: Nitrates

| E-number | Name |
|---|---|
| E 251 | Sodium nitrate |
| E 252 | Potassium nitrate |

(j) E 280 – 283: Propionic acid – propionates

| E-number | Name |
|---|---|
| E 280 | Propionic acid |
| E 281 | Sodium propionate |
| E 282 | Calcium propionate |
| E 283 | Potassium propionate |

(k) E 310 – 320: Gallates, TBHQ and BHA

| E-number | Name |
|---|---|
| E 310 | Propyl gallate |
| E 311 | Octyl gallate |
| E 312 | Dodecyl gallate |
| E 319 | Tertiary-butyl hydroquinone (TBHQ) |
| E 320 | Butylated hydroxyanisole (BHA) |

(l) E 338 – 341, E 343 and E 450 - 452: Phosphoric acid - phosphates - di - tri- and polyphosphates

| E-number | Name |
|---|---|
| E 338 | Phosphoric acid |
| E 339 | Sodium phosphates |
| E 340 | Potassium phosphates |
| E 341 | Calcium phosphates |
| E 343 | Magnesium phosphates |
| E 450 | Diphosphates |
| E451 | Triphosphates |
| E 452 | Polyphosphates |

(m) E 355 – 357: Adipic acid – adipates

| E-number | Name |
|---|---|
| E 355 | Adipic acid |
| E 356 | Sodium adipate |
| E 357 | Potassium adipate |

(n) E 432 – 436: Polysorbates

| E-number | Name |
|---|---|
| E 432 | Polyoxyethylene sorbitan monolaurate (polysorbate 20) |
| E 433 | Polyoxyethylene sorbitan monooleate (polysorbate 80) |
| E 434 | Polyoxyethylene sorbitan monopalmitate (polysorbate 40) |
| E 435 | Polyoxyethylene sorbitan monostearate (polysorbate 60) |
| E 436 | Polyoxyethylene sorbitan monotristearate (polysorbate 65) |

(o) E 473 – 474: Sucrose esters of fatty acids, Sucroglycerides

| E-number | Name |
|---|---|
| E 473 | Sucrose esters of fatty acids |
| E 474 | Sucroglycerides |

(p) E 481 – 482: Stearoyl-2- lactylates

| E-number | Name |
|---|---|
| E 481 | Sodium stearoyl-2-lactylate |
| E 482 | Calcium stearoyl-2-lactylate |

(q) E 491 – 495: Sorbitan esters

| E-number | Name |
|---|---|
| E 491 | Sorbitan monostearate |

| | |
|---|---|
| E 492 | Sorbitan tristearate |
| E 493 | Sorbitan monolaurate |
| E 494 | Sorbitan monooleate |
| E 495 | Sorbitan monopalmitate |

(r) E 520 – 523: Aluminium sulphates

| E-number | Name |
|---|---|
| E 520 | Aluminium sulphate |
| E 521 | Aluminium sodium sulphate |
| E 522 | Aluminium potassium sulphate |
| E 523 | Aluminium ammonium sulphate |

(s) E 551 – 559: Silicon dioxide – silicates

| E-number | Name |
|---|---|
| E 551 | Silicon dioxide |
| E 552 | Calcium silicate |
| E 553a | Magnesium silicates |
| E 553b | Talc |
| E 554 | Sodium aluminium silicate |
| E 555 | Potassium aluminium silicate |
| E 556 | Calcium aluminium silicate |
| E 559 | Aluminium silicate (Kaolin) |

(t) E 620 – 625: Glutamic acid – glutamates

| E-number | Name |
|---|---|
| E 620 | Glutamic acid |
| E 621 | Monosodium glutamate |
| E 622 | Monopotassium glutamate |
| E 623 | Calcium diglutamate |
| E 624 | Monoammonium glutamate |
| E 625 | Magnesium diglutamate |

(u) E 626 – 635: Ribonucleotic esters and ribonucleotides

| E-number | Name |
|---|---|
| E 626 | Guanylic acid |
| E 627 | Disodium guanylate |
| E 628 | Dipotassium guanylate |
| E 629 | Calcium guanylate |
| E 630 | Inosinic acid |
| E 631 | Disodium inosinate |
| E 632 | Dipotassium inosinate |
| E 633 | Calcium inosinate |
| E 634 | Calcium 5’ribonucleotides |
| E 635 | Disodium 5’ribonucleotides |

## PART D: FOOD CATEGORIES

| Number | Name |
|---|---|
| **0.** | **All categories of foods** |
| **01.** | **Dairy products and analogues** |
| 01.1 | Unflavoured pasteurised and sterilised (including UHT) milk |
| 01.2 | Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non heat treated after fermentation |
| 01.3 | Unflavoured fermented products, heat-treated after fermentation |
| 01.4 | Flavoured fermented milk products including heat treated products |
| 01.5 | Dehydrated milk as defined by Directive 2001/114/EC |
| 01.6 | Cream |
| 01.6.1 | Unflavoured pasteurised cream (excluding reduced fat creams) |
| 01.6.2 | Unflavoured live fermented cream products and substitute products with a fat content of less than 20% |
| 01.6.3 | Other creams |
| 01.7 | Cheese and cheese products |
| 01.7.1 | Unripened cheese excluding products falling in category 16 |
| 01.7.2 | Ripened cheese |
| 01.7.3 | Edible cheese rind |
| 01.7.4 | Whey cheese |
| 01.7.5 | Processed cheese |
| 01.7.6 | Cheese products |
| 01.8 | Dairy analogues, including beverage whiteners |
| **02.** | **Fats and oils, and fat emulsions** |
| 02.1 | Fats and oils essentially free from water (excluding anhydrous milkfat) |
| 02.2 | Fat and oil emulsions mainly of type water-in-oil |
| 02.2.1 | Butter and concentrated butter and butter oil and anhydrous milkfat |
| 02.2.2 | Other fat and oil emulsions including spreads as defined by Council Regulation (EC) No 1234/2007 and liquid emulsions |
| 02.3 | Vegetable oil pan spray |
| **03.** | **Edible ices** |
| **04.** | **Fruit and vegetables** |
| 04.1 | Unprocessed fruit and vegetables |
| 04.1.1 | Entire fresh fruit and vegetables |
| 04.1.2 | Peeled, cut and shredded fruit and vegetables |
| 04.1.3 | Frozen fruit and vegetables |
| 04.2 | Processed fruit and vegetables |
| 04.2.1 | Dried fruit and vegetables |
| 04.2.2 | Fruit and vegetables in vinegar, oil, or brine |

| | |
|---|---|
| 04.2.3 | Canned or bottled fruit and vegetables |
| 04.2.4 | Fruit and vegetable preparations, excluding products covered by 5.3 |
| 04.2.4.1 | Fruit and vegetable preparations excluding compote |
| 04.2.4.2 | Compote |
| 04.2.5 | Jam, jellies and marmalades and similar products |
| 04.2.5.1 | Extra jam and extra jelly as defined by Directive 2001/113/EEC |
| 04.2.5.2 | Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EEC |
| 04.2.5.3 | Other similar fruit or vegetable spreads |
| 04.2.5.4 | Nut butters and nut spreads |
| 04.2.6 | Processed potato products |
| **05.** | **Confectionery** |
| 05.1 | Cocoa and Chocolate products as covered by Directive 2000/36/EC |
| 05.2 | Other confectionery including breath refreshening microsweets |
| 05.3 | Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 |
| 05.4 | Chewing gum |
| **06.** | **Cereals and cereal products** |
| 06.1 | Whole, broken, or flaked grain |
| 06.2 | Flours and starches |
| 06.2.1 | Flours |
| 06.2.2 | Starches |
| 06.3 | Breakfast cereals |
| 06.4 | Pasta |
| 06.4.1 | Fresh pasta |
| 06.4.2 | Dry pasta |
| 06.4.3 | Pre-cooked pasta |
| 06.4.4 | Gnocchi |
| 06.4.5 | Fillings of stuffed pasta (ravioli and similar) |
| 06.5 | Noodles |
| 06.6 | Batters |
| 06.7 | Pre-cooked or processed cereals |
| **07.** | **Bakery wares** |
| 07.1 | Bread and rolls |
| 07.1.1 | Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven,salt |
| 07.1.2 | Pain courant francais ; Friss búzakenyér, fehér és félbarna kenyerek |
| 07.2 | Fine bakery wares |
| **08.** | **Meat** |
| 08.1 | Unprocessed meat other than meat preparations as defined by Regulation (EC) |

| | |
|---|---|
| | No 853/2004 |
| 08.1.1 | Meat preparations as defined by Regulation (EC) No 853/2004 |
| 08.1.2 | Meat preparations |
| 08.2 | Processed meat |
| 08.2.1 | Non heat treated processed meat |
| 08.2.2 | Heat treated processed meat |
| 08.2.3 | Casings and coatings and decorations for meat |
| 08.2.4 | Meat products with specific provisions concerning nitrites and nitrates |
| 08.2.4.1 | Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components) |
| 08.2.4.2 | Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation). |
| 08.2.4.3 | Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking) |
| **09.** | **Fish and fisheries products** |
| 09.1 | Unprocessed fish and fisheries products |
| 09.1.1 | Unprocessed fish |
| 09.1.2 | Unprocessed molluscs and crustaceans |
| 09.2 | Processed fish and fishery products including mollusks and crustaceans |
| 09.3 | Fish roe |
| **10.** | **Eggs and egg products** |
| 10.1 | Unprocessed eggs |
| 10.2 | Processed eggs and egg products |
| **11.** | **Sugars, syrups, honey and table-top sweeteners** |
| 11.1 | Sugars and syrups as defined by Directive 2001/111/EC |
| 11.2 | Other sugars and syrups |
| 11.3 | Honey as defined in Directive 2001/110/EC |
| 11.4 | Table Top Sweeteners |
| 11.4.1 | Table Top Sweeteners in liquid form |
| 11.4.2 | Table Top Sweeteners in powder form |
| 11.4.3 | Table Top Sweeteners in tablets |
| **12.** | **Salts, spices, soups, sauces, salads and protein products** |
| 12.1 | Salt and salt substitutes |
| 12.1.1 | Salt |
| 12.1.2 | Salt substitutes |
| 12.2 | Herbs, spices, seasonings |
| 12.2.1 | Herbs and spices |
| 12.2.2 | Seasonings and condiments |
| 12.3 | Vinegars |

| | |
|---|---|
| 12.4 | Mustard |
| 12.5 | Soups and broths |
| 12.6 | Sauces |
| 12.7 | Salads and savoury based sandwich spreads |
| 12.8 | Yeast and yeast products |
| 12.9 | Protein products, excluding products covered in category 1.8 |
| **13.** | **Foods intended for particular nutritional uses as defined by Directive 2009/39/EC** |
| 13.1 | Foods for infants and young children |
| 13.1.1 | Infant formulae as defined by Directive 2006/141/EC[33] |
| 13.1.2 | Follow-on formulae as defined by Directive 2006/141/EC |
| 13.1.3 | Processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC[34] |
| 13.1.4 | Other foods for young children including food supplements for young children |
| 13.1.5 | Dietary foods for infants and young children for special medical purposes as defined by Directive 1999/21/EC and special formulae for infants |
| 13.1.5.1 | Dietary foods for infants for special medical purposes and special formulae for infants |
| 13.1.5.2 | Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC[35] |
| 13.2 | Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5) |
| 13.3 | Dietary foods for weight control diets intended to replace total daily food intake or an individual meal |
| 13.4 | Foods suitable for people intolerant to gluten as defined by Regulation (EC) 41/2009[36] |
| **14.** | **Beverages** |
| 14.1 | Non-alcoholic beverages |
| 14.1.1 | Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters |
| 14.1.2 | Fruit juices as defined by Council Directive 2001/112/EC and vegetable juices |
| 14.1.3 | Fruit nectars as defined by Council Directive 2001/112/EC and vegetable nectars and similar products |
| 14.1.4 | Flavoured drinks |
| 14.1.5 | Coffee, tea, , herbal and fruit infusions, chicory, tea; tea, herbal and fruit infusions, and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products |
| 14.1.5.1 | Coffee, coffee extracts |

[33] OJ L 401, 30.12.2006, p. 1.
[34] OJ L 339, 6.12.2006, p. 16.
[35] OJ L 91, 7.4.1999, p. 29.
[36] OJ L 16, 21.1.2009, p. 3.

| | |
|---|---|
| 14.1.5.2 | Other |
| 14.2 | Alcoholic beverages, including alcohol-free and low-alcohol counterparts |
| 14.2.1 | Beer and malt beverages |
| 14.2.2 | Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol free counterparts |
| 14.2.3 | Cider and perry |
| 14.2.4 | Fruit wine and made wine |
| 14.2.5 | Mead |
| 14.2.6 | Spirit drinks as defined in Regulation (EC) No 110/2008 |
| 14.2.7 | Aromatised wine-based products as defined by Regulation (EEC) No 1601/91 |
| 14.2.7.1 | Aromatised wines |
| 14.2.7.2 | Aromatised wine-based drinks |
| 14.2.7.3 | Aromatised wine-product cocktails |
| 14.2.8 | Other alcoholic drinks including spirits with less than 15 % of alcohol and mixtures of alcoholic drinks with non-alcoholic drinks |
| **15.** | **Ready-to-eat savouries and snacks** |
| 15.1 | Potato-, cereal-, flour- or starch-based snacks |
| 15.2 | Processed nuts |
| **16.** | **Desserts excluding products covered in category 1, 3 and 4** |
| **17.0** | **Food supplements as defined in Directive 2002/46/EC[37] excluding food supplements for infants and young children** |
| 17.1 | Food supplements supplied in a solid form including capsules and tablets and similar forms |
| 17.2 | Food supplements supplied in a liquid form |
| 17.3 | Food supplements supplied in a syrup-type or chewable form |
| **18.** | **Processed foods not covered by categories 1 to 17** |

[37] OJ L 183, 12.7.2002, p. 51.

## PART E: AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

| Category number | E -Number | Name | Maximum level (mg/l or mg/kg as appropriate) | Footnotes | restrictions/exception |
|---|---|---|---|---|---|
| **0.** | **Food additives permitted in all categories of foods** | | | | |
| | E 290 | Carbon dioxide | *quantum satis* | | |
| | E 938 | Argon | *quantum satis* | | |
| | E 939 | Helium | *quantum satis* | | |
| | E 941 | Nitrogen | *quantum satis* | | |
| | E 942 | Nitrous oxide | *quantum satis* | | |
| | E 948 | Oxygen | *quantum satis* | | |
| | E 949 | Hydrogen | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 10000 | (1) (4) (57) | only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) (57) | only foods in dried powdered form (i.e. foods dried during the production process, and mixtures thereof), excluding foods listed in table 1 of Part A of this Annex |
| | E 459 | Beta-cyclodextrin | *quantum satis* | | only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex |
| | E 551 - 559 | Silicon dioxide - silicates | *quantum satis* | (1) (57) | only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (57): The maximum level shall apply unless a different maximum level is specified in points 01 to 18 of this Annex in relation to individual foods or categories of foods | | | |
| **01.** | **Dairy products and analogues** | | | | |
| **01.1** | **Unflavoured pasteurised and sterilised (including UHT) milk** | | | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 331 | Sodium citrates | 4000 | | only UHT goat milk |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | only sterilised and UHT milk |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **01.2** | **Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non heat treated after fermentation** | | | | |
| **01.3** | **Unflavoured fermented products, heat-treated after fermentation** | | | | |
| | Group I | Additives | | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only curdled milk |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| **01.4** | **Flavoured fermented milk products including heat treated products** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | | | |
| | Group III | Food colours with combined maximum limit | 150 | | |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced products or with no added sugar |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 300 | (1), (2) | only non-heat treated dairy based desserts |
| | E 297 | Fumaric acid | 4000 | | only fruit-flavoured desserts |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 3000 | (1), (4) | |
| | E 355 - 357 | Adipic acid - adipates | 1000 | | only fruit-flavoured desserts |
| | E 363 | Succinic acid | 6000 | | |
| | E 416 | Karaya gum | 6000 | | |
| | E 427 | Cassia gum | 2500 | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 432 - 436 | Polysorbates | 1000 | | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | | |
| | E 475 | Polyglycerol esters of fatty acids | 2000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | | |
| | E 483 | Stearyl tartrate | 5000 | | |
| | E 491 - 495 | Sorbitan esters | 5000 | | |
| | E 950 | Acesulfame K | 350 | | only energy-reduced products or with no added sugar |
| | E 951 | Aspartame | 1000 | | only energy-reduced products or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only energy-reduced products or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | only energy-reduced products or with no added sugar |
| | E 955 | Sucralose | 400 | | only energy-reduced products or with no added sugar |
| | E 957 | Thaumatin | 5 | | only as flavour enhancer |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced products or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only energy-reduced products or with no added sugar |
| | E 961 | Neotame | 32 | | only energy-reduced products or with no added sugar |
| | | (1): The additives may be added individually or in combination. | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |

| | | | | | |
|---|---|---|---|---|---|
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **01.5** | **Dehydrated milk as defined by Directive 2001/114/EC** | | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | except unflavoured products |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 304 | Fatty acid esters of ascorbic acid | *quantum satis* | | |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) | only milk powder for vending machines |
| | E 322 | Lecithins | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | only partly dehydrated milk with less than 28 % solids |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1500 | (1) (4) | only partly dehydrated milk with more than 28 % solids |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2500 | (1) (4) | only dried milk and dried skimmed milk |
| | E 392 | Extracts of rosemary | 200 | (41) (46) | only milk powder for vending machines |
| | E 392 | Extracts of rosemary | 30 | (46) | only dried milk for manufacturing of ice cream |
| | E 407 | Carrageenan | *quantum satis* | | |
| | E 500(ii) | Sodium hydrogen carbonate | *quantum satis* | | |
| | E 501(ii) | Potassium hydrogen carbonate | *quantum satis* | | |
| | E 509 | Calcium chloride | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **01.6** | **Cream and cream powder** | | | | |
| **01.6.1** | **Unflavoured pasteurised cream (excluding reduced fat creams)** | | | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 401 | Sodium alginate | *quantum satis* | | |
| | E 402 | Potassium alginate | *quantum satis* | | |
| | E 407 | Carrageenan | *quantum satis* | | |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| **01.6.2** | **Unflavoured live fermented cream products and substitute products with a fat content of less than 20%** | | | | |
| | E 406 | Agar | *quantum satis* | | |
| | E 407 | Carrageenan | *quantum satis* | | |
| | E 410 | Locust bean gum | *quantum satis* | | |
| | E 412 | Guar gum | *quantum satis* | | |
| | E 415 | Xanthan gum | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 460 | Cellulose | *quantum satis* | | |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 1404 | Oxidized starch | *quantum satis* | | |
| | E 1410 | Monostarch phosphate | *quantum satis* | | |
| | E 1412 | Distarch phosphate | *quantum satis* | | |
| | E 1413 | Phospated distarch phosphate | *quantum satis* | | |
| | E 1414 | Acetylated distarch phosphate | *quantum satis* | | |
| | E 1420 | Acetylated starch | *quantum satis* | | |
| | E 1422 | Acetylated distarch adipate | *quantum satis* | | |
| | E 1440 | Hydroxy propyl starch | *quantum satis* | | |
| | E 1442 | Hydroxy propyl distarch phosphate | *quantum satis* | | |
| | E 1450 | Starch sodium octenyl succinate | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 1451 | Acetylated oxidised starch | *quantum satis* | | |
| **01.6.3** | **Other creams** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only flavoured creams |
| | Group III | Food colours with combined maximum limit | 150 | | only flavoured creams |
| | E 234 | Nisin | 10 | | only *clotted cream* |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only sterilised, pasteurised, UHT and Whipped cream |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | only sterilised cream and sterilised cream with reduced fat content |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **01.7** | **Cheese and cheese products** | | | | |
| **01.7.1** | **Unripened cheese excluding products falling in category 16** | | | | |
| | Group I | Additives | | | except *Mozzarella*, and unflavoured live fermented unripened cheese |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only flavoured unripened cheese |
| | Group III | Food colours with combined maximum limit | 150 | | only flavoured unripened cheese |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1), (2) | |
| | E 234 | Nisin | 10 | | only *Mascarpone* |
| | E 260 | Acetic acid | *quantum satis* | | only mozzarella |
| | E 270 | Lactic acid | *quantum satis* | | only mozzarella |
| | E 330 | Citric acid | *quantum satis* | | only mozzarella |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | except *Mozzarella* |
| | E 460(ii) | Powdered cellulose | *quantum satis* | | only grated and sliced *Mozzarella* |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | only mozzarella |
| | | (1): The additives may be added individually or in combination. | | | |

| | | | | | |
|---|---|---|---|---|---|
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **01.7.2** | **Ripened cheese** | | | | |
| | E 1105 | Lysozyme | *quantum satis* | | |
| | E 120 | Cochineal, Carminic acid, Carmines | 125 | | only red marbled cheese |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only *Sage derby cheese* |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only *Sage derby cheese* |
| | E 153 | Vegetable carbon | *quantum satis* | | only Morbier cheese |
| | E 160a | Carotenes | *quantum satis* | | only ripened Orange, Yellow and broken-white cheese |
| | E 160b | Annatto, Bixin, Norbixin | 15 | | only ripened Orange, Yellow and broken-white cheese |
| | E 160b | Annatto, Bixin, Norbixin | 50 | | only Red Leister cheese |
| | E 160b | Annatto, Bixin, Norbixin | 35 | | only Mimolette cheese |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only Ripened Orange, Yellow and broken-white cheese |
| | E 163 | Anthocyanins | *quantum satis* | | only Red marbled cheese |
| | E 170 | Calcium carbonates | *quantum satis* | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1), (2) | only cheese, pre-packed, sliced and cut; layered cheese and cheese with added foods |
| | E 200 - 203 | Sorbic acid - sorbates | *quantum satis* | | only ripened products surface treatment |
| | E 234 | Nisin | 12.5 | (29) | |
| | E 235 | Natamycin | 1 mg/dm² surface (not present at a depth of 5 mm) | | only surface treatment of hard, semi-hard and semi-soft cheese |
| | E 239 | Hexamethylene tetramine | 25 mg/kg residual amount, expsessed as | | only Provolone cheese |

| | | | | | |
|---|---|---|---|---|---|
| | | | formaldehyde | | |
| | E 251 - 252 | Nitrates | 150 | (30) | only hard, semi-hard and semi-soft cheese |
| | E 280 - 283 | Propionic acid - propionates | *quantum satis* | | surface treatment only |
| | E 460 | Powdered cellulose | *quantum satis* | | only sliced and grated ripened cheese |
| | E 500(ii) | Sodium hydrogen carbonate | *quantum satis* | | only sour milk cheese |
| | E 504 | Magnesium carbonates | *quantum satis* | | |
| | E 509 | Calcium chloride | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | only sliced or grated cheese hard and semihard cheese |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination. | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (29): This substance may be present naturally in certain cheeses as a result of fermentation processes. | | | |
| | | (30): In the cheese milk or equivalent level if added after removal of whey and addition of water | | | |
| **01.7.3** | **Edible cheese rind** | | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | *quantum satis* | | |
| | E 160d | Lycopene | 30 | | |
| | E 180 | Litholrubine BK | *quantum satis* | | |
| | E 160b | Annatto, Bixin, Norbixin | 20 | | |
| **01.7.4** | **Whey cheese** | | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1), (2) | only cheese, pre-packed, sliced; layered cheese and cheese and cheese with added foods; surface treatment |
| | E 251 - 252 | Nitrates | 150 | (32) | only cheese milk of hard, semi-hard and semi-soft cheese |
| | E 260 | Acetic acid | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 460(ii) | Powdered cellulose | *quantum satis* | | only grated and sliced cheese |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination. | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (32): In the cheese milk or equivalent level if added after removal of whey and addition of water | | | |
| **01.7.5** | **Processed cheese** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only flavoured processed cheese |
| | E 100 | Curcumin | 100 | (33) | only flavoured processed cheese |
| | E 102 | Tartrazine | 100 | (33) | only flavoured processed cheese |
| | E 104 | Quinoline Yellow | 100 | (33) | only flavoured processed cheese |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | (33) | only flavoured processed cheese |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (33) | only flavoured processed cheese |
| | E 122 | Azorubine, Carmoisine | 100 | (33) | only flavoured processed cheese |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (33) | only flavoured processed cheese |
| | E 160e | Beta-apo-8'-carotenal (C 30) | 100 | (33) | only flavoured processed cheese |
| | E 161b | Lutein | 100 | (33) | only flavoured processed cheese |
| | E 160d | Lycopene | 5 | | only flavoured processed cheese |
| | E 160a | Carotenes | *quantum satis* | | |
| | E 160c | Paprika extract | *quantum satis* | | |
| | E 160b | Annatto, Bixin, Norbixin | 15 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1), (2) | |
| | E 234 | Nisin | 12.5 | (29) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di | 20000 | (1), (4) | |

| | | | | | |
|---|---|---|---|---|---|
| | | - tri- and polyphosphates | | | |
| | E 427 | Cassia gum | 2500 | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | |
| | | (1): The additives may be added individually or in combination. | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (29): This substance may be present naturally in certain cheeses as a result of fermentation prosesses. | | | |
| | | (33): Max indiviually or for the combination of E 100, E 102, E 104, E 110, E 120, E 122, E 124, E 160e and E 161b | | | |
| **01.7.6** | **Cheese products (excluding products falling in category 16)** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only flavoured unripened products |
| | Group III | Food colours with combined maximum limit | 100 | | only flavoured unripened products |
| | E 1105 | Lysozyme | *quantum satis* | | only ripened products |
| | E 120 | Cochineal, Carminic acid, Carmines | 125 | | only red marbled products |
| | E 160a | Carotenes | *quantum satis* | | only ripened Orange, Yellow and broken-white products |
| | E 160b | Annatto, Bixin, Norbixin | 15 | | only ripened Orange, Yellow and broken-white products |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only ripened Orange, Yellow and broken-white products |
| | E 163 | Anthocyanins | *quantum satis* | | only Red marbled products |
| | E 170 | Calcium carbonates | *quantum satis* | | only ripened products |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1), (2) | only unripened products; ripened products, pre-packed, sliced; layered ripened products and ripened products with added foods |
| | E 200 - 203 | Sorbic acid - sorbates | *quantum satis* | | only ripened products surface treatment |
| | E 234 | Nisin | 12.5 | (29) | only ripened and processed products |
| | E 235 | Natamycin | 1 mg/dm² surface (not present at a | | only surface treatment of hard, semi-hard and semi-soft products |

| | | | | | |
|---|---|---|---|---|---|
| | | | depth of 5 mm) | | |
| | E 251 - 252 | Nitrates | 150 | (32) | only hard, semi-hard and semi-soft ripened products |
| | E 280 - 283 | Propionic acid - propionates | *quantum satis* | | only ripened products surface treatment |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | only unripened products |
| | E 460 | Powdered cellulose | *quantum satis* | | only grated and sliced ripened products and unripened products |
| | E 504 | Magnesium carbonates | *quantum satis* | | only ripened products |
| | E 509 | Calcium chloride | *quantum satis* | | only ripened products |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | only sliced or grated and semihard products |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | only ripened products |
| | | (1): The additives may be added individually or in combination. | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (29): This substance may be present naturally in certain products as a result of fermentation processes. | | | |
| | | (32): In the milk or equivalent level if added after removal of whey and addition of water | | | |
| **01.8** | **Dairy analogues, including beverage whiteners** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 200 - 203 | Sorbic acid - sorbates | *quantum satis* | (1), (2) | only cheese analogues (surface treatment only) |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1), (2) | only analogues of cheese based on protein |
| | E 251 - 252 | Nitrates | 150 | -30 | only dairy-based cheese analogue |
| | E 280 - 283 | Propionic acid - propionates | *quantum satis* | | only cheese analogues (surface treatment only) |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1), (4) | only whipped cream analogues |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1), (4) | only processed cheese analogues |
| | E 338 - 452 | Phosphoric acid - phosphates - di | 30000 | (1), (4) | only beverage whiteners |

| | | | | | |
|---|---|---|---|---|---|
| | | - tri- and polyphosphates | | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 50000 | (1), (4) | only beverage whiteners vending machines |
| | E 432 - 436 | Polysorbates | 5000 | (1) | only milk and cream analogues |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | only cream analogues |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 20000 | (1) | only beverage whiteners |
| | E 475 | Polyglycerol esters of fatty acids | 5000 | | only milk and cream analogues |
| | E 475 | Polyglycerol esters of fatty acids | 500 | | only beverage whiteners |
| | E 477 | Propane-1,2-diol esters of fatty acids | 1000 | | only beverage whiteners |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | only milk and cream analogues |
| | E 481 - 482 | Stearoyl-2- lactylates | 3000 | (1) | only beverage whiteners |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | only milk and cream analogues; beverage whiteners |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | only sliced or grated cheese analogues and processed cheese analogue; beverage whiteners |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (30): In the cheese milk or equivalent level if added after removal of whey and addition of water | | | |
| **02.** | **Fats and oils, and fat emulsions** | | | | |
| **2.1** | **Fats and oils essentially free from water (excluding anhydrous milkfat)** | | | | |
| | E 100 | Curcumin | *quantum satis* | | only fats |
| | E 160a | Carotenes | *quantum satis* | | only fats |
| | E 160b | Annatto, bixin, norbixin | 10 | | only fats |
| | E 270 | Lactic acid | *quantum satis* | | only cooking and/or frying purposes or the preparation of gravy |
| | E 300 | Ascorbic acid | *quantum satis* | | only cooking and/or frying purposes or the preparation of gravy |

| | | | | | |
|---|---|---|---|---|---|
| | E 304 | Fatty acid esters of ascorbic acid | *quantum satis* | | except virgin oils and olive oils |
| | E 306 | Tocopherol-rich extract | *quantum satis* | | except virgin oils and olive oils |
| | E 307 | Alpha-tocopherol | *quantum satis* | | except virgin oils and olive oils |
| | E 307 | Alpha-tocopherol | 200 | | only refined olive oils, including olive pomace oil |
| | E 308 | Gamma tocopherol | *quantum satis* | | except virgin oils and olive oils |
| | E 309 | Delta-tocopherol | *quantum satis* | | except virgin oils and olive oils |
| | E 310 - 320 | Gallates, TBHQ and BHA, individually or in combination | 200 | (1) (41) | only fats and oils the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat |
| | E 321 | Butylated hydroxytoluene (BHT) | 100 | (41) | only fats and oils the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat |
| | E 322 | Lecithins | 30000 | | except virgin oils and olive oils |
| | E 330 | Citric acid | *quantum satis* | | except virgin oils and olive oils |
| | E 331 | Sodium citrates | *quantum satis* | | except virgin oils and olive oils |
| | E 332 | Potassium citrates | *quantum satis* | | except virgin oils and olive oils |
| | E 333 | Calcium citrates | *quantum satis* | | except virgin oils and olive oils |
| | E 392 | Extracts of rosemary | 30 | (41) (46) | only vegetable oils (excluding virgin oils and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15 % w/w of the total fatty acid, for the use in non heat treated food products |
| | E 392 | Extracts of rosemary | 50 | (41) (46) | only fish oil and algal oil; lard, beef, poultry sheep and porcine fat; fat and oils for the professional manufacture of heat treated foods; frying oils and frying fat, excluding olive oil and pomace oil |
| | E 471 | Mono- and diglycerides of fatty acids | 10000 | | except virgin oils and olive oils |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | only for cooking and/or frying purposes or for the preparation of gravy |
| | E 900 | Dimethyl polysiloxane | 10 | | only oils and fats for frying |
| | | (1): The additives may be added individually or in combination | | | |
| | | (41): Expressed on fat basis | | | |

| | | | | | |
|---|---|---|---|---|---|
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **02.2** | **Fat and oil emulsions mainly of type water-in-oil** | | | | |
| **02.2.1** | **Butter and concentrated butter and butter oil and anhydrous milkfat** | | | | |
| | E 160a | Carotenes | *quantum satis* | | except butter from sheep and goats milk |
| | E 500 | Sodium carbonates | *quantum satis* | | soured cream butter |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | soured cream butter |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **02.2.2** | **Other fat and oil emulsions including spreads as defined by Council Regulation (EC) No 1234/2007 and liquid emulsions** | | | | |
| | Group I | Additives | | | |
| | E 100 | Curcumin | *quantum satis* | | excluding reduced fat butter |
| | E 160a | Carotenes | *quantum satis* | | |
| | E 160b | Annatto, bixin, norbixin | 10 | | excluding reduced fat butter |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only fat emulsions (excluding butter) with a fat content of 60 % or more |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only fat emulsions with a fat content less than 60% |
| | E 310 - 320 | Gallates, TBHQ and BHA, individually or in combination | 200 | (1) (2) | only frying fat |
| | E 321 | Butylated hydroxytoluene (BHT) | 100 | | only frying fat |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only spreadable fats |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 100 | | only spreadable fats as defined in Article 115 and Annex XV of Regulation (EC) No 1234/2007, having a fat content of 41 % or less |
| | E 405 | Propane-1, 2-diol alginate | 3000 | | |
| | E 432 - 436 | Polysorbates | 10000 | (1) | only fat emulsions for baking |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | only fat emulsions for baking |

| | | | | | |
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| | E 475 | Polyglycerol esters of fatty acids | 5000 | | |
| | E 476 | Polyglycerol polyricinoleate | 4000 | | only spreadable fats as defined in Article 115 and Annex XV of Regulation (EC) No 1234/2007, having a fat content of 41 % or less and similar spreadable products with a fat content of less than 10% fat |
| | E 477 | Propabe-1,2-diol esters of fatty acids | 10000 | | only fat emulsions for baking purposes |
| | E 479b | Themally oxidized soya bean oil extracted with mono and diglycerides of fatty acids | 5000 | | only fat emulsuions for frying purposes |
| | E 481 - 482 | stearoyl-2- lactylates | 10000 | (1) | |
| | E 491 - 495 | Sorbitan esters | 10000 | (1) | |
| | E 551 - 559 | Silicon dioxide - silicates | 30000 | (1) | only tin greasing products |
| | E 900 | Dimethyl polysiloxane | 10 | | only oils and fats for frying |
| | E 959 | Neohesperidine DC | 5 | | only as flavour enhancer, only in the fat groups B & C in Annex XV of Regulation 1234/2007 |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **02.3** | **Vegetable oil pan spray** | | | | |
| | Group I | Additives | | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 30000 | (1) (4) | only waterbased emulsion sprays for coating baking tins |
| | E 392 | Extracts of rosemary | 50 | (41) (46) | only fats and oils for the professional manufacture of heat-treated foods |
| | E 551 - 559 | Silicon dioxide - silicates | 30000 | (1) | only tin greasing products |
| | E 943a | Butane | *quantum satis* | | only vegetable oil pan spray (for professional use only) and water-based emulsion spray |
| | E 943b | Isobutane | *quantum satis* | | only vegetable oil pan spray (for professional use only) and water-based emulsion spray |
| | E 944 | Propane | *quantum satis* | | only vegetable oil pan spray (for professional use only) and water- |

| | | | | | |
|---|---|---|---|---|---|
| | | | | | based emulsion spray |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **03** | **Edible ices** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 150 | (25) | |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugar |
| | E 160b | Annatto, Bixin, Norbixin | 20 | | |
| | E 160d | Lycopene | 40 | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 405 | Propane-1, 2-diol alginate | 3000 | | only water-based edible ices |
| | E 427 | Cassia gum | 2500 | | |
| | E 432 - 436 | Polysorbates | 1000 | (1) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 3000 | | |
| | E 491 - 495 | Sorbitan esters | 500 | (1) | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | only prepacked wafers containg ice cream |
| | E 950 | Acesulfame K | 800 | | only energy-reduced or with no added sugar |
| | E 951 | Aspartame | 800 | | only energy-reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | only energy-reduced or with no added sugar |
| | E 955 | Sucralose | 320 | | only energy-reduced or with no added sugar |

| | | | | | |
|---|---|---|---|---|---|
| | E 957 | Thaumatin | 50 | | only energy-reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced or with no added sugar |
| | E 961 | Neotame | 26 | | only energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 800 | (11)b, (49), (50) | only energy-reduced or with no added sugar |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **04.** | **Fruit and vegetables** | | | | |
| **04.1** | **Unprocessed fruit and vegetables** | | | | |
| **04.1.1** | **Entire fresh fruit and vegetables** | | | | |
| | E 200 - 203 | Sorbic acid - sorbates | 20 | | only surface treatment of unpeeled fresh citrus fruit |
| | E 220 - 228 | Sulphur dioxide - sulphites | 10 | (3) | only tables grapes, Fresh lychees and blueberries (*Vaccinium corymbosum* only (measured on edible parts) |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only vacuum packed sweetcorn |
| | E 445 | Glycerol ester of wood rosins | 50 | | only surface treatment of citrus fruit |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | *quantum satis* | (1) | only fresh fruits, surface treatment |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts |
| | E 902 | Candelilla wax | *quantum satis* | | only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts |

| | | | | | |
|---|---|---|---|---|---|
| | E 903 | Carnauba wax | 200 | | only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts |
| | E 904 | Shellac | *quantum satis* | | only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts |
| | E 905 | Microcrystalline wax | *quantum satis* | | only surface treatment of melons, papaya, mango, and avocado |
| | E 912 | Montan acid ester | *quantum satis* | | only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple |
| | E 914 | Oxidized polyethylene wax | *quantum satis* | | only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple |
| | | (1): The additives may be added individually or in combination | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **04.1.2** | **Peeled, cut and shredded fruit and vegetables** | | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only peeled potatoes |
| | E 220 - 228 | Sulphur dioxide - sulphites | 300 | (3) | only onion, garlic and shallot pulp |
| | E 220 - 228 | Sulphur dioxide - sulphites | 800 | (3) | only horseradish pulp |
| | E 296 | Malic acid | *quantum satis* | | only prepacked unprocessed and peeled potatoes only |
| | E 300 | Ascorbic acid | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 301 | Sodium ascorbate | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 302 | Calcium ascorbate | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 330 | Citric acid | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 331 | Sodium citrates | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 332 | Potassium citrates | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |
| | E 333 | Calcium citrates | *quantum satis* | | only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatos |

| | | | | | |
|---|---|---|---|---|---|
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **04.1.3** | **Frozen fruit and vegetables** | | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only white vegetables including mushrooms and white pulses |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only frozen and deepfrozen potatos |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **04.2** | **Processed fruit and vegetables** | | | | |
| **04.2.1** | **Dried fruit and vegetables** | | | | |
| | Group I | Additives | | | E 410, E 412, E 415 E 417 and E 425 may not be used to produce dehydrated foods intended to rehydrate on ingestion |
| | E 101 | Riboflavins | *quantum satis* | | only preserves of red fruit |
| | E 120 | Cochineal, Carminic acid, Carmines | 200 | (34) | only preserves of red fruit |
| | E 122 | Azorubine, Carmoisine | 200 | (34) | only preserves of red fruit |
| | E 124 | Ponceau 4R, Cochineal Red A | 200 | (34) | only preserves of red fruit |
| | E 129 | Allura Red AG | 200 | (34) | only preserves of red fruit |
| | E 131 | Patent Blue V | 200 | (34) | only preserves of red fruit |
| | E 133 | Brilliant Blue FCF | 200 | (34) | only preserves of red fruit |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only preserves of red fruit |

| | | | | | |
|---|---|---|---|---|---|
| | E 150a-d | Caramels | *quantum satis* | | only preserves of red fruit |
| | E 160a | Carotenes | *quantum satis* | | only preserves of red fruit |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only preserves of red fruit |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only preserves of red fruit |
| | E 163 | Anthocyanins | *quantum satis* | | only preserves of red fruit |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only dried fruit |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only dried coconut |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only white vegetables, processed, including pulses |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only dried mushrooms |
| | E 220 - 228 | Sulphur dioxide - sulphites | 150 | (3) | only dried ginger |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | only dried tomatoes |
| | E 220 - 228 | Sulphur dioxide - sulphites | 400 | (3) | only white vegetables, dried |
| | E 220 - 228 | Sulphur dioxide - sulphites | 500 | (3) | only dried fruit and nuts in shell excluding dried appels, pears, bananas, apricots, peaches, grapes, prunes and figs |
| | E 220 - 228 | Sulphur dioxide - sulphites | 600 | (3) | only dried apples and pears |
| | E 220 - 228 | Sulphur dioxide - sulphites | 1000 | (3) | only dried bananas |
| | E 220 - 228 | Sulphur dioxide - sulphites | 2000 | (3) | only dried apricots, peaches, grapes, prunes, and figs |
| | E 907 | Hydrogenated poly-1-decene | 2000 | | only dried fruit as glazing agent |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (34): Maximum indiviually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133 | | | |
| **04.2.2** | **Fruit and vegetables in vinegar, oil, or brine** | | | | |
| | Group I | Additives | | | |
| | E 101 | Riboflavins | *quantum satis* | | only preserves of red fruit |
| | E 120 | Cochineal, Carminic acid, | 200 | (34) | only preserves of red fruit |

| | | | | | |
|---|---|---|---|---|---|
| | | Carmines | | | |
| | E 122 | Azorubine, Carmoisine | 200 | (34) | only preserves of red fruit |
| | E 124 | Ponceau 4R, Cochineal Red A | 200 | (34) | only preserves of red fruit |
| | E 129 | Allura Red AG | 200 | (34) | only preserves of red fruit |
| | E 131 | Patent Blue V | 200 | (34) | only preserves of red fruit |
| | E 133 | Brilliant Blue FCF | 200 | (34) | only preserves of red fruit |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 150a-d | Caramels | *quantum satis* | | only preserves of red fruit |
| | E 160a | Carotenes | *quantum satis* | | only preserves of red fruit |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only preserves of red fruit |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only preserves of red fruit |
| | E 163 | Anthocyanins | *quantum satis* | | only preserves of red fruit |
| | E 101 | Riboflavins | *quantum satis* | | only vegetables (excluding olives) |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only vegetables (excluding olives) |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only vegetables (excluding olives) |
| | E 150a-d | Caramels | *quantum satis* | | only vegetables (excluding olives) |
| | E 160a | Carotenes | *quantum satis* | | only vegetables (excluding olives) |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only vegetables (excluding olives) |
| | E 163 | Anthocyanins | *quantum satis* | | only vegetables (excluding olives) |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | only vegetables (excluding olives) |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only olives and olive-based preparations |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only olives and olive-based preparations |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only olives and olive-based preparations |

| | | | | | |
|---|---|---|---|---|---|
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | except olives and golden peppers in brine |
| | E 220 - 228 | Sulphur dioxide - sulphites | 500 | (3) | only golden peppers in brine |
| | E 579 | Ferrous gluconate | 150 | | only olives darkened by oxidation |
| | E 585 | Ferrous lactate | 150 | | only olives darkened by oxidation |
| | E 950 | Acesulfame K | 200 | | only sweet-sour preserves of fruit and vegetables |
| | E 951 | Aspartame | 300 | | only sweet-sour preserves of fruit and vegetables |
| | E 954 | Saccharin and its Na, K and Ca salts | 160 | (52) | only sweet-sour preserves of fruit and vegetables |
| | E 955 | Sucralose | 180 | | only sweet-sour preserves of fruit and vegetables |
| | E 959 | Neohesperidine DC | 100 | | only sweet-sour preserves of fruit and vegetables |
| | E 961 | Neotame | 10 | | only sweet-sour preserves of fruit and vegetables |
| | E 962 | Salt of aspartame-acesulfame | 200 | (11)a, (49), (50) | only sweet-sour preserves of fruit and vegetables |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (34): Maximum indiviually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133 | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **04.2.3** | **Canned or bottled fruit and vegetables** | | | | |
| | E 101 | Riboflavins | *quantum satis* | | only preserves of red fruit |
| | E 120 | Cochineal, Carminic acid, Carmines | 200 | (34) | only preserves of red fruit |
| | E 122 | Azorubine, Carmoisine | 200 | (34) | only preserves of red fruit |
| | E 124 | Ponceau 4R, Cochineal Red A | 200 | (34) | only preserves of red fruit |

| | | | | | |
|---|---|---|---|---|---|
| | E 129 | Allura Red AG | 200 | (34) | only preserves of red fruit |
| | E 131 | Patent Blue V | 200 | (34) | only preserves of red fruit |
| | E 133 | Brilliant Blue FCF | 200 | (34) | only preserves of red fruit |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 150a-d | Caramels | *quantum satis* | | only preserves of red fruit |
| | E 160a | Carotenes | *quantum satis* | | only preserves of red fruit |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only preserves of red fruit |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only vegetables (excluding olives) |
| | E 163 | Anthocyanins | *quantum satis* | | only preserves of red fruit |
| | E 102 | Tartrazine | 100 | | only processed mushy and garden peas (canned) |
| | E 133 | Brilliant Blue FCF | 20 | | only processed mushy and garden peas (canned) |
| | E 142 | Green S | 10 | | only processed mushy and garden peas (canned) |
| | E 127 | Erythrosine | 200 | | only cocktail cherries and candied cherries |
| | E 127 | Erythrosine | 150 | | only biggareaux cherries in syrup and in cocktails |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only white vegetables, including pulses |
| | E 220 - 228 | Sulphur dioxide - sulphites | 250 | (3) | only bottled, sliced lemon |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only bottled whiteheart cherries; vacuum packed sweetcorn |
| | E 260 | Acetic acid | *quantum satis* | | |
| | E 261 | Potassium acetate | *quantum satis* | | |
| | E 262 | Sodium acetates | *quantum satis* | | |
| | E 263 | Calcium acetate | *quantum satis* | | |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 296 | Malic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 325 | Sodium lactate | *quantum satis* | | |
| | E 326 | Potassium lactate | *quantum satis* | | |
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 335 | Sodium tartrates | *quantum satis* | | |
| | E 336 | Potassium tartrates | *quantum satis* | | |
| | E 337 | Sodium potassium tartrate | *quantum satis* | | |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 250 | | only pulses, legumes, mushrooms and artichokes |
| | E 410 | Locust bean gum | *quantum satis* | | only chestnuts in liquid |
| | E 412 | Guar gum | *quantum satis* | | only chestnuts in liquid |
| | E 415 | Xanthan gum | *quantum satis* | | only chestnuts in liquid |
| | E 509 | Calcium chloride | *quantum satis* | | |
| | E 512 | Stannous chloride | 25 | (55) | only white asparagus |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | E 579 | Ferrous gluconate | 150 | | only olives darkened by oxidation |
| | E 585 | Ferrous lactate | 150 | | only olives darkened by oxidation |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 950 | Acesulfame K | 350 | | only fruit energy-reduced or with no added sugar |
| | E 951 | Aspartame | 1000 | | only fruit energy-reduced or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca salts | 1000 | (51) | only fruit energy-reduced or with no added sugar |

| | | | | | |
|---|---|---|---|---|---|
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | only fruit energy-reduced or with no added sugar |
| | E 955 | Sucralose | 400 | | only fruit energy-reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only fruit energy-reduced or with no added sugar |
| | E 961 | Neotame | 32 | | only fruit energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only fruit energy-reduced or with no added sugar |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (34): Maximim indiviually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133 | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (55): Expressed as Sn | | | |
| **04.2.4** | **Fruit and vegetable preparations, excluding products covered by 5.4** | | | | |
| **04.2.4.1** | **Fruit and vegetable preparations excluding compote** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only mostarda di frutta |
| | Group III | Food colours with combined maximum limit | 200 | | only mostarda di frutta |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks |
| | E 101 | Riboflavins | *quantum satis* | | only preserves of red fruit |
| | E 120 | Cochineal, Carminic acid, Carmines | 200 | (34) | only preserves of red fruit |
| | E 122 | Azorubine, Carmoisine | 200 | (34) | only preserves of red fruit |

| | | | | | |
|---|---|---|---|---|---|
| | E 124 | Ponceau 4R, Cochineal Red A | 200 | (34) | only preserves of red fruit |
| | E 129 | Allura Red AG | 200 | (34) | only preserves of red fruit |
| | E 131 | Patent Blue V | 200 | (34) | only preserves of red fruit |
| | E 133 | Brilliant Blue FCF | 200 | (34) | only preserves of red fruit |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only preserves of red fruit |
| | E 150a-d | Caramels | *quantum satis* | | only preserves of red fruit |
| | E 160a | Carotenes | *quantum satis* | | only preserves of red fruit |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only preserves of red fruit |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only vegetables (excluding olives) |
| | E 163 | Anthocyanins | *quantum satis* | | only preserves of red fruit |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only fruit and vegetable preparations including seaweed based preparations, fruit-based sauces, aspic, excluding purée, mousse, compote, salads and similar products, canned or bottled |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only seaweed preparations, olives and olive-based preparations |
| | E 210 - 213 | Benzoic acid - benzoates | 2000 | (1) (2) | only cooked red beet |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only olive-based preparations |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only processed white vegetables and mushrooms |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only rehydrated dried fruit and lychees, mostarda di frutta |
| | E 220 - 228 | Sulphur dioxide - sulphites | 300 | (3) | only onion, garlic and shallot pulp |
| | E 220 - 228 | Sulphur dioxide - sulphites | 800 | (3) | only horseradish pulp |
| | E 220 - 228 | Sulphur dioxide - sulphites | 800 | (3) | only Jellying fruit extract, liquid pectin for sale to the final consumer |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 800 | (1) (4) | only fruit preparations |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 4000 | (1) (4) | only glazing vegetable products |

| | | | | | |
|---|---|---|---|---|---|
| | E 405 | Propane-1, 2-diol alginate | 5000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 2000 | (1) | only Mostarda di frutta |
| | E 950 | Acesulfame K | 350 | | only energy-reduced |
| | E 951 | Aspartame | 1000 | | only energy-reduced |
| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only energy-reduced |
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | only energy-reduced |
| | E 955 | Sucralose | 400 | | only energy-reduced |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced |
| | E 961 | Neotame | 32 | | only energy-reduced |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only energy-reduced |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (34): max indiviually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133 | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **04.2.4.2** | **Compote, excluding poducts covered by category 16** | | | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 440 | Pectin | *quantum satis* | | only fruit compote other than apple |
| | E 509 | Calcium chloride | *quantum satis* | | only fruit compote other than apple |
| **04.2.5** | **Jam, jellies and marmalades and similar products** | | | | |
| **04.2.5.1** | **Extra jam and extra jelly as defined by Directive 2001/113/EEC** | | | | |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced jams, jellies, marmalades or with no added sugar |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only low-sugar and similar low calorie or sugar-free products , m*ermeladas* |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only low-sugar and similar low calorie or sugar-free products , m*ermeladas* |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only jams, jellies and marmelades made with sulphited fruit |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 296 | Malic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 335 | Sodium tartrates | *quantum satis* | | |
| | E 350 | Sodium malates | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 950 | Acesulfame K | 1000 | | only energy-reduced jams jellies and marmalades |

| | | | | | |
|---|---|---|---|---|---|
| | E 951 | Aspartame | 1000 | | only energy-reduced jams jellies and marmalades |
| | E 952 | Cyclamic acid and its Na and Ca salts | 1000 | | only energy-reduced jams jellies and marmalades |
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (51) | only energy-reduced jams jellies and marmalades |
| | E 955 | Sucralose | 400 | (52) | only energy-reduced jams jellies and marmalades |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced jams jellies and marmalades |
| | E 961 | Neotame | 32 | | only energy-reduced jams jellies and marmalades |
| | E 961 | Neotame | 2 | | only energy-reduced jams jellies and marmalades, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only energy-reduced jams jellies and marmalades |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **04.2.5.2** | **Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EEC** | | | | |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugars |
| | E 100 | Curcumin | *quantum satis* | | except chestnut puree |
| | E 104 | Quinoline Yellow | 100 | (31) | except chestnut puree |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | (31) | except chestnut puree |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (31) | except chestnut puree |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (31) | except chestnut puree |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | except chestnut puree |

| | | | | | |
|---|---|---|---|---|---|
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | except chestnut puree |
| | E 142 | Green S | 100 | (31) | except chestnut puree |
| | E 150a-d | Caramels | *quantum satis* | | except chestnut puree |
| | E 160a | Carotenes | *quantum satis* | | except chestnut puree |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | except chestnut puree |
| | E 160d | Lycopene | 10 | (31) | except chestnut puree |
| | E 161b | Lutein | 100 | (31) | except chestnut puree |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | except chestnut puree |
| | E 163 | Anthocyanins | *quantum satis* | | except chestnut puree |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only low-sugar and similar low calorie or sugar-free products spreads, m*ermeladas* |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only low-sugar and similar low calorie or sugar-free products; *mermeladas* |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only jams, jellies and marmelades made with sulphited fruit |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 296 | Malic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 335 | Sodium tartrates | *quantum satis* | | |
| | E 350 | Sodium malates | *quantum satis* | | |
| | E 400 - 404 | Alginic acid - alginates | 10000 | (32) | |

| | | | | | |
|---|---|---|---|---|---|
| | E 406 | Agar | 10000 | (32) | |
| | E 407 | Carrageenan | 10000 | (32) | |
| | E 410 | Locust bean gum | 10000 | (32) | |
| | E 412 | Guar gum | 10000 | (32) | |
| | E 415 | Xanthan gum | 10000 | (32) | |
| | E 418 | Gellan gum | 10000 | (32) | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 493 | Sorbitan monolaurate | 25 | | only jelly marmalade |
| | E 509 | Calcium chloride | *quantum satis* | | |
| | E 524 | Sodium hydroxide | *quantum satis* | | |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 950 | Acesulfame K | 1000 | | only energy-reduced jams, jellies and *marmalades* |
| | E 951 | Aspartame | 1000 | | only energy-reduced jams, jellies and *marmalades* |
| | E 952 | Cyclamic acid and its Na and Ca salts | 1000 | (51) | only energy-reduced jams, jellies and *marmalades* |
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | only energy-reduced jams, jellies and *marmalades* |
| | E 955 | Sucralose | 400 | | only energy-reduced jams, jellies and *marmalades* |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced jams, jellies and *marmalades* |
| | E 959 | Neohesperidine DC | 5 | | only fruit jellies as flavour enhancer |
| | E 961 | Neotame | 32 | | only energy-reduced jams, jellies and *marmalades* |
| | E 961 | Neotame | 2 | | only energy-reduced jams jellies and marmalades, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only energy-reduced jams, jellies and *marmalades* |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |

| | | | | | |
|---|---|---|---|---|---|
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (31): Maximum indiviually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b | | | |
| | | (32): Maximum indiviually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 and E 418 | | | |
| **04.2.5.3** | **Other similar fruit or vegetable spreads** | | | | |
| | Group II | Colours at *quantum satis* | | | except *crème de pruneaux* |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugar |
| | E 100 | Curcumin | *quantum satis* | | except *crème de pruneaux* |
| | E 104 | Quinoline Yellow | 100 | (31) | except *crème de pruneaux* |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | (31) | except *crème de pruneaux* |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (31) | except *crème de pruneaux* |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (31) | except *crème de pruneaux* |
| | E 142 | Green S | 100 | (31) | except *crème de pruneaux* |
| | E 160d | Lycopene | 10 | (31) | except *crème de pruneaux* |
| | E 161b | Lutein | 100 | (31) | except *crème de pruneaux* |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | other fruit-based spreads, m*ermeladas* |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1500 | (1) (2) | only *marmelada* |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | other fruit-based spreads, m*ermeladas* |
| | E 210 - 213 | Benzoic acid - benzoates | 1000 | (1) (2) | only *dulce de membrillo* |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | |

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|---|---|---|---|---|---|
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 296 | Malic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 335 | Sodium tartrates | *quantum satis* | | |
| | E 350 | Sodium malates | *quantum satis* | | |
| | E 400 - 404 | Alginic acid - alginates | 10000 | (32) | |
| | E 406 | Agar | 10000 | (32) | |
| | E 407 | Carrageenan | 10000 | (32) | |
| | E 410 | Locust bean gum | 10000 | (32) | |
| | E 412 | Guar gum | 10000 | (32) | |
| | E 415 | Xanthan gum | 10000 | (32) | |
| | E 418 | Gellan gum | 10000 | (32) | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 509 | Calcium chloride | *quantum satis* | | |
| | E 524 | Sodium hydroxide | *quantum satis* | | |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 950 | Acesulfame K | 1000 | | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 951 | Aspartame | 1000 | | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca | 500 | (51) | only dried-fruit-based sandwich spreads, energy-reduced or with no |

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|---|---|---|---|---|---|
| | | salts | | | added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 955 | Sucralose | 400 | | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 961 | Neotame | 32 | | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (31): Maximum indiviually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b | | | |
| | | (32): Maximum indiviually or in combination with E 400 - 404, E 406, E 407, E 410, E 412, E 415 and E 418 | | | |
| **04.2.5.4** | **Nut butters and nut spreads** | | | | |
| | Group I | Additives | | | |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (41) | only processed nuts |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1), (4) | only spreadable fats excluding butter |
| | E 392 | Extracts of rosemary | 200 | (41) (46) | |

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|---|---|---|---|---|---|
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **04.2.6** | **Processed potato products** | | | | |
| | Group I | Additives | | | |
| | E 100 | Curcumin | *quantum satis* | | only dried potato granules and flakes |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only potato dough and prefried potato slices |
| | E 220 - 228 | Sulphur dioxide - sulphites | 400 | (3) | only dehydrated potatos products |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | |
| | E 310 - 320 | Gallates, TBHQ and BHA | 25 | (1) | only dehydrated potatos |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | including prefried frozen en deepfrozen potatoes |
| | E 392 | Extracts of rosemary | 200 | (46) | only dehydrated potatos products |
| | E 426 | Soybean hemicellulose | 10000 | | only prepacked processed potato products |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **05.0** | **Confectionery** | | | | |
| **05.1** | **Cocoa and Chocolate products as covered by Directive 2000/36/EC** | | | | |
| | Group I | Additives | | | only energy-reduced or with no added sugars |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugars |
| | E 170 | Calcium carbonates | 70000 | (*) | |
| | E 322 | Lecithins | *quantum satis* | | |
| | E 330 | Citric acid | 5000 | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 334 | Tartaric acid (L(+)-) | 5000 | | |
| | E 414 | Gum arabic (acacia gum) | *quantum satis* | | as glazing agent only |
| | E 422 | Glycerol | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | as glazing agent only |
| | E 442 | Ammoniumphosphatides | 10000 | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 476 | Polyglycerol polyricinoleate | 5000 | | |
| | E 492 | Sorbitan tristearate | 10000 | | |
| | E 500 - 504 | Carbonates | 70000 | (*) | |
| | E 524 - 528 | Hydroxides | 70000 | (*) | |
| | E 530 | Magnesium oxide | 70000 | (*) | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agent only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agent only |
| | E 903 | Carnauba wax | 500 | | as glazing agent only |
| | E 904 | Shellac | *quantum satis* | | as glazing agent only |
| | E 950 | Acesulfame K | 500 | | only energy-reduced or with no added sugars |
| | E 951 | Aspartame | 2000 | | only energy-reduced or with no added sugars |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | (52) | only energy-reduced or with no added sugars |
| | E 955 | Sucralose | 800 | | only energy-reduced or with no added sugars |
| | E 957 | Thaumatin | 50 | | only energy-reduced or with no added sugars |
| | E 959 | Neohesperidine DC | 100 | | only energy-reduced or with no added sugars |
| | E 961 | Neotame | 65 | | only energy-reduced or with no added sugars |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a, (49), (50) | only energy-reduced or with no added sugars |
| | | (*) E 170, E 500 - 504, E 524 - 528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates | | | |

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| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **05.2** | **Other confectionery including breath refreshening microsweets** | | | | |
| | Group I | Additives | | | The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418, E 425 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Regulation, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth; E 410, E 412, E 415 E 417 and E 425 may not be used to produce dehydrated foods intended to rehydrate on ingestion.<br>E425 is not may not be used in jelly confectionary |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 300 | (25) | except candied fruit and vegetables |
| | Group III | Food colours with combined maximum limit | 200 | | only candied fruit and vegetables |
| | Group IV | Polyols | *quantum satis* | | only with no added sugar |
| | Group IV | Polyols | *quantum satis* | | only starch based confectionary energy reduced or with no added sugar |
| | Group IV | Polyols | *quantum satis* | | only cocoa or dried fruit based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar |
| | Group IV | Polyols | *quantum satis* | | only cocoa based or dried fruit based confectionery, energy reduced or with no added sugar |
| | Group IV | Polyols | *quantum satis* | | only for crystallized fruit, energy reduced or with no added sugar |
| | E 160d | Lycopene | 30 | | |

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|---|---|---|---|---|---|
| | E 173 | Aluminium | *quantum satis* | | only external coating of sugar confectionery for the decoration of cakes and pastries |
| | E 174 | Silver | *quantum satis* | | only external coating of confectionery |
| | E 175 | Gold | *quantum satis* | | only external coating of confectionery |
| | E 200 - 219 | Sorbic acid - sorbates; Benzoic acid - benzoates; p-hydroxybenzoates | 1500 | (1) (2) (5) | except candied chocolate, crystillized or glacé fruit, vegetables, angelica and citrus peel |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only candied, crystillized or glacé fruit, vegetables, angelica and citrus peel |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only candied, crystillized or glacé fruit, vegetables, angelica and citrus peel |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only glucose syrup-based confectionery (carry over from the glucose syrup only) |
| | E 297 | Fumaric acid | 1000 | | only sugar confectionery |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only sugar confectionery, except candied fruit |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 800 | (1) (4) | only candied fruit |
| | E 405 | Propane-1, 2-diol alginate | 1500 | | only sugar confectionery |
| | E 426 | Soybean hemicellulose | 10000 | | only jelly confectionery, except jelly mini-cups |
| | E 432 - 436 | Polysorbates | 1000 | (1) | only sugar confectionery |
| | E 442 | Ammoniumphosphatides | 10000 | | only cocoa based confectionery |
| | E 459 | Beta-cyclodextrin | *quantum satis* | | only foods in tablet and coated tablet form |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | | only sugar confectionery |
| | E 475 | Polyglycerol esters of fatty acids | 2000 | | only sugar confectionery |
| | E 476 | Polyglycerol polyricinoleate | 5000 | | only cocoa based confectionery |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | only sugar confectionery |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | only sugar confectionery |

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|---|---|---|---|---|---|
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | only sugar confectionery |
| | E 492 | Sorbitan tristearate | 10000 | | only cocoa based confectionary |
| | E 520 - 523 | Aluminium sulphates | 200 | (1) (38) | only candied, crystillized or glacé fruit and vegetables |
| | E 551 - 559 | Silicon dioxide - silicates | *quantum satis* | (1) | surface treatment only |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agent only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agent only |
| | E 903 | Carnauba wax | 500 | | as glazing agent only |
| | E 904 | Shellac | *quantum satis* | | as glazing agent only |
| | E 905 | Microcrystalline wax | *quantum satis* | | surface treatment only |
| | E 907 | Hydrogenated poly-1-decene | 2000 | | only as glazing agent for sugar confectionery |
| | E 950 | Acesulfame K | 500 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 951 | Aspartame | 2000 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 955 | Sucralose | 800 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 957 | Thaumatin | 50 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 100 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 961 | Neotame | 65 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 950 | Acesulfame K | 500 | | only energy reduced tablet form confectionary |
| | E 955 | Sucralose | 200 | | only energy reduced tablet form confectionary |

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| | E 961 | Neotame | 15 | | only energy reduced tablet form confectionary |
| | E 950 | Acesulfame K | 1000 | | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 951 | Aspartame | 1000 | | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca salts | 500 | (51) | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 955 | Sucralose | 400 | | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 961 | Neotame | 32 | | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar |
| | E 950 | Acesulfame K | 1000 | | only starch based confectionary energy reduced or with no added sugar |
| | E 951 | Aspartame | 2000 | | only starch based confectionary energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 300 | (52) | only starch based confectionary energy reduced or with no added sugar |
| | E 955 | Sucralose | 1000 | | only starch based confectionary energy reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 150 | | only starch based confectionary energy reduced or with no added sugar |
| | E 961 | Neotame | 65 | | only starch based confectionary energy reduced or with no added sugar |
| | E 961 | Neotame | 2 | | only starch based confcetionary energy reduced or with no added sugar, as flavour enhancer |

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| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)a, (49), (50) | only starch based confectionary energy reduced or with no added sugar |
| | E 950 | Acesulfame K | 500 | | only confectionary with no added sugar |
| | E 951 | Aspartame | 1000 | | only confectionary with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | (52) | only confectionary with no added sugar |
| | E 955 | Sucralose | 1000 | | only confectionary with no added sugar |
| | E 957 | Thaumatin | 50 | | only confectionary with no added sugar |
| | E 959 | Neohesperidine DC | 100 | | only confectionary with no added sugar |
| | E 961 | Neotame | 32 | | only confectionary with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a, (49), (50) | only confectionary with no added sugar |
| | E 950 | Acesulfame K | 2500 | | only breath-freshening micro-sweets, with no added sugar |
| | E 951 | Aspartame | 6000 | | only breath-freshening micro-sweets, with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 3000 | (52) | only breath-freshening micro-sweets, with no added sugar |
| | E 955 | Sucralose | 2400 | | only breath-freshening micro-sweets, with no added sugar |
| | E 959 | Neohesperidine DC | 400 | | only breath-freshening micro-sweets, with no added sugar |
| | E 961 | Neotame | 200 | | only breath-freshening micro-sweets, with no added sugar |
| | E 961 | Neotame | 3 | | only breath-freshening micro-sweets and strongly flavoured throat pastilles with no added sugar, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 2500 | (11)a, (49), (50) | only breath-freshening micro-sweets, with no added sugar |
| | E 951 | Aspartame | 2000 | | only strongly flavoured freshening throat pastilles with no added sugar |
| | E 955 | Sucralose | 1000 | | only strongly flavoured freshening throat pastilles with no added sugar |
| | E 961 | Neotame | 65 | | only strongly flavoured freshening throat pastilles with no added sugar |
| | E 1204 | Pullulan | *quantum satis* | | only breath freshening microsweets in the form of films |
| | | (1): The additives may be added individually or in combination | | | |

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|---|---|---|---|---|---|
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an SO2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (5): E 214 – 219: p-hydroxybenzoates (PHB), maximum 300 mg/kg | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| | | (38): Expressed as aluminium | | | |
| **05.3** | **Chewing gum** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 300 | (25) | |
| | Group IV | Polyols | *quantum satis* | | only with no added sugar |
| | E 160d | Lycopene | 300 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1500 | (1) (2) | |
| | E 297 | Fumaric acid | 2000 | | |
| | E 310 - 321 | Gallates, TBHQ, BHA and BHT | 400 | (1) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | *quantum satis* | (1) (4) | |
| | E 392 | Extracts of rosemary | 200 | (46) | |
| | E 405 | Propane-1, 2-diol alginate | 5000 | | |

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|---|---|---|---|---|---|
| | E 416 | Karaya gum | 5000 | | |
| | E 432 - 436 | Polysorbates | 5000 | (1) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | 5000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 2000 | (1) | |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | |
| | E 551 | Silicon dioxide | *quantum satis* | | surface treatment only |
| | E 552 | Calcium silicate | *quantum satis* | | surface treatment only |
| | E 553a | Magnesium silicate | *quantum satis* | | surface treatment only |
| | E 553b | Talc | *quantum satis* | | |
| | E 650 | Zinc acetate | 1000 | | |
| | E 900 | Dimethyl polysiloxane | 100 | | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agent only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agent only |
| | E 903 | Carnauba wax | 1200 | (47) | as glazing agent only |
| | E 904 | Shellac | *quantum satis* | | as glazing agent only |
| | E 905 | Microcrystalline wax | *quantum satis* | | surface treatment only |
| | E 907 | Hydrogenated poly-1-decene | 2000 | | as glazing agent only |
| | E 927b | Carbamide | 30000 | | only without added sugar |
| | E 950 | Acesulfame K | 800 | (12) | only with added sugars or polyols, as flavour enhancer |
| | E 951 | Aspartame | 2500 | (12) | only with added sugars or polyols, as flavour enhancer |
| | E 959 | Neohesperidine DC | 150 | (12) | only with added sugars or polyols, as flavour enhancer |
| | E 957 | Thaumatin | 10 | (12) | only with added sugars or polyols, as flavour enhancer |
| | E 961 | Neotame | 3 | (12) | only with added sugars or polyols, as flavour enhancer |
| | E 950 | Acesulfame K | 2000 | | only without added sugar |

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| | E 951 | Aspartame | 5500 | | only without added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 1200 | (52) | only without added sugar |
| | E 955 | Sucralose | 3000 | | only without added sugar |
| | E 957 | Thaumatin | 50 | | only without added sugar |
| | E 959 | Neohesperidine DC | 400 | | only without added sugar |
| | E 961 | Neotame | 250 | | only without added sugar |
| | E 962 | Salt of aspartame-acesulfame | 2000 | (11)a, (49), (50) | only without added sugar |
| | E 1518 | Glyceryl triacetate (triacetin) | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (12): If E 950, E 951, E 957, E 959 and E 961 are used in combination in chewing gum, the maximum level for each is reduced proportionally | | | |
| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| | | (47): the maximum amount applies to all uses covered by this regulation, including the provisions set out in Annex III | | | |
| **05.4** | **Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 500 | | only decorations, coatings and sauces, except fillings |
| | Group III | Food colours with combined maximum limit | 300 | (25) | only fillings |

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| | Group IV | Polyols | *quantum satis* | | only decorations, coatings and fillings with not added sugar |
| | Group IV | Polyols | *quantum satis* | | only sauces |
| | 160b | Annatto, Bixin, Norbixin | 20 | | only decorations and coatings |
| | E 160d | Lycopene | 30 | | except red coating of hard-sugar coated chocolate confectionery |
| | E 160d | Lycopene | 200 | | only red coating of hard-sugar coated chocolate confectionery |
| | E 173 | Aluminium | *quantum satis* | | only external coating of sugar confectionery the decoration of cakes and pastries |
| | E 174 | Silver | *quantum satis* | | only decoration of chocolates |
| | E 175 | Gold | *quantum satis* | | only decoration of chocolates |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products) |
| | E 200 - 219 | Sorbates, benzoates parabens | 1500 | (1) (2) (5) | |
| | E 220 - 228 | Sulphur dioxide – sulphites | 50 | (3) | only glucose syrup-based confectionery (carry over from the glucose syrup only) |
| | E 220 - 228 | Sulphur dioxide - sulphites | 40 | (3) | only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products) |
| | E 220 - 228 | Sulphur dioxide - sulphites | 100 | (3) | only fruit fillings for pastries |
| | E 297 | Fumaric acid | 1000 | | |
| | E 297 | Fumaric acid | 2500 | | only fillings and toppings for fine bakery ware |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 3000 | (1) (4) | only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products) |
| | E 355 - 357 | Adipic acid - adipates | 2000 | (1) | only fillings and toppings for fine bakery ware |
| | E 392 | Extracts of rosemary | 100 | (41) (46) | only sauces |
| | E 405 | Propane-1, 2-diol alginate | 1500 | | |
| | E 405 | Propane-1, 2-diol alginate | 5000 | | only fillings, toppings and coatings for fine bakery wares and desserts |
| | E 416 | Karaya gum | 5000 | | only fillings, toppings and coatings for fine bakery wares and desserts |
| | E 426 | Soybean hemicellulose | 10000 | | only jelly confectionery (other than jelly mini cups) |

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| | E 427 | Cassia gum | 2500 | | only fillings toppings and coatings for fine bakery wares and dessert |
| | E 432 - 436 | Polysorbates | 1000 | (1) | |
| | E 442 | Ammoniumphosphatides | 10000 | | only cocoa based confectionery |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | | |
| | E 475 | Polyglycerol esters of fatty acids | 2000 | | |
| | E 476 | Polyglycerol polyricinoleate | 5000 | | only cocoa based confectionery |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 30000 | | only whipped dessert toppings other than cream |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | |
| | E 492 | Sorbitan tristearate | 10000 | | only cocoa based confectionary |
| | E 551 - 559 | Silicon dioxide - silicates | *quantum satis* | | surface treatment only |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agent only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agent only |
| | E 903 | Carnauba wax | 500 | | as glazing agent only |
| | E 903 | Carnauba wax | 200 | | as glazing agent only for small fine bakery wares, coated with chocolate |
| | E 904 | Shellac | *quantum satis* | | as glazing agent only |
| | E 905 | Microcrystalline wax | *quantum satis* | | surface treatment only |
| | E 907 | Hydrogenated poly-1-decene | 2000 | | as glazing agent only |
| | E 950 | Acesulfame K | 1000 | | only starch based confcetionary energy reduced or with no added sugar |
| | E 951 | Aspartame | 2000 | | only starch based confcetionary energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca | 300 | (52) | only starch based confcetionary energy reduced or with no added |

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| | | salts | | | sugar |
| | E 955 | Sucralose | 1000 | | only starch based confcetionary energy reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 150 | | only starch based confcetionary energy reduced or with no added sugar |
| | E 961 | Neotame | 65 | | only starch based confcetionary energy reduced or with no added sugar |
| | E 961 | Neotame | 2 | | only starch based confcetionary energy reduced or with no added sugar, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)a, (49), (50) | only starch based confcetionary energy reduced or with no added sugar |
| | E 950 | Acesulfame K | 500 | | only confectionary with no added sugar |
| | E 951 | Aspartame | 1000 | | only confectionary with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | (52) | only confectionary with no added sugar |
| | E 955 | Sucralose | 1000 | | only confectionary with no added sugar |
| | E 957 | Thaumatin | 50 | | only confectionary with no added sugar |
| | E 959 | Neohesperidine DC | 100 | | only confectionary with no added sugar |
| | E 961 | Neotame | 32 | | only confectionary with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a, (49), (50) | only confectionary with no added sugar |
| | E 950 | Acesulfame K | 500 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 951 | Aspartame | 2000 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | (52) | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 955 | Sucralose | 800 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 957 | Thaumatin | 50 | | only cocoa or dried fruit based, energy reduced or with no added sugar |

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| | E 959 | Neohesperidine DC | 100 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 961 | Neotame | 65 | | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a, (49), (50) | only cocoa or dried fruit based, energy reduced or with no added sugar |
| | E 950 | Acesulfame-K | 350 | | only sauces |
| | E 951 | Aspartame | 350 | | only sauces |
| | E 954 | Saccharin and its Na, K and Ca salts (2) | 160 | (52) | only sauces |
| | E 955 | Sucralose | 450 | | only sauces |
| | E 959 | Neohesperidine DC | 50 | | only sauces |
| | E 961 | Neotame | 12 | | only sauces |
| | E 961 | Neotame | 2 | | only sauces as flavour inhancer |
| | E 962 | Salt of aspartame-acesulfame (3) | 350 | (11)b, (49), (50) | only sauces |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (5): E 214 – 219: p-hydroxybenzoates (PHB), maximum 300 mg/kg | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |

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| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| **06.** | **Cereals and cereal products** | | | | |
| **06.1** | **Whole, broken, or flaked grain** | | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 30 | (3) | only sago and pearl barley |
| | E 553b | Talc | *quantum satis* | | only rice |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **06.2** | **Flours and other milled products and starches** | | | | |
| **06.2.1** | **Flours** | | | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2500 | (1) (4) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1) (4) | only self-raising flour |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 920 | L-cysteine | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **06.2.2** | **Starches** | | | | |
| | Group I | Additives | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | excluding starches in infant formulae, follow on formulae and processed cereal-based foods and baby foods |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **06.3** | **Breakfast cereals** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only breakfast cereals other than extruded, puffed and/or fruit flavoured breakfast cereals |

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| | Group IV | Polyols | *quantum satis* | | only breakfast cereals or cereal-based products, energy reduced or with no added sugar |
| | E 120 | Cochineal, Carminic acid, Carmines | 200 | (53) | only fruit flavoured breakfast cereals |
| | E 150c | Ammonia caramel | *quantum satis* | | only extruded puffed and or fruit flavoured breakfast cereals |
| | E 160a | Carotenes | *quantum satis* | | only extruded puffed and or fruit flavoured breakfast cereals |
| | E 160b | Annatto, Bixin, Norbixin | 25 | | only extruded puffed and or fruit flavoured breakfast cereals |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only extruded puffed and or fruit flavoured breakfast cereals |
| | E 162 | Beetrood Red, betanin | 200 | (53) | only fruit flavoured breakfast cereals |
| | E 163 | Anthocyanins | 200 | (53) | only fruit flavoured breakfast cereals |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (13) | only pre-cooked cereals |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 475 | Polyglycerol esters of fatty acids | 10000 | | only granola type breakfast cereal |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | |
| | E 950 | Acesulfame K | 1200 | | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 951 | Aspartame | 1000 | | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 955 | Sucralose | 400 | | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 961 | Neotame | 32 | | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar |

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| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (53): E 120, E 162 and E 163 may be added individually or in combination | | | |
| **06.4** | **Pasta** | | | | |
| **06.4.1** | **Fresh pasta** | | | | |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 322 | Lecithins | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| **06.4.2** | **Dry pasta** | | | | |
| | Group I | Additives | | | only gluten free and/or pasta intended for hypoproteic diets in accordence with Directive 2009/39/EC |
| **06.4.3** | **Pre-cooked pasta** | | | | |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |

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| | E 322 | Lecithins | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| **06.4.4** | **Gnocchi** | | | | |
| | Group I | Additives | | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) | |
| **06.4.5** | **Fillings of stuffed pasta (ravioli and similar)** | | | | |
| | Group I | Additives | | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| **06.5** | **Noodles** | | | | |
| | group I | Additives | | | |
| | group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | |
| | E 426 | Soybean hemicellulose | 10000 | | only pre-packaged ready to eat oriental noodles intended for retail sale |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **06.6** | **Batters** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 500 | | only batters for coating |
| | E 160b | Annatto, Bixin, Norbixin | 20 | | only batters for coating |

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| | E 160d | Lycopene | 30 | | only batters for coating |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 12000 | (1) (4) | |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **06.7** | **Pre-cooked or processed cereals** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | only *polenta* |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only *semmelknödelteig* |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) | only pre-cooked cereals |
| | E 426 | Soybean hemicellulose | 10000 | | only pre-packaged ready to eat rice and rice products intended for retail sale |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | only quick-cook rice |
| | E 472a | Acetic acid esters of mono- and diglycerdies of fatty acids | *quantum satis* | | only quick-cook rice |
| | E 481 - 482 | Stearoyl-2- lactylates | 4000 | (2) | only quick-cook rice |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| **07.** | **Bakery wares** | | | | |
| **07.1.** | **Bread and rolls** | | | | |
| | Group I | Additives | | | except products in 7.1.1 and 7.1.2 |
| | E 150a-d | Caramels | *quantum satis* | | only Malt bread |

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| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only prepacked sliced bread and rye-bread, partially baked, prepacked bakery wares intended for retail sale and energy-reduced bread intended for retail sale |
| | E 280 - 283 | Propionic acid - propionates | 3000 | (1) (6) | only pre-packed sliced bread and rye bread |
| | E 280 - 283 | Propionic acid - propionates | 2000 | (1) (6) | only energy reduced bread, partially baked prepacked bread and prepacked rolls and pitta, prepacked polsebrod, boller and dansk flutes |
| | E 280 - 283 | Propionic acid - propionates | 1000 | (1) (6) | only prepacked bread |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1) (4) | only soda bread |
| | E 481 - 482 | Stearoyl-2- lactylates | 3000 | (1) | except products in 7.1.1 and 7.1.2 |
| | E 483 | Stearyl tartrate | 4000 | | except products in 7.1.1 and 7.1.2 |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. | | | |
| **07.1.1** | **Bread prepared solely with the following ingredients: wheat flour, water, yeast or leaven,salt** | | | | |
| | E 260 | Acetic acid | *quantum satis* | | |
| | E 261 | Potassium acetate | *quantum satis* | | |
| | E 262 | Sodium acetates | *quantum satis* | | |
| | E 263 | Calcium acetate | *quantum satis* | | |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 304 | Fatty acid esters of ascorbic acid | *quantum satis* | | |
| | E 322 | Lecithins | *quantum satis* | | |
| | E 325 | Sodium lactate | *quantum satis* | | |
| | E 326 | Potassium lactate | *quantum satis* | | |

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|---|---|---|---|---|---|
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 472a | Acetic acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 472d | Tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 472e | Mono and diacety tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 472f | Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* | | |
| **07.1.2** | **Pain courant francais; Friss búzakenyér, fehér és félbarna kenyerek** | | | | |
| | E 260 | Acetic acid | *quantum satis* | | |
| | E 261 | Potassium acetate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 262 | Sodium acetates | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 263 | Calcium acetate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 270 | Lactic acid | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 302 | Calcium ascorbate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 304 | Fatty acid esters of ascorbic acid | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 322 | Lecithins | *quantum satis* | | |
| | E 325 | Sodium lactate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 326 | Potassium lactate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 327 | Calcium lactate | *quantum satis* | | only *Friss búzakenyér, fehér és félbarna kenyerek* |
| | E 471 | Mono- and diglycerdies of fatty acids | *quantum satis* | | |

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| **07.2** | **Fine bakery wares** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 200 | (25) | |
| | Group IV | Polyols | *quantum satis* | | only energy reduced or with no added sugar |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | |
| | E 160d | Lycopene | 25 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only with a water activity of more than 0,65 |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | | only dry biscuits |
| | E 280 - 283 | Propionic acid - propionates | 2000 | (1) (6) | only prepacked, with a water activity of more than 0,65 |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) | only cake mixes |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1) (4) | |
| | E 392 | Extracts of rosemary | 200 | (41) (46) | |
| | E 405 | Propane-1, 2-diol alginate | 2000 | | |
| | E 426 | Soybean hemicellulose | 10000 | | only pre-packaged fine bakery wares intended for retail sale |
| | E 432 - 436 | Polysorbates | 3000 | (1) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | 10000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | |
| | E 483 | Stearyl tartrate | 4000 | | |
| | E 491 - 495 | Sorbitan esters | 10000 | (1) | |
| | E 541 | Sodium aluminium phosphate acidic | 1000 | -38 | only scones and sponge wares |

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|---|---|---|---|---|---|
| | E 901 | Beeswax, white and yellow | *quantum satis* | | only as glazing agents only for small products of fine bakery wares coated with chocolate |
| | E 902 | Candelilla wax | *quantum satis* | | only as glazing agents only for small products of fine bakery wares coated with chocolate |
| | E 903 | Carnauba wax | 200 | | only as glazing agents only for small products of fine bakery wares coated with chocolate |
| | E 904 | Shellac | *quantum satis* | | only as glazing agents only for small products of fine bakery wares coated with chocolate |
| | E 950 | Acesulfame K | 2000 | | only cornets and wafers, for ice-cream, with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 800 | (52) | only cornets and wafers, for ice-cream, with no added sugar |
| | E 955 | Sucralose | 800 | | only cornets and wafers, for ice-cream, with no added sugar |
| | E 959 | Neohesperidine DC | 50 | | only cornets and wafers, for ice-cream, with no added sugar |
| | E 961 | Neotame | 60 | | only cornets and wafers, for ice-cream, with no added sugar |
| | E 950 | Acesulfame K | 2000 | | only essoblaten - wafer paper |
| | E 951 | Aspartame | 1000 | | only essoblaten - wafer paper |
| | E 954 | Saccharin and its Na, K and Ca salts | 800 | (52) | only essoblaten - wafer paper |
| | E 955 | Sucralose | 800 | | only essoblaten - wafer paper |
| | E 961 | Neotame | 60 | | only essoblaten - wafer paper |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)b, (49), (50) | only essoblaten - wafer paper |
| | E 950 | Acesulfame K | 1000 | | only fine bakery products for special nutritional uses |
| | E 951 | Aspartame | 1700 | | only fine bakery products for special nutritional uses |
| | E 952 | Cyclamic acid and its Na and Ca salts | 1600 | (51) | only fine bakery products for special nutritional uses |
| | E 954 | Saccharin and its Na, K and Ca salts | 170 | (52) | only fine bakery products for special nutritional uses |
| | E 955 | Sucralose | 700 | | only fine bakery products for special nutritional uses |
| | E 959 | Neohesperidine DC | 150 | | only fine bakery products for special nutritional uses |

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| | E 961 | Neotame | 55 | | only fine bakery products for special nutritional uses |
| | E 962 | Salt of aspartame-acesulfame | 1000 | (11)a, (49), (50) | only fine bakery products for special nutritional uses |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (41): Expressed on fat basis | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| | | (38): Expressed as aluminium | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **08.** | **Meat** | | | | |
| **08.1** | **Unprocessed meat** | | | | |
| **08.1.1** | **Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004** | | | | |
| | E 129 | Allura Red AG | *quantum satis* | | only for the purpose of health marking |
| | E 133 | Brilliant Blue FCF | *quantum satis* | | only for the purpose of health marking |
| | E 155 | Brown HT | *quantum satis* | | only for the purpose of health marking |
| **08.1.2** | **Meat preparations as defined by Regulation (EC) No 853/2004** | | | | |

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| | E 120 | Cochineal, Carminic acid, Carmines | 100 | | only *breakfast sausages* with a minimum cereal contant of 6 % and *burger meat* with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance |
| | E 129 | Allura Red AG | 25 | | only *breakfast sausages* with a minimum cereal contant of 6 % and *burger meat* with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance |
| | E 150a-d | Caramels | *quantum satis* | | only *breakfast sausages* with a minimum cereal contant of 6 % and *burger meat* with a minimum vegetable and/or cereal content of 4 % mixed within the meat; In these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance |
| | E 220 - 228 | Sulphur dioxide - sulphites | 450 | (1), (3) | only *breakfast sausages*; Burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat |
| | E 220 - 228 | Sulphur dioxide - sulphites | 450 | (1), (3) | only *salsicha fresca, longaniza fresca , butifarra fresca* |
| | E 261 | Potassium acetate | *quantum satis* | | only prepacked preparations of fresh minced meat |
| | E 262 | Sodium acetates | *quantum satis* | | only prepacked preparations of fresh minced meat |
| | E 300 | Ascorbic acid | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 301 | Sodium ascorbate | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 302 | Calcium ascorbate | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 325 | Sodium lactate | *quantum satis* | | only prepacked preparations of fresh minced meat |
| | E 326 | Potassium lactate | *quantum satis* | | only prepacked preparations of fresh minced meat |
| | E 330 | Citric acid | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 331 | Sodium citrates | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 332 | Potassium citrates | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |
| | E 333 | Calcium citrates | *quantum satis* | | only *gehakt* and prepacked preparations of fresh minced meat |

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| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only *breakfast sausages;* in this product, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving the product its typical appearance |
| | E 553b | Talc | *quantum satis* | | surface treatment of sausages |
| | | (1): The additives may be added individually or in combination | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **08.2** | **Processed meat** | | | | |
| **08.2.1** | **Non heat treated processed meat** | | | | |
| | Group I | Additives | | | |
| | E 100 | Curcumin | 20 | | only sausages |
| | E 100 | Curcumin | *quantum satis* | | only *pasturmas* |
| | E 101 | Riboflavins | *quantum satis* | | only *pasturmas* |
| | E 110 | Sunset yellow | 135 | | only *sobrasada* |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | | only sausages |
| | E 120 | Cochineal, Carminic acid, Carmines | 200 | | only *chorizo sausage/salchichon* |
| | E 120 | Cochineal, Carminic acid, Carmines | *quantum satis* | | only *pasturmas* |
| | E 124 | Ponceau 4R, Cochineal Red A | 250 | | only *chorizo sausage/salchichon* |
| | E 124 | Ponceau 4R, Cochineal Red A | 200 | | only *sobrasada* |
| | E 150a-d | Caramels | *quantum satis* | | only sausages |
| | E 160a | Carotenes | 20 | | only sausages |
| | E 160c | Paprika extract, capsanthin, capsorubin | 10 | | only sausages |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only sausages |

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| | E 200 - 219 | Sorbic acid - sorbates; Benzoic acid - benzoates; p-hydroxybenzoates | *quantum satis* | (1) (2) | only surface treatment of dried meat products |
| | E 235 | Natamycin | 1 | (8) | only surface treatment of dried cured sausages |
| | E 249 - 250 | Nitrites | 150 | (7) | |
| | E 251 - 252 | Nitrates | 150 | (7) | |
| | E 315 | Erythorbic acid | 500 | | only cured meat products and preserved meat products |
| | E 316 | Sodium erythorbate | 500 | | only cured meat products and preserved meat products |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (13) | only dehydrated meat |
| | E 315 | Erythorbic acid | 500 | (9) | only cured products and preserved products |
| | E 316 | Sodium erythorbate | 500 | (9) | only cured products and preserved products |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 392 | Extracts of rosemary | 100 | (46) | only dried sausages |
| | E 392 | Extracts of rosemary | 150 | (41) (46) | excluding dried sausages |
| | E 392 | Extracts of rosemary | 150 | (46) | Only dehydrated meat |
| | E 553b | Talc | *quantum satis* | | surface treatment of sausages |
| | E 959 | Neohesperidine DC | 5 | | as flavour enhancer only |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (7): Maximum amount that may be added during manufacturing | | | |
| | | (8): mg/dm² surface, not present at a depth of 5 mm | | | |
| | | (9): E 315 and E 316 are authoised individually or in combination, maximum limit is expressed as erythorbic acid | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **08.2.2** | **Heat treated processed meat** | | | | |

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| | Group I | Additives | | | except Foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben |
| | E 100 | Curcumin | 20 | | only sausages, patés and terrines |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | | only sausages, patés and terrines |
| | E 129 | Allura Red AG | 25 | | only *luncheon meat* |
| | E 150a-d | Caramels | *quantum satis* | | only sausages, patés and terrines |
| | E 160a | Carotenes | 20 | | only sausages, patés and terrines |
| | E 160c | Paprika extract, capsanthin, capsorubin | 10 | | only sausages, patés and terrines |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only sausages, patés and terrines |
| | E 200 - 203; 214 - 219 | Sorbic acid - sorbates; p-hydroxybenzoates | 1000 | (1) (2) | only pâté |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only aspic |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only aspic |
| | E 249 - 250 | Nitrites | 150 | (7) | Except sterilised meat products (Fo > 3.00) |
| | E 249 - 250 | Nitrites | 100 | (7) | only sterilised meat products (Fo > 3.00) |
| | E 300 | Ascorbic acid | *quantum satis* | | only *foie gras, foie gras entier, blocs de foie gras / Libamáj, libamáj egészben, libamáj tömbben* |
| | E 301 | Sodium ascorbate | *quantum satis* | | only *foie gras, foie gras entier, blocs de foie gras / Libamáj, libamáj egészben, libamáj tömbben* |
| | E 315 | Erythorbic acid | 500 | (9) | only cured meat products and preserved meat products |
| | E 316 | Sodium erythorbate | 500 | (9) | only cured meat products and preserved meat products |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | except *Foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben* |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 250 | | only *libamáj, libamáj egészben, libamáj tömbben* |
| | E 392 | Extracts of rosemary | 150 | (41) (46) | excluding dried sausages |
| | E 392 | Extracts of rosemary | 100 | (46) | only dried sausages |

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| | E 392 | Extracts of rosemary | 150 | (46) | Only dehydrated meat |
| | E 427 | Cassia gum | 1500 | | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1), (41) | except *Foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben* |
| | E 481 - 482 | Stearoyl-2- lactylates | 4000 | (1) | only minced and diced canned meat products |
| | E 553b | Talc | *quantum satis* | | surface treatment of sausages only |
| | E 959 | Neohesperidine DC | 5 | | as flavour enhancer only, *except for Foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben* |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (7): Maximum amount that may be added during manufacturing | | | |
| | | (9): E 315 and E 316 are authoised individually or in combination, maximum limit is expressed as erythorbic acid | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **08.2.3** | **Casings and coatings and decorations for meat** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | except edible external coating of pasturmas |
| | Group III | Food colours with combined maximum limit | 500 | | only decorations and coatings except edible external coating of *pasturmas* |
| | Group III | Food colours with combined maximum limit | *quantum satis* | | only edible casings |
| | E 100 | Curcumin | *quantum satis* | | only edible external coating of *pasturmas* |
| | E 101 | Riboflavins | *quantum satis* | | only edible external coating of *pasturmas* |
| | E 120 | Cochineal, Carminic acid, Carmines | *quantum satis* | | only edible external coating of *pasturmas* |
| | E 160b | Annatto, Bixin, Norbixin | 20 | | |
| | E 160d | Lycopene | 500 | | only decorations and coatings except edible external coating of pasturmas |

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| | E 160d | Lycopene | 30 | | only edible casings |
| | E 200 - 203 | Sorbic acid - sorbates | *quantum satis* | | only collagen-based casings with water activity greater than 0.6 |
| | E 200 - 203; 214 - 219 | Sorbic acid - sorbates; p-hydroxybenzoates | 1000 | (1) (2) | only jelly coatings of meat products (cooked, cured or dried) |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 4000 | (1) (4) | only glazings for meat |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **08.2.4** | **Traditionally cured meat products with specific provisions concerning nitrites and nitrates** | | | | |
| **08.2.4.1** | **Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)** | | | | |
| | E 249 - 250 | Nitrites | 175 | (39) | **only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *Wiltshire bacon* and similar products**: Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures. |
| | E 249 - 250 | Nitrites | 100 | (39) | **only *Wiltshire ham* and similar products**:Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *Wiltshire ham* and similar products**:Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures. |
| | E 249 - 250 | Nitrites | 175 | (39) | **only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products:** Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity. |

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| | E 251 - 252 | Nitrates | 250 | (39) | **only *Entremeada, entrecosto, chispe, orelheira e cabeca (salgados), toucinho fumado* and similar products:** Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity. |
| | E 249 - 250 | Nitrites | 50 | (39) | **only *cured tongue***: Immersion cured for at least 4 days and pre-cooked. |
| | E 251 - 252 | Nitrates | 10 | (39) | **only *cured tongue***: Immersion cured for at least 4 days and pre-cooked. |
| | E 249 - 250 | Nitrites | 150 | (7) | **only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks. |
| | E 251 - 252 | Nitrates | 300 | (7) | **only *kylmâsavustettu poronliha/kallrökt renkött***: Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks. |
| | E 249 - 250 | Nitrites | 150 | (7) | **only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 $^{o}$C, matured for typically 24 to 40 hours at 22 $^{o}$C, possibly smoked for 24 hrs at 20 to 25 $^{o}$C and stored for 3 to 6 weeks at 12 to 14 oC. |
| | E 251 - 252 | Nitrates | 250 | (7), (40) | **only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 $^{o}$C, matured for typically 24 to 40 hours at 22 $^{o}$C, possibly smoked for 24 hrs at 20 to 25 $^{o}$C and stored for 3 to 6 weeks at 12 to 14 oC. |
| | E 249 - 250 | Nitrites | 50 | (39) | **only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *rohschinken, nassgepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation |
| | | (7): Maximum added amount | | | |
| | | (39): Maximum residual amount, residue level at the end the production process | | | |
| | | (40): Without added nitrites | | | |
| **08.2.4.2** | **Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation).** | | | | |
| | E 249 - 250 | Nitrites | 175 | (39) | **only *dry cured bacon*: and similar products** Dry curing followed by |

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| | | | | | maturation for at least 4 days. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *dry cured bacon***: Dry curing followed by maturation for at least 4 days. |
| | E 249 - 250 | Nitrites | 100 | (39) | **only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *dry cured ham***: Dry curing followed by maturation for at least 4 days. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *jamon curado, paleta curada, lomo embuchado y cecina* and similar products**: Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days. |
| | E 249 - 250 | Nitrites | 100 | (39) | **only *presunto, presunto da pa and paio do lombo* and similar products**: Dry cured for 10 to 15 days followed by a 30 to 45 day stabilisation period and a maturation period of at least 2 months. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *presunto, presunto da pa and paio do lombo***: Dry cured for 10 to 15 days followed by a 30 to 45 day stabilisation period and a maturation period of at least 2 months. |
| | E 251 - 252 | Nitrates | 250 | (39), (40) | **only *jambon sec, jambon sel sec et autres pièces maturées séchées similaires***: Dry cured for 3 days + 1 day/kg followed by a 1 week post-salting period and an ageing/ripening period of 45 days to 18 months. |
| | E 249 - 250 | Nitrites | 50 | (39) | **only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation. |
| | E 251 - 252 | Nitrates | 250 | (39) | **only *rohschinken, trockengepökelt* and similar products**: Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation. |
| | | (39): Maximum residual amount, residue level at the end the production process | | | |
| | | (40): Without added nitrites | | | |
| **08.2.4.3** | **Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking)** | | | | |

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| | E 249 - 250 | Nitrites | 50 | (39) | o**nly *rohschinken, trocken-/nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation. |
| | E 251 - 252 | Nitrates | 250 | (39) | o**nly *rohschinken, trocken-/nasgepökelt* and similar products**: Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation. |
| | E 249 - 250 | Nitrites | 50 | (39) | **only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours. |
| | E 251 - 252 | Nitrates | 10 | (39) | **only *jellied veal and brisket***: Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours. |
| | E 251 - 252 | Nitrates | 300 | (40), (7) | **only *rohwürste (salami and kantwurst)***: Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7. |
| | E 251 - 252 | Nitrates | 250 | (40), (7) | **only *Salchichon y chorizo traducionales de larga curacion***:Maturation period of at least 30 days. |
| | E 249 - 250 | Nitrites | 180 | (7) | **only *vysocina, selsky salam, turisticky trvanlivy salam, polican,herkules, lovecky salam, dunjaska klobasa, paprikas* and similar products**: Dried product cooked to 70 $^{o}$C followed by 8 to 12 day drying and smoking process. Fermented product subject to14 to 30 day three-stage fermentation process followed by smoking. |
| | E 251 - 252 | Nitrates | 250 | (40), (7) | **only *saucissions sec* and similar products *s***: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 $^{o}$C or lower (10 to 12 $^{o}$C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7. |
| | | (7): Maximum added amount | | | |
| | | (39): Maximum residual amount, residue level at the end the production process | | | |
| | | (40): Without added nitrites | | | |

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| **09.** | **Fish and fisheries products** | | | | |
| **09.1** | **Unprocessed fish and fisheries products** | | | | |
| **09.1.1** | **Unprocessed fish** | | | | |
| | Group IV | Polyols | *quantum satis* | | only frozen and deep-frozen unprocessed fish for purposes other than sweetening |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 315 | Erythorbic acid | 1500 | (9) | only frozen and deep-frozen fish with red skin |
| | E 316 | Sodium erythorbate | 1500 | (9) | only frozen and deep-frozen fish with red skin |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only frozen and deep-frozen fish fillets |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (9): E 315 and E 316 are authoised individually or in combination, maximum limit is expressed as erythorbic acid | | | |
| **09.1.2** | **Unprocessed molluscs and crustaceans** | | | | |
| | Group IV | Polyols | *quantum satis* | | only frozen and deep-frozen unprocessed crustaceans, molluscs and cehalopods; for purposes other than sweetening |
| | E 220 - 228 | Sulphur dioxide - sulphites | 150 | (3) (10) | only fresh, frozen and deep-frozen crustaceans and cephalopods; crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family up to 80 units |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) (10) | only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family between 80 and 120 units |
| | E 220 - 228 | Sulphur dioxide - sulphites | 300 | (3) (10) | only crustaceans of the Penaeidae, Solenoceridae and Aristaeidae family over 120 units |

| | | | | | |
|---|---|---|---|---|---|
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 302 | Calcium ascorbate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only frozen and deep-frozen molluscs and crustaceans |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 75 | | only frozen and deep-frozen crustaceans |
| | E 586 | 4-Hexylresorcinol | 2 | (42) | only in fresh, frozen or deep-frozen crustacean meat |
| | | (1): The additives may be added individually or in combination | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (10): Maximum limits in edible parts | | | |
| | | (42): As a residue | | | |
| **09.2.** | **Processed fish and fishery products including mollusks and crustaceans** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only surimi and similar products and salmon substitutes. |
| | Group III | Food colours with combined maximum limit | 500 | | only surimi and similar products and salmon substitutes |
| | E 100 | Curcumin | *quantum satis* | | only fish paste and crustacean paste |
| | E 101 | Riboflavins | *quantum satis* | | only fish paste and crustacean paste |
| | E 102 | Tartrazine | 100 | (35) | only fish paste and crustacean paste |
| | E 104 | Quinoline Yellow | 100 | (35) | only fish paste and crustacean paste |
| | E 110 | Sunset Yellow FCF/Orange | 100 | (35) | only fish paste and crustacean paste |

| | | | | | |
|---|---|---|---|---|---|
| | | Yellow S | | | |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (35) | only fish paste and crustacean paste |
| | E 122 | Azorubine, Carmoisine | 100 | (35) | only fish paste and crustacean paste |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (35) | only fish paste and crustacean paste |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only fish paste and crustacean paste |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only fish paste and crustacean paste |
| | E 142 | Green S | 100 | (35) | only fish paste and crustacean paste |
| | E 150a-d | Caramels | *quantum satis* | | only fish paste and crustacean paste |
| | E 151 | Brillant Black BN, Black BN | 100 | (35) | only fish paste and crustacean paste |
| | E 153 | Vegetable carbon | *quantum satis* | | only fish paste and crustacean paste |
| | E 160a | Carotenes | *quantum satis* | | only fish paste and crustacean paste |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only fish paste and crustacean paste |
| | E 160e | Beta-apo-8'-carotenal (C 30) | 100 | (35) | only fish paste and crustacean paste |
| | E 161b | Lutein | 100 | (35) | only fish paste and crustacean paste |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only fish paste and crustacean paste |
| | E 163 | Anthocyanins | *quantum satis* | | only fish paste and crustacean paste |
| | E 170 | Calcium carbonates | *quantum satis* | | only fish paste and crustacean paste |
| | E 171 | Titanium dioxide | *quantum satis* | | only fish paste and crustacean paste |
| | E 172 | Iron oxides and hydroxides | *quantum satis* | | only fish paste and crustacean paste |
| | E 100 | Curcumin | 250 | (36) | only precooked crustacean |
| | E 101 | Riboflavins | *quantum satis* | | only precooked crustacean |
| | E 102 | Tartrazine | 250 | (36) | only precooked crustacean |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 250 | (36) | only precooked crustacean |
| | E 120 | Cochineal, Carminic acid, Carmines | 250 | (36) | only precooked crustacean |

| | | | | | |
|---|---|---|---|---|---|
| | E 122 | Azorubine, Carmoisine | 250 | (36) | only precooked crustacean |
| | E 124 | Ponceau 4R, Cochineal Red A | 250 | (36) | only precooked crustacean |
| | E 129 | Allura Red AG | 250 | (36) | only precooked crustacean |
| | E 140 | Chlorophylls, Chlorophyllins | *quantum satis* | | only precooked crustacean |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only precooked crustacean |
| | E 142 | Green S | 250 | (36) | only precooked crustacean |
| | E 150a-d | Caramels | *quantum satis* | | only precooked crustacean |
| | E 151 | Brillant Black BN, Black BN | 250 | (36) | only precooked crustacean |
| | E 153 | Vegetable carbon | *quantum satis* | | only precooked crustacean |
| | E 155 | Brown HT | *quantum satis* | | only precooked crustacean |
| | E 160a | Carotenes | *quantum satis* | | only precooked crustacean |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only precooked crustacean |
| | E 160e | Beta-apo-8'-carotenal (C 30) | 250 | (36) | only precooked crustacean |
| | E 161b | Lutein | 250 | (36) | only precooked crustacean |
| | E 162 | Beetroot Red, betanin | *quantum satis* | | only precooked crustacean |
| | E 163 | Anthocyanins | *quantum satis* | | only precooked crustacean |
| | E 171 | Titanium dioxide | *quantum satis* | | only precooked crustacean |
| | E 100 | Curcumin | *quantum satis* | | only smoked fish |
| | E 101 | Riboflavins | *quantum satis* | | only smoked fish |
| | E 102 | Tartrazine | 100 | (37) | only smoked fish |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | (37) | only smoked fish |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (37) | only smoked fish |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (37) | only smoked fish |
| | E 141 | Copper complexes of chlorophylls and chlorophyllins | *quantum satis* | | only smoked fish |

| | | | | | |
|---|---|---|---|---|---|
| | E 151 | Brillant Black BN, Black BN | 100 | (37) | only smoked fish |
| | E 153 | Vegetable carbon | *quantum satis* | | only smoked fish |
| | E 160a | Carotenes | *quantum satis* | | only smoked fish |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | only smoked fish |
| | E 160c | Paprika extract, capsanthin, capsorubin | *quantum satis* | | only smoked fish |
| | E 160e | Beta-apo-8'-carotenal (C 30) | 100 | (37) | only smoked fish |
| | E 171 | Titanium dioxide | *quantum satis* | | |
| | E 172 | Iron oxides and hydroxides | *quantum satis* | | |
| | E 163 | Anthocyanins | *quantum satis* | (37) | only smoked fish |
| | E 160d | Lycopene | 10 | | only salmon substitute |
| | E 160d | Lycopene | 30 | | only fish and crustacean paste, pre-cooked crustaceans, surimi, smoked fish |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | aspic |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 200 | (1) (2) | only salted, dried fish |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | only semi-preserved fish and fisheries products including crustaceans, molluscs, surimi and fish / crustacean paste; cooked crustaceans and molluscs |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 6000 | | only cooked Crangon crangon and Crangon vulgaris |
| | E 210 - 213 | Benzoic acid - benzoates | 1000 | (1) (2) | only cooked Crustaceans and molluscs |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) (10) | only cooked crustaceans and cephalopods |
| | E 220 - 228 | Sulphur dioxide - sulphites | 135 | (3) (10) | only cooked crustaceans of the *Penaeidae*, *Solenoceridae* and *Aristaeidae* family up to 80 units |
| | E 220 - 228 | Sulphur dioxide - sulphites | 180 | (3) (10) | only cooked crustaceans of the *Penaeidae*, *Solenoceridae* and *Aristaeidae* family between 80 and 120 units |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | only dried salted fish of the '*Gadidae*' species |
| | E 220 - 228 | Sulphur dioxide - sulphites | 270 | (3) (10) | only cooked crustaceans of the *Penaeidae*, *Solenoceridae* and *Aristaeidae* family over 120 units |

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|---|---|---|---|---|---|
| | E 251 - 252 | Nitrates | 500 | | only pickled herring and sprat |
| | E 315 | Erythorbic acid | 1500 | (9) | only preserved and semi-preserved fish products |
| | E 316 | Sodium erythorbate | 1500 | (9) | only preserved and semi-preserved fish products |
| | E 392 | Extracts of rosemary | 150 | (41) (46) | |
| | E 950 | Acesulfame K | 200 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 951 | Aspartame | 300 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 954 | Saccharin and its Na, K and Ca salts | 160 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 955 | Sucralose | 120 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 959 | Neohesperidine DC | 30 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 961 | Neotame | 10 | | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 962 | Salt of aspartame-acesulfame | 200 | (11)a | only sweet-sour semi-preserves of fish and marinades of fish, crustaceans and molluscs |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | only canned crustaceans products; surimi and similar products |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | only fish and crustacean paste and in processed frozen and deep-frozen molluscs and crustaceans |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 75 | | only canned and bottled fish, crustaceans and molluscs |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (9): E 315 and E 316 are authoised individually or in combination, maximum limit is expressed as erythorbic acid | | | |

| | | | | | |
|---|---|---|---|---|---|
| | | (10): Maximum limits in edible parts | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (35): Maximum indiviually or for the combination of E 102, E 104, E 110, E 120, E 122, E 124, E 142, E 151, E 160e, E 161b | | | |
| | | (36): Maximum indiviually or for the combination of E 102, E 110, E 120, E 122, E 124, E 129, E 142, E 151, E 160e, E 161b | | | |
| | | (37): Maximum indiviually or for the combination of E 102, E 110, E 120, E 124, E 151, E 160e | | | |
| | | (41): Expressed on fat basis | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **09.3** | **Fish roe** | | | | |
| | Group I | Additives | | | only processed fish roe |
| | Group II | Colours at *quantum satis* | *quantum satis* | | except Sturgeons' eggs (Caviar) |
| | Group III | Food colours with combined maximum limit | 300 | | except Sturgeons' eggs (Caviar) |
| | E 123 | Amaranth | 30 | | except Sturgeons' eggs (Caviar) |
| | E 160d | Lycopene | 30 | | except Sturgeons' eggs (Caviar) |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | only semi-preserved fish products including fish roe products |
| | E 284 | Boric acid | 4000 | (54) | only Sturgeons' eggs (Caviar) |
| | E 285 | Sodium tetraborate (borax) | 4000 | (54) | only Sturgeons' eggs (Caviar) |
| | E 315 | Erythorbic acid | 1500 | (9) | only preserved and semi-preserved fish products |
| | E 316 | Sodium erythorbate | 1500 | (9) | only preserved and semi-preserved fish products |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (9): E 315 and E 316 are authoised individually or in combination, maximum limit is expressed as erythorbic acid | | | |
| | | (54): Expressed as boric acid | | | |
| **10.** | **Eggs and egg products** | | | | |
| **10.1** | **Unprocessed eggs** | | | | |
| | The Food colours listed in Annex II, part B 1 may be used for the decorative colouring of egg shells or for the stamping of egg shells as provided in Regulation (EC) No 589/2008. | | | | |

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| **10.2** | **Processed eggs and egg products** | | | | |
| | The Food colours listed in Annex in part B 1 may be used for the decorative colouring of egg shells | | | | |
| | Group I | Additives | | | |
| | E 1505 | Triethyl citrate | *quantum satis* | | only dried egg white |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only dehydrated and concentrated frozen and deep frozen egg products |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 5000 | (1) (2) | only liquid egg (white, yolk or whole egg) |
| | E 234 | Nisin | 6.25 | | only pasteurised liquid egg (white, yolk or whole egg) |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 10000 | (1) (4) | only liquid egg (white, yolk or whole egg) |
| | E 392 | Extracts of rosemary | 200 | (46) | |
| | E 426 | Soybean hemicellulose | 10000 | | only dehydrated and concentrated frozen and deep frozen egg products |
| | E 475 | Polyglycerol esters of fatty acids | 1000 | | |
| | E 520 - 523 | Aluminium sulphates | 30 | (1) (38) | only egg white |
| | E 1505 | Triethyl citrate | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (38): Expressed as aluminium | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **11** | **Sugars, syrups, honey and table-top sweeteners** | | | | |
| **11.1** | **Sugars and syrups as defined by Directive 2001/111/EC** | | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 10 | (3) | only sugars, except glucose syrup |
| | E 220 - 228 | Sulphur dioxide - sulphites | 20 | (3) | only glucose syrup, whether or not dehydrated |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 10000 | (4) | only dried powdered foods |
| | E 551 - 559 | Silicon dioxide - silicates | *quantum satis* | (1) | only foods in tablet and coated tablet form |

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|---|---|---|---|---|---|
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | only dried powdered foods |
| | | (1): The additives may be added individually or in combination | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **11.2** | **Other sugars and syrups** | | | | |
| | Group I | Additives | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 40 | (3) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 70 | (3) | only treacle and molasses |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an SO2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **11.3** | **Honey as defined in Directive 201/110/EC** | | | | |
| **11.4** | **Table Top Sweeteners** | | | | |
| **11.4.1** | **Table Top Sweeteners in liquid form** | | | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 950 | Acesulfame K | *quantum satis* | | |
| | E 951 | Aspartame | *quantum satis* | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | *quantum satis* | | |
| | E 954 | Saccharin and its Na, K and Ca salts | *quantum satis* | | |
| | E 955 | Sucralose | *quantum satis* | | |
| | E 957 | Thaumatin | *quantum satis* | | |
| | E 959 | Neohesperidine DC | *quantum satis* | | |
| | E 961 | Neotame | *quantum satis* | | |
| | E 962 | Salt of aspartame-acesulfame | *quantum satis* | | |
| | E 200 - 219 | Sorbic acid - sorbates; Benzoic acid - benzoates; p-hydroxybenzoates | 500 | (1) (2) | only if the water content higher than 75 % |

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|---|---|---|---|---|---|
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 407 | Carrageenan | *quantum satis* | | |
| | E 410 | Locust bean gum | *quantum satis* | | |
| | E 412 | Guar gum | *quantum satis* | | |
| | E 413 | Tragacanth | *quantum satis* | | |
| | E 414 | Gum arabic (acacia gum) | *quantum satis* | | |
| | E 415 | Xanthan gum | *quantum satis* | | |
| | E 418 | Gellan gum | *quantum satis* | | |
| | E 422 | Glycerol | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 460(i) | Microcrystalline cellulose | *quantum satis* | | |
| | E 463 | Hydroxypropyl cellulose | *quantum satis* | | |
| | E 464 | Hydroxypropyl methyl cellulose | *quantum satis* | | |
| | E 465 | Ethyl methyl cellulose | *quantum satis* | | |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | |
| | E 500 | Sodium carbonates | *quantum satis* | | |
| | E 501 | Potassium carbonates | *quantum satis* | | |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | E 640 | Glycine and its sodium salts | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| **11.4.2** | **Table Top Sweeteners in powder form** | | | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 950 | Acesulfame K | *quantum satis* | | |
| | E 951 | Aspartame | *quantum satis* | | |
| | E 952 | Cyclamic acid and its Na and Ca | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | | salts | | | |
| | E 954 | Saccharin and its Na, K and Ca salts | *quantum satis* | | |
| | E 955 | Sucralose | *quantum satis* | | |
| | E 957 | Thaumatin | *quantum satis* | | |
| | E 959 | Neohesperidine DC | *quantum satis* | | |
| | E 961 | Neotame | *quantum satis* | | |
| | E 962 | Salt of aspartame-acesulfame | *quantum satis* | | |
| | E 327 | Calcium lactate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 336 | Potassium tartrates | *quantum satis* | | |
| | E 341 | Calcium phosphates | *quantum satis* | | |
| | E 407 | Carrageenan | *quantum satis* | | |
| | E 410 | Locust bean gum | *quantum satis* | | |
| | E 412 | Guar gum | *quantum satis* | | |
| | E 413 | Tragacanth | *quantum satis* | | |
| | E 414 | Gum arabic (acacia gum) | *quantum satis* | | |
| | E 415 | Xanthan gum | *quantum satis* | | |
| | E 418 | Gellan gum | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 460 | Cellulose | *quantum satis* | | |
| | E 461 | Methyl cellulose | *quantum satis* | | |
| | E 463 | Hydroxypropyl cellulose | *quantum satis* | | |
| | E 464 | Hydroxypropyl methyl cellulose | *quantum satis* | | |
| | E 465 | Ethyl methyl cellulose | *quantum satis* | | |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | |
| | E 468 | Crosslinked sodium carboxy | 50000 | | |

| | | | | | |
|---|---|---|---|---|---|
| | | methyl cellulose | | | |
| | E 500 | Sodium carbonates | *quantum satis* | | |
| | E 501 | Potassium carbonates | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | E 576 | Sodium gluconate | *quantum satis* | | |
| | E 577 | Potassium gluconate | *quantum satis* | | |
| | E 578 | Calcium gluconate | *quantum satis* | | |
| | E 640 | Glycine and its sodium salts | *quantum satis* | | |
| | E 1200 | Polydextrose | *quantum satis* | | |
| | E 1521 | Polyethyleneglycol | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| **11.4.3** | **Table Top Sweeteners in tablets** | | | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 950 | Acesulfame K | *quantum satis* | | |
| | E 951 | Aspartame | *quantum satis* | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | *quantum satis* | | |
| | E 954 | Saccharin and its Na, K and Ca salts | *quantum satis* | | |
| | E 955 | Sucralose | *quantum satis* | | |
| | E 957 | Thaumatin | *quantum satis* | | |
| | E 959 | Neohesperidine DC | *quantum satis* | | |
| | E 961 | Neotame | *quantum satis* | | |
| | E 962 | Salt of aspartame-acesulfame | *quantum satis* | | |
| | E 296 | Malic acid | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | *quantum satis* | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 334 | Tartaric acid (L(+)-) | *quantum satis* | | |
| | E 336 | Potassium tartrates | *quantum satis* | | |
| | E 414 | Gum arabic (acacia gum) | *quantum satis* | | |
| | E 440 | Pectins | *quantum satis* | | |
| | E 460 | Cellulose | *quantum satis* | | |
| | E 460(i) | Microcrystalline cellulose | *quantum satis* | | |
| | E 460(ii) | Powdered cellulose | *quantum satis* | | |
| | E 461 | Methyl cellulose | *quantum satis* | | |
| | E 463 | Hydroxypropyl cellulose | *quantum satis* | | |
| | E 464 | Hydroxypropyl methyl cellulose | *quantum satis* | | |
| | E 465 | Ethyl methyl cellulose | *quantum satis* | | |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | |
| | E 468 | Crosslinked sodium carboxy methyl cellulose | 50000 | | |
| | E 470a | Sodium, potassium and calcium salts of fatty acids | *quantum satis* | | |
| | E 470b | Magnesium salts of fatty acids | *quantum satis* | | |
| | E 471 | Mono- and diglycerides of fatty acids | *quantum satis* | | |
| | E 500 | Sodium carbonates | *quantum satis* | | |
| | E 501 | Potassium carbonates | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | *quantum satis* | | |
| | E 575 | Glucono-delta-lactone | *quantum satis* | | |
| | E 576 | Sodium gluconate | *quantum satis* | | |
| | E 577 | Potassium gluconate | *quantum satis* | | |
| | E 578 | Calcium gluconate | *quantum satis* | | |
| | E 640 | Glycine and its sodium salts | *quantum satis* | | |
| | E 1200 | Polydextrose | *quantum satis* | | |

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|---|---|---|---|---|---|
| | E 1201 | Polyvinylpyrrolidone | *quantum satis* | | |
| | E 1202 | Polyvinylpolypyrrolidone | *quantum satis* | | |
| | E 1521 | Polyethyleneglycol | *quantum satis* | | |
| **12.** | **Salts, spices, soups, sauces, salads and protein products** | | | | |
| **12.1** | **Salt and salt substitutes** | | | | |
| **12.1.1** | **Salt** | | | | |
| | E 170 | Calcium carbonates | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 10000 | (1) (4) | |
| | E 535 - 538 | Ferrocyanides | 20 | (1) | |
| | E 500 | Sodium carbonates | *quantum satis* | | |
| | E 504 | Magnesium carbonates | *quantum satis* | | |
| | E 511 | Magnesium chloride | *quantum satis* | | only sea-salt |
| | E 530 | Magnesium oxide | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **12.1.2** | **Salt substitutes** | | | | |
| | Group I | Additives | | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 10000 | (1) (4) | |
| | E 535 - 538 | Ferrocyanides | 20 | (1) | |
| | E 551 - 559 | Silicon dioxide - silicates | 20000 | | |
| | E 620 - 625 | Glutamic acid - glutamates | *quantum satis* | | |
| | E 626 - 635 | Ribonucleotic esters and ribonucleotides | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |

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| **12.2** | **Herbs, spices, seasonings** | | | | |
| **12.2.1** | **Herbs and spices** | | | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 150 | (3) | only Cinnamon (*Cinnamomum ceylanicum*) |
| | E 460 | Cellulose | *quantum satis* | | only when dried |
| | E 470a | Sodium, potassium and calcium salts of fatty acids | *quantum satis* | | only when dried |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **12.2.2** | **Seasonings and condiments** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | only seasonings, for example curry powder, tandoori |
| | Group III | Food colours with combined maximum limit | 500 | | only seasonings, for example curry powder, tandoori |
| | E 160d | Lycopene | 50 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | only citrus-juice-based seasonings |
| | E 310 - 321 | Gallates, TBHQ, BHA and BHT | 200 | (1) (13) | |
| | E 392 | Extracts of rosemary | 200 | (41) (46) | |
| | E 551 - 559 | Silicon dioxide - silicates | 30000 | (1) | only seasoning |
| | E 620 - 625 | Glutamic acid - glutamates | *quantum satis* | | |
| | E 626 - 635 | Ribonucleotic esters and ribonucleotides | *quantum satis* | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (41): Expressed on fat basis | | | |

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| | | (46): As the sum of carnosol and carnosic acid | | | |
| **12.3** | **Vinegars** | | | | |
| | Group I | Additives | | | |
| | E 150a-d | Caramels | *quantum satis* | | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 170 | (3) | only fermentation vinegar |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **12.4** | **Mustard** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 300 | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 250 | (3) | excluding Dijon mustard |
| | E 220 - 228 | Sulphur dioxide - sulphites | 500 | (3) | only dijon mustard |
| | E 392 | Extracts of rosemary | 100 | (41) (46) | |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 350 | | |
| | E 954 | Saccharin and its Na, K and Ca salts | 320 | (52) | |
| | E 955 | Sucralose | 140 | | |
| | E 959 | Neohesperidine DC | 50 | | |
| | E 961 | Neotame | 12 | | |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)b, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |

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| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (41): Expressed on fat basis | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **12.5** | **Soups and broths** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 50 | | |
| | E 160d | Lycopene | 20 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 500 | (1) (2) | only liquid soups and broths (excluding canned) |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (13) | only dehydrated soups and broths |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 3000 | (1) (4) | |
| | E 363 | Succinic acid | 5000 | | |
| | E 392 | Extracts of rosemary | 50 | (46) | |
| | E 427 | Cassia gum | 2500 | | only dehydrated soups and broths |
| | E 432 - 436 | Polysorbates | 1000 | (1) | only soups |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 2000 | (1) | |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 950 | Acesulfame K | 110 | | only energy-reduced soups |

| | | | | | |
|---|---|---|---|---|---|
| | E 951 | Aspartame | 110 | | only energy-reduced soups |
| | E 954 | Saccharin and its Na, K and Ca salts | 110 | (52) | only energy-reduced soups |
| | E 955 | Sucralose | 45 | | only energy-reduced soups |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced soups |
| | E 961 | Neotame | 5 | | only energy-reduced soups |
| | E 962 | Salt of aspartame-acesulfame | 110 | (11)b, (49), (50) | only energy-reduced soups |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **12.6** | **Sauces** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | excluding tomato-based sauces |
| | Group III | Food colours with combined maximum limit | 500 | | including pickles, relishes, chutney and picalilli; excluding tomato-based sauces |
| | Group IV | Polyols | *quantum satis* | | |
| | E 160d | Lycopene | 50 | | excluding tomato-based sauces |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only emulsified sauces with a fat content of less than 60 % |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only emulsified sauces with a fat content of 60 % or more |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only emulsified sauces with a fat content of 60 % or more; non emulsified sauces |

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|---|---|---|---|---|---|
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | only emulsified sauces with a fat content of less than 60 % |
| | E 210 - 213 | Benzoic acid - benzoates | 1000 | (1) (2) | only emulsified sauces with a fat content of less than 60 % |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only emulsified sauces with a fat content of 60 % or more |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (13) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | 75 | | only emulsified sauces |
| | E 392 | Extracts of rosemary | 100 | (41) (46) | |
| | E 427 | Cassia gum | 2500 | | |
| | E 405 | Propane-1, 2-diol alginate | 8000 | | |
| | E 416 | Karaya gum | 10000 | | only emulsified sauces |
| | E 426 | Soybean hemicellulose | 30000 | | only emulsified sauces |
| | E 432 - 436 | Polysorbates | 5000 | (1) | only emulsified sauces |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | |
| | E 476 | Polyglycerol polyricinoleate | 4000 | | only dressings |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | only emulsified sauces |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 350 | | |
| | E 954 | Saccharin and its Na, K and Ca salts | 160 | (52) | |
| | E 955 | Sucralose | 450 | | |
| | E 959 | Neohesperidine DC | 50 | | |
| | E 961 | Neotame | 12 | | |
| | E 961 | Neotame | 2 | | only as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)b, (49), (50) | |

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| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (41): expressed on fat basis | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **12.7** | **Salads and savoury based sandwich spreads** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1500 | (1) (2) | |
| | E 950 | Acesulfame K | 350 | | only *Feinkostsalat* |
| | E 951 | Aspartame | 350 | | only *Feinkostsalat* |
| | E 954 | Saccharin and its Na, K and Ca salts | 160 | (52) | only *Feinkostsalat* |
| | E 955 | Sucralose | 140 | | only *Feinkostsalat* |
| | E 959 | Neohesperidine DC | 50 | | only *Feinkostsalat* |
| | E 961 | Neotame | 12 | | only *Feinkostsalat* |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)b, (49), (50) | only *Feinkostsalat* |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |

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|---|---|---|---|---|---|
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **12.8** | **Yeast and yeast products** | | | | |
| | Group I | Additives | | | |
| | E 491 - 495 | Sorbitan esters | *quantum satis* | | only dry yeast |
| | | | | | |
| **12.9** | **Protein products, excluding products covered in category 1.8** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 100 | | only meat and fish analouges based on vegetable proteins |
| | E 160d | Lycopene | 30 | | only meat and fish analouges based on vegetable proteins |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only analogues of meat, fish, crustaceans and cephalopods and cheese-based on protein |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | only analogues of meat, fish, crustaceans and cephalopods |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only gelatine |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1) (4) | only vegetable proteine drinks |
| | E 959 | Neohesperidine DC | 5 | | only vegetable protein, only as flavour enhancer |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **13.** | **Foods intended for particular nutritional uses as defined by Directive 2009/39/EC** | | | | |
| **13.1** | **Foods for infants and young children** | | | | |
| | INTRODUCTION PART, APPLIES TO ALL SUBCATEGORIES | | | | |

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| | | The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions. | | | |
| | | E 307, E 325, E 330, E 331, E 332, E 333, E 338, E 340, E 410, E472c and E 1450 shall be used in conformity with the limits set in the annexes of Directive 2006/141/EC | | | |
| | | Formulae and processed cereal-based foods and baby foods for infants and young children may contain E 301 (sodium L-ascorbate), used at *quantum satis* level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption should not be more than 75 mg/l. | | | |
| | | Formulae and processed cereal-based foods and baby 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 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol) when used as a carrier for vitamin B12 (not less than one part vitamin B12 to 1 000 parts mannitol). The carry over of E 414 in the product ready for consumption should not be more than 10 mg/kg. | | | |
| | | Formulae and processed cereal-based foods and baby foods for infants and young children may contain E 1450 starch sodium octenyl succinate resulting from the addition of vitamin preparations or polyunsaturated fatty acid preparations. The carry over of E 1450 in the product ready for consumption is not to be more than 100 mg/kg from vitamin preparations and 1 000 mg/kgfrom polyunsaturated fatty acid preparations | | | |
| **13.1.1** | **Infant formulae as defined by Directive 2006/141/EC** | | | | |
| | | Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used. | | | |
| | E 270 | Lactic acid | *quantum satis* | | only L(+)-form |
| | E 304 | Fatty acid esters of ascorbic acid | 10 | | |
| | E 306 | Tocopherol-rich extract | 10 | (16) | |
| | E 307 | Alpha-tocopherol | 10 | (16) | |
| | E 308 | Gamma-tocopherol | 10 | (16) | |
| | E 309 | Delta-tocopherol | 10 | (16) | |
| | E 322 | Lecithins | 1000 | (14) | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | 2000 | (43) | |
| | E 332 | Potassium citrates | | (43) | |
| | E 338 | Phosphoric acid | 1000 | (4), (44) | |
| | E 339 | Sodium phosphates | 1000 | (4), (15) | |
| | E 340 | Potassium phosphates | | (4), (15) | |
| | E 412 | Guar gum | 1000 | | only where the liquid product contains partially hydrolysed proteins |

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| | E 471 | Mono- and diglycerides of fatty acids | 4000 | (14) | |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 7500 | (14) | only when sold as powder |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 9000 | (14) | only sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids |
| | E 473 | Sucrose esters of fatty acids | 120 | (14) | only products containing hydrolysed proteins, peptides or amino acids |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff. | | | |
| | | (15): E 339 and E 340 are authorised individually or in combination and in conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| | | (16): E 306, E 307, E 308 and E 309 are authorised individually are in combination | | | |
| | | (43): E 331 and E 332 are authorised individually or in combination and in conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| | | (44): In conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| **13.1.2** | **Follow-on formulae as defined by Directive 2006/141/EC** | | | | |
| | | Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used. | | | |
| | E 270 | Lactic acid | *quantum satis* | | only L(+)-form |
| | E 304 | Fatty acid esters of ascorbic acid | 10 | | |
| | E 306 | Tocopherol-rich extract | 10 | (16) | |
| | E 307 | Alpha-tocopherol | 10 | (16) | |
| | E 308 | Gamma-tocopherol | 10 | (16) | |
| | E 309 | Delta-tocopherol | 10 | (16) | |
| | E 322 | Lecithins | 1000 | (14) | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | 2000 | (43) | |
| | E 332 | Potassium citrates | *quantum satis* | (43) | |
| | E 338 | Phosphoric acid | | (4), (44) | |

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|---|---|---|---|---|---|
| | E 339 | Sodium phosphates | 1000 | (4), (15) | |
| | E 340 | Potassium phosphates | | (4), (15) | |
| | E 407 | Carrageenan | 300 | (17) | |
| | E 410 | Locust bean gum | 1000 | (17) | |
| | E 412 | Guar gum | 1000 | (17) | |
| | E 440 | Pectins | 5000 | | only acidified follow-on formulae |
| | E 471 | Mono- and diglycerides of fatty acids | 4000 | (14) | |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 7500 | (14) | only when sold as powder |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 9000 | (14) | only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids |
| | E 473 | Sucrose esters of fatty acids | 120 | (14) | only products containing hydrolysed proteins, peptides or amino acids |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff. | | | |
| | | (15): E 339 and E 340 are authorised individually or in combination and in conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| | | (16): E 307, E 307, E 308 and E 309 are authorised individually are in combination | | | |
| | | (17): If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff. | | | |
| | | (43): E 331 and E 332 are authorised individually or in combination and in conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| | | (44): In conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| **13.1.3** | **Processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC** | | | | |
| | E 170 | Calcium carbonates | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 260 | Acetic acid | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 261 | Potassium acetate | *quantum satis* | | only processed cereal based foods and baby foods, only for pH |

| | | | | | |
|---|---|---|---|---|---|
| | | | | | adjustment |
| | E 262 | Sodium acetates | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 263 | Calcium acetate | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 270 | Lactic acid | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment, L(+)-form only |
| | E 296 | Malic acid | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment, L(+)-form only |
| | E 300 | L-ascorbic acid | 200 | (18) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 301 | Sodium L-ascorbate | 200 | (18) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 302 | Calcium L-ascorbate | 200 | (18) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 304 | Fatty acid esters of ascorbic acid | 100 | (19) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 306 | Tocopherol-rich extract | 100 | (19) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 307 | Alpha-tocopherol | 100 | (19) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 308 | Gamma-tocopherol | 100 | (19) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 309 | Delta-tocopherol | 100 | (19) | only fat-containing cereal-based foods including biscuits and rusks and baby foods |
| | E 322 | Lecithins | 10000 | | only biscuits and rusks, cereal-based foods, baby foods |
| | E 325 | Sodium lactate | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment, L(+)-form only |
| | E 326 | Potassium lactate | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment, L(+)-form only |
| | E 327 | Calcium lactate | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment, L(+)-form only |

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| | E 330 | Citric acid | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 331 | Sodium citrates | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 332 | Potassium citrates | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 333 | Calcium citrates | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 334 | Tartaric acid (L(+)-) | 5000 | (42) | only L(+)-form; only Biscuits and rusks and baby foods |
| | E 335 | Sodium tartrates | 5000 | (42) | only L(+)-form; only Biscuits and rusks and baby foods |
| | E 336 | Potassium tartrates | 5000 | (42) | only L(+)-form; only Biscuits and rusks and baby foods |
| | E 338 | Phosphoric acid | 1000 | (4) | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 339 | Sodium phosphates | 1000 | (4) (20) | only cereals |
| | E 340 | Potassium phosphates | 1000 | (4) (20) | only cereals |
| | E 341 | Calcium phosphates | 1000 | (4) (20) | only cereals |
| | E 341 | Calcium phosphates | 1000 | (4) | only in fruit-based desserts |
| | E 354 | Calcium tartrate | 5000 | (42) | only L(+)-form; only biscuits and rusks |
| | E 400 | Alginic acid | 500 | (23) | only deserts and puddings |
| | E 401 | Sodium alginate | 500 | (23) | only deserts and puddings |
| | E 402 | Potassium alginate | 500 | (23) | only deserts and puddings |
| | E 404 | Calcium alginate | 500 | (23) | only deserts and puddings |
| | E 410 | Locust bean gum | 10000 | (21) | only processed cereal based foods and baby foods |
| | E 412 | Guar gum | 10000 | (21) | only processed cereal based foods and baby foods |
| | E 414 | Gum arabic (acacia gum) | 10000 | (21) | only processed cereal based foods and baby foods |
| | E 415 | Xanthan gum | 10000 | (21) | only processed cereal based foods and baby foods |
| | E 440 | Pectin | 10000 | (21) | only processed cereal based foods and baby foods |
| | E 410 | Locust bean gum | 20000 | (21) | only gluten-free cereal-based foods |
| | E 412 | Guar gum | 20000 | (21) | only gluten-free cereal-based foods |

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|---|---|---|---|---|---|
| | E 414 | Gum arabic (acacia gum) | 20000 | (21) | only gluten-free cereal-based foods |
| | E 415 | Xanthan gum | 20000 | (21) | only gluten-free cereal-based foods |
| | E 440 | Pectin | 20000 | (21) | only gluten-free cereal-based foods |
| | E 450 | Diphosphates | 5000 | (4) (42) | only biscuits and rusks |
| | E 471 | Mono- and diglycerides of fatty acids | 5000 | (22) | only biscuits and rusks, cereal-based foods, baby foods |
| | E 472a | Acetic acid esters of mono- and diglycerides of fatty acids | 5000 | (22) | only biscuits and rusks, cereal-based foods, baby foods |
| | E 472b | Lactic acid esters of mono- and diglycerides of fatty acids | 5000 | (22) | only biscuits and rusks, cereal-based foods, baby foods |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 5000 | (22) | only biscuits and rusks, cereal-based foods, baby foods |
| | E 500 | Sodium carbonates | *quantum satis* | | only as rising agent |
| | E 501 | Potassium carbonates | *quantum satis* | | only as rising agent |
| | E 503 | Ammonium carbonates | *quantum satis* | | only as rising agent |
| | E 507 | Hydrochloric acid | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 524 | Sodium hydroxide | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 525 | Potassium hydroxide | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 526 | Calcium hydroxide | *quantum satis* | | only processed cereal based foods and baby foods, only for pH adjustment |
| | E 551 | Silicon dioxide | 2000 | | only Dry cereals |
| | E 575 | Glucono-delta-lactone | 5000 | (42) | only biscuits and rusks |
| | E 920 | L-cysteine | 1000 | | only biscuits for infants and young children |
| | E 1404 | Oxidized starch | 50000 | | only processed cereal based foods and baby foods |
| | E 1410 | Monostarch phosphate | 50000 | | only processed cereal based foods and baby foods |
| | E 1412 | Distarch phosphate | 50000 | | only processed cereal based foods and baby foods |

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|---|---|---|---|---|---|
| | E 1413 | Phospated distarch phosphate | 50000 | | only processed cereal based foods and baby foods |
| | E 1414 | Acetylated distarch phosphate | 50000 | | only processed cereal based foods and baby foods |
| | E 1420 | Acetylated starch | 50000 | | only processed cereal based foods and baby foods |
| | E 1422 | Acetylated distarch adipate | 50000 | | only processed cereal based foods and baby foods |
| | E 1450 | Starch sodium octenyl succinate | 50000 | | only processed cereal based foods and baby foods |
| | E 1451 | Acetylated oxidised starch | 50000 | | only processed cereal based foods and baby foods |
| | E 300 | Ascorbic acid | 300 | (18) | only fruit - and vegetable based drinks, juices and baby foods |
| | E 301 | Sodium ascorbate | 300 | (18) | only fruit - and vegetable based drinks, juices and baby foods |
| | E 302 | Calcium ascorbate | 300 | (18) | only fruit - and vegetable based drinks, juices and baby foods |
| | E 333 | Calcium citrates | *quantum satis* | | only low sugar fruit-based products |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (18): E 300, E 301 and E 302 are authorised individually or in combination, expressed as ascorbic acid | | | |
| | | (19): E 304, E 306, E 307, E 308 and E 309 are authorised individually are in combination | | | |
| | | (20): E 339, E 340 and E 341 are authorised individually or in combination | | | |
| | | (21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination | | | |
| | | (22): E 471, E 472a, E 472b and E 472c are authorised individually or in combination | | | |
| | | (23): E 400, E 401, E 402 and E 404 are authorised individually or in combination | | | |
| | | (42): As a residue | | | |
| **13.1.4** | **Other foods for young children** | | | | |
| | | Note: For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used. | | | |
| | E 270 | Lactic acid | *quantum satis* | | only L(+)-form |
| | E 304 | Fatty acid esters of ascorbic acid | 100 | (19) | |
| | E 306 | Tocopherol-rich extract | 100 | (19) | |
| | E 307 | Alpha-tocopherol | 100 | (19) | |
| | E 308 | Gamma-tocopherol | 100 | (19) | |
| | E 309 | Delta-tocopherol | 100 | (19) | |

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|---|---|---|---|---|---|
| | E 322 | Lecithins | 10000 | (14) | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 331 | Sodium citrates | 2000 | | |
| | E 332 | Potassium citrates | | | |
| | E 338 | Phosphoric acid | | (1), (4) | |
| | E 339 | Sodium phosphates | 1000 | (1), (4), (15) | |
| | E 340 | Potassium phosphates | 1000 | (1), (4), (15) | |
| | E 407 | Carrageenan | 300 | | |
| | E 410 | Locust bean gum | 10000 | (21) | |
| | E 412 | Guar gum | 10000 | (21) | |
| | E 414 | Gum arabic (acacia gum) | 10000 | (21) | |
| | E 415 | Xanthan gum | 10000 | (21) | |
| | E 440 | Pectins | 5000 | (21) | |
| | E 471 | Mono- and diglycerides of fatty acids | 4000 | (14) | |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 7500 | (14) | only when sold as powder |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 9000 | (14) | only when sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids |
| | E 473 | Sucrose esters of fatty acids | 120 | (14) | only in products containing hydrolysed proteins, peptides or amino acids |
| | E 500 | Sodium carbonates | *quantum satis* | | |
| | E 501 | Potassium carbonates | *quantum satis* | | |
| | E 503 | Ammonium carbonates | *quantum satis* | | |
| | E 507 | Hydrochloric acid | *quantum satis* | | only for pH adjustment |
| | E 524 | Sodium hydroxide | *quantum satis* | | only for pH adjustment |
| | E 525 | Potassium hydroxide | *quantum satis* | | only for pH adjustment |
| | E 1404 | Oxidized starch | 50000 | | |

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|---|---|---|---|---|---|
| | E 1410 | Monostarch phosphate | 50000 | | |
| | E 1412 | Distarch phosphate | 50000 | | |
| | E 1413 | Phospated distarch phosphate | 50000 | | |
| | E 1414 | Acetylated distarch phosphate | 50000 | | |
| | E 1420 | Acetylated starch | 50000 | | |
| | E 1422 | Acetylated distarch adipate | 50000 | | |
| | E 1450 | Starch sodium octenyl succinate | 50000 | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (14): If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff. | | | |
| | | (15): E 339 and E 340 are authorised individually or in combination and in conformity with the the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC | | | |
| | | (16): E 304, E 306, E 307, E 308 and E 309 are authorised individually are in combination | | | |
| | | (21): E 410, E 412, E 414, E 415 and E 440 are authorised individually or in combination | | | |
| **13.1.5** | **Dietary foods for infants and young children for special medical purposes as defined by Directive 1999/21/EC and special formulae for infants** | | | | |
| **13.1.5.1** | **Dietary foods for infants for special medical purposes and special formulae for infants** | | | | |
| | The additives of group 13.1.1, 13.1.2 are applicable | | | | |
| | E 170 | Calcium carbonates | *quantum satis* | | |
| | E 304 | Fatty acid esters of ascorbic acid | 100 | | |
| | E 331 | Sodium citrates | *quantum satis* | | |
| | E 332 | Potassium citrates | *quantum satis* | | |
| | E 333 | Calcium citrates | *quantum satis* | | |
| | E 338 | Phosphoric acid | 1000 | (1), (4) | only for pH adjustment, |
| | E 339 | Sodium phosphates | 1000 | (1), (4) (20) | |
| | E 340 | Potassium phosphates | 1000 | (1), (4) (20) | |
| | E 341 | Calcium phosphates | 1000 | (1), (4) (20) | |

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|---|---|---|---|---|---|
| | E 401 | Sodium alginate | 1000 | | From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding |
| | E 405 | Propane-1, 2-diol alginate | 200 | | From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism |
| | E 410 | Locust bean gum | 10000 | | From birth onwards in products for reduction of gastro-oesophageal reflux |
| | E 412 | Guar gum | 10000 | | From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids |
| | E 415 | Xanthan gum | 1200 | | From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism |
| | E 440 | Pectins | 10000 | | From birth onwards in products used in case of gastro-intestinal disorders |
| | E 466 | Carboxy methyl cellulose | 10000 | | From birth onwards in products for the dietary management of metabolic disorders |
| | E 471 | Mono- and diglycerides of fatty acids | 5000 | | From birth onwards in specialised diets, particularly those devoid of proteins |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 7500 | | only when sold as powder; From birth onwards |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 9000 | | only when sold as liquid; From birth onwards |
| | E 473 | Sucrose esters of fatty acids | 120 | | only products containing hydrolysed proteins, peptides and amino acids |
| | E 500 | Sodium carbonates | *quantum satis* | | only as rising agent |
| | E 501 | Potassium carbonates | *quantum satis* | | only as rising agent |
| | E 507 | Hydrochloric acid | *quantum satis* | | only as rising agent |
| | E 524 | Sodium hydroxide | *quantum satis* | | only for pH adjustment |
| | E 525 | Potassium hydroxide | *quantum satis* | | only for pH adjustment |

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| | E 526 | Calcium hydroxide | *quantum satis* | | only for pH adjustment |
| | E 1450 | Starch sodium octenyl succinate | 20000 | | only in infant formulae and follow-on formulae |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (20): E 339, E 340 and E 341 are authorised individually or in combination | | | |
| **13.1.5.2** | **Dietary foods for babies and young children for special medical purposes as defined in Directive 1999/21/EC** | | | | |
| | The additives of group 13.1.3 are applicable, except for E 270, E 333, E 341 | | | | |
| | E 401 | Sodium alginate | 1000 | | From four months onwards in special food products with adapted composition, required for metabolic disorders and for general tube-feeding |
| | E 405 | Propane-1, 2-diol alginate | 200 | | From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism |
| | E 410 | Locust bean gum | 10000 | | From birth onwards in products for reduction of gastro-oesophageal reflux |
| | E 412 | Guar gum | 10000 | | From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids |
| | E 415 | Xanthan gum | 1200 | | From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastrointestinal tract, protein mal-absorption or inborn errors of metabolism |
| | E 440 | Pectins | 10000 | | From birth onwards in products used in case of gastro-intestinal disorders |
| | E 466 | Carboxy methyl cellulose | 10000 | | From birth onwards in products for the dietary management of metabolic disorders |
| | E 471 | Mono- and diglycerides of fatty acids | 5000 | | From birth onwards in specialised diets, particularly those devoid of proteins |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 7500 | | only when sold as powder; From birth onwards |
| | E 472c | Citric acid esters of mono- and diglycerides of fatty acids | 9000 | | only when sold as liquid; From birth onwards |

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|---|---|---|---|---|---|
| | E 473 | Sucrose esters of fatty acids | 120 | | only products containing hydrolysed proteins, peptides and amino acids |
| | E 1450 | Starch sodium octenyl succinate | 20000 | | |
| **13.2** | **Dietary foods for special medical purposes defined in Directive 1999/21/EC (excluding products from food category 13.1.5)** | | | | |
| | Products in this category can also use additives that are allowed in the corresponding food counterparts categories | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 50 | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1500 | (1) (2) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 405 | Propane-1, 2-diol alginate | 1200 | | |
| | E 406 | Agar | *quantum satis* | | only foods inn tablet and coated tablet form |
| | E 432 - 436 | Polysorbates | 1000 | (1) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | 5000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 1000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 2000 | (1) | |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | |
| | E 950 | Acesulfame K | 450 | | |
| | E 951 | Aspartame | 1000 | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | 400 | (51) | |

| | | | | | |
|---|---|---|---|---|---|
| | E 954 | Saccharin and its Na, K and Ca salts | 200 | (52) | |
| | E 955 | Sucralose | 400 | | |
| | E 959 | Neohesperidine DC | 100 | | |
| | E 961 | Neotame | 32 | | |
| | E 962 | Salt of aspartame-acesulfame | 450 | (11)a, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **13.3** | **Dietary foods for weight control diets intended to replace total daily food intake or an individual meal (the whole or part of the total daily diet)** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 50 | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1500 | (1) (2) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 405 | Propane-1, 2-diol alginate | 1200 | | |
| | E 432 - 436 | Polysorbates | 1000 | (1) | |

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|---|---|---|---|---|---|
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | 5000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 1000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 2000 | (1) | |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | |
| | E 950 | Acesulfame K | 450 | | |
| | E 951 | Aspartame | 800 | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | 400 | (51) | |
| | E 954 | Saccharin and its Na, K and Ca salts | 240 | (52) | |
| | E 955 | Sucralose | 320 | | |
| | E 959 | Neohesperidine DC | 100 | | |
| | E 961 | Neotame | 26 | | |
| | E 962 | Salt of aspartame-acesulfame | 450 | (11)a, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **13.4** | **Foods suitable for people intolerant to gluten as defined by Regulation (EC) 41/2009** | | | | |
| | Products in this category can also use additives that are allowed in the corresponding food counterparts categories | | | | |

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| | Group I | Additives | | | including dry pasta |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | In addition, all additives in the gluten containing counterparts are authorised. | | | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **14.** | **Beverages** | | | | |
| **14.1** | **Non-alcoholic beverages** | | | | |
| **14.1.1** | **Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters** | | | | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 500 | (1) (4) | only prepared table waters |
| | | (1): The additives may be added individually or in combination | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (48): Mineral salts added to prepared table waters for standardisation are not classified as additives | | | |
| **14.1.2** | **Fruit juices as defined by Council Directive 2001/112/EC and vegetable juices** | | | | |
| | Group I | Additives | | | only vegetable juices |
| | E 170 | Calcium carbonates | *quantum satis* | | only grape juice |
| | E 200 - 203 | Sorbic acid - sorbates | 500 | (1) (2) | only Sød….saft and sødet….saft |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | only grape juice, unfermented, for sacramental use |
| | E 210 - 213 | Benzoic acid - benzoates | 200 | (1) (2) | only Sød….saft and sødet….saft |
| | E 220 - 228 | Sulphur dioxide - sulphites | 2000 | (3) | only concentrated grape juice for home wine-making |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments |
| | E 220 - 228 | Sulphur dioxide - sulphites | 350 | (3) | only lime and lemon juice |
| | E 220 - 228 | Sulphur dioxide - sulphites | 70 | (3) | only grape juice, unfermented, for sacramental use |

| | | | | | |
|---|---|---|---|---|---|
| | E 296 | Malic acid | 3000 | | only pineapple juice |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 330 | Citric acid | 3000 | | |
| | E 336 | Potassium tartrates | *quantum satis* | | only grape juice |
| | E 440 | Pectins | 3000 | | only pineapple and passion fruit |
| | E 900 | Dimethyl polysiloxane | 10 | | only pineapple juice and Sød….saft and sødet….saft |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| **14.1.3** | **Fruit nectars as defined by Council Directive 2001/112/EC and vegetable nectars and similar products** | | | | |
| | Group I | Additives | | | only vegetable nectars, E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | E 200 - 203 | Sorbic acid - sorbates | 300 | (1) (2) | only traditional Swedish and Finnish fruit syrups |
| | E 200 - 203 | Sorbic acid - sorbates | 250 | (1) (2) | only traditional Swedish and Finnish fruit syrups, maximum applies if E 210 - 213, benzoic acid - benzoates, have also been used is |
| | E 210 - 213 | Benzoic acid - benzoates | 150 | (1) (2) | only traditional Swedish and Finnish fruit syrups |
| | E 270 | Lactic acid | 5000 | | |
| | E 296 | Malic acid | *quantum satis* | | only traditional Swedish and Finnish fruit syrups |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 330 | Citric acid | 5000 | | |
| | E 440 | Pectins | 3000 | | only pineapple and passion fruit |
| | E 466 | Carboxy methyl cellulose | *quantum satis* | | only traditional Swedish and Finnish fruit syrups from citrus |
| | E 950 | Acesulfame K | 350 | | only energy-reduced or with no added sugar |
| | E 951 | Aspartame | 600 | | only energy-reduced or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only energy-reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | only energy-reduced or with no added sugar |

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|---|---|---|---|---|---|
| | E 955 | Sucralose | 300 | | only energy-reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 30 | | only energy-reduced or with no added sugar |
| | E 961 | Neotame | 20 | | only energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only energy-reduced or with no added sugar |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **14.1.4** | **Flavoured drinks** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | excluding chocolate milk |
| | Group III | Food colours with combined maximum limit | 100 | (25) | excluding chocolate milk |
| | E 160d | Lycopene | 12 | | excluding dilutable drinks |
| | E 200 - 203 | Sorbic acid - sorbates | 300 | (1) (2) | excluding dairy-based drinks |
| | E 200 - 203 | Sorbic acid - sorbates | 250 | (1) (2) | maximum applies if E 210 - 213, benzoic acid - benzoates, have also been used is |
| | E 210 - 213 | Benzoic acid - benzoates | 150 | (1) (2) | excluding dairy-based drinks |
| | E 220 - 228 | Sulphur dioxide - sulphites | 20 | (3) | only carry over from concentrates in non-alcoholic flavoured drinks containing fruit juice |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup |
| | E 220 - 228 | Sulphur dioxide - sulphites | 350 | (3) | only concentrates based on fruit juice and containing not less than 2,5 % barley (barley water) |
| | E 220 - 228 | Sulphur dioxide - sulphites | 250 | (3) | only other concentrates based on fruit juice or comminuted fruit; capilé groselha |

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|---|---|---|---|---|---|
| | E 242 | Dimethyl dicarbonate | 250 | (24) | |
| | E 297 | Fumaric acid | 1000 | | only instant powders for fruit based drinks |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 700 | (1) (4) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 500 | (1) (4) | only sport drinks |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 4000 | (1) (4) | only whey protein containing sport drinks |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 20000 | (1) (4) | only vegetable protein drinks |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | only chocolate and malt dairy-based drinks |
| | E 355 - 357 | Adipic acid - adipates | 10000 | (1) | only powders for home preparation of drinks |
| | E 363 | Succinic acid | 3000 | | only powders for home preparation of drinks |
| | E 405 | Propane-1, 2-diol alginate | 300 | | |
| | E 426 | Soybean hemicellulose | 5000 | | only dairy-based drinks intended for retail sale |
| | E 444 | Sucrose acetate isobutyrate | 300 | | only cloudy drinks |
| | E 445 | Glycerol ester of wood rosins | 100 | | only cloudy drinks |
| | E 459 | Beta-cyclodextrin | 500 | | only flavoured powdered instant drinks |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | only aniseed-based, dairy-based, coconut and almond drinks |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | only powders for the preparation of hot beverages |
| | E 481 - 482 | Sodium and Calcium stearoyl-2-lactylates | 2000 | (1) | only powders for the preparation of hot beverages |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | (1) | only in powdered flavoured drinks |
| | E 900 | Dimethyl polysiloxane | 10 | | |
| | E 950 | Acesulfame K | 350 | | only energy reduced or with no added sugar |
| | E 951 | Aspartame | 600 | | only energy reduced or with no added sugar |

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| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | only energy reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | only gaseosa' energy reduced or with no added sugar |
| | E 955 | Sucralose | 300 | | only energy reduced or with no added sugar |
| | E 959 | Neohesperidine DC | 30 | | only energy reduced or with no added sugar, except milk and milk derivative based flavoured drinks |
| | E 959 | Neohesperidine DC | 50 | | only milk and milk derivative based flavoured drinks, energy reduced or with no added sugar |
| | E 957 | Thaumatin | 0.5 | | only water based flavoured non-alcoholic drinks, as flavour enhancer only |
| | E 961 | Neotame | 20 | | only energy reduced or with no added sugar |
| | E 961 | Neotame | 2 | | only energy reduced or with no added sugar, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only energy reduced or with no added sugar |
| | E 999 | Quillaia extract | 200 | (45) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (24): Ingoing amount, residues not detectable | | | |

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| | | (25): The quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l | | | |
| | | (45): Calculated as anhydrous extract | | | |
| **14.1.5** | **Coffee, tea, herbal and fruit infusions, chicory; tea, herbal and fruit infusions and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products** | | | | |
| **14.1.5.1** | **Coffee, coffee extracts** | | | | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | only coffee beans, as glazing agent |
| | E 902 | Candelilla wax | *quantum satis* | | only coffee beans, as glazing agent |
| | E 903 | Carnauba wax | 200 | | only coffee beans, as glazing agent |
| | E 904 | Shellac | *quantum satis* | | only coffee beans, as glazing agent |
| **14.1.5.2** | **Other** | | | | |
| | Group I | Additives | | | excluding unflavoured leaf tea; including flavoured instant coffee; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used in drinks |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 600 | (1) (2) | only liquid tea concentrates and liquid fruit and herbal infusion concentrates |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | only liquid tea concentrate |
| | E 297 | Fumaric acid | 1000 | | only instant products for preparation of flavoured tea and herbal infusions |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 2000 | (1) (4) | only coffee-based drinks for vending machines; Instant tea and instant herbal infusions |
| | E 355 - 357 | Adipic acid - adipates | 10000 | (1) | only powders for home preparation of drinks |
| | E 363 | Succinic acid | 3000 | | only powders for home preparation of drinks |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 1000 | (1) | only canned liquid coffee |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 10000 | (1) | only powders for the preparation of hot beverages |
| | E 481 - 482 | Sodium and calcium Stearoyl-2-lactylate | 2000 | (1) | only powders for the preparation of hot beverages |
| | E 491 - 495 | Sorbitan esters | 500 | (1) | only liquid tea concentrates and liquid fruit and herbal infusion concentrates |

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| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **14.2** | **Alcoholic beverages, including alcohol-free and low-alcohol counterparts** | | | | |
| **14.2.1** | **Beer and malt beverages** | | | | |
| | E 150a-d | Caramels | *quantum satis* | | only beer |
| | E 210 - 213 | Benzoic acid - benzoates | 200 | (1) (2) | only alchohol free beer; beer in kegs containing more than 0.5 % added fermentable sugar and/or fruit juices or concentrates |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | only beer in kegs containing more than 0.5 % added fermentable sugar and/or fruit juices or concentrates |
| | E 220 - 228 | Sulphur dioxide - sulphites | 20 | (3) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | | only beer with a second fermentation in the cask |
| | E 270 | Lactic acid | *quantum satis* | | |
| | E 300 | Ascorbic acid | *quantum satis* | | |
| | E 301 | Sodium ascorbate | *quantum satis* | | |
| | E 330 | Citric acid | *quantum satis* | | |
| | E 405 | Propane-1, 2-diol alginate | 100 | | |
| | E 414 | Gum arabic (acacia gum) | *quantum satis* | | |
| | E 950 | Acesulfame K | 350 | | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |

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| | E 951 | Aspartame | 600 | | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 955 | Sucralose | 250 | | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 959 | Neohesperidine DC | 10 | | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 961 | Neotame | 20 | | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only alcohol-free beer or with an alcohol content not exceeding 1,2 % vol; 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %) except for 'Obergäriges Einfachbier'; Beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown beers of the 'oud bruin' type |
| | E 950 | Acesulfame K | 25 | (52) | only energy-reduced beer |
| | E 951 | Aspartame | 25 | | only energy-reduced beer |
| | E 955 | Sucralose | 10 | | only energy-reduced beer |
| | E 959 | Neohesperidine DC | 10 | | only energy-reduced beer |

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| | E 961 | Neotame | 1 | | only energy-reduced beer |
| | E 962 | Salt of aspartame-acesulfame | 25 | (11)b, (49), (50) | only energy-reduced beer |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **14.2.2** | **Wine and other products defined by Regulation (EEC) No 1234/2007, and alcohol free counterparts** | | | | |
| | The use of additives is authorised in accordance with Council Regulation (EC) 1234/2007, Council Decision 2006/232/EC and Commission Regulation (EC) 606/2009 and their implementing measures. | | | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | only alcohol-free |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | only alcohol-free |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | only alcohol-free |
| | | | | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **14.2.3** | **Cider and perry** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | excluding *cidre bouché* |
| | Group III | Food colours with combined maximum limit | 200 | | excluding *cidre bouché* |

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| | E 150a-d | Caramels | *quantum satis* | | only *cidre bouché* |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 405 | Propane-1, 2-diol alginate | 100 | | excluding *cidre bouché* |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | E 900 | Dimethyl polysiloxane | 10 | | excluding *cidre bouché* |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 600 | | |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | |
| | E 955 | Sucralose | 50 | | |
| | E 959 | Neohesperidine DC | 20 | | |
| | E 961 | Neotame | 20 | | |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | |
| | E 999 | Quillaia extract | 200 | (45) | excluding *cidre bouché* |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |

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| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| | | (45): Calculated as anhydrous extract | | | |
| **14.2.4** | **Fruit wine and made wine** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 200 | | |
| | E 160d | Lycopene | 10 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 260 | (3) | only *made wine* |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | only fruit wines and alcohol-reduced wine |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 353 | Metatartaric acid | 100 | | only *made wine* |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **14.2.5** | **Mead** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |

| | | | | | |
|---|---|---|---|---|---|
| | E 220 - 228 | Sulphur dioxide - sulphites | 200 | (3) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (24) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **14.2.6** | **Spirit drinks as defined in Regulation (EC) No 110/2008** | | | | |
| | Group I | Additives | | | except whisky or whiskey; E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà. |
| | Group III | Food colours with combined maximum limit | 200 | | except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà. |
| | E 123 | amaranth | 30 | | except: spirit drinks as defined in article 5(1) and sales denominations listed in Annex II, paragraphs 1-14 of Regulation 110/2008 and spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà |
| | E 150a-d | Caramels | *quantum satis* | | except: fruit spirits, spirits (preceded by the name of the fruit) obtained by maceration and distillation, London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà. Whisky, whiskey can only contain E 150a. |

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|---|---|---|---|---|---|
| | E 160b | Annatto, Bixin, Norbixin | 10 | | only liqueurs |
| | E 174 | Silver | *quantum satis* | | only liqueurs |
| | E 175 | Gold | *quantum satis* | | only liqueurs |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only distilled alocholic beverages containing whole pears |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | except: whisky, whiskey |
| | E 405 | Propane-1, 2-diol alginate | 10000 | | only emulsified liqueurs |
| | E 416 | Karaya gum | 10000 | | only egg-based liqueurs |
| | E 445 | Glycerol ester of wood rosins | 100 | | only cloudy spirit drinks |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | except: whisky, whiskey |
| | E 475 | Polyglycerol esters of fatty acids | 5000 | | only emulsified liqueurs |
| | E 481 - 482 | Stearoyl-2- lactylates | 8000 | (1) | only emulsified liqueurs |
| | | (1): The additives may be added individually or in combination | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| **14.2.7** | **Aromatised wine-based products as defined by Regulation (EEC) No 1601/91** | | | | |
| **14.2.7.1** | **Aromatised wines** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | | | Except *americano, bitter vino* |
| | Group III | Food colours with combined maximum limit | 200 | | Except *americano, bitter vino* |
| | E 150a-d | Caramels | *quantum satis* | | |
| | E 100 | Curcumin | 100 | (26) (27) | only *americano, bitter vino* |
| | E 101 | Riboflavins | 100 | (26) (27) | only *americano, bitter vino* |
| | E 102 | Tartrazine | 100 | (26) (27) | only *americano, bitter vino* |
| | E 104 | Quinoline Yellow | 100 | (26) (27) | only *americano, bitter vino* |

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|---|---|---|---|---|---|
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | -27 | only *bitter vino* |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (26) (27) | only *americano, bitter vino* |
| | E 122 | Azorubine, Carmoisine | 100 | (26) (27) | only *americano, bitter vino* |
| | E 123 | Amaranth | 100 | (26) (27) | only *americano, bitter vino* |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (26) (27) | only *americano, bitter vino* |
| | E 129 | Allura Red AG | 100 | (27) | only *bitter vino* |
| | E 123 | Amaranth | 30 | | only aperitif wines |
| | E 150a-d | Caramels | *quantum satis* | | only *americano, bitter vino* |
| | E 160d | Lycopene | 10 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| | | (26): In americano E 100, E 101, E 102, E 104, E 120, E 122, E 123, E 124 are authorised individually or in combination | | | |
| | | (27): In bitter vino E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination | | | |
| **14.2.7.2** | **Aromatised wine-based drinks** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | except *bitter soda, sangria, claria, zurra* |
| | Group III | Food colours with combined maximum limit | 200 | | except *bitter soda, sangria, claria, zurra* |
| | E 100 | Curcumin | 100 | (28) | only *bitter soda* |

| | | | | | |
|---|---|---|---|---|---|
| | E 101 | Riboflavins | 100 | (28) | only *bitter soda* |
| | E 102 | Tartrazine | 100 | (28) | only *bitter soda* |
| | E 104 | Quinoline Yellow | 100 | (28) | only *bitter soda* |
| | E 110 | Sunset Yellow FCF/Orange Yellow S | 100 | (28) | only *bitter soda* |
| | E 120 | Cochineal, Carminic acid, Carmines | 100 | (28) | only *bitter soda* |
| | E 122 | Azorubine, Carmoisine | 100 | (28) | only *bitter soda* |
| | E 123 | Amaranth | 100 | (28) | only *bitter soda* |
| | E 124 | Ponceau 4R, Cochineal Red A | 100 | (28) | only *bitter soda* |
| | E 129 | Allura Red AG | 100 | (28) | only *bitter soda* |
| | E 150a-d | Caramels | *quantum satis* | | only *bitter soda* |
| | E 160d | Lycopene | 10 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| | | (28): In bitter soda E 100, E 101, E 102, E 104, E 110, E 120, E 122, E 123, E 124, E 129 are authorised individually or in combination | | | |
| **14.2.7.3** | **Aromatised wine-product cocktails** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 200 | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 160d | Lycopene | 10 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **14.2.8** | **Other alcholic drinks including spirits with less than 15 % of alcohol and mixtures of alcoholic drinks with non-alcoholic drinks** | | | | |
| | Group I | Additives | | | E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 200 | | only alcoholic drinks with less than 15 % of alcohol |
| | E 123 | Amaranth | 30 | | only alcoholic drinks with less than 15 % of alcohol |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | only alcoholic drinks with less than 15 % of alcohol |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 200 | (1) (2) | only alcoholic drinks with less than 15 % of alcohol |
| | E 210 - 213 | Benzoic acid - benzoates | 200 | (1) (2) | only alcoholic drinks with less than 15 % of alcohol |
| | E 242 | Dimethyl dicarbonate | 250 | (24) | only wine based drinks |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 1000 | (1) (4) | |
| | E 444 | Sucrose acetate isobutyrate | 300 | | only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol |
| | E 445 | Glycerol ester of wood rosins | 100 | | only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol |
| | E 473 - 474 | Sucrose esters of fatty acids - | 5000 | (1) | |

| | | | | | |
|---|---|---|---|---|---|
| | | sucroglycerides | | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 8000 | (1) | only flavoured drinks containing less than 15 % of alcohol |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 600 | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only mixtures of alcoholic drinks with non-alcoholic drinks |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | |
| | E 955 | Sucralose | 250 | | |
| | E 959 | Neohesperidine DC | 30 | | |
| | E 961 | Neotame | 20 | | |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (24): Ingoing amount, residues not detectable | | | |
| **15.** | **Ready-to-eat savouries and snacks** | | | | |
| **15.1** | **Potato-, cereal-, flour- or starch-based snacks** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 100 | | excluding extruded or expanded savoury snack products |

| | | | | | |
|---|---|---|---|---|---|
| | Group III | Food colours with combined maximum limit | 200 | | only extruded or expanded savoury snack products |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | exlcuding extruded or expanded savoury snack products |
| | E 160b | Annatto, Bixin, Norbixin | 20 | | only extruded or expanded savoury snack products |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 203; 214 - 219 | Sorbic acid - sorbates; p-hydroxybenzoates | 1000 | (1) (2) (5) | |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only cereal- and potato-based snacks |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) | only cereal-based snack foods |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 392 | Extracts of rosemary | 50 | (41) (46) | |
| | E 405 | Propane-1, 2-diol alginate | 3000 | | only cereal- and potato-based snacks |
| | E 416 | Karaya gum | 5000 | | only cereal- and potato-based snacks |
| | E 481 - 482 | Stearoyl-2- lactylates | 2000 | (1) | only cereal based snacks |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | only cereal- and potato based snacks |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agents only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agents only |
| | E 903 | Carnauba wax | 200 | | as glazing agents only |
| | E 904 | Shellac | *quantum satis* | | as glazing agents only |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 500 | | |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | |
| | E 955 | Sucralose | 200 | | |
| | E 959 | Neohesperidine DC | 50 | | |
| | E 961 | Neotame | 18 | | |
| | E 961 | Neotame | 2 | | as flavour enhancer only |

| | | | | | |
|---|---|---|---|---|---|
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)b, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (5): E 214 – 219: p-hydroxybenzoates (PHB), maximum 300 mg/kg | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (41): Expressed on fat basis | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **15.2** | **Processed nuts** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 100 | | only savoury coated nuts |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | only savoury coated nuts |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 203; 214 - 219 | Sorbic acid - sorbates; p-hydroxybenzoates | 1000 | (1) (2) (5) | only coated nuts |
| | E 220 - 228 | Sulphur dioxide - sulphites | 50 | (3) | only marinated nuts |
| | E 310 - 320 | Gallates, TBHQ and BHA | 200 | (1) (13) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 5000 | (1) (4) | |
| | E 392 | Extracts of rosemary | 200 | (41) (46) | |

| | | | | | |
|---|---|---|---|---|---|
| | E 416 | Karaya gum | 10000 | | only coating for nuts |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | as glazing agents only |
| | E 902 | Candelilla wax | *quantum satis* | | as glazing agents only |
| | E 903 | Carnauba wax | 200 | | as glazing agents only |
| | E 904 | Shellac | *quantum satis* | | as glazing agents only |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 500 | | |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | |
| | E 955 | Sucralose | 200 | | |
| | E 959 | Neohesperidine DC | 50 | | |
| | E 961 | Neotame | 18 | | |
| | E 961 | Neotame | 2 | | as flavour enhancer only |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)b, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (3): Maximum levels are expressed as $SO_2$ relate to the total quantity, available from all sources, an $SO_2$ content of not more than 10 mg/kg or 10 mg/l is not considered to be present. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (5): E 214 – 219: p-hydroxybenzoates (PHB), maximum 300 mg/kg | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (13): Maximum limit expressed on fat | | | |
| | | (41): Expressed on fat basis | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |

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|---|---|---|---|---|---|
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **16.** | **Desserts excluding products covered in category 1, 3 and 4** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 150 | | |
| | Group IV | Polyols | *quantum satis* | | only energy-reduced or with no added sugar |
| | E 160b | Annatto, Bixin, Norbixin | 10 | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 203 | Sorbic acid - sorbates | 1000 | (1) (2) | only *Frugtgrød, Rote Grütze and Pasha* |
| | E 200 - 203 | Sorbic acid - sorbates | 2000 | (1) (2) | only *Ostkaka* |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 300 | (1) (2) | only non-heat-treated dairy-based desserts |
| | E 210 - 213 | Benzoic acid - benzoates | 500 | (1) (2) | only frugtgrød and Rote Grütze |
| | E 234 | Nisin | 3 | | only semolina and tapica and similar products |
| | E 280 - 283 | Propionic acid - propionates | 1000 | (1) (6) | only Christmas pudding |
| | E 297 | Fumaric acid | 4000 | | only gel-like desserts, Fruit-flavoured desserts, Dry powdered dessert mixes |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 3000 | (1) (4) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | 7000 | (1) (4) | only dry powdered dessert mixes |
| | E 355 - 357 | Adipic acid - adipates | 1000 | (1) | only dry powdered dessert mixes |
| | E 355 - 357 | Adipic acid - adipates | 6000 | (1) | only gel-like desserts |
| | E 355 - 357 | Adipic acid - adipates | 1000 | (1) | only fruit-flavoured desserts |
| | E 363 | Succinic acid | 6000 | | |
| | E 416 | Karaya gum | 6000 | | |
| | E 427 | Cassia gum | 2500 | | only for dairy-based dessert and similar products |
| | E 432 - 436 | Polysorbates | 3000 | (1) | |

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|---|---|---|---|---|---|
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | 5000 | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | 2000 | | |
| | E 477 | Propane-1,2-diol esters of fatty acids | 5000 | | |
| | E 481 - 482 | Stearoyl-2- lactylates | 5000 | (1) | |
| | E 483 | Stearyl tartrate | 5000 | | |
| | E 491 - 495 | Sorbitan esters | 5000 | (1) | |
| | E 950 | Acesulfame K | 350 | | only energy-reduced or with no added sugar |
| | E 951 | Aspartame | 1000 | | only energy-reduced or with no added sugar |
| | E 952 | Cyclamic acid and its Na and Ca salts | 250 | (51) | only energy-reduced or with no added sugar |
| | E 954 | Saccharin and its Na, K and Ca salts | 100 | (52) | only energy-reduced or with no added sugar |
| | E 955 | Sucralose | 400 | | only energy-reduced or with no added sugar |
| | E 957 | Thaumatin | 5 | | as flavour enhancer only |
| | E 959 | Neohesperidine DC | 50 | | only energy-reduced or with no added sugar |
| | E 961 | Neotame | 32 | | only energy-reduced or with no added sugar |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | only energy-reduced or with no added sugar |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (4): The maximum level is expressed as $P_2O_5$ | | | |
| | | (6): Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |

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| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| **17.0** | **Food supplements as defined in Directive 2002/46/EC excluding food supplements for infants and young children** | | | | |
| **17.1** | **Food supplements supplied in a solid form including capsules and tablets and similar forms excluding chewable forms** | | | | |
| | Group I | Additives | | | E 410, E 412, E 415 E 417 and E 425 may not be used to produce dehydrated foods intended to rehydrate on ingestion |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 300 | | |
| | Group IV | Polyols | *quantum satis* | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 1000 | (1) (2) | only when supplied in dried form and containing preparations of vitamine A and of combinations of vitamine A and D |
| | E 310 - 321 | Gallates, TBHQ, BHA and BHT | 400 | (1) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | *quantum satis* | | |
| | E 392 | Extracts of rosemary | 400 | (46) | |
| | E 405 | Propane-1, 2-diol alginate | 1000 | | |
| | E 416 | Karaya gum | *quantum satis* | | |
| | E 426 | Soybean hemicellulose | 1500 | | |
| | E 432 - 436 | Polysorbates | *quantum satis* | | |
| | E 459 | Beta-cyclodextrin | *quantum satis* | | only foods in tablet and coated tablet form |
| | E 468 | Crosslinked sodium carboxy methyl cellulose | 30000 | | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | *quantum satis* | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | *quantum satis* | | |
| | E 491 - 495 | Sorbitan esters | *quantum satis* | (1) | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | | |

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|---|---|---|---|---|---|
| | E 901 | Beeswax, white and yellow | *quantum satis* | | |
| | E 902 | Candelilla wax | *quantum satis* | | |
| | E 903 | Carnauba wax | 200 | | |
| | E 904 | Shellac | *quantum satis* | | |
| | E 950 | Acesulfame K | 500 | | |
| | E 951 | Aspartame | 2000 | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | 500 | (51) | |
| | E 954 | Saccharin and its Na, K and Ca salts | 500 | (52) | |
| | E 955 | Sucralose | 800 | | |
| | E 959 | Neohesperidine DC | 100 | | |
| | E 961 | Neotame | 60 | | |
| | E 961 | Neotame | 2 | | only as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 500 | (11)a, (49), (50) | |
| | E 1201 | Polyvinylpyrrolidone | *quantum satis* | | only foods in tablet and coated tablet form |
| | E 1202 | Polyvinylpolypyrrolidone | *quantum satis* | | only foods in tablet and coated tablet form |
| | E 1203 | Polyvinyl alcohol (PVA) | 18000 | | only in capsule and tablet form |
| | E 1204 | Pullulan | *quantum satis* | | only in capsule and tablet form |
| | E 1205 | Basic methacrylate copolymer | 100 | (56) | |
| | E 1505 | Triethyl citrate | 3500 | | only in capsule and tablet form |
| | E 1521 | Polyethylene glycols | 10000 | | only in capsule and tablet form |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (11): limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with | | | |

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|---|---|---|---|---|---|
| | | E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| | | (56): Maximum expressed as mg per solid dosage form, per a solid dosage form of 1000 mg | | | |
| **17.2** | **Food supplements supplied in a liquid form** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 100 | | |
| | E 160d | Lycopene | 30 | | |
| | E 200 - 213 | Sorbic acid - sorbates; Benzoic acid - benzoates | 2000 | (1) (2) | |
| | E 310 - 321 | Gallates, TBHQ, BHA and BHT | 400 | (1) | |
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | *quantum satis* | | |
| | E 392 | Extracts of rosemary | 400 | (46) | |
| | E 405 | Propane-1, 2-diol alginate | 1000 | | |
| | E 416 | Karaya gum | *quantum satis* | | |
| | E 426 | Soybean hemicellulose | 1500 | | |
| | E 432 - 436 | Polysorbates | *quantum satis* | | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | *quantum satis* | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | *quantum satis* | | |
| | E 491 - 495 | Sorbitan esters | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | | |
| | E 950 | Acesulfame K | 350 | | |
| | E 951 | Aspartame | 600 | | |

| | | | | | |
|---|---|---|---|---|---|
| | E 952 | Cyclamic acid and its Na and Ca salts | 400 | (51) | |
| | E 954 | Saccharin and its Na, K and Ca salts | 80 | (52) | |
| | E 955 | Sucralose | 240 | | |
| | E 959 | Neohesperidine DC | 50 | | |
| | E 961 | Neotame | 20 | | |
| | E 961 | Neotame | 2 | | only as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 350 | (11)a, (49), (50) | |
| | | (1): The additives may be added individually or in combination | | | |
| | | (2): The maximum level is applicable to the sum and the levels are expressed as the free acid. | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Mximum usable levels are expressed in free imide | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **17.3** | **Food supplements supplied in a syrup-type or chewable form** | | | | |
| | Group I | Additives | | | |
| | Group II | Colours at *quantum satis* | *quantum satis* | | |
| | Group IV | Polyols | *quantum satis* | | |
| | Group III | Food colours with combined maximum limit | 300 | | only solid food supplements |
| | Group III | Food colours with combined maximum limit | 100 | | only liquid food supplements |
| | E 160d | Lycopene | 30 | | |
| | E 310 - 321 | Gallates, TBHQ, BHA and BHT | 400 | (1) | |

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|---|---|---|---|---|---|
| | E 338 - 452 | Phosphoric acid - phosphates - di - tri- and polyphosphates | *quantum satis* | | |
| | E 392 | Extracts of rosemary | 400 | (46) | |
| | E 405 | Propane-1, 2-diol alginate | 1000 | | |
| | E 416 | Karaya gum | *quantum satis* | | |
| | E 426 | Soybean hemicellulose | 1500 | | |
| | E 432 - 436 | Polysorbates | *quantum satis* | | |
| | E 473 - 474 | Sucrose esters of fatty acids - sucroglycerides | *quantum satis* | (1) | |
| | E 475 | Polyglycerol esters of fatty acids | *quantum satis* | | |
| | E 491 - 495 | Sorbitan esters | *quantum satis* | | |
| | E 551 - 559 | Silicon dioxide - silicates | 10000 | | |
| | E 901 | Beeswax, white and yellow | *quantum satis* | | |
| | E 902 | Candelilla wax | *quantum satis* | | |
| | E 903 | Carnauba wax | 200 | | |
| | E 904 | Shellac | *quantum satis* | | |
| | E 950 | Acesulfame K | 2000 | | |
| | E 951 | Aspartame | 5500 | | |
| | E 952 | Cyclamic acid and its Na and Ca salts | 1250 | (51) | |
| | E 954 | Saccharin and its Na, K and Ca salts | 1200 | (52) | |
| | E 955 | Sucralose | 2400 | | |
| | E 957 | Thaumatin | 400 | | |
| | E 959 | Neohesperidine DC | 400 | | |
| | E 961 | Neotame | 185 | | |
| | E 961 | Neotame | 2 | | only food supplements based on vitamine and/or mineral elements, as flavour enhancer |
| | E 962 | Salt of aspartame-acesulfame | 2000 | (11)a, (49), (50) | |

| | | | | | |
|---|---|---|---|---|---|
| | | (1): The additives may be added individually or in combination | | | |
| | | (11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent | | | |
| | | (49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950). | | | |
| | | (50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951 | | | |
| | | (51): Maximum usable levels are expressed in free acid | | | |
| | | (52): Maximum usable levels are expressed in free imide | | | |
| | | (46): As the sum of carnosol and carnosic acid | | | |
| **18** | **Processed foods not covered by categories 1 to 17, excluding foods for infants and young children** | | | | |
| | Group I | Additives | | | |