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FOOD STANDARDS AGENCY CONSULTATION

The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012

CONSULTATION SUMMARY PAGE

Date consultation launched:	Closing date for responses:
14th December 2011	15 February 2012

Who will this consultation be of most interest to?

Manufacturers of food additives and extraction solvents, food manufacturers using food additives, manufacturers of food and flavourings using extraction solvents, and enforcement authorities.

What is the subject of this consultation?

National Regulations relating to England to provide for the execution and enforcement of European Commission Regulations which (a) establish an EU list of food additives, (b) establish an EU list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients and (c) set down specifications for the food additives in those lists. The national Regulations will also rectify an omission from the Extraction Solvents in Food (Amendment) (England) Regulations 2011 to include *Dimethyl ether* in the list of permitted extraction solvents in Schedule 1, Part 1, of the Extraction Solvents in Food Regulations 1993 in so far as they relate to England.

What is the purpose of this consultation?

To provide stakeholders with an opportunity to comment on the provisions of the draft Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012 and the associated EU legislation. Separate consultations will be carried out in Scotland, Wales and Northern Ireland on draft Regulations relating to those parts of the UK.

Responses to this consultation should be sent to:

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Is an Impact Assessment included with this consultation?	Yes ☐	No ☒ See Annex A for reason.

INVESTOR IN PEOPLE

If you would prefer to receive future FSA consultations by e-mail, or if you no longer wish to receive information on this subject please notify the named person in this consultation.

POSITIVE ABOUT DISABLED PEOPLE

The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012

DETAIL OF CONSULTATION

Background

Food Additives

1. The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012 ("the proposed Regulations") are necessary to amend the Food Additives (England) Regulations 2009 (as previously amended) to provide for the execution and enforcement of three directly applicable EU Regulations which will amend Regulation (EC) No. 1333/2008 ('Regulation 1333/2008') on food additives and for the associated transitional arrangements.

2. Commission Regulation (EU) No 1129/2011 ('Regulation 1129/2011') will amend Annex II to Regulation 1333/2008 establishing an EU list of food additives. Commission Regulation (EU) No 1130/2011 ('Regulation 1130/2011') will amend Annex III to Regulation 1333/2008 establishing an EU list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients. A third, as yet unpublished EU Regulation will set down specifications for food additives in the EU lists at Annex II and Annex III to Regulation 1333/2008 established by Regulations 1129/2011 and 1130/2011.

Extraction Solvents

3. The proposed Regulations would also amend The Extraction Solvents in Food Regulations 1993 (as amended) in so far as they relate to England in order to rectify an omission from the Extraction Solvents in Food (Amendment) (England) Regulations 2011 which implemented European Commission Directive 2010/59/EU on extraction solvents used in the production of foodstuffs and food ingredients. The proposed amendment would include *Dimethyl ether* in the list of permitted extraction solvents in Part 1 of Schedule 1 to the 1993 Regulations.

Relevant EU Legislation

Commission Regulation (EU) No 1129/2011 amending Annex II to Regulation (EC) No 1333/2008 by establishing a Union list of food additives

4. Regulation 1129/2011, attached at Annex C, was adopted in EU Standing Committee on 8 April 2011. It will amend Annex II to Regulation 1333/2008 establishing an EU list of food additives. The new Annex II includes most currently permitted uses of additives in foods set out in a more coherent and transparent structure, organised by food category rather than by food additive.

   The key changes and points to note are as follows:

   (i) Restriction on the levels of use of the food colour lycopene e.g. in non alcoholic flavoured drinks and confectionery

(ii) Amendments to the lists of food categories in which colours may be used, in order to reflect up to date practices by manufacturers.

(iii) Non-inclusion of the food colour ethyl ester of beta-apo-8-carotenoic acid in the Union List as it was not offered by the manufacturer for re-evalution by EFSA.

(iv) The food colour canthaxanthin (E161g) was authorised only for use in "Saucisses de Strasbourg" and is no longer used in this food. This food colour is used in medicinal products and as EU Directive 2009/35/EC permits only food colours authorised under EU food additives legislation to be used in medicinal products, it has been included in the Union List.

(v) The suspension on the use of the food colour Red 2G (E128) and the placing on the market of foods continuing this colour enacted by Commission Regulation (EC) No. 884/2007 remains in force. As such this food colour has not been included in the Union List.

(vi) During the re-evaluation of food additives by EFSA it was established that the food colour brown FK (E154) which was authorised only for use in kippers is no longer used in this food. As such, this food colour has not been included in the Union List.

(vii) The permitted level of use for the anti-caking agent silicon dioxide (E551) is being increased from that currently permitted for salt substitutes in order to make anti-caking salt substitutes available for use in hot and humid EU countries, addressing a technological need.

(viii) The safety of the use of basic methacrylate copolymer as a glazing or coating agent in solid food supplements was assessed by EFSA whose opinion of 10 February 2010 concluded that it presented no safety concerns in relation to such use. As such, this additive has been assigned E number E1205 and has been included in the Union List, in respect of this use.

(ix) Transitional provisions stipulate that:

- Annex II to Regulation 1333/2008 as amended by Regulation No 1129/2011 will apply from 1 June 2013, with the exception of the changes detailed at points (viii) and (vii) above which will apply when the Regulation comes into effect on 2 December 2011.

- The Annexes and certain specified Articles in Directives 94/35/EC, 94/36/EC and 95/2/EC will continue to apply until 1 June 2013.

- Foods lawfully placed on the market before 1 June 2013 which do not comply with Regulation 1129/2011 can continue to be placed on the market until their date of minimal durability or use-by-date.

Commission Regulation (EU) No 1130/2011 amending Annex III to Regulation (EC) No 1333/2008 on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients

5. Regulation 1130/2011, attached at Annex D, was adopted in EU Standing Committee on 8 April 2011. It will amend Annex III to Regulation 1333/2008 establishing an EU list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients.

   Transitional measures in Regulation 1130/2011 stipulate the following:

   (i) Preparations that do not comply with the following parts of Annex III to Regulation 1333/2008 can continue to be marketed (in compliance with any relevant national law) for a period of two years after Regulation 1130/2011 comes into effect on 2 December 2011:

   - Part 2 (Food additives other than carriers in food additives except enzymes authorised as food additives);
   - Part 3 (Food additives including carriers, in food enzymes Including enzymes authorised as food additives); and/or
   - Section A of Part 5 (Food additives in nutrients (i.e. sources of vitamins and minerals)).

   (ii) Preparations that do not comply with the following parts of Annex III to Regulation 1333/2008 can continue to be marketed in accordance with the provisions of Annexes I – VI of Directive 95/2/EC until 31st May 2013.

   - Part 1 (Carriers in food additives)
   - Part 4 (food additives including carriers, in food flavourings)

   (iii) Foods containing preparations regulated by the parts of Annex III to Regulation 1333/2008 detailed above which are lawfully placed on the market within the transitional period in accordance with (i) and (ii) above can continue to be marketed until stocks are exhausted.

Unpublished EU Regulation laying down specifications of food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 on food additives

6. This as yet unpublished EU Regulation ("the purity criteria Regulation"), attached at Annex E, and was adopted in EU Standing Committee on 4 July 2011. It consolidates and updates the existing EU legislation on purity criteria and will set down specifications for food additives in the EU lists at Annex II and Annex III to Regulation 1333/2008 respectively established by Regulations 1129/2011 and 1130/2011. This Regulation is not expected to be published until the end of February 2012.

Commission Directive 2010/59/EU amending Directive 2009/32/EC on extraction solvents used in the production of foodstuffs and food ingredients

7. Commission Directive 2010/59/EU was adopted in EU Standing Committee on 19 May 2010. It amended Directive 2009/32/EC (extraction solvents used in the production of foodstuffs and food ingredients) in order to:

   - Permit the use of an additional extraction solvent (*dimethyl ether*) on which EFSA had given a favourable opinion to remove fat from animal protein raw materials

   - Clarify the levels at which levels methanol and propan-2-ol could be used in the in the preparation of flavourings from natural flavouring materials.

   This Directive was implemented in England by the Extraction Solvents in Food (England) (Amendment) Regulations 2011 (S.I. 2011/1738) which, to that end, amended Schedules 2 and 3 of the Extraction Solvents in Food Regulations 1993. Schedule 1 of the 1993 Regulations should also have been amended, and this omission is rectified by regulation 3 of the proposed Regulations.

Proposed National Regulations

The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012

8. The draft Regulations are attached at Annex B. They would amend the national Food Additives (England) Regulations 2009 (as amended) so as to:

   - Update the definitions of "permitted colour", "permitted sweetener" and "purity criteria" so as to engage the transitional provisions in the purity criteria Regulation mentioned in paragraph 6 above;

   - Update the definition of Regulation 1333/2008 in Regulation 2(1) to take account of the existence of the purity criteria Regulation;

   - Provide definitions for Regulations 1129/2011, 1130/2011 and the purity criteria Regulation;

   - Include a reference to the purity criteria Regulation in the list of EU measures in Regulation 2(6) for which Regulation 2(5) establishes ambulatory references;

   - Remove references in Regulation 14(2)(b) and (c) to transitional arrangements relating to Article 4(2) of Regulation 1333/2008 provided for by Article 35 to that Regulation;

   - In reference in Regulation 14(2) to Regulations 1129/2011 and 1130/2011 so as to engage their transitional provisions;

   - Amend the list of provisions of Regulation 1333/2008 in the Schedule to the national regulations, for which Regulation 14(1) creates offences, to include Article 4(2).

9. The proposed Regulations would also amend the Extraction Solvents in Food Regulations 1993 (as amended) in so far as they relate to England so as to:

   - Include *Dimethyl ether* in the list of permitted extraction solvents in Schedule 1, Part 1.

Purpose of Consultation

10. The purpose of this consultation is to provide stakeholders with an opportunity to comment on the provisions of the proposed Regulations and the associated EU legislation. Separate consultations will be carried out in Scotland, Wales and Northern Ireland on draft national Regulations relating to those parts of the UK.

Key Proposals:

National Regulations relating to England which will:

1. Provide for the execution and enforcement in England of three directly applicable EU Regulations which will:

   - Amend Annex II to Regulation 1333/2008 establishing an EU list of food additives.

   - Amend Annex III to Regulation 1333/2008 establishing an EU list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients.

   - Set down specifications for food additives in the EU lists at Annex II and Annex III to Regulation 1333/2008 established by the first two EU Regulations.

2. Rectify an omission from earlier national Regulations by including *Dimethyl ether* in the list of permitted extraction solvents Schedule 1, Part 1 of the Extraction Solvents in Food Regulations 1993 (as amended) in so far as they relate to England.

Consultation Process / Anticipated Impact

Food Additives

11. The FSA consulted UK industry during extensive EU negotiations on all three EU Regulations. The European Commission also consulted widely. UK industry's comments were noted and any concerns raised and largely resolved by the UK delegation during the EU negotiations. The provisions of Annex II, parts of Annex III and the new Regulation on specifications are a largely a consolidation of existing legislation with which industry is familiar. The new restrictions on lycopene and additives in additives, enzymes and nutrients have been the subject of extensive discussions with industry and account has been taken as far as possible of industry's requirements. Lengthy transitional arrangements have

been negotiated and as far as we are aware the incremental impact that would arise from these EU Regulations would be negligible

Impact Assessment

12. As it is anticipated that only negligible incremental impact on UK industry will arise from the proposed national regulations, the FSA has not prepared an Impact Assessment (IA) on this occasion (see also Paragraph 10 of Annex A to this consultation document). However, should this consultation bring to light any impact that has not been anticipated, the FSA will reconsider the need for an IA. A suggested structure for the information sought is shown in Annexes H and I, but where possible, we will take account of any information submitted.

Questions asked in this consultation:

Q1: Do you agree with the Key Proposals detailed above?

Q2: Do you think that the proposed Regulations, if enacted as drafted, would achieve the aims set out in the Key Proposals?

Responses

13. Responses are requested by **close of business on 15 February 2012**. Please state, in your response, whether you are responding as a private individual or on behalf of an organisation/company (including details of any stakeholders your organisation represents).

14. Thank you on behalf of the Food Standards Agency for participating in this public consultation.

Yours faithfully,

Nasreen Shah
Regulatory Officer
Regulation and Business Support Team
Chemical Safety Division

Enclosures

Annex A: Standard Consultation Information

Annex B: Draft Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012

Annex C: Commission Regulation (EU) No. 1129/2011

Annex D: Commission Regulation (EU) No. 1130/2011

Annex E: Draft Commission Regulation (Purity Criteria / Specifications)

Annex F: Commission Directive 2010/59/EU

Annex G: List of interested parties

Annex H: Questionnaire – Additives (Industry)

Annex I: Questionnaire – Additives (enforcement authorities)

Queries

1. If you have any queries relating to this consultation please contact the person named on page 1, who will be able to respond to your questions.

Publication of personal data and confidentiality of responses

2. In accordance with the FSA principle of openness our Information Centre at Aviation House will hold a copy of the completed consultation. The FSA will publish a summary of responses, which may include your full name. Disclosure of any other personal data would be made only upon request for the full consultation responses. If you do not want this information to be released, please complete and return the Publication of Personal Data form, which is on the website at **http://www.food.gov.uk/multimedia/worddocs/dataprotection.doc**. Return of this form does not mean that we will treat your response to the consultation as confidential, just your personal data.

3. In accordance with the provisions of Freedom of Information Act 2000/Environmental Information Regulations 2004, all information contained in your response may be subject to publication or disclosure. If you consider that some of the information provided in your response should not be disclosed, you should indicate the information concerned, request that it is not disclosed and explain what harm you consider would result from disclosure. The final decision on whether the information should be withheld rests with the FSA. However, we will take into account your views when making this decision.

4. Any automatic confidentiality disclaimer generated by your IT system will not be considered as such a request unless you specifically include a request, with an explanation, in the main text of your response.

Further information

5. A list of interested parties to whom this letter is being sent appears in Annex G. Please feel free to pass this document to any other interested parties, or send us their full contact details and we will arrange for a copy to be sent to them direct.

6. Please let us know if you need paper copies of the consultation documents or of anything specified under '**Other relevant documents**'.

7. This consultation has been prepared in accordance with HM Government Code of Practice on Consultation, available at: **http://www.berr.gov.uk/files/file47158.pdf**. The Consultation Criteria from that Code should be included in each consultation and they are listed below:

The Seven Consultation Criteria

Criterion 1 - **When to consult**
Formal consultation should take place at a stage when there is scope to influence the policy outcome.

Criterion 2 - Duration of consultation exercises
Consultations should normally last for at least 12 weeks with consideration given to longer timescales where feasible and sensible.

Criterion 3 - Clarity of scope and impact
Consultation documents should be clear about the consultation process, what is being proposed, the scope to influence and the expected costs and benefits of the proposals.

Criterion 4 - Accessibility of consultation exercises
Consultation exercises should be designed to be accessible to, and clearly targeted at, those people the exercise is intended to reach.

Criterion 5 - The burden of consultation
Keeping the burden of consultation to a minimum is essential if consultations are to be effective and if consultees' buy-in to the process is to be obtained.

Criterion 6 - Responsiveness of consultation exercises
Consultation responses should be analysed carefully and clear feedback should be provided to participants following the consultation.

Criterion 7 - Capacity to consult
Officials running consultations should seek guidance in how to run an effective consultation exercise and share what they have learned from the experience.

8. Criterion 2 states that *Consultations should normally last for at least 12 weeks with consideration given to longer timescales where feasible and sensible*. This consultation is not being held for a full 12 weeks. It is instead being held for a shortened period of 9 weeks. This is due to the minimal impact identified through earlier consultation on UK industry and the need to bring in Regulations into line with EU law as soon as possible now that the EU Regulations have been published in the Official Journal of the EU.

9. The Code of Practice states that *an Impact Assessment should normally be published alongside a formal consultation*. An Impact Assessment has not been prepared on this occasion for the following reasons: The new EU Regulations largely consolidate existing legislation with which UK industry is familiar. The new requirements for the use of additives in additives, enzymes and nutrients were the subject of extensive discussions with UK industry. The Food Standards Agency and the European Commission carried out consultations during EU negotiations on all three EU Regulations and issues raised by UK industry were largely resolved during those negotiations. The EU Regulations have lengthy transitional arrangements. It is therefore anticipated that any incremental impact that would arise from the EU Regulations would be negligible. As such, only negligible incremental impact on UK industry would arise from the proposed national regulations. Should this consultation bring to light any impact that has not been anticipated, the FSA will reconsider the need for an IA.

10. For details about the consultation process (not about the content of this consultation) please contact: **Food Standards Agency Consultation Co-ordinator**, Room 2B, Aviation House, 125 Kingsway, London, WC2B 6NH. Tel: 020 7276 8140.

Comments on the consultation process itself

11. We are interested in what you thought of this consultation and would therefore welcome your general feedback on both the consultation package and overall consultation process. If you would like to help us improve the quality of future consultations, please feel free to share your thoughts with us by using the Consultation Feedback Questionnaire at:

    http://www.food.gov.uk/multimedia/worddocs/consultfeedback.doc.

12. If you would like to be included on future Food Standards Agency consultations on other topics, please advise us of those subject areas that you might be specifically interested in by using the Consultation Feedback Questionnaire at:

    http://www.food.gov.uk/multimedia/worddocs/consultfeedback.doc.

    The questionnaire can also be used to update us about your existing contact details.

S T A T U T O R Y I N S T R U M E N T S

2012 No. 0000

FOOD, ENGLAND

The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012

Made - - - -	*2012*
Laid before Parliament	*2012*
Coming into force - -	*2012*

The Secretary of State makes the following Regulations in exercise of the powers conferred by sections 16(1)(a), (c) and (f),17(1) and (2) and 48(1) of the Food Safety Act 1990(**a**) and now vested in him(**b**), as read with paragraph 1A of Schedule 2 to the European Communities Act 1972(**c**).

These Regulations make provision for a purpose mentioned in section 2(2) of the 1972 Act and it appears to the Secretary of State that it is expedient for references to an Annex to an EU instrument specified in regulation 2(3) to be construed as references to that Annex as amended from time to time.

In accordance with section 48(4A) of that Act, he has had regard to relevant advice given by the Food Standards Agency.

As required by Article 9 of Regulation (EC) No. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety(**d**), there has been open and transparent public consultation during the preparation and evaluation of these Regulations.

(**a**) 1990 c. 16. Section 1(1) and (2) (definition of "food") was substituted by S.I. 2004/2990. Sections 17 and 48 were amended by paragraphs 12 and 21 respectively of Schedule 5 to the Food Standards Act 1999 (1999 c.28), "the 1999 Act". Section 48 was also amended by S.I. 2004/2990. Section 26(3) was amended by Schedule 6 to the 1999 Act. Section 53(2) was amended by paragraph 19 of Schedule 16 to the Deregulation and Contracting Out Act 1994 (1994 c.40), Schedule 6 to the 1999 Act, S.I. 2004/2990 and S.I. 2004/3279.

(**b**) Functions formerly exercisable by "the Ministers" (being, in relation to England and Wales and acting jointly, the Minister of Agriculture, Fisheries and Food and the Secretaries of State respectively concerned with health in England and food and health in Wales and, in relation to Scotland, the Secretary of State) are now exercisable in relation to England by the Secretary of State pursuant to paragraph 8 of Schedule 5 to the Food Standards Act 1999 (1999 c. 28). Those functions, so far as exercisable in relation to Wales, were transferred to the National Assembly for Wales by S.I. 1999/672 as read with section 40(3) of the 1999 Act and subsequently transferred to the Welsh Ministers by paragraph 30 of Schedule 11 to the Government of Wales Act 2006 (2006 c.32).. Those functions, so far as exercisable in relation to Scotland, were transferred to the Scottish Ministers by section 53 of the Scotland Act 1998 (1998 c. 46) as read with section 40(2) of the 1999 Act.

(**c**) 1972 c.68. Paragraph 1A of Schedule 2 was inserted by section 28 of the Legislative and Regulatory Reform Act 2006 (2006, c.51) and amended by Part 1 of Schedule 1 to the European Union (Amendment) Act 2008 (2008 c.7).

(**d**) OJ No. L31, 1.2.2002, p.1. That Regulation was last amended by Commission Regulation (EC) No. 596/2009 of the European Parliament and of the Council adapting a number of instruments subject to the procedure referred to in Article 251 of the treaty to Council Decision 1999/468/EC with regard to the regulatory procedure with scrutiny: Adaptation to the regulatory procedure with scrutiny – Part Four (OJ No. L188, 18.7.2009, p14).

Title application and commencement

1. These Regulations may be cited as the Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012, apply in relation to England only and come into force on [……].

Amendment of the Food Additives (England) Regulations 2009

2.—(1) The Food Additives (England) Regulations 2009(**a**) are amended in accordance with paragraphs (2) to (5).

(2) In paragraph (1) of regulation 2 (interpretation) —

(a) for the definition of "permitted colour" substitute the following —

""permitted colour" means —

(a) before 1st December 2012, any colour listed in Annex I to Directive 94/36 which satisfies the specific purity criteria for that colour set out in the Annex to Directive 08/128;

(b) on or after 1st December 2012, any colour listed in Annex I to Directive 94/36 which satisfies the specific purity criteria for that colour set out in the Annex to Regulation *00/2012*;";

(b) for the definition of "permitted sweetener" substitute the following —

""permitted sweetener" means —

(a) before 1st December 2012, any sweetener specified in the second column of the Annex to Directive 94/35 which satisfies the specific purity criteria for that sweetener set out in the Annex to Directive 08/60 or, in the case of E960 steviol glycosides, set out in the Annex to Regulation *00/2012*;

(b) on or after 1st December 2012, any sweetener specified in the second column of the Annex to Directive 94/35 which satisfies the specific purity criteria for that sweetener set out in the Annex to Regulation *00/2012*;";

(c) for the definition of "purity criteria" substitute the following —

""purity criteria", in relation to a miscellaneous additive, means —

(a) before 1st December 2012, the purity criteria set out in relation to that additive in Annex I to Directive 08/84/EC or, in the case of E1205 basic methacrylate copolymer, set out in the Annex to Regulation *00/2012*;

(b) on or after 1st December 2012, the purity criteria set out in relation to that additive in the Annex to Regulation *00/2012*;";

(d) at the end of the definition of "Regulation 1333/2008" insert "as read with *Regulation 0000/2011* ";

(e) after the definition of "Regulation 1333/2008" insert the following definitions —

""Regulation 1129/2011" means Commission Regulation (EU) No. 1129/2011 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, as read with Commission Regulation (EU) No. 1131/2011 amending Annex II to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council with regard to steviol glycosides;

"Regulation 1130/2011" means Commission Regulation (EU) No. 1130/2011 amending Annex III to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients;

(**a**) S.I. 2009/3238. These Regulations have been amended by S.I. 2011/258 and S.I. 2011/1456.

"*Regulation 00/2012*" means Commission Regulation (EU) No. *00/2012* laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council;".

(3) For paragraph (6) of regulation 2, substitute the following —

"(6) The EU instruments are Directive 94/34, Directive 95/2, Regulation 1333/2008 and Regulation 0000/2011.".

(4) In regulation 14 (offences and penalties) —

(a) in paragraph (2), after the expression "Article 34 of Regulation 1333/2008," add "Article 2 of Regulation 1129/2011 and Article 2 of Regulation 1130/2011,"; and

(b) omit sub-paragraphs (2)(b) and (2)(c).

(5) In the table in the Schedule (specified Regulation 1333/2008 provisions), immediately after the entries relating to Article 4.1 insert the following entries —

"Article 4.2 (as read with Articles 12, 13.2 and 18.3 of Regulation 1333/2008)	Requirement that only food additives included in the list in Annex III to Regulation 1333/2008 may be used in food additives, food enzymes, food flavourings and nutrients and under the conditions of use specified in that Annex."

Amendment of the Extraction Solvents in Food Regulations 1993

3.—(1) The Extraction Solvents in Food Regulations 1993(**a**) are amended in relation to England in accordance with paragraph (2).

(2) In Schedule 1 Part I (permitted extraction solvents) as entry number 22 in Column 1 add "Dimethyl ether".

Statutory review

4. (1) The Food Standards Agency must from time to time —

(a) carry out a review of regulation 2;

(b) set out the conclusions of the review in a report; and

(c) publish the report.

(2) In carrying out the review the Agency must, so far as is reasonable, have regard to how Regulation 1333/2008 is executed and enforced in other Member States.

(3) The report must in particular —

(a) set out the objectives intended to be achieved by the regulatory system established by the Food Additives (England) Regulations 2009 as they have been amended by these Regulations;

(b) assess the extent to which those objectives are achieved; and

(c) assess whether those objectives remain appropriate and, if so, the extent to which they could be achieved with a system that imposes less regulation.

(4) The first report under this regulation must be published before the end of the period of five years beginning with the day on which these Regulations come into force.

(5) Reports under this regulation are afterwards to be published at intervals not exceeding five years.

Signed by authority of the Secretary of State for Health

(**a**) S.I. 1993/1658. These Regulations have been amended by S.I. 1995/1440, S.I. 1998/2257 and, in relation to England only, by S.I. 2005/2626 and S.I. 2011/1738.

Name
Parliamentary Under-Secretary of State
Department of Health

Date

EXPLANATORY NOTE

(This note is not part of the Regulations)

1. These Regulations make certain amendments to the Food Additives (England) Regulations 2009 (S.I. 2009/3238) ("the 2009 Regulations") in order to provide for the execution and enforcement in England of —

(a) Commission Regulation (EU) No 1129/2011 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 (OJ No. L295, 12.11.2011, p.1) ("Regulation 1129/2011");

(b) Commission Regulation (EU) No 1130/2011 amending Annex III to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients (OJ No. L295, 12.11.2011, p.178) ("Regulation 1130/2011"); and

(c) Commission Regulation (EU) No XXXX/2011 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No. 1333/2008 of the European Parliament and of the Council (*insert OJ reference*) ("Regulation 00/2012").

2. These Regulations amend the 2009 Regulations so as to —

(a) amend the definitions of "permitted colour", "permitted sweetener" and "purity criteria" to refer to Regulation 00/2012 (*regulation 2(2)(a),(b) and (c)*);

(b) extend the definition of Regulation 1333/2008 to include reference to Regulation 00/2012 (*regulation 2(2)(d)*);

(c) insert definitions of the three EU Regulations mentioned in paragraph 1 (*regulation 2(2)(e)*);

(d) include Commission Regulation (EU) No 00/2012 in the list of EU instruments to which ambulatory reference is made (*regulation 2(3)*);

(e) include reference to Regulations 1129/2011 and 1130/2011 in regulation 14 (*regulation 2(4)(a)*);

(f) omit references in regulation 14 to Article 4.2 of Regulation 1333/2008 (*regulation 2(4)(b)*); and

(g) insert reference to Article 4.2 in the Schedule of specified Regulation 1333/2008 provisions (*regulation 2(5)*).

3. These Regulations also make an amendment to the Extraction Solvents in Food Regulations 1993 (S.I. 1993/1658) in order to rectify an omission from the Extraction Solvents in Food (Amendment) (England) Regulations 2011 (S.I. 2011/1738) (*regulation 3*).

4. An impact assessment has not been prepared for this instrument as no impact on business or the public or third sectors is foreseen.

II

(Non-legislative acts)

REGULATIONS

COMMISSION REGULATION (EU) No 1129/2011

of 11 November 2011

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)

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 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 of additives 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

[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.
[5] GSFA, Codex STAN 192-1995.

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 harmonise 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 standardisation purposes should not be 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 ([1]) 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.

(9) In January 2008, the Authority adopted an opinion on lycopene ([2]) 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 FCF (E 110) ([3]), quinoline yellow (E 104) ([4]) and ponceau 4R (E 124) ([5]). 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 added to medicinal products ([6]) 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 products. The additive should therefore remain on the list of authorised additives.

([1]) OJ L 80, 26.3.2010, p. 19.
([2]) *EFSA Journal* (2008); 674, p. 1.
([3]) *EFSA Journal* 2009; 7(11):1330.
([4]) *EFSA Journal* 2009; 7(11):1329.
([5]) *EFSA Journal* 2009; 7(11):1328.
([6]) OJ L 109, 30.4.2009, p. 10.

(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 [1] 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 [2]. 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 [3]. 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. In its opinion of 10 February 2010, the Authority concluded that this uses is 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 [4] at a level of 100 000 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.

(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 Standing Committee of the Food Chain and Animal Health, 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 1 June 2013.

[1] OJ L 195, 27.7.2007, p. 8.
[2] *EFSA Journal* 2010; 8(4):1535.
[3] Opinion of the Scientific Committee for Food on First Series of Food Additives for various technological functions, Reports of SCF (25th series, 1991).
[4] OJ L 183, 12.7.2002, p. 51.

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 entry 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 1 June 2013.

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 1 June 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

Regulation (EC) No 884/2007 is repealed as from 1 June 2013.

Article 4

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

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

Done at Brussels, 11 November 2011.

For the Commission
The President
José Manuel BARROSO

ANNEX

'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 Council Directive 2001/110/EC [1]
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 of the European Parliament and of the Council [2] 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 Council Directive 2001/111/EC ([3])
12	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC of the European Parliament and of the Council ([4])

([1]) OJ L 10, 12.1.2002, p. 47.
([2]) OJ L 164, 26.6.2009, p. 45.
([3]) OJ L 10, 12.1.2002, p. 53.
([4]) 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 sterilisation) (unflavoured)
4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Council Directive 2001/114/EC ([1]) (unflavoured)
7	Buttermilk (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) No 853/2004
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 Council Directive 2001/112/EC ([2]) and vegetable juice and vegetable nectars
20	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms
21	Extra jam, extra jelly, and chestnut purée as mentioned in Council Directive 2001/113/EC ([3]); 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 of the European Parliament and of the Council ([4])

24	Roasted coffee, tea, herbal and fruit infusions, chicory; extracts of tea and herbal and fruit infusions and of 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 Council Regulation (EC) No 1234/2007 ([5]), as listed in its Annex I, Part XII
27	Spirit drinks defined in Annex II, paragraphs 1-14 of Regulation (EC) No 110/2008 of the European Parliament and of the Council ([6]), spirits (preceded by the name of the fruit) obtained by maceration and distillation and London gin (Annex II paragraphs 16 and 22 of, respectively) Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà as defined in Annex II, paragraphs 38, 39 and 43 of Regulation (EC) No 110/2008, respectively
28	Sangria, Clarea and Zurra as mentioned in Council Regulation (EEC) No 1601/91 ([7])
29	Wine vinegar covered by Regulation (EC) No 1234/2007, as listed in its Annex I, Part XII
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

([1]) OJ L 15, 17.1.2002, p. 19.
([2]) OJ L 10, 12.1.2002, p. 58.
([3]) OJ L 10, 12.1.2002, p. 67.
([4]) OJ L 197, 3.8.2000, p. 19.
([5]) OJ L 299, 16.11.2007, p. 1.
([6]) OJ L 39, 13.2.2008, p. 16.
([7]) OJ L 149, 14.6.1991, p. 1.

PART B

LIST OF ALL ADDITIVES

1. **Colours**

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-number	Name
E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel (1)
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
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

(1) 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).

(*) Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

2. **Sweeteners**

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates

E-number	Name
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 [1]
E 211	Sodium benzoate [1]
E 212	Potassium benzoate [1]
E 213	Calcium benzoate [1]
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
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-number	Name
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-number	Name
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-number	Name
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-number	Name
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	Cross-linked 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 oxidised 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-number	Name
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-number	Name
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 salt
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-number	Name
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
E 912	Montan acid esters
E 914	Oxidised 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-number	Name
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 glycol

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

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-number	Name	Specific maximum level
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 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* (1)
E 401	Sodium alginate	*quantum satis* (1)
E 402	Potassium alginate	*quantum satis* (1)
E 403	Ammonium alginate	*quantum satis* (1)
E 404	Calcium alginate	*quantum satis* (1)
E 406	Agar	*quantum satis* (1)
E 407	Carrageenan	*quantum satis* (1)
E 407a	Processed euchema seaweed	*quantum satis* (1)
E 410	Locust bean gum	*quantum satis* (1) (2)
E 412	Guar gum	*quantum satis* (1) (2)
E 413	Tragacanth	*quantum satis* (1)
E 414	Gum arabic (Acacia gum)	*quantum satis* (1)
E 415	Xanthan gum	*quantum satis* (1) (2)
E 417	Tara gum	*quantum satis* (1) (2)
E 418	Gellan gum	*quantum satis* (1)
E 422	Glycerol	*quantum satis*
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination (1) (3)
E 440	Pectins	*quantum satis* (1)
E 460	Cellulose	*quantum satis*

E-number	Name	Specific maximum level
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*
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-number	Name	Specific maximum level
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 its sodium salt	*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-number	Name	Specific maximum level
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	

(1) May not be used in jelly mini-cups.
(2) May not be used to produce dehydrated foods intended to rehydrate on ingestion.
(3) May not be used in jelly confectionery.

(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-number	Name
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-number	Name
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-number	Name
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
E 451	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 tristearate (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 silicate
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: 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-number	Name
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 milk 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 and cream powder
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 (excluding products falling in category 16)
01.8	Dairy analogues, including beverage whiteners
02.	**Fats and oils and fat and oil 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 Regulation (EC) No 1234/2007 and liquid emulsions
02.3	Vegetable oil pan spray

Number	Name
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 5.4
04.2.4.1	Fruit and vegetable preparations excluding compote
04.2.4.2	Compote, excluding products covered by category 16
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/EC
04.2.5.2	Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC
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	Chewing gum
05.4	Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4
06.	**Cereals and cereal products**
06.1	Whole, broken, or flaked grain
06.2	Flours and other milled products 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	Fresh pre-cooked pasta
06.4.4	Potato gnocchi
06.4.5	Fillings of stuffed pasta (ravioli and similar)
06.5	Noodles

Number	Name
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 français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares
08.	**Meat**
08.1	Unprocessed meat
08.1.1	Unprocessed meat other than meat preparations as defined by Regulation (EC) No 853/2004
08.1.2	Meat preparations as defined by Regulation (EC) No 853/2004
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	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)
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

Number	Name
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 Commission Directive 2006/141/EC ([1])
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 Commission Directive 2006/125/EC ([2])
13.1.4	Other foods for young children
13.1.5	Dietary foods for infants and young children for special medical purposes as defined by Commission Directive 1999/21/EC ([3]) 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
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 (the whole or part of the total daily diet)
13.4	Foods suitable for people intolerant to gluten as defined by Commission Regulation (EC) No 41/2009 ([4])
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

Number	Name
14.1.2	Fruit juices as defined by Directive 2001/112/EC and vegetable juices
14.1.3	Fruit nectars as defined by 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, 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
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 mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol
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 categories 1, 3 and 4**
17.	**Food supplements as defined in Directive 2002/46/EC of the European Parliament and of the Council [5] 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
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, excluding foods for infants and young children**

[1] OJ L 401, 30.12.2006, p. 1.
[2] OJ L 339, 6.12.2006, p. 16.
[3] OJ L 91, 7.4.1999, p. 29.
[4] OJ L 16, 21.1.2009, p. 3.
[5] 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/exceptions
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	10 000	(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	10 000	(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)	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	4 000		only UHT goat milk

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(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 milk products, heat-treated after fermentation**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(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	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	4 000		only fruit-flavoured desserts
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 355-357	Adipic acid — adipates	1 000		only fruit-flavoured desserts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000		
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000		
	E 950	Acesulfame K	350		only energy-reduced products or with no added sugar
	E 951	Aspartame	1 000		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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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	1 000	(1) (4)	only partly dehydrated milk with less than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 500	(1) (4)	only partly dehydrated milk with more than 28 % solids
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 500	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	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*		
01.6.3	**Other creams**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only flavoured creams
	Group III	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	5 000	(1) (4)	only sterilised, pasteurised, UHT cream and whipped cream

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(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	Colours with combined maximum limit	150		only flavoured unripened cheese
	E 200-203	Sorbic acid — sorbates	1 000	(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	2 000	(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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 Leicester* cheese
	E 160b	Annatto, Bixin, Norbixin	35		only Mimolette cheese
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		only ripened range, yellow and broken-white cheese
	E 163	Anthocyanins	*quantum satis*		only red marbled cheese
	E 170	Calcium carbonate	*quantum satis*		
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only cheese, prepacked, 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	(8)	only surface treatment of hard, semi-hard and semi-soft cheese
	E 239	Hexamethylene tetramine	25 mg/kg residual amount, expressed as formaldehyde		only Provolone cheese
	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 504	Magnesium carbonates	*quantum satis*		
	E 509	Calcium chloride	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard 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			
		(8): mg/dm^2 surface, not present at a depth of 5 mm			
		(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	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	1 000	(1), (2)	only cheese, prepacked, sliced; layered cheese and cheese and cheese with added foods
	E 251-252	Nitrates	150	(30)	only cheese milk of hard, semi-hard and semi-soft cheese
	E 260	Acetic acid	*quantum satis*		
	E 270	Lactic acid	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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.			
		(30): 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, capsanthin, capsorubin	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b	Annatto, Bixin, Norbixin	15		
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 234	Nisin	12,5	(29)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	
	E 427	Cassia gum	2 500		
	E 551-559	Silicon dioxide — silicates	10 000	(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 processes			
		(33): Maximum individually 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	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 163	Anthocyanins	*quantum satis*		only red marbled products
	E 170	Calcium carbonate	*quantum satis*		only ripened products
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only unripened products; ripened products, prepacked, 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/dm^2 surface (not present at a depth of 5 mm)		only surface treatment of hard, semi-hard and semi-soft products
	E 251-252	Nitrates	150	(30)	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	2 000	(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	10 000	(1)	only sliced or grated hard and semi-hard 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			
		(30): In the cheese milk or equivalent level if added after removal of whey and addition of water			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	2 000	(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	5 000	(1) (4)	only whipped cream analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only processed cheese analogues
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	30 000	(1) (4)	only beverage whiteners
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	50 000	(1) (4)	only beverage whiteners for vending machines
	E 432-436	Polysorbates	5 000	(1)	only milk and cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	only cream analogues
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	20 000	(1)	only beverage whiteners
	E 475	Polyglycerol esters of fatty acids	5 000		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	1 000		only beverage whiteners
	E 477	Propane-1,2-diol esters of fatty acids	5 000		only milk and cream analogues
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	only beverage whiteners

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 491-495	Sorbitan esters	5 000	(1)	only milk and cream analogues; beverage whiteners
	E 551-559	Silicon dioxide — silicates	10 000	(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 and oil emulsions**				
02.1	**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 for the professional manufacture of heat-treated foods; frying oil and frying fat (excluding olive pomace oil) and lard, fish oil, beef, poultry and sheep fat

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 321	Butylated hydroxytoluene (BHT)	100	(41)	only fats and oils for 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	30 000		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	10 000		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*		only soured cream butter
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only soured cream butter

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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	1 000	(1) (2)	only fat emulsions (excluding butter) with a fat content of 60 % or more
	E 200-203	Sorbic acid — sorbates	2 000	(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	5 000	(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 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less
	E 405	Propane-1, 2-diol alginate	3 000		
	E 432-436	Polysorbates	10 000	(1)	only fat emulsions for baking
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only fat emulsions for baking
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 476	Polyglycerol polyricinoleate	4 000		only spreadable fats as defined in Article 115 of and Annex XV to 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 477	Propane-1,2-diol esters of fatty acids	10 000		only fat emulsions for baking purposes
	E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids	5 000		only fat emulsions for frying purposes
	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491-495	Sorbitan esters	10 000	(1)	
	E 551-559	Silicon dioxide — silicates	30 000	(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 to Regulation (EC) No 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	30 000	(1) (4)	only water-based 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	30 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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	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	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	3 000		only water-based edible ices
	E 427	Cassia gum	2 500		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 477	Propane-1,2-diol esters of fatty acids	3 000		
	E 491-495	Sorbitan esters	500	(1)	
	E 901	Beeswax, white and yellow	*quantum satis*		only prepacked wafers containing ice cream
	E 950	Acesulfame K	800		only energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 table grapes, fresh lychees (measured on edible parts) and blueberries (*Vaccinium corymbosum*)

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only vacuum-packed sweetcorn
	E 445	Glycerol esters 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 esters	*quantum satis*		only surface treatment of citrus fruit, melons, papaya, mango, avocado and pineapple
	E 914	Oxidised 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 potatoes

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 302	Calcium ascorbate	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 330	Citric acid	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 331	Sodium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 332	Potassium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 333	Calcium citrates	*quantum satis*		only refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
		(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 deep-frozen potatoes
	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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2	**Processed fruit and vegetables**				
04.2.1	**Dried fruit and vegetables**				
	Group I	Additives			E 410, E 412, E 415 E 417 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	1 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 apples, 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	1 000	(3)	only dried bananas
	E 220-228	Sulphur dioxide — sulphites	2 000	(3)	only dried apricots, peaches, grapes, prunes, and figs
	E 907	Hydrogenated poly-1-decene	2 000		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 individually 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, 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	2 000	(1) (2)	only vegetables (excluding olives)
	E 200-203	Sorbic acid — sorbates	1 000	(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	1 000	(1) (2)	only olives and olive-based preparations

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	(56)	only olives darkened by oxidation
	E 585	Ferrous lactate	150	(56)	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 individually 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			
		(56): Expressed as Fe			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 bigareaux 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	(56)	only olives darkened by oxidation
	E 585	Ferrous lactate	150	(56)	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	1 000		only fruit energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(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): Maximum individually or for the combination of E 120, E 122, E 124, E 129, E 131, E 133			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(56): Expressed as Fe			
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	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000	(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	2 000	(1) (2)	only cooked red beet
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(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	4 000	(1) (4)	only glazings for vegetable products
	E 405	Propane-1, 2-diol alginate	5 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only mostarda di frutta

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	350		only energy-reduced
	E 951	Aspartame	1 000		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): Maximum individually 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 products covered by category 16**				
	E 300	Ascorbic acid	*quantum satis*		
	E 301	Sodium ascorbate	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Pectins	*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/EC**				
	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	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, *mermeladas*
	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	100	(3)	only jams, jellies and *mermelades* 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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000		only energy-reduced jams jellies and marmalades
	E 951	Aspartame	1 000		only energy-reduced jams jellies and marmalades
	E 952	Cyclamic acid and its Na and Ca salts	1 000		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	1 000	(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.5.2	**Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC**				
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
	E 100	Curcumin	*quantum satis*		except chestnut purée
	E 104	Quinoline Yellow	100	(31)	except chestnut purée
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(31)	except chestnut purée
	E 120	Cochineal, Carminic acid, Carmines	100	(31)	except chestnut purée
	E 124	Ponceau 4R, Cochineal Red A	100	(31)	except chestnut purée
	E 140	Chlorophylls, Chlorophyllins	*quantum satis*		except chestnut purée
	E 141	Copper complexes of chlorophylls and chlorophyllins	*quantum satis*		except chestnut purée
	E 142	Green S	100	(31)	except chestnut purée
	E 150a-d	Caramels	*quantum satis*		except chestnut purée
	E 160a	Carotenes	*quantum satis*		except chestnut purée
	E 160c	Paprika extract, capsanthin, capsorubin	*quantum satis*		except chestnut purée
	E 160d	Lycopene	10	(31)	except chestnut purée
	E 161b	Lutein	100	(31)	except chestnut purée
	E 162	Beetroot Red, betanin	*quantum satis*		except chestnut purée
	E 163	Anthocyanins	*quantum satis*		except chestnut purée
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only low-sugar and similar low calorie or sugar-free products, spreads, *mermeladas*
	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 marmalades made with sulphited fruit

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 524	Sodium hydroxide	*quantum satis*		
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	1 000		only energy-reduced jams, jellies and *marmalades*
	E 951	Aspartame	1 000		only energy-reduced jams, jellies and *marmalades*
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(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	1 000	(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 individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b			
		(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	1 000	(1) (2)	other fruit-based spreads, *mermeladas*
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	only *marmelada*
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	other fruit-based spreads, *mermeladas*
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only *dulce de membrillo*
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
	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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Locust bean gum	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(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	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only dried-fruit-based sandwich spreads, energy-reduced or with no 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000	(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 individually or in combination with E 104, E 110, E 120, E 124, E 142, E 160d and E 161b			
		(32): Maximum individually 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	5 000	(1), (4)	only spreadable fats excluding butter

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	200	(41) (46)	
		(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	2 000	(1) (2)	only potato dough and pre-fried potato slices
	E 220-228	Sulphur dioxide — sulphites	400	(3)	only dehydrated potatoes products
	E 220-228	Sulphur dioxide — sulphites	100	(3)	
	E 310-320	Gallates, TBHQ and BHA	25	(1)	only dehydrated potatoes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	including pre-fried frozen en deep-frozen potatoes
	E 392	Extracts of rosemary	200	(46)	only dehydrated potatoes products
	E 426	Soybean hemicellulose	10 000		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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
05	**Confectionery**				
05.1	**Cocoa and Chocolate products as covered by Directive 2000/36/EC**				
	Group I	Additives			only energy-reduced or with no added sugar
	Group IV	Polyols	*quantum satis*		only energy-reduced or with no added sugar
	E 170	Calcium carbonate	70 000	(*)	
	E 322	Lecithins	*quantum satis*		
	E 330	Citric acid	5 000		
	E 334	Tartaric acid (L(+)-)	5 000		
	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	Ammonium phosphatides	10 000		
	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	5 000		
	E 492	Sorbitan tristearate	10 000		
	E 500-504	Carbonates	70 000	(*)	
	E 524-528	Hydroxides	70 000	(*)	
	E 530	Magnesium oxide	70 000	(*)	
	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	500		only energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	800		only energy-reduced or with no added sugar
	E 957	Thaumatin	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only energy-reduced or with no added sugar
	E 961	Neotame	65		only energy-reduced or with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only energy-reduced or with no added sugar
		(*) E 170, E 500-504, E 524-528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates			
		(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 freshening 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 may not be used to produce dehydrated foods intended to rehydrate on ingestion. E425 may not be used in jelly confectionery
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	300	(25)	except candied fruit and vegetables
	Group III	Colours with combined maximum limit	200		only candied fruit and vegetables

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	*quantum satis*		only with no added sugar
	Group IV	Polyols	*quantum satis*		only starch-based confectionery 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 crystallised fruit, energy-reduced or with no added sugar
	E 160d	Lycopene	30		
	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	1 500	(1) (2) (5)	except candied, crystallised or glacé fruit and vegetables
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only candied, crystallised or glacé fruit and vegetables
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only candied, crystallised 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	1 000		only sugar confectionery
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(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	1 500		only sugar confectionery
	E 426	Soybean hemicellulose	10 000		only jelly confectionery, except jelly mini-cups

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 432-436	Polysorbates	1 000	(1)	only sugar confectionery
	E 442	Ammonium phosphatides	10 000		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	5 000		only sugar confectionery
	E 475	Polyglycerol esters of fatty acids	2 000		only sugar confectionery
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		only sugar confectionery
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	only sugar confectionery
	E 491-495	Sorbitan esters	5 000	(1)	only sugar confectionery
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
	E 520-523	Aluminium sulphates	200	(1) (38)	only candied, crystallised 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	2 000		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	2 000		only cocoa or dried fruit-based, energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 confectionery
	E 955	Sucralose	200		only energy-reduced tablet form confectionery
	E 961	Neotame	15		only energy-reduced tablet form confectionery
	E 950	Acesulfame K	1 000		only cocoa, milk, dried fruit or fat-based sandwich spreads, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		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	1 000	(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	1 000		only starch-based confectionery energy-reduced or with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
	E 950	Acesulfame K	500		only confectionery with no added sugar
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatin	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery with no added sugar
	E 950	Acesulfame K	2 500		only breath-freshening micro-sweets, with no added sugar
	E 951	Aspartame	6 000		only breath-freshening micro-sweets, with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	3 000	(52)	only breath-freshening micro-sweets, with no added sugar
	E 955	Sucralose	2 400		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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	2 500	(11)a (49) (50)	only breath-freshening micro-sweets, with no added sugar
	E 951	Aspartame	2 000		only strongly flavoured freshening throat pastilles with no added sugar
	E 955	Sucralose	1 000		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			
		(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			
		(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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	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	1 500	(1) (2)	
	E 297	Fumaric acid	2 000		
	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	5 000		
	E 416	Karaya gum	5 000		
	E 432-436	Polysorbates	5 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 650	Zinc acetate	1 000		
	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	1 200	(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	2 000		as glazing agent only
	E 927b	Carbamide	30 000		only with no added sugar
	E 950	Acesulfame K	800	(12)	only with added sugar or polyols, as flavour enhancer
	E 951	Aspartame	2 500	(12)	only with added sugar or polyols, as flavour enhancer
	E 959	Neohesperidine DC	150	(12)	only with added sugar or polyols, as flavour enhancer
	E 957	Thaumatin	10	(12)	only with added sugar or polyols, as flavour enhancer
	E 961	Neotame	3	(12)	only with added sugar or polyols, as flavour enhancer
	E 950	Acesulfame K	2 000		only with no added sugar
	E 951	Aspartame	5 500		only with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	only with no added sugar
	E 955	Sucralose	3 000		only with no added sugar
	E 957	Thaumatin	50		only with no added sugar
	E 959	Neohesperidine DC	400		only with no added sugar
	E 961	Neotame	250		only with no added sugar

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only with no 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	Colours with combined maximum limit	500		only decorations, coatings and sauces, except fillings
	Group III	Colours with combined maximum limit	300	(25)	only fillings
	Group IV	Polyols	*quantum satis*		only decorations, coatings and fillings with not added sugar
	Group IV	Polyols	*quantum satis*		only sauces
	E 160b	Annatto, Bixin, Norbixin	20		only decorations and coatings

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 for 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	1 000	(1) (2)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	1 500	(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	1 000		
	E 297	Fumaric acid	2 500		only fillings and toppings for fine bakery ware
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	only toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)
	E 355-357	Adipic acid — adipates	2 000	(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	1 500		
	E 405	Propane-1, 2-diol alginate	5 000		only fillings, toppings and coatings for fine bakery wares and desserts
	E 416	Karaya gum	5 000		only fillings, toppings and coatings for fine bakery wares and desserts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 426	Soybean hemicellulose	10 000		only jelly confectionery (other than jelly mini-cups)
	E 427	Cassia gum	2 500		only fillings toppings and coatings for fine bakery wares and dessert
	E 432-436	Polysorbates	1 000	(1)	
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 476	Polyglycerol polyricinoleate	5 000		only cocoa-based confectionery
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	30 000		only whipped dessert toppings other than cream
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 492	Sorbitan tristearate	10 000		only cocoa-based confectionery
	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	2 000		as glazing agent only

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 951	Aspartame	2 000		only starch-based confectionery energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	300	(52)	only starch-based confectionery energy-reduced or with no added sugar
	E 955	Sucralose	1 000		only starch-based confectionery energy-reduced or with no added sugar
	E 959	Neohesperidine DC	150		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	65		only starch-based confectionery energy-reduced or with no added sugar
	E 961	Neotame	2		only starch-based confectionery energy-reduced or with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
	E 950	Acesulfame K	500		only confectionery with no added sugar
	E 951	Aspartame	1 000		only confectionery with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	500	(52)	only confectionery with no added sugar
	E 955	Sucralose	1 000		only confectionery with no added sugar
	E 957	Thaumatin	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
	E 961	Neotame	32		only confectionery with no added sugar
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	only confectionery 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	2 000		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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	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 enhancer
	E 962	Salt of aspartame-acesulfame	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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
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	2 500	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only self-raising flour
	E 300	Ascorbic acid	*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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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
	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	Beetroot 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	5 000	(1) (4)	
	E 475	Polyglycerol esters of fatty acids	10 000		only granola-type breakfast cereal
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 950	Acesulfame K	1 200		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	1 000		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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000	(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
		(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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 accordance with Directive 2009/39/EC
06.4.3	**Fresh pre-cooked 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*		
06.4.4	**Potato Gnocchi**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(1)	
06.4.5	**Fillings of stuffed pasta (ravioli and similar)**				
	Group I	Additives			
	E 200-203	Sorbic acid — sorbates	1 000	(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.5	**Noodles**				
	group I	Additives			
	group II	Colours at *quantum satis*	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	
	E 426	Soybean hemicellulose	10 000		only prepackaged 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	Colours with combined maximum limit	500		only batters for coating
	E 160b	Annatto, Bixin, Norbixin	20		only batters for coating
	E 160d	Lycopene	30		only batters for coating
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	2 000	(1) (2)	only *semmelknödelteig*
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only pre-cooked cereals
	E 426	Soybean hemicellulose	10 000		only prepackaged 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 diglycerides of fatty acids	*quantum satis*		only quick-cook rice
	E 481-482	Stearoyl-2-lactylates	4 000	(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
	E 200-203	Sorbic acid — sorbates	2 000	(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	3 000	(1) (6)	only prepacked sliced bread and rye bread
	E 280-283	Propionic acid — propionates	2 000	(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	1 000	(1) (6)	only prepacked bread
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only soda bread

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	except products in 7.1.1 and 7.1.2
	E 483	Stearyl tartrate	4 000		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*		
	E 327	Calcium lactate	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 français; 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 diglycerides of fatty acids	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
07.2	**Fine bakery wares**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	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	2 000	(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	2 000	(1) (6)	only prepacked fine bakery wares, (including flour confectionery) 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	20 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 405	Propane-1, 2-diol alginate	2 000		
	E 426	Soybean hemicellulose	10 000		only prepackaged fine bakery wares intended for retail sale
	E 432-436	Polysorbates	3 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 475	Polyglycerol esters of fatty acids	10 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	4 000		
	E 491-495	Sorbitan esters	10 000	(1)	
	E 541	Sodium aluminium phosphate acidic	1 000	(38)	only scones and sponge wares
	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	2 000		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	2 000		only essoblaten — wafer paper
	E 951	Aspartame	1 000		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	1 000	(11)b (49) (50)	only essoblaten — wafer paper

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	1 000		only fine bakery products for special nutritional uses
	E 951	Aspartame	1 700		only fine bakery products for special nutritional uses
	E 952	Cyclamic acid and its Na and Ca salts	1 600	(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
	E 961	Neotame	55		only fine bakery products for special nutritional uses
	E 962	Salt of aspartame-acesulfame	1 000	(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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**				
	E 120	Cochineal, Carminic acid, Carmines	100		only *breakfast sausages* with a minimum cereal content 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 content 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 content 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(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*		only 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 FCF/Orange Yellow S	135		only *sobrasada*
	E 120	Cochineal, Carminic acid, Carmines	100		only sausages

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
	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	5 000	(1) (4)	
	E 392	Extracts of rosemary	100	(46)	only dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	excluding dried sausages

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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/dm^2 surface, not present at a depth of 5 mm			
		(9): E 315 and E 316 are authorised 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**				
	Group I	Additives			except *foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben*
	E 100	Curcumin	20		only sausages, pâtés and terrines
	E 120	Cochineal, Carminic acid, Carmines	100		only sausages, pâtés and terrines
	E 129	Allura Red AG	25		only *luncheon meat*
	E 150a-d	Caramels	*quantum satis*		only sausages, pâtés and terrines
	E 160a	Carotenes	20		only sausages, pâtés and terrines
	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages, pâtés and terrines
	E 162	Beetroot Red, betanin	*quantum satis*		only sausages, pâtés and terrines

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(1) (2)	only pâté
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only aspic
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only aspic
	E 249-250	Nitrites	150	(7) (59)	Except sterilised meat products (Fo > 3,00)
	E 249-250	Nitrites	100	(7) (58) (59)	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	5 000	(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
	E 392	Extracts of rosemary	150	(46)	Only dehydrated meat
	E 427	Cassia gum	1 500		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	except *foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben*
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	only minced and diced canned meat products
	E 553b	Talc	*quantum satis*		surface treatment of sausages only

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 authorised 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			
		(58): Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans)			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
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	Colours with combined maximum limit	500		only decorations and coatings except edible external coating of *pasturmas*
	Group III	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*
	E 160d	Lycopene	30		only edible casings

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000	(1) (2)	only jelly coatings of meat products (cooked, cured or dried)
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(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) (59)	**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) (59)	**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
	E 251-252	Nitrates	250	(39) (59)	**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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	10	(39) (59)	**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 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C
	E 251-252	Nitrates	250	(7) (40) (59)	**only *bacon, filet de bacon* and similar products**: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C.
	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			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
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 maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	**only *dry cured bacon* and similar products**: 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	250	(39) (59)	**only *dry cured ham* and similar products**: Dry curing followed by maturation for at least 4 days
	E 251-252	Nitrates	250	(39) (59)	**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 month
	E 251-252	Nitrates	250	(39) (59)	**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) (40) (59)	**only *jambon sec, jambon sel* and other similar dried cured products**: 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) (59)	**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			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
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)**				
	E 249-250	Nitrites	50	(39)	**only *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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	250	(39) (59)	**only *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) (59)	**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) (59)	**only *Salchichon y chorizo traducionales de larga curacion* and similar products**: Maturation period of at least 30 days
	E 249-250	Nitrites	180	(7)	**only *vysočina, selský salám, turistický trvanlivý salám, poličan, herkules, lovecký salám, dunjaská klobása, paprikás* and similar products**: Dried product cooked to 70 °C followed by 8 to 12-day drying and smoking process. Fermented product subject to 14 to 30-day three-stage fermentation process followed by smoking
	E 251-252	Nitrates	250	(40) (7) (59)	**only *saucissons sec and similar products***: raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °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			
		(59): Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment			
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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	*quantum satis*		
	E 302	Calcium ascorbate	*quantum satis*		
	E 315	Erythorbic acid	1 500	(9)	only frozen and deep-frozen fish with red skin
	E 316	Sodium erythorbate	1 500	(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	5 000	(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 authorised 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 cephalopods; 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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	5 000	(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 molluscs and crustaceans**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		only surimi and similar products and salmon substitutes
	Group III	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 104	Quinoline Yellow	100	(35)	only fish paste and crustacean paste
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(35)	only fish paste and crustacean paste
	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	Brilliant 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 carbonate	*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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Brilliant 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Brilliant 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	1 000	(1) (2)	aspic
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	200	(1) (2)	only salted, dried fish

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(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	6 000		only cooked *Crangon crangon* and *Crangon vulgaris*
	E 210-213	Benzoic acid — benzoates	1 000	(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
	E 251-252	Nitrates	500		only pickled herring and sprat
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(9)	only preserved and semi-preserved fish products
	E 392	Extracts of rosemary	150	(41) (46)	
	E 950	Acesulfame K	200		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 951	Aspartame	300		only sweet-sour preserves and 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 preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 955	Sucralose	120		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 959	Neohesperidine DC	30		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	10		only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 962	Salt of aspartame-acesulfame	200	(11)a	only sweet-sour preserves and semi-preserves of fish and marinades of fish, crustaceans and molluscs
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only canned crustaceans products; surimi and similar products
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(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 authorised 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 individually 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 individually 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 individually 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at *quantum satis*	*quantum satis*		except Sturgeons' eggs (Caviar)
	Group III	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	2 000	(1) (2)	only semi-preserved fish products including fish roe products
	E 284	Boric acid	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 285	Sodium tetraborate (borax)	4 000	(54)	only Sturgeons' eggs (Caviar)
	E 315	Erythorbic acid	1 500	(9)	only preserved and semi-preserved fish products
	E 316	Sodium erythorbate	1 500	(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 authorised 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				
10.2	**Processed eggs and egg products**				
	The food colours listed in part B 1 of this Annex 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	1 000	(1) (2)	only dehydrated and concentrated frozen and deep frozen egg products

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	5 000	(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	10 000	(1) (4)	only liquid egg (white, yolk or whole egg)
	E 392	Extracts of rosemary	200	(46)	
	E 426	Soybean hemicellulose	10 000		only dehydrated and concentrated frozen and deep frozen egg products
	E 475	Polyglycerol esters of fatty acids	1 000		
	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	10 000	(4)	only dried powdered foods
	E 551-559	Silicon dioxide — silicates	*quantum satis*	(1)	only foods in tablet and coated tablet form
	E 551-559	Silicon dioxide — silicates	10 000	(1)	only dried powdered foods

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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 SO_2 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 2001/110/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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 %
	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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 640	Glycine and its sodium salt	*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 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 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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 500	Sodium carbonates	*quantum satis*		
	E 501	Potassium carbonates	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	10 000	(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 salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1521	Polyethylene glycol	*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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Cross-linked sodium carboxy methyl cellulose	50 000		
	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 salt	*quantum satis*		
	E 1200	Polydextrose	*quantum satis*		
	E 1201	Polyvinylpyrrolidone	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1202	Polyvinylpolypyrrolidone	*quantum satis*		
	E 1521	Polyethylene glycol	*quantum satis*		
12	**Salts, spices, soups, sauces, salads and protein products**				
12.1	**Salt and salt substitutes**				
12.1.1	**Salt**				
	E 170	Calcium carbonate	*quantum satis*		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	
	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	10 000		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
12.1.2	**Salt substitutes**				
	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	
	E 535-538	Ferrocyanides	20	(1) (57)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 551-559	Silicon dioxide — silicates	20 000		
	E 620-625	Glutamic acid — glutamates	*quantum satis*		
	E 626-635	Ribonucleotides	*quantum satis*		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P_2O_5			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
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	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	1 000	(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)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 392	Extracts of rosemary	200	(41) (46)	
	E 551-559	Silicon dioxide — silicates	30 000	(1)	only seasoning
	E 620-625	Glutamic acid — glutamates	*quantum satis*		
	E 626-635	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			
		(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	Colours with combined maximum limit	300		
	Group IV	Polyols	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(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			
		(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
12.5	**Soups and broths**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	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	3 000	(1) (4)	
	E 363	Succinic acid	5 000		
	E 392	Extracts of rosemary	50	(46)	
	E 427	Cassia gum	2 500		only dehydrated soups and broths
	E 432-436	Polysorbates	1 000	(1)	only soups
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	2 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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	Colours with combined maximum limit	500		including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
	Group IV	Polyols	*quantum satis*		
	E 160d	Lycopene	50		excluding tomato-based sauces
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of 60 % or more; non-emulsified sauces
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only emulsified sauces with a fat content of less than 60 %

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	5 000	(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	2 500		
	E 405	Propane-1, 2-diol alginate	8 000		
	E 416	Karaya gum	10 000		only emulsified sauces
	E 426	Soybean hemicellulose	30 000		only emulsified sauces
	E 432-436	Polysorbates	5 000	(1)	only emulsified sauces
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	
	E 476	Polyglycerol polyricinoleate	4 000		only dressings
	E 491-495	Sorbitan esters	5 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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			
		(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	1 500	(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*

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(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 and yeast for baking
12.9	**Protein products, excluding products covered in category 1.8**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	100		only meat and fish analogues based on vegetable proteins
	E 160d	Lycopene	30		only meat and fish analogues based on vegetable proteins
	E 200-203	Sorbic acid — sorbates	2 000	(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	20 000	(1) (4)	only vegetable protein drinks
	E 959	Neohesperidine DC	5		only vegetable protein products, only as flavour enhancer

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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				
		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 to Directive 2006/141/EC			
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(i)	L-ascorbyl palmitate	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	1 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338	Phosphoric acid	1 000	(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 412	Guar gum	1 000		only where the liquid product contains partially hydrolysed proteins
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(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 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 or in combination			
		(43): E 331 and E 332 are authorised individually or in combination and in conformity with the limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with 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(i)	L-ascorbyl palmitate	10		
	E 306	Tocopherol-rich extract	10	(16)	
	E 307	Alpha-tocopherol	10	(16)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 308	Gamma-tocopherol	10	(16)	
	E 309	Delta-tocopherol	10	(16)	
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates	*quantum satis*	(43)	
	E 338	Phosphoric acid		(4) (44)	
	E 339	Sodium phosphates	1 000	(4) (15)	
	E 340	Potassium phosphates		(4) (15)	
	E 407	Carrageenan	300	(17)	
	E 410	Locust bean gum	1 000	(17)	
	E 412	Guar gum	1 000	(17)	
	E 440	Pectins	5 000		only acidified follow-on formulae
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(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 limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(16): E 306, E 307, E 308 and E 309 are authorised individually or 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 limits set in Directives 2006/141/EC, 2006/125/EC, 1999/21/EC			
		(44): In conformity with 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 carbonate	*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(i)	L-ascorbyl palmitate	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 322	Lecithins	10 000		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
	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(+)-)	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 335	Sodium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 336	Potassium tartrates	5 000	(42)	only L(+)-form; only biscuits and rusks and baby foods
	E 338	Phosphoric acid	1 000	(4)	only processed cereal-based foods and baby foods, only for pH adjustment
	E 339	Sodium phosphates	1 000	(4) (20)	only cereals
	E 340	Potassium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4) (20)	only cereals
	E 341	Calcium phosphates	1 000	(4)	only in fruit-based desserts
	E 354	Calcium tartrate	5 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 404	Calcium alginate	500	(23)	only deserts and puddings
	E 410	Locust bean gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 412	Guar gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 414	Gum arabic (acacia gum)	10 000	(21)	only processed cereal-based foods and baby foods
	E 415	Xanthan gum	10 000	(21)	only processed cereal-based foods and baby foods
	E 440	Pectin	10 000	(21)	only processed cereal-based foods and baby foods
	E 410	Locust bean gum	20 000	(21)	only gluten-free cereal-based foods
	E 412	Guar gum	20 000	(21)	only gluten-free cereal-based foods
	E 414	Gum arabic (acacia gum)	20 000	(21)	only gluten-free cereal-based foods
	E 415	Xanthan gum	20 000	(21)	only gluten-free cereal-based foods
	E 440	Pectin	20 000	(21)	only gluten-free cereal-based foods
	E 450	Diphosphates	5 000	(4) (42)	only biscuits and rusks
	E 471	Mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	5 000	(22)	only biscuits and rusks, cereal-based foods, baby foods
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	5 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	2 000		only Dry cereals
	E 575	Glucono-delta-lactone	5 000	(42)	only biscuits and rusks
	E 920	L-cysteine	1 000		only biscuits for infants and young children
	E 1404	Oxidized starch	50 000		only processed cereal-based foods and baby foods
	E 1410	Monostarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1412	Distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1413	Phosphated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1414	Acetylated distarch phosphate	50 000		only processed cereal-based foods and baby foods
	E 1420	Acetylated starch	50 000		only processed cereal-based foods and baby foods
	E 1422	Acetylated distarch adipate	50 000		only processed cereal-based foods and baby foods
	E 1450	Starch sodium octenyl succinate	50 000		only processed cereal-based foods and baby foods
	E 1451	Acetylated oxidised starch	50 000		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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(18): E 300, E 301 and E 302 are authorised individually or in combination, levels 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(i)	L-ascorbyl palmitate	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)	
	E 322	Lecithins	10 000	(14)	
	E 330	Citric acid	*quantum satis*		
	E 331	Sodium citrates	2 000		
	E 332	Potassium citrates			
	E 338	Phosphoric acid		(1) (4)	
	E 339	Sodium phosphates	1 000	(1) (4) (15)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 340	Potassium phosphates	1 000	(1) (4) (15)	
	E 407	Carrageenan	300		
	E 410	Locust bean gum	10 000	(21)	
	E 412	Guar gum	10 000	(21)	
	E 414	Gum arabic (acacia gum)	10 000	(21)	
	E 415	Xanthan gum	10 000	(21)	
	E 440	Pectins	5 000	(21)	
	E 471	Mono- and diglycerides of fatty acids	4 000	(14)	
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500	(14)	only when sold as powder
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000	(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	50 000		
	E 1410	Monostarch phosphate	50 000		
	E 1412	Distarch phosphate	50 000		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 1413	Phosphated distarch phosphate	50 000		
	E 1414	Acetylated distarch phosphate	50 000		
	E 1420	Acetylated starch	50 000		
	E 1422	Acetylated distarch adipate	50 000		
	E 1450	Starch sodium octenyl succinate	50 000		
		(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 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 categories 13.1.1 and 13.1.2 are applicable				
	E 170	Calcium carbonate	*quantum satis*		
	E 304(i)	L-ascorbyl palmitate	100		
	E 331	Sodium citrates	*quantum satis*		
	E 332	Potassium citrates	*quantum satis*		
	E 333	Calcium citrates	*quantum satis*		
	E 338	Phosphoric acid	1 000	(1) (4)	only for pH adjustment
	E 339	Sodium phosphates	1 000	(1) (4) (20)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 340	Potassium phosphates	1 000	(1) (4) (20)	
	E 341	Calcium phosphates	1 000	(1) (4) (20)	
	E 401	Sodium alginate	1 000		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	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
	E 415	Xanthan gum	1 200		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	10 000		From birth onwards in products used in case of gastro-intestinal disorders
	E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 526	Calcium hydroxide	*quantum satis*		only for pH adjustment
	E 1450	Starch sodium octenyl succinate	20 000		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 category 13.1.3 are applicable, except for E 270, E 333, E 341				
	E 401	Sodium alginate	1 000		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	10 000		From birth onwards in products for reduction of gastro-oesophageal reflux
	E 412	Guar gum	10 000		From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids
	E 415	Xanthan gum	1 200		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	10 000		From birth onwards in products used in case of gastro-intestinal disorders
	E 466	Carboxy methyl cellulose	10 000		From birth onwards in products for the dietary management of metabolic disorders
	E 471	Mono- and diglycerides of fatty acids	5 000		From birth onwards in specialised diets, particularly those devoid of proteins
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7 500		only when sold as powder; From birth onwards
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	9 000		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 1450	Starch sodium octenyl succinate	20 000		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 contain additives that are allowed in the corresponding food categories				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	*quantum satis*		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	1 200		
	E 406	Agar	*quantum satis*		only foods in tablet and coated tablet form
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(1)	
	E 950	Acesulfame K	450		
	E 951	Aspartame	1 000		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Colours with combined maximum limit	50		
	Group IV	Polyols	*quantum satis*		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	1 200		
	E 432-436	Polysorbates	1 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	5 000		
	E 477	Propane-1,2-diol esters of fatty acids	1 000		
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	
	E 491-495	Sorbitan esters	5 000	(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)			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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) No 41/2009**				
	Products in this category can also use additives that are allowed in the corresponding food counterparts categories				
	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	5 000	(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.2	**Fruit juices as defined by Directive 2001/112/EC and vegetable juices**				
	Group I	Additives			only vegetable juices
	E 170	Calcium carbonate	*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	2 000	(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	2 000	(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	3 000		only pineapple juice
	E 300	Ascorbic acid	*quantum satis*		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	*quantum satis*		only grape juice
	E 440	Pectins	3 000		only pineapple and passion fruit juice
	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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
14.1.3	**Fruit nectars as defined by 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 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	5 000		
	E 296	Malic acid	*quantum satis*		only traditional Swedish and Finnish fruit syrups
	E 300	Ascorbic acid	*quantum satis*		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		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
	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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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 and malt products
	Group III	Colours with combined maximum limit	100	(25)	excluding chocolate milk and malt products
	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*
	E 242	Dimethyl dicarbonate	250	(24)	
	E 297	Fumaric acid	1 000		only instant powders for fruit-based drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	700	(1) (4)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	4 000	(1) (4)	only whey protein containing sport drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	20 000	(1) (4)	only vegetable protein drinks
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only chocolate and malt dairy-based drinks
	E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 405	Propane-1, 2-diol alginate	300		
	E 426	Soybean hemicellulose	5 000		only dairy-based drinks intended for retail sale
	E 444	Sucrose acetate isobutyrate	300		only cloudy drinks
	E 445	Glycerol esters 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	5 000	(1)	only aniseed-based, dairy-based, coconut and almond drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and Calcium stearoyl-2-lactylates	2 000	(1)	only powders for the preparation of hot beverages
	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
	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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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			
		(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	1 000		only instant products for preparation of flavoured tea and herbal infusions
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only coffee-based drinks for vending machines; Instant tea and instant herbal infusions
	E 355-357	Adipic acid — adipates	10 000	(1)	only powders for home preparation of drinks
	E 363	Succinic acid	3 000		only powders for home preparation of drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	1 000	(1)	only canned liquid coffee
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	10 000	(1)	only powders for the preparation of hot beverages
	E 481-482	Sodium and calcium Stearoyl-2-lactylate	2 000	(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
		(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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 alcohol-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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
	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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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 (EC) No 1234/2007, and alcohol-free counterparts**				
	The use of additives is authorised in accordance with Council Regulation (EC) No 1234/2007, Council Decision 2006/232/EC and Commission Regulation (EC) No 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_2relate 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	Colours with combined maximum limit	200		excluding *cidre bouché*
	E 150a-d	Caramels	*quantum satis*		only *cidre bouché*
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	100		excluding *cidre bouché*
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(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)			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(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	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	1 000	(1) (4)	
	E 353	Metatartaric acid	100		only *made wine*
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
		(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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(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 except in liqueurs
	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 (EC) No 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	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 (EC) No 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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 (EC) No 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
	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 alcoholic beverages containing whole pears
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	except: whisky, whiskey
	E 405	Propane-1, 2-diol alginate	10 000		only emulsified liqueurs
	E 416	Karaya gum	10 000		only egg-based liqueurs
	E 445	Glycerol esters of wood rosins	100		only cloudy spirit drinks
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	except: whisky, whiskey
	E 475	Polyglycerol esters of fatty acids	5 000		only emulsified liqueurs
	E 481-482	Stearoyl-2-lactylates	8 000	(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

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at *quantum satis*			Except *americano, bitter vino*
	Group III	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*
	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	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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	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*

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(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	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	1 000	(1) (4)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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 alcoholic drinks including mixtures of alcoholic drinks with non-alcoholic drinks and spirits with less than 15 % of alcohol**				
	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	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	1 000	(1) (4)	
	E 444	Sucrose acetate isobutyrate	300		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 445	Glycerol esters of wood rosins	100		only flavoured cloudy alcoholic drinks containing less than 15 % of alcohol
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	only flavoured drinks containing less than 15 % of alcohol

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	100		excluding extruded or expanded savoury snack products
	Group III	Colours with combined maximum limit	200		only extruded or expanded savoury snack products
	E 160b	Annatto, Bixin, Norbixin	10		excluding 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	1 000	(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	5 000	(1) (4)	
	E 392	Extracts of rosemary	50	(41) (46)	
	E 405	Propane-1, 2-diol alginate	3 000		only cereal- and potato-based snacks
	E 416	Karaya gum	5 000		only cereal- and potato-based snacks
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only cereal-based snacks
	E 481-482	Stearoyl-2-lactylates	5 000	(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		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Colours with combined maximum limit	100		only savoury-coated nuts

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160b	Annatto, Bixin, Norbixin	10		only savoury-coated nuts
	E 160d	Lycopene	30		
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	1 000	(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	5 000	(1) (4)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 416	Karaya gum	10 000		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)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
		(46): As the sum of carnosol and carnosic acid			
16	**Desserts excluding products covered in categories 1, 3 and 4**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	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	1 000	(1) (2)	only *frugtgrød, rote Grütze and pasha*

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-203	Sorbic acid — sorbates	2 000	(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 tapioca puddings and similar products
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only *Christmas pudding*
	E 297	Fumaric acid	4 000		only gel-like desserts, fruit-flavoured desserts, dry powdered dessert mixes
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	3 000	(1) (4)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	7 000	(1) (4)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	1 000	(1)	only dry powdered dessert mixes
	E 355-357	Adipic acid — adipates	6 000	(1)	only gel-like desserts
	E 355-357	Adipic acid — adipates	1 000	(1)	only fruit-flavoured desserts
	E 363	Succinic acid	6 000		
	E 416	Karaya gum	6 000		
	E 427	Cassia gum	2 500		only for dairy-based dessert and similar products
	E 432-436	Polysorbates	3 000	(1)	
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 475	Polyglycerol esters of fatty acids	2 000		
	E 477	Propane-1,2-diol esters of fatty acids	5 000		
	E 481-482	Stearoyl-2-lactylates	5 000	(1)	
	E 483	Stearyl tartrate	5 000		
	E 491-495	Sorbitan esters	5 000	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 950	Acesulfame K	350		only energy-reduced or with no added sugar
	E 951	Aspartame	1 000		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			
		(51): Maximum usable levels are expressed in free acid			
		(52): Maximum usable levels are expressed in free imide			
17	**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 may not be used to produce dehydrated foods intended to rehydrate on ingestion

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	300		
	Group IV	Polyols	*quantum satis*		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000	(1) (2)	only when supplied in dried form and containing preparations of vitamin A and of combinations of vitamins 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	1 000		
	E 416	Karaya gum	*quantum satis*		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	*quantum satis*		
	E 459	Beta-cyclodextrin	*quantum satis*		only foods in tablet and coated tablet form
	E 468	Cross-linked sodium carboxy methyl cellulose	30 000		
	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	10 000		
	E 901	Beeswax, white and yellow	*quantum satis*		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 902	Candelilla wax	*quantum satis*		
	E 903	Carnauba wax	200		
	E 904	Shellac	*quantum satis*		
	E 950	Acesulfame K	500		
	E 951	Aspartame	2 000		
	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)	18 000		only in capsule and tablet form
	E 1204	Pullulan	*quantum satis*		only in capsule and tablet form
	E 1205	Basic methacrylate copolymer	100 000		
	E 1505	Triethyl citrate	3 500		only in capsule and tablet form
	E 1521	Polyethylene glycol	10 000		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			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(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			
17.2	**Food supplements supplied in a liquid form**				
	Group I	Additives			
	Group II	Colours at *quantum satis*	*quantum satis*		
	Group III	Colours with combined maximum limit	100		
	E 160d	Lycopene	30		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	2 000	(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	1 000		
	E 416	Karaya gum	*quantum satis*		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	*quantum satis*		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	*quantum satis*	(1)	

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 475	Polyglycerol esters of fatty acids	*quantum satis*		
	E 491-495	Sorbitan esters	*quantum satis*		
	E 551-559	Silicon dioxide — silicates	10 000		
	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): Maximum usable levels are expressed in free imide			
		(46): As the sum of carnosol and carnosic acid			

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	Colours with combined maximum limit	300		only solid food supplements
	Group III	Colours with combined maximum limit	100		only liquid food supplements
	E 160d	Lycopene	30		
	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	1 000		
	E 416	Karaya gum	*quantum satis*		
	E 426	Soybean hemicellulose	1 500		
	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	10 000		
	E 901	Beeswax, white and yellow	*quantum satis*		
	E 902	Candelilla wax	*quantum satis*		
	E 903	Carnauba wax	200		

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 904	Shellac	*quantum satis*		
	E 950	Acesulfame K	2 000		
	E 951	Aspartame	5 500		
	E 952	Cyclamic acid and its Na and Ca salts	1 250	(51)	
	E 954	Saccharin and its Na, K and Ca salts	1 200	(52)	
	E 955	Sucralose	2 400		
	E 957	Thaumatin	400		
	E 959	Neohesperidine DC	400		
	E 961	Neotame	185		
	E 961	Neotame	2		only food supplements based on vitamin and/or mineral elements, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	2 000	(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'			

COMMISSION REGULATION (EU) No 1130/2011

of 11 November 2011

amending Annex III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council on food additives by establishing a Union list of food additives approved for use in food additives, food enzymes, food flavourings and nutrients

(Text with EEA relevance)

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 Articles 10 and 30(2), (3) and (5) thereof,

Whereas:

(1) Annex III to Regulation (EC) No 1333/2008 provides for the establishment of Union lists of approved food additives and their conditions of use in food additives (Parts 1 and 2), in food enzymes (Part 3), in food flavourings (Part 4) and in nutrients or categories thereof (Part 5), to which the food additives may be added according to Article 4(4) of that Regulation. The aim of the use of those food additives is to have a technological function in food additives or enzymes or flavourings or nutrients.

(2) Food additives included in Annex III to Regulation (EC) No 1333/2008 may be assigned one of the functional classes laid down in Annex I on the basis of the principal technological function of the food additive. However, according to Article 9 of that Regulation, allocating a food additive to a functional class should not preclude it from being used for several functions.

(3) Food additives authorised having a function as carriers for use in food additives in European Parliament and Council Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners [2] and their conditions of use should be included in Part 1 of Annex III to Regulation (EC) No 1333/2008 as their compliance with general conditions for inclusion and use of food additives in Union lists and particularly with Article 6(1)(a) of that Regulation has been reviewed.

(4) Food additives listed as permitted carriers and carrier solvents in Directive 95/2/EC and having a function as a food additive other than carrier, should be included in Part 2 of Annex III to Regulation (EC) No 1333/2008 with the same conditions of use. Other food additives having a function other than carriers should also be included in this list.

(5) Food additives and carriers authorised for use in food enzymes as referred to in Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on enzymes [3] and their conditions of use should be included in Part 3 of Annex III to Regulation (EC) No 1333/2008.

(6) Food additives authorised for use in food flavourings in Directive 95/2/EC and their conditions of use should be included in Part 4 of Annex III to Regulation (EC) No 1333/2008, as their compliance with Article 6 of that Regulation has been reviewed.

(7) Food additives and carriers authorised for use in nutrients defined by Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 on the addition of vitamins and minerals and of certain other substances to foods [4] as well as by Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements [5], Directive 2009/39/EC of the European Parliament and of the Council of 6 May 2009 on foodstuffs intended for particular nutritional uses [6], and Commission Regulation (EC) No 953/2009 of 13 October 2009 on substances that may be added for specific nutritional purposes in foods for particular nutritional uses [7], and their conditions of use should be included in Part 5 Section A of Annex III to Regulation (EC) No 1333/2008. Other food additives having a function other than carriers should also be included in that list, because of a technological need, which was not foreseen at the time of the adoption of Regulation (EC) No 1333/2008.

[1] OJ L 354, 31.12.2008, p. 16.
[2] OJ L 61, 18.3.1995, p. 1.
[3] OJ L 354, 31.12.2008, p. 7.
[4] OJ L 404, 30.12.2006, p. 26.
[5] OJ L 183, 12.7.2002, p. 51.
[6] OJ L 124, 20.5.2009, p. 21.
[7] OJ L 269, 14.10.2009, p. 9.

(8) Food additives listed as food additives permitted in foods for infants and young children by Directive 95/2/EC and having a function as a food additive in nutrients should be included with the same conditions of use in the list set out in Part 5 Section B of Annex III to Regulation (EC) No 1333/2008. That list should be completed by taking into account the opinion of Scientific Committee on Food on additives in nutrient preparations for use in infant formulae, follow-on formulae and weaning food of 13 June 1997 ([1]).

(9) For the reasons of transparency and consistency specific rules for conditions of use of food additives in food additive/enzyme/nutrient preparation should be laid down.

(10) Substances like sulphites, benzoates, polysorbates, sorbitan esters and sucrose esters should be listed in Annex III to Regulation (EC) No 1333/2008; those substances are subject to tier 3 screening according to Commission Report of 2001 on Dietary Food Additive Intake in the European Union ([2]) and are raising concerns with respect to the ADI value. The conditions of use of those substances may be revised as a follow-up of the expected opinion of the European Food Safety Authority in the framework of the re-evaluation programme as established by Commission Regulation (EU) No 257/2010 ([3]) setting up a programme for the re-evaluation of approved additives, which includes among others an intake assessment.

(11) The specifications of food additives listed in Annex III to Regulation (EC) No 1333/2008 relating to origin, purity criteria and any other necessary information are set out in Commission Directives 2008/128/EC of 22 December 2008 laying down specific purity criteria concerning colours for use in foodstuffs ([4]), 2008/60/EC of 17 June 2008 laying down specific purity criteria concerning sweeteners for use in foodstuffs ([5]) and 2008/84/EC of 27 August 2008 laying down specific purity criteria on food additives other than colours and sweeteners ([6]).

([1]) Opinion of the Scientific Committee on Food on Additives in nutrient preparations for use in infant formulae, follow-on formulae and weaning food, Reports of SCF (40th series, 1998).
([2]) Report from the Commission on Dietary Food Additive Intake in the European Union COM(2001) 542 final.
([3]) OJ L 80, 26.3.2010, p. 19.
([4]) OJ L 6, 10.1.2009, p. 20.
([5]) OJ L 158, 18.6.2008, p. 17.
([6]) OJ L 253, 20.9.2008, p. 1.

(12) Due to the fact that some of preparations have been used since decades, a transitional period of 24 months following the entry into force of this Regulation should be provided to enable the food business operators to adapt to the requirements laid down in Parts 2, 3 and 5 Section A of Annex III to Regulation (EC) No 1333/2008 as amended by this Regulation. A transitional period of 18 months following the entry into force of this Regulation should be provided to enable the food business operators to adapt to the requirements laid down in Parts 1 and 4 of the Annex III as amended by this Regulation.

(13) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health 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 III to Regulation (EC) No 1333/2008 is replaced by the text of the Annex to this Regulation.

Article 2

Transitional measures

Preparations not complying with Parts 2, 3 and/or Section A of Part 5 of Annex III to Regulation (EC) No 1333/2008, as amended by this Regulation, may continue to be placed on the market in accordance with national provisions during a period of 24 months from the date of entry into force of this Regulation. Foods containing such preparations that have been lawfully placed on the market within that period may be marketed until stocks are exhausted.

Preparations not complying with Parts 1 and 4 of Annex III to Regulation (EC) No 1333/2008, as amended by this Regulation, may continue to be placed on the market in accordance with the provisions of Annexes I to VI to Directive 95/2/EC until 31 May 2013. Foods containing such preparations that have been lawfully placed on the market within that period may be marketed until stocks are exhausted.

Article 3

Entry into force

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 2 December 2011.

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

Done at Brussels, 11 November 2011.

For the Commission
The President
José Manuel BARROSO

ANNEX

'ANNEX III

Union list of food additives including carriers approved for use in food additives, food enzymes, food flavourings, nutrients and their conditions of use

Definitions

1. "nutrients" for the purposes of this Annex means vitamins, minerals and other substances added for nutritional purposes, as well as substances added for physiological purposes as covered by Regulation (EC) No 1925/2006, Directive 2002/46/EC, Directive 2009/39/EC and Regulation (EC) No 953/2009.

2. "preparation" for the purposes of this Annex means a formulation consisting of one or more food additives, food enzymes and/or nutrients in which substances such as food additives and/or other food ingredients are incorporated to facilitate their storage, sale, standardisation, dilution or dissolution.

PART 1

Carriers in food additives

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 1520	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over) (*)	Colours, emulsifiers and antioxidants
E 422	Glycerol	*quantum satis*	All food additives
E 420	Sorbitol		
E 421	Mannitol		
E 953	Isomalt		
E 965	Maltitol		
E 966	Lactitol		
E 967	Xylitol		
E 968	Erythritol		
E 400 – E 404	Alginic acid – alginates (Table 7 of Part 6)		
E 405	Propane-1, 2-diol alginate		
E 406	Agar		
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 440	Pectins		
E 432 – E 436	Polysorbates (Table 4 of Part 6)	*quantum satis*	Antifoaming agents
E 442	Ammoniumphosphatides	*quantum satis*	Antioxidants
E 460	Cellulose	*quantum satis*	All food additives
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 number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 322	Lecithins	*quantum satis*	Colours and fat-soluble antioxidants
E 432 – E 436	Polysorbates (Table 4 of Part 6)		
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 472c	Citric 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 473	Sucrose esters of fatty acids		
E 475	Polyglycerol esters of fatty acids		
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	Colours and antifoaming agents
E 1404	Oxidised starch	*quantum satis*	All food additives
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 170	Calcium carbonate		
E 263	Calcium acetate		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 341	Calcium phosphates		
E 501	Potassium carbonates		
E 504	Magnesium carbonates		
E 508	Potassium chloride		
E 509	Calcium chloride		
E 511	Magnesium chloride		
E 514	Sodium sulphates		
E 515	Potassium sulphates		
E 516	Calcium sulphate		
E 517	Ammonium sulphate		
E 577	Potassium gluconate		
E 640	Glycine and its sodium salt		
E 1505 (*)	Triethyl citrate		
E 1518 (*)	Glyceryl triacetate (triacetin)		

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 551	Silicon dioxide	*quantum satis*	Emulsifiers and colours
E 552	Calcium silicate		
E 553b	Talc	50 mg/kg in the colour preparation	Colours
E 901	Beeswax, white and yellow	*quantum satis*	Colours
E 1200	Polydextrose	*quantum satis*	All food additives
E 1201	Polyvinylpyrrolidone	*quantum satis*	Sweeteners
E 1202	Polyvinylpolypyrrolidone		
E 322	Lecithins	*quantum satis*	Glazing agents for fruit
E 432 – E 436	Polysorbates		
E 470a	Sodium, potassium and calcium salts of fatty acids		
E 471	Mono- and diglycerides of fatty acids		
E 491 – E 495	Sorbitan esters		
E 570	Fatty acids		
E 900	Dimethyl polysiloxane		
E 1521	Polyethylene glycol	*quantum satis*	Sweeteners
E 425	Konjac	*quantum satis*	All food additives
E 459	Beta-cyclodextrin	1 000 mg/kg in final food	All food additives
E 468	Crosslinked sodium carboxy methyl cellulose Cross-linked cellulose gum	*quantum satis*	Sweeteners
E 469	Enzymatically hydrolysed carboxymethylcellulose Enzymatically hydrolysed cellulose gum	*quantum satis*	All food additives
E 555	Potassium aluminium silicate	90 % relative to the pigment	In E 171 titanium dioxide and E 172 iron oxides and hydroxides

(*) Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

PART 2

Food additives other than carriers in food additives (*)

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
Table 1		*quantum satis*	All food additive preparations
E 200 – E 203	Sorbic acid — sorbates (Table 2 of Part 6)	1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid	Colour preparations
E 210	Benzoic acid		
E 211	Sodium benzoate		
E 212	Potassium benzoate		
E 220 – E 228	Sulphur dioxide — sulphites (Table 3 of Part 6)	100 mg/kg in the preparation and 2 mg/kg expressed as SO_2 in the final product as calculated	Colour preparations (except E163 anthocyanins, E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel) (**)

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
E 320	Butylated hydroxyanisole (BHA)	20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination)	Emulsifiers containing fatty acids
E 321	Butylated hydroxytoluene (BHT)		
E 338	Phosphoric acid	40 000 mg/kg singly or in combination in the preparation (expressed as P_2O_5)	Preparations of the colour E 163 anthocyanins
E 339	Sodium phosphates		
E 340	Potassium phosphates		
E 343	Magnesium phosphates		
E 450	Diphosphates		
E 451	Triphosphates		
E 341	Calcium phosphates	40 000 mg/kg in the preparation (expressed as P_2O_5)	Colour and emulsifier preparations
		10 000 mg/kg in the preparation (expressed as P_2O_5)	Polyol preparations
		10 000 mg/kg in the preparation (expressed as P_2O_5)	E 412 guar gum preparations
E 392	Extracts of rosemary	1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol	Colour preparations
E 416	Karaya gum	50 000 mg/kg in the preparation, 1 mg/kg in final product	Colour preparations
E 432 – E 436	Polysorbates	*quantum satis*	Preparations of colours, fat soluble antioxidants and glazing agents for fruit
E 473	Sucrose esters of fatty acids	*quantum satis*	Preparations of colours and fat soluble antioxidants
E 475	Polyglycerol esters of fatty acids	*quantum satis*	Preparations of colours and fat soluble antioxidants
E 476	Polyglycerol polyricinoleate	50 000 mg/kg in the preparation, 500 mg/kg in final food	As emulsifier in preparations of colours used in: Surimi and Japanese type Fish Products (Kamaboko) (E 120 cochineal, carminic acid, carmines) Meat products, fish pastes and fruit preparations used in flavoured milk products and desserts (E163 anthocyanins, E100 curcumin and E120 cochineal, carminic acid, carmines)
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	Preparations of colours, anti-foaming agents and glazing agents for fruit
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered colour preparations
		10 000 mg/kg in the preparation	E 508 potassium chloride and E 412 guar gum preparations

E number of the added food additive	Name of the added food additive	Maximum level	Food additive preparations to which the food additive may be added
E 551	Silicon dioxide	50 000 mg/kg in the preparation	Dry powdered preparations of emulsifiers
E 552	Calcium silicate		
E 551	Silicon dioxide	10 000 mg/kg in the preparation	Dry powdered preparations of polyols
E 552	Calcium silicate		
E 553a	Magnesium silicate		
E 553b	Talc		
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	Colour preparations of E 160 a carotenes, E 160 b annatto, bixin, norbixin, E 160 c Paprika extract, capsanthin, capsorubin, E 160 d lycopene and E 160 e beta-apo-8′-carotenal
E 903	Carnauba wax	130 000 mg/kg in the preparation, 1 200 mg/kg in final product from all sources	As stabiliser in preparations of sweeteners and/or acids intended to be used in chewing gum

(*) Except enzymes authorised as food additives.
(**) E 163 anthocyanins may contain up to 100 000 mg/kg sulphites. E 150 b caustic sulphite caramel and E 150 d sulphite ammonia caramel may contain 2 000 mg/kg according to the purity criteria (Directive 2008/128/EC).

Note: General rules for conditions of use of Food additives in Part 2

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general "*quantum satis*" principle included in Annex II Part C(1) Group I, have been included as food additives (other than for the purpose of carriers) in food additives under the general "*quantum satis*" principle, unless stated otherwise.

(2) For phosphates and silicates maximum limits have been set only in the food additive preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the food additive preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 3

Food additives including carriers in food enzymes (*)

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 170	Calcium carbonate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 200	Sorbic acid	20 000 mg/kg (singly or in combination expressed as the free acid)	20 mg/kg	10 mg/l	
E 202	Potassium sorbate				
E 210	Benzoic acid	5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet	1,7 mg/kg 5 mg/kg in cheese where rennet has been used	0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used	
E 211	Sodium benzoate				
E 214	Ethyl-p-hydroxybenzoate	2 000 mg/kg (singly or in combination expressed as the free acid)	2 mg/kg	1 mg/l	
E 215	Sodium ethyl p-hydroxybenzoate				
E 218	Methyl p-hydroxybenzoate				
E 219	Sodium methyl p-hydroxybenzoate				

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 220	Sulphur dioxide	2 000 mg/kg (singly or in combination expressed as SO_2) 5 000 mg/kg only in food enzymes for brewing 6 000 mg/kg only for barley beta-amylase 10 000 mg/kg only for papain in solid form	2 mg/kg	2 mg/l	
E 221	Sodium sulphite				
E 222	Sodium hydrogen sulphite				
E 223	Sodium metabisulphite				
E 224	Potassium metabisulphite				
E 250	Sodium nitrite	500 mg/kg	0,01 mg/kg	No use	
E 260	Acetic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 261	Potassium acetate	*quantum satis*	*quantum satis*	*quantum satis*	
E 262	Sodium acetates	*quantum satis*	*quantum satis*	*quantum satis*	
E 263	Calcium acetate	*quantum satis*	*quantum satis*	*quantum satis*	
E 270	Lactic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 281	Sodium propionate	*quantum satis*	*quantum satis*	50 mg/l	
E 290	Carbon dioxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 296	Malic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 300	Ascorbic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 301	Sodium ascorbate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 302	Calcium ascorbate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 304	Fatty acid esters of ascorbic acid	*quantum satis*	*quantum satis*	*quantum satis*	
E 306	Tocopherol-rich extract	*quantum satis*	*quantum satis*	*quantum satis*	
E 307	Alpha-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 308	Gamma-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 309	Delta-tocopherol	*quantum satis*	*quantum satis*	*quantum satis*	
E 322	Lecithins	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 325	Sodium lactate	*quantum satis*	*quantum satis*	*quantum satis*	
E 326	Potassium lactate	*quantum satis*	*quantum satis*	*quantum satis*	
E 327	Calcium lactate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 330	Citric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 331	Sodium citrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 332	Potassium citrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 333	Calcium citrates	*quantum satis*	*quantum satis*	*quantum satis*	
E 334	Tartaric acid (L(+)-)	*quantum satis*	*quantum satis*	*quantum satis*	

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 335	Sodium tartrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 336	Potassium tartrates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 337	Sodium potassium tartrate	*quantum satis*	*quantum satis*	*quantum satis*	
E 350	Sodium malates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 338	Phosphoric acid	10 000 mg/kg (expressed as P_2O_5)	*quantum satis*	*quantum satis*	
E 339	Sodium phosphates	50 000 mg/kg (singly or in combination, expressed as P_2O_5)	*quantum satis*	*quantum satis*	Yes
E 340	Potassium phosphates				
E 341	Calcium phosphates				
E 343	Magnesium phosphates				
E 351	Potassium malate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 352	Calcium malates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 354	Calcium tartrate	*quantum satis*	*quantum satis*	*quantum satis*	
E 380	Triammonium citrate	*quantum satis*	*quantum satis*	*quantum satis*	
E 400	Alginic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 401	Sodium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 402	Potassium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 403	Ammonium alginate	*quantum satis*	*quantum satis*	*quantum satis*	
E 404	Calcium alginate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 406	Agar	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 407	Carrageenan	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 407a	Processed euchema seaweed	*quantum satis*	*quantum satis*	*quantum satis*	
E 410	Locust bean gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 412	Guar gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 413	Tragacanth	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 414	Acacia gum (gum arabic)	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 415	Xanthan gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 417	Tara gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 418	Gellan gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 420	Sorbitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 421	Mannitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 422	Glycerol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 440	Pectins	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 450	Diphosphates	50 000 mg/kg (singly or in combination expressed as P_2O_5)	*quantum satis*	*quantum satis*	
E 451	Triphosphates				
E 452	Polyphosphates				
E 460	Cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 461	Methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 462	Ethyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	
E 463	Hydroxypropyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 464	Hydroxypropyl methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 465	Ethyl methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose Cellulose gum	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 469	Enzymatically hydrolysed carboxy methyl cellulose	*quantum satis*	*quantum satis*	*quantum satis*	
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 470b	Magnesium salts of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 471	Mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 473	Sucrose esters of fatty acids	50 000 mg/kg	50 mg/kg	25 mg/L	Yes, only as a carrier

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 500	Sodium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 501	Potassium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes, E 501 (i) potassium carbonate only
E 503	Ammonium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 504	Magnesium carbonates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 507	Hydrochloric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 508	Potassium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 509	Calcium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 511	Magnesium chloride	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 513	Sulphuric acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 514	Sodium sulphates	*quantum satis*	*quantum satis*	*quantum satis*	Yes, E 514 (i) sodium sulphate only
E 515	Potassium sulphates	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 516	Calcium sulphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 517	Ammonium sulphate	100 000 mg/kg	100 mg/kg	50 mg/l	Yes
E 524	Sodium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 525	Potassium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 526	Calcium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 527	Ammonium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 528	Magnesium hydroxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 529	Calcium oxide	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 530	Magnesium oxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 551	Silicon dioxide	50 000 mg/kg in the dry powdered preparation	*quantum satis*	*quantum satis*	Yes
E 570	Fatty acids	*quantum satis*	*quantum satis*	*quantum satis*	
E 574	Gluconic acid	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 575	Glucono-delta-lactone	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 576	Sodium gluconate	*quantum satis*	*quantum satis*	*quantum satis*	
E 577	Potassium gluconate	*quantum satis*	*quantum satis*	*quantum satis*	
E 578	Calcium gluconate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 640	Glycine and its sodium salt	*quantum satis*	*quantum satis*	*quantum satis*	

E number of the added food additive	Name of the added food additive	Maximum level in enzyme preparation	Maximum level in final food except beverages	Maximum level in beverages	Can be used as a carrier?
E 920	L-cysteine	10 000 mg/kg	10 mg/kg	5 mg/l	
E 938	Argon	*quantum satis*	*quantum satis*	*quantum satis*	
E 939	Helium	*quantum satis*	*quantum satis*	*quantum satis*	
E 941	Nitrogen	*quantum satis*	*quantum satis*	*quantum satis*	
E 942	Nitrous oxide	*quantum satis*	*quantum satis*	*quantum satis*	
E 948	Oxygen	*quantum satis*	*quantum satis*	*quantum satis*	
E 949	Hydrogen	*quantum satis*	*quantum satis*	*quantum satis*	
E 965	Maltitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 966	Lactitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes (only as a carrier)
E 967	Xylitol	*quantum satis*	*quantum satis*	*quantum satis*	Yes (only as a carrier)
E 1200	Polydextrose	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1404	Oxidised starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1410	Monostarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1412	Distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1413	Phosphated distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1414	Acetylated distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1420	Acetylated starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1422	Acetylated distarch adipate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1440	Hydroxy propyl starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1442	Hydroxy propyl distarch phosphate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1450	Starch sodium octenyl succinate	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1451	Acetylated oxidised starch	*quantum satis*	*quantum satis*	*quantum satis*	Yes
E 1520	Propane-1, 2-diol (propylene glycol)	500 g/kg	(see footnote) (**)	(see footnote) (**)	Yes, only as a carrier

(*) Including enzymes authorised as food additives.
(**) Maximum level from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

Note: General rules for conditions of use of Food additives in Part 3

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general "*quantum satis*" principle, included in Annex II Part C(1) Group I, have been included as food additives in food enzymes under the general "*quantum satis*" principle, unless stated otherwise.

(2) For phosphates and silicates, when used as additives, maximum limits have been set only in the food enzyme preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the food enzyme preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 4

Food additives including carriers in food flavourings

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
Table 1		All flavourings	*quantum satis*
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	*quantum satis* for purposes other than sweetening, not as flavour enhancers
E 200 – E 203 E 210 E 211 E 212 E 213	Sorbic acid and sorbates (Table 2 of Part 6), Benzoic acid, Sodium benzoate, Potassium benzoate Calcium benzoate	All flavourings	1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings
E 310 E311 E 312 E 319 E 320	Propyl gallate Octyl gallate Dodecyl gallate Tertiary-butyl hydroquinone (TBHQ) Butylated hydroxyanisole (BHA)	Essential oils	1 000 mg/kg (gallates, TBHQ and BHA, individually or in combination) in the essential oils
		Flavourings other than essential oils	100 mg/kg (*) (gallates, individually or in combination) 200 mg/kg (*) (TBHQ and BHA, individually or in combination) in flavourings
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	All flavourings	40 000 mg/kg (singly or in combination expressed as P_2O_5) in flavourings
E 392	Extracts of rosemary	All flavourings	1 000 mg/kg (expressed as the sum of carnosol and carnosic acid) in flavourings
E 416	Karaya gum	All flavourings	50 000 mg/kg in flavourings
E 425	Konjac	All flavourings	*quantum satis*
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins (**)	10 000 mg/kg in flavourings
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 000 mg/kg in final food
E 459	Beta-cyclodextrin	Encapsulated flavourings in:	
		— flavoured teas and flavoured powdered instant drinks	500 mg/l in final food
		— flavoured snacks	1 000 mg/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
E 551	Silicon dioxide	All flavourings	50 000 mg/kg in flavourings
E 900	Dimethyl polysiloxane	All flavourings	10 mg/kg in flavourings
E 901	Beeswax	Flavourings in non-alcoholic flavoured drinks	200 mg/l in flavoured drinks
E 1505	Triethyl citrate	All flavourings	3 000 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propane-1, 2-diol (propylene glycol)		
E 1519	Benzyl alcohol	Flavourings for:	
		— liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails	100 mg/l in final food
		— confectionery including chocolate and fine bakery wares	250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer

(*) Proportionality rule: when combinations of gallates, TBHQ, and BHA are used, the individual levels must be reduced proportionally.
(**) Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.

PART 5

Food additives in nutrients

Section A

— Food additives in nutrients except nutrients intended to be used in foodstuffs for infants and young children listed in point 13.1 of Part E of Annex II:

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 170	Calcium carbonate	*quantum satis*	All nutrients	Yes
E 260	Acetic acid	*quantum satis*	All nutrients	
E 261	Potassium acetate	*quantum satis*	All nutrients	
E 262	Sodium acetates	*quantum satis*	All nutrients	
E 263	Calcium acetate	*quantum satis*	All nutrients	
E 270	Lactic acid	*quantum satis*	All nutrients	
E 290	Carbon dioxide	*quantum satis*	All nutrients	
E 296	Malic acid	*quantum satis*	All nutrients	
E 300	Ascorbic acid	*quantum satis*	All nutrients	
E 301	Sodium ascorbate	*quantum satis*	All nutrients	
E 302	Calcium ascorbate	*quantum satis*	All nutrients	
E 304	Fatty acid esters of ascorbic acid	*quantum satis*	All nutrients	

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 306	Tocopherol-rich extract	*quantum satis*	All nutrients	
E 307	Alpha-tocopherol	*quantum satis*	All nutrients	
E 308	Gamma-tocopherol	*quantum satis*	All nutrients	
E 309	Delta-tocopherol	*quantum satis*	All nutrients	
E 322	Lecithins	*quantum satis*	All nutrients	Yes
E 325	Sodium lactate	*quantum satis*	All nutrients	
E 326	Potassium lactate	*quantum satis*	All nutrients	
E 327	Calcium lactate	*quantum satis*	All nutrients	
E 330	Citric acid	*quantum satis*	All nutrients	
E 331	Sodium citrates	*quantum satis*	All nutrients	
E 332	Potassium citrates	*quantum satis*	All nutrients	
E 333	Calcium citrates	*quantum satis*	All nutrients	
E 334	Tartaric acid (L(+)-)	*quantum satis*	All nutrients	
E 335	Sodium tartrates	*quantum satis*	All nutrients	
E 336	Potassium tartrates	*quantum satis*	All nutrients	
E 337	Sodium potassium tartrate	*quantum satis*	All nutrients	
E 338 – E 452	Phosphoric acid — phosphates — di-, tri- and polyphosphates (Table 6 of Part 6)	40 000 mg/kg expressed as P_2O_5 in the nutrient preparation	All nutrients	
E 350	Sodium malates	*quantum satis*	All nutrients	
E 351	Potassium malate	*quantum satis*	All nutrients	
E 352	Calcium malates	*quantum satis*	All nutrients	
E 354	Calcium tartrate	*quantum satis*	All nutrients	
E 380	Triammonium citrate	*quantum satis*	All nutrients	
E 392	Extracts of rosemary	1 000 mg/kg in the preparation of beta-carotene and lycopene, 5 mg/kg in final product expressed as the sum of carnosic acid and carnosol	In beta-carotene and lycopene preapartions	
E 400 – E 404	Alginic acid — alginates (Table 7 of Part 6)	*quantum satis*	All nutrients	Yes
E 406	Agar	*quantum satis*	All nutrients	Yes
E 407	Carrageenan	*quantum satis*	All nutrients	Yes
E 407a	Processed euchema seaweed	*quantum satis*	All nutrients	Yes
E 410	Locust bean gum	*quantum satis*	All nutrients	Yes
E 412	Guar gum	*quantum satis*	All nutrients	Yes

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 413	Tragacanth	*quantum satis*	All nutrients	Yes
E 414	Acacia gum (gum arabic)	*quantum satis*	All nutrients	Yes
E 415	Xanthan gum	*quantum satis*	All nutrients	Yes
E 417	Tara gum	*quantum satis*	All nutrients	Yes
E 418	Gellan gum	*quantum satis*	All nutrients	Yes
E 420	Sorbitol	*quantum satis*	All nutrients	Yes, only as a carrier
E 421	Mannitol	*quantum satis*	All nutrients	Yes, only as a carrier
E 422	Glycerol	*quantum satis*	All nutrients	Yes
E 432 – E 436	Polysorbates (Table 4 of Part 6)	*quantum satis* only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	In beta carotene, lutein, lycopene and vitamins A, D and E preparations	Yes
E 440	Pectins	*quantum satis*	All nutrients	Yes
E 459	Beta-cyclodextrin	100 000 mg/kg in the preparation and 1 000 mg/kg in final food	All nutrients	Yes
E 460	Cellulose	*quantum satis*	All nutrients	Yes
E 461	Methyl cellulose	*quantum satis*	All nutrients	Yes
E 462	Ethyl cellulose	*quantum satis*	All nutrients	Yes
E 463	Hydroxypropyl cellulose	*quantum satis*	All nutrients	Yes
E 464	Hydroxypropyl methyl cellulose	*quantum satis*	All nutrients	Yes
E 465	Ethyl methyl cellulose	*quantum satis*	All nutrients	Yes
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose Cellulose gum	*quantum satis*	All nutrients	Yes
E 469	Enzymatically hydrolysed carboxy methyl cellulose	*quantum satis*	All nutrients	Yes
E 470a	Sodium, potassium and calcium salts of fatty acids	*quantum satis*	All nutrients	Yes
E 470b	Magnesium salts of fatty acids	*quantum satis*	All nutrients	Yes
E 471	Mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	*quantum satis*	All nutrients	Yes
E 473	Sucrose esters of fatty acids	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 475	Polyglycerol esters of fatty acids	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 491 – E 495	Sorbitan esters (Table 5 of Part 6)	*quantum satis*	In beta carotene, lutein, lycopene and vitamin E preparations	Yes
		2 mg/kg in final food	In vitamin A and D preparations	
E 500	Sodium carbonates	*quantum satis*	All nutrients	Yes
E 501	Potassium carbonates	*quantum satis*	All nutrients	Yes
E 503	Ammonium carbonates	*quantum satis*	All nutrients	Yes
E 504	Magnesium carbonates	*quantum satis*	All nutrients	Yes
E 507	Hydrochloric acid	*quantum satis*	All nutrients	Yes
E 508	Potassium chloride	*quantum satis*	All nutrients	
E 509	Calcium chloride	*quantum satis*	All nutrients	
E 511	Magnesium chloride	*quantum satis*	All nutrients	
E 513	Sulphuric acid	*quantum satis*	All nutrients	
E 514	Sodium sulphates	*quantum satis*	All nutrients	
E 515	Potassium sulphates	*quantum satis*	All nutrients	
E 516	Calcium sulphate	*quantum satis*	All nutrients	
E 524	Sodium hydroxide	*quantum satis*	All nutrients	
E 525	Potassium hydroxide	*quantum satis*	All nutrients	
E 526	Calcium hydroxide	*quantum satis*	All nutrients	
E 527	Ammonium hydroxide	*quantum satis*	All nutrients	
E 528	Magnesium hydroxide	*quantum satis*	All nutrients	
E 529	Calcium oxide	*quantum satis*	All nutrients	Yes

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 530	Magnesium oxide	*quantum satis*	All nutrients	Yes
E 551, E 552	Silicon dioxide Calcium silicate	50 000 mg/kg in the dry powdered preparation (singly or in combination)	In dry powdered preparations of all nutrients	
		10 000 mg/kg in the preparation (E 551 only)	In potassium chloride preparations used in salt substitutes	
E 554	Sodium aluminium silicate	15 000 mg/kg in the preparation	In fat soluble vitamin preparations	
E 570	Fatty acids	*quantum satis*	All nutrients except nutrients containing unsaturated fatty acids	
E 574	Gluconic acid	*quantum satis*	All nutrients	
E 575	Glucono-delta-lactone	*quantum satis*	All nutrients	
E 576	Sodium gluconate	*quantum satis*	All nutrients	
E 577	Potassium gluconate	*quantum satis*	All nutrients	
E 578	Calcium gluconate	*quantum satis*	All nutrients	
E 640	Glycine and its sodium salt	*quantum satis*	All nutrients	
E 900	Dimethyl polysiloxane	200 mg/kg in the preparation, 0,2 mg/l in final food	In preparations of beta-carotene and lycopene	
E 901	Beeswax, white and yellow	*quantum satis*	All nutrients	Yes, only as a carrier
E 938	Argon	*quantum satis*	All nutrients	
E 939	Helium	*quantum satis*	All nutrients	
E 941	Nitrogen	*quantum satis*	All nutrients	
E 942	Nitrous oxide	*quantum satis*	All nutrients	
E 948	Oxygen	*quantum satis*	All nutrients	
E 949	Hydrogen	*quantum satis*	All nutrients	
E 953	Isomalt	*quantum satis*	All nutrients	Yes, only as a carrier
E 965	Maltitol	*quantum satis*	All nutrients	Yes, only as a carrier
E 966	Lactitol	*quantum satis*	All nutrients	Yes, only as a carrier
E 967	Xylitol	*quantum satis*	All nutrients	Yes, only as a carrier
E 968	Erythritol	*quantum satis*	All nutrients	Yes, only as a carrier
E 1103	Invertase	*quantum satis*	All nutrients	
E 1200	Polydextrose	*quantum satis*	All nutrients	Yes
E 1404	Oxidised starch	*quantum satis*	All nutrients	Yes

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Can be used as a carrier?
E 1410	Monostarch phosphate	*quantum satis*	All nutrients	Yes
E 1412	Distarch phosphate	*quantum satis*	All nutrients	Yes
E 1413	Phosphated distarch phosphate	*quantum satis*	All nutrients	Yes
E 1414	Acetylated distarch phosphate	*quantum satis*	All nutrients	Yes
E 1420	Acetylated starch	*quantum satis*	All nutrients	Yes
E 1422	Acetylated distarch adipate	*quantum satis*	All nutrients	Yes
E 1440	Hydroxy propyl starch	*quantum satis*	All nutrients	Yes
E 1442	Hydroxy propyl distarch phosphate	*quantum satis*	All nutrients	Yes
E 1450	Starch sodium octenyl succinate	*quantum satis*	All nutrients	Yes
E 1451	Acetylated oxidised starch	*quantum satis*	All nutrients	Yes
E 1452	Starch Aluminium Octenyl Succinate	35 000 mg/kg in final food	In food supplements as defined in Directive 2002/46/EC due to its use in vitamin preparations for encapsulation purposes only	Yes
E 1518	Glyceryl triacetate (triacetin)	(*)	All nutrients	Yes, only as a carrier
E 1520 (*)	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over)	All nutrients	Yes, only as a carrier

(*) Maximum level for E 1518 and E 1520 from all sources in foodstuffs 3 000 mg/kg (individually or in combination with E 1505 and E 1517). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources.

Section B

— Food additives added in nutrients intended to be used in foodstuffs for infants and young children listed in Point 13.1 of Part E of Annex II:

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 301	Sodium ascorbate	Total carry-over 75 mg/l	Coatings of nutrient preparations containing polyunsaturated fatty acids	Foods for infants and young children
E 304 (i)	Ascorbyl palmitate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alpha-tocopherol Gamma-tocopherol Delta-tocopherol	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 322	Lecithins	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Foods for infants and young children
E 330	Citric acid	*quantum satis*	All nutrients	Foods for infants and young children
E 331	Sodium citrates	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children
E 332	Potassium citrates	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children
E 333	Calcium citrates	Total carry-over 0,1 mg/kg expressed as calcium and within the limit of calcium level and calcium/phosphorus ratio as set for the food category	All nutrients	Foods for infants and young children
E 341 (iii)	Tricalcium phosphate	Maximum level of 1 000 mg/kg expressed as P_2O_5 from all uses in final food mentioned in point 13.1.3 of Part E of Annex II should be respected (only for E 341 (iii) with a provision on a maximum level of aluminium)	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 401	Sodium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 402	Potassium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 404	Calcium alginate	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 414	Gum arabic (acacia gum)	150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product	All nutrients	Foods for infants and young children
E 415	Xanthan gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
E 421	Mannitol	1 000 times more than vitamin B12, 3 mg/kg total carry-over	As carrier for vitamin B12	Foods for infants and young children
E 440	Pectins	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Follow-on formulae and processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 466	Carboxy methyl cellulose, Sodium carboxy methyl cellulose, Cellulose gum	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Dietary foods for infants and young children for special medical purposes as defined in Directive 1999/21/EC
E 471	Mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded and the conditions of use specified therein are respected	All nutrients	Foods for infants and young children
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	All nutrients	Infant formulae and follow-on formulae for infants and young children in good health
E 551	Silicon dioxide	10 000 mg/kg in nutrient preparations	Dry powdered nutrient preparations	Foods for infants and young children
E 1420	Acetylated starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC
E 1450	Starch sodium octenyl succinate	Carry-over 100 mg/kg	Vitamin preparations	Foods for infants and young children
		Carry-over 1 000 mg/kg	Polyunsaturated fatty acid preparations	
E 1451	Acetylated oxidised starch	For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1.3 of Part E of Annex II is not exceeded	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

Note: General rules for conditions of use of Food additives in Part 5

(1) Food Additives presented in Table 1 of Part 6 of this Annex, which are generally permitted for use in food under the general "*quantum satis*" principle, included in Annex II Part C(1) Group I, have been included as food additives in nutrients under the general "*quantum satis*" principle, unless stated otherwise.

(2) For phosphates and silicates, when used as additives, maximum limits have been set only in the nutrient preparation and not in the final food.

(3) For all other food additives with a numerical ADI value maximum limits have been set for the nutrient preparation and the final food.

(4) No food additives are authorised for their function as colour, sweetener or flavour enhancer.

PART 6

Definitions of groups of food additives for the purposes of Parts 1 to 5

Table 1

E number	Name
E 170	Calcium carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
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 350	Sodium malates
E 351	Potassium malate

E number	Name
E 352	Calcium malates
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 407a	Processed euchema seaweed
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
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 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 number	Name
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 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 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 948	Oxygen

E number	Name
E 949	Hydrogen
E 1103	Invertase
E 1200	Polydextrose
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch

Table 2

Sorbic acid — sorbates

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

Table 3

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

Table 4

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 tristearate (polysorbate 65)

Table 5

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

Table 6

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
E 451	Triphosphates
E 452	Polyphosphates

Table 7

Alginic acid — alginates

E-number	Name
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate'

EUROPEAN COMMISSION

Brussels, XXX
SANCO/11368/2011 Rev. 5
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[…](2011) XXX draft

COMMISSION REGULATION (EU) No …/..

of XXX

laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council

(Text with EEA relevance)

COMMISSION REGULATION (EU) No …/..

of XXX

laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council

(Text with EEA relevance)

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 Articles 14 and 30(4) thereof, and Regulation (EC) No 1331/2008 of the European Parliament and of the Council of 16 December 2008 establishing a common authorisation procedure for food additives, food enzymes and food flavourings[2], and in particular Article 7(5) thereof,

Whereas:

(1) Specifications relating to origin, purity criteria and any other necessary information should be adopted for food additives listed in the Union lists in Annex II and III to Regulation (EC) No 1333/2008.

(2) To that end, specifications previously developed for food additives in Commission Directive 2008/128/EC of 22 December 2008 laying down specific purity criteria concerning colours for use in foodstuffs[3], Commission Directive 2008/84/EC of 27 August 2008 laying down specific purity criteria on food additives other than colours and sweeteners[4] and Commission Directive 2008/60/EC of 17 June 2008 laying down specific purity criteria concerning sweeteners for use in foodstuffs[5] should be updated and taken over to this Regulation. As a consequence, those Directives should be repealed.

(3) It is necessary to take into account the specifications and analytical techniques as set out in the Codex Alimentarius drafted by the Joint FAO/WHO Expert Committee on Food Additives (hereafter JECFA).

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1 OJ L 354, 31.12.2008, p. 16.
2 OJ L 354, 31.12.2008, p. 1.
3 OJ L 6, 10.1.2009, p. 20.
4 OJ L 253, 20.9.2008, p. 1.
5 OJ L 158, 18.6.2008, p. 17.

(4) The European Food Safety Authority (hereinafter "the Authority") expressed its opinion on the safety of basic methacrylate copolymer[6] as a glazing agent. That food additive has subsequently been authorised on the basis of specific uses and has been allocated the number E 1205. Therefore specifications should be adopted for that food additive.

(5) Food colours ethyl ester of beta-apo-8'-carotenic acid (E 160 f), and brown FK (E 154), as well as the aluminium containing carrier bentonite (E 558) are not used any more according to information submitted by food manufacturers. Therefore, current specifications for those food additives should not be taken over to this Regulation.

(6) On 10 February 2010 the Authority expressed an opinion on the safety of sucrose esters of fatty acids (E 473) prepared from vinyl esters of fatty acids[7]. Current specifications should be adapted accordingly in particular by reducing maximum limits for impurities of safety concern.

(7) Specific purity criteria currently applicable should be adapted by reducing maximum limits for individual heavy metals of interest where feasible and where the JECFA limits are lower than those currently in force. Pursuant to that approach maximum limits for the contaminant 4-methylimidazole in ammonia caramel (E 150 c), sulphated ash in beta-carotene (E 160 a (i)), and magnesium and alkali salts in calcium carbonate (E 170), should be lowered. That approach should be departed from only for additives trisodium citrate (E 331 (iii)) (lead content), carrageenan (E 407) and processed euchema seaweed (E407 a) (cadmium content), as manufacturers have declared that compliance with stricter Union provisions, reflecting JECFA limits, would not be technically feasible. The contribution to the total intake of those two contaminants (lead and cadmium) in those three individual food additives is not considered to be significant. On the contrary for phosphates (E 338 – E 341 and E 450- E 452) new significantly lower values, compared to the ones indicated by JECFA, should be established due to new developments of the manufacturing processes, by taking into account the recent recommendations of the Authority on a reduction of the intake of arsenic, especially in the inorganic form[8]. In addition, a new provision on arsenic for glutamic acid (E 620) should be introduced for safety reasons. The total balance of those adaptations benefits the consumers as maximum limits for heavy metals are becoming stricter in general and in most of the food additives. Detailed information on the production process and starting materials of a food additive should be included in the specifications to facilitate any future decision pursuant to Article 12 of Regulation (EC) No 1333/2008.

(8) Specifications should not make reference to organoleptic tests related to the taste as it cannot be expected by the control authorities to take the risk to taste a chemical substance.

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6 EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS); Scientific Opinion on the use of Basic Methacrylate Copolymer as a food additive on request from the European Commission. EFSA Journal 2010; 8(2):1513.

7 EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS); Scientific Opinion on the safety of sucrose esters of fatty acids prepared from vinyl esters of fatty acids and on the extension of use of sucrose esters of fatty acids in flavourings on request from the European Commission. EFSA Journal 2010; 8(3):1512.

8 EFSA Panel on Contaminants in the Food Chain (CONTAM); Scientific Opinion on Arsenic in Food. EFSA Journal 2009; 7(10):1351.

(9) Specifications should not make reference to classes as there is no added value in this reference.

(10) Specifications should not make reference to the general parameter "Heavy metals" as this parameter does not relate with toxicity, but rather with a generic analytical method. Parameters related to individual heavy metals are toxicity related and are included in the specifications.

(11) Some food additives are currently listed under various names (carboxy methyl cellulose (E 466), cross-linked sodium carboxymethylcellulose (E 468), enzymatically hydrolised carboxymethylcellulose (E 469) and beeswax, white and yellow (E 901)) in various provisions of Directive 95/2/EC[9]. Therefore the specifications established by this Regulation should refer to those various names.

(12) Current provisions on Polycyclic Aromatic Hydrocarbons (PAHs) are too generic and not relevant to safety and should be replaced by maximum limits for individual PAHs of concern for food additives vegetable carbon (E 153) and microcrystalline wax (E 905). Similar maximum limits should be established for formaldehyde in carageenan (E 407) and processed euchema seaweed (E 407 a), for particular microbiological criteria in agar (E 406) and for salmonella spp. content in mannitol (E 421 (ii)) manufactured by fermentation.

(13) The use of propan-2-ol (isopropanol, isopropyl alcohol) should be allowed for manufacturing the additives curcumin (E 100) and paprika extract (E 160 c), in line with JECFA specifications, as this particular use has been considered safe by the Authority[10]. The use of ethanol in replacement of propan-2-ol in the manufacturing of gellan gum (E 418) should be permitted where the final product still complies with all other specifications and ethanol is considered to be of less safety concern.

(14) The percentage of the colouring principle in cochineal, carminic acid, carmines (E 120) should be specified, as maximum limits are to apply to quantities of that principle.

(15) The numbering system for subcategories of carotenes (E 160 a) should be updated in order to bring it in line with the Codex alimentarius numbering system.

(16) The solid form of lactic acid (E 270) should also be included in the specifications, as it can now be manufactured in the solid form and there is no safety concern.

(17) The current temperature value in loss on drying for monosodium citrate (E 331 (i)), anhydrous form should be adjusted as under the currently listed conditions the substance decomposes. Drying conditions for trisodium citrate (E 331 (iii)) should also be adjusted to improve the reproducibility of the method.

(18) The current specific absorption value for alpha-tocopherol (E 307) should be corrected and the sublimation point for sorbic acid (E 200) should be replaced by a "solubility test" as the former is not relevant. The specification of bacterial sources for the

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9 OJ L 61, 18.3.1995, p. 1.

10 EFSA Panel on Food Additives and Nutrient Sources added to Food (ANS); Scientific Opinion on the re-evaluation of curcumin (E 100) as a food additive. EFSA Journal 2010; 8(9):1679.

manufacturing of nisin (E 234) and natamycin (E 235) should be updated according to the current taxonomic nomenclature.

(19) As new innovative manufacturing techniques resulting in less contaminated food additives are now available, the presence of aluminium in food additives should be restricted. In order to enhance legal certainty and non-discrimination it is appropriate to provide the manufacturers of food additives with a transitional period to adapt gradually to those restrictions.

(20) Maximum limits for aluminium should be established for food additives where relevant, and particularly for calcium phosphates (E 341 (i)-(iii)) intended to be used in food for infants and young children[11], according to the relevant opinion of Scientific Committee on Food expressed on 7 June 1996[12]. In this framework a maximum limit for aluminum in calcium citrate (E 333) should also be established.

(21) The maximum limits for aluminium in calcium phosphates (E 341 (i)-(iii)), disodium diphosphate (E 450 (i)) and calcium dihydrogen diphosphate (E 450 (vii)) should be in accordance with the opinion of the Authority of 22 May 2008[13]. Current limits should be reduced, where this is technically feasible, and where the contribution to the total aluminium intake is significant. In this framework aluminium lakes of individual food colours should be authorised only if technically needed.

(22) Provisions on maximum limits for aluminium in dicalcium phosphate (E 341 (ii)), tricalcium phosphate (E 341 (iii)) and calcium dihydrogen diphosphate (E 450 (vii)) should not cause any disruption of the market, due to a possible lack of supplies.

(23) According to Commission Regulation (EU) No 258/2010 of 25 March 2010 imposing special conditions on the imports of guar gum originating in or consigned from India due to contamination risks by pentachlorophenol and dioxins[14], maximum limits should be set for the contaminant pentachlorophenol in guar gum (E 412).

(24) According to recital 48 of Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs[15] Member States are requested to examine other foodstuffs than the ones included in that Regulation for the occurrence of contaminant 3-MCPD in order to consider the need to set maximum levels for that substance. French authorities have submitted data on high concentrations of 3-MCPD in the food additive glycerol (E 422) and the average use level of this food additive in various food categories. Maximum limits for 3-MCPD in this particular food additive should be set in order to avoid contamination of the final food at a higher than permissible level, taking into account the dilution factor.

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11 As defined in Commission Directive 2006/125/EC of 5 December 2006 on processed cereal-based foods and baby foods for infants and young children (Codified version), OJ L 339, 6.12.2006, p. 16.

12 Opinion on Additives in nutrient preparations for use in infant formulae, follow-on formulae and weaning foods. Reports of the Scientific Committee on food (40th Series), p.13-30, (1997).

13 Scientific Opinion of the Panel on Food Additives, Flavourings, Processing Aids and Food Contact Materials on a request from European Commission on Safety of aluminium from dietary intake. The EFSA Journal (2008) 754, 1-34.

14 OJ L 80, 26.3.2010, p. 28.

15 OJ L 364, 20.12.2006, p. 5.

(25) Due to the development of analytical methods certain current specifications should be updated. The current limit value "not detectable" is linked to the evolution of analytical methodologies and should be replaced by a specific number for additives acid esters of mono- and di-glycerides (E 472 a-f), polyglycerol esters of fatty acids (E 475) and propane-1,2-diol esters of fatty acids (E 477).

(26) Specifications relating to the manufacturing procedure should be updated for citric acid esters of mono- and diglycerides of fatty acids (E 472 c), as the use of alkaline bases is replaced today by the use of their milder acting salts.

(27) The current criterion "free fatty acids" for additives citric acid esters of mono- and diglycerides of fatty acids (E 472 c) and mono and diacetyltartaric acid esters of mono- and diglycerides of fatty acids (E 472 e) is not appropriate. It should be replaced by the criterion "acid value" as the latter expresses better the titrimetric estimation of the free acidic groups. This is in accordance with the 71st report on food additives from JECFA[16] where such change was adopted for mono and diacetyltartaric acid esters of mono- and diglycerides of fatty acids (E 472 e).

(28) The current erroneous description of additive magnesium oxide (E 530) should be corrected according to information submitted by the manufacturers, in order to bring it in line with the Pharmacopoeia Europea[17]. The current maximum value for the reducing matter in additive gluconic acid (E 574) should also be updated as this limit is not technically feasible. For the estimation of the water content of xylitol (E 967) the current method based on "loss on drying", should be replaced by a more appropriate method.

(29) Some current specifications for additive candelilla wax (E 902) should not be taken over to this Regulation since they are erratic. For calcium dihydrogen diphosphate (E 450 (vii)) the current entry concerning P_2O_5 content should be corrected.

(30) In the current entry "assay" for thaumatin (E 957) a calculation factor should be corrected. That factor is to be used in the Kjeldahl method for the estimation of the total content of the substance based on the measurement of nitrogen. The calculation factor should be updated according to the relevant published literature for thaumatin (E 957).

(31) The Authority evaluated the safety of steviol glycosides, as a sweetener and expressed its opinion of 10 March 2010[18]. The use of steviol glycosides, which have been allocated number E 960, has subsequently been permitted on the basis of well defined conditions of use. Therefore specifications should be adopted for this food additive.

(32) Due to a taxonomic change, current specifications for source materials (yeasts) used in the manufacturing of erythritol (E 968) should be updated.

(33) For quillaia extract (E 999) the current specification relating to the pH range should be adjusted in order to bring it in line with JECFA.

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16 WHO Technical Report Series, No 956, 2010.

17 EP 7.0 volume 2, p. 2415- 2416.

18 EFSA Panel on Food Additives and Nutrient Sources (ANS); Scientific Opinion on the safety of steviol glycosides for the proposed uses as a food additive. *The EFSA Journal* (2010); 8(4):1537.

(34) The combination of citric acid and phosphoric acid (which are currently both individually authorised for use in the manufacturing of additive polydextrose (E 1200)), should be allowed, where the final product still complies with the purity specifications, as it improves yields and results to more controllable reaction kinetics. There is no safety concern involved in such amendment.

(35) Unlike for small molecules, the molecular mass of a polymer is not one unique value. A given polymer may have a distribution of molecules with different masses. The distribution may depend on the way the polymer is produced. Polymer physical properties and behaviors are related to the mass and to the distribution of molecules with a certain mass in the mixture. A group of mathematical models describe the mixture in different ways in order to clarify the distribution of molecules in the mixture. Among the different models available, it is recommended in scientific literature to use the weight average molecular weight (Mw) to describe polymers. The specifications for polyvinylpyrrolidone (E 1201) should be adjusted accordingly.

(36) The criterion "Distillation range" referred to in current specifications for propane-1,2 diol (E 1520) leads to contradictory conclusions compared to results from the assay. That criterion should therefore be corrected and renamed into "Distillation test".

(37) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health and neither the European Parliament nor the Council has opposed them,

HAS ADOPTED THIS REGULATION:

Article 1
Specifications for food additives

Specifications for food additives including colours and sweeteners listed in Annex II and III to Regulation (EC) No 1333/2008 are laid down in the Annex to this Regulation.

Article 2
Repeals

Directives 2008/60/EC, 2008/84/EC and 2008/128/EC are repealed with effect from 1 December 2012.

Article 3
Transitional measures

Foodstuffs containing food additives that have been lawfully placed on the market before 1 December 2012, but do not comply with this Regulation, may continue to be marketed until stocks are exhausted.

Article 4
Entry into force

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

It shall apply from 1 December 2012.

However, the specifications laid down in the Annex for additives steviol glycosides (E 960) and basic methacrylate copolymer (E 1205) shall apply from the date of entry into force of this Regulation.

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

COMMISSION DIRECTIVE 2010/59/EU

of 26 August 2010

amending Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients

(Text with EEA relevance)

THE EUROPEAN COMMISSION,

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

Having regard to Directive 2009/32/EC of the European Parliament and of the Council of 23 April 2009 on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients [1] and in particular Article 4 thereof,

Whereas:

(1) Directive 2009/32/EC applies to extraction solvents used or intended for use in the production of foodstuffs or food ingredients. That Directive does not apply to extraction solvents used in the production of food additives, vitamins and other nutritional additives, unless such food additives, vitamins or nutritional additives are listed in its Annex I. The European Food Safety Authority (the Authority) evaluated the safety of dimethyl ether as an extraction solvent to remove fat from animal protein raw materials and expressed its opinion of 29 January 2009 [2]. The Authority concluded that there is no safety concern provided that the maximum residual limit of dimethyl ether is 9 µg/kg of extracted animal proteins. Therefore the use of dimethyl ether as an extraction solvent to remove fat from animal protein raw materials should be authorised under the condition of a maximum residual limit of dimethyl ether of 9 µg/kg in the defatted protein product.

(2) Part III of Annex I to Directive 2009/32/EC does not establish specific residue limits in foodstuffs for methanol and propan-2-ol resulting from the preparation of flavourings. Member States and the Commission pointed out that the general residue limit of 10 mg/kg for methanol and propane-2-ol, as set out in Part II of Annex I to Directive 2009/32/EC, is too strict if applied directly to flavourings.

(3) Therefore specific limits should be set in foodstuffs for methanol and propan-2-ol resulting from their use for the preparation of flavourings from natural flavouring materials. Those limits should be lower than the limit of 10 mg/kg assessed as safe by the Scientific Committee for Food [3], in order to be considered as safe.

(4) The measures provided for in this Directive are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health and neither the European Parliament nor the Council has opposed them,

HAS ADOPTED THIS DIRECTIVE:

Article 1

Annex I to Directive 2009/32/EC is amended in accordance with the Annex to this Directive.

Article 2

1. Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive by 15 September 2011 at the latest. They shall forthwith communicate to the Commission the text of those provisions.

When Member States adopt those provisions, they shall contain a reference to this Directive or be accompanied by such a reference on the occasion of their official publication. Member States shall determine how such reference is to be made.

2. Member States shall communicate to the Commission the text of the main provisions of national law which they adopt in the field covered by this Directive.

Article 3

This Directive shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

[1] OJ L 141, 6.6.2009, p. 3.

[2] Scientific opinion of the panel on Food Contact Materials, Enzymes, Flavourings and Processing aids (CEF) on request from European Commission on the safety in use of dimethyl ether as an extraction solvent. *The EFSA Journal* (2009) 983, 1-13.

[3] Scientific Committee for Food. Second opinion on extraction solvents expressed on 21 June 1991. Food Science and Techniques Reports of the Scientific Committee for Food (29th series), p. 1-11.

Article 4

This Directive is addressed to the Member States.

Done at Brussels, 26 August 2010.

For the Commission
The President
José Manuel BARROSO

ANNEX

Annex I to Directive 2009/32/EC is amended as follows:

1. in Part II the following row is added:

'Dimethyl ether	Preparation of defatted animal protein products	0,009 mg/kg in the defatted protein product'

2. in Part III the following rows are added:

'Methanol	1,5 mg/kg
Propan-2-ol	1 mg/kg'

Agriculture and Horticulture Development Board
AH Allen
APHA
Arla Foods
Bahia Corp
Biocatalysts
British Essence Manufacturers Association
British Frozen Food Federation
British Meat Processors Association
British Retail Consortium
British Soft Drink Association
Campden BRI
Chilled Food Association
CIRFS
City of London
Consumer Focus
FERA
Flexpak
Food Additives and Industry Association
Food and Drink Federation
GSK
Health Food Manufacturers Association
IFST
Innovia Films
Kerry Foods
Leatherhead Food Research
LGR
MAP Technologies
McCormick
Muller
NATCOL
National Farmers Union
NSF-CMI
Pepsico
Phytone
Provision Trade Federation
Sensient
SNACMA
Soil Association
Sustain
Tate and Lyle
Thomson Reuters
TMC Ventures
Unique Ingredients
West Yorkshire Joint Services
Which?
Whitehouse Consulting
Wine and Spirit Trade Association
Worcestershire Scientific Services

The Food Additives (Eng) (Amendment) and the Extraction Solvents in Food (Eng) (Amendment) Regulations 2012: Request for Information on Associated Costs

Industry Questionnaire

Objective

The proposed amendments of the Food Additives Regulation (2009) and the Extraction Solvents Regulation (2011) provide for the execution and enforcement of EC Regulations, which (i) establish an EU list of food additives, (ii) establish an EU list of food additives approved for the use in food additives, food enzymes, food flavourings and nutrients, (iii) set down specifications for the food additives in those lists,, and (iv) correct an omission in the Extraction Solvents in Food Regulations 2011. Following this proposal. The FSA is seeking information on the actual costs and benefits of these changes in order to quantify its impact on industry.

All information provided in response to this questionnaire will be held securely, treated anonymously, and not disclosed to third parties. If you have any queries on this or any other aspect of the questionnaire, please contact Nasreen Shah of the Food Standards Agency's Chemical Safety Division, telephone 020 7276 8553 or e-mail < nasreen.shah@foodstandards.gsi.gov.uk >.

Structure of Questionnaire

The questionnaire is comprised of 2 sections which should take no longer than 15 minutes to complete. ***Section A: Business Profile*** *- looks to gather information on the type and scale of business currently in operation.* ***Section B: Potential Costs to Business*** *– seeks to gather data that is as up to date as possible on the extent to which the legislative changes could impact on the cost to individual businesses and industry.*

Section A: Business Profile

1. What type of food business enterprise would you describe yourself as? [*Choose as many that apply*]	
A) Food Manufacturer	☐
B) Food Retailer	☐
C) Food Additive Manufacturer	☐
D) other (please specify)	

2. What is your average annual <u>turnover</u> of the business? [*Choose only one*]	
A) Less than £100,000	☐
B) £100,000 - £200,000	☐
C) £200,000 - £500,000	☐
D) £500,000 - £1 million	☐
E) £1 million - £2 million	☐
F) £2 million - £ 5 million	☐
G) + £5 million	☐
H) Other (please give an approximation)	£

3. How many Full Time Equivalent employees are there in your business? [*Choose only one*]	
A) Micro (9 or fewer employees)	☐
B) <20 (10- 20 employees)	☐
C) Small (21-50 employees)	☐
D) Medium (51-249 employees)	☐
E) Large (250+ employees)	☐

Section B: Potential Costs to Business

Familiarisation with restrictions

4 (a). Does your business need to familiarise itself with the amendments to the Food Additives Regulations [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 4(a) please go to question 5a

4 (b). If yes, how much time will each member of staff need to invest in familiarising themselves with the Regulations? If possible, would you be able give an indication of the number of staff involved, including their grade? Please complete the table below (continued on page 4):

	Familiarisation Time [*Choose as many that apply*]		*Grade of Staff* [Please complete as many boxes that apply]			
e.g.	*15 minutes*	☒	*Senior Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
e.g.	*30 minutes*	☒	*Quality Control* *No. of Staff* *2*	*Production Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
A	15 minutes	☐	*No. of Staff*	*No. of Staff*	*No. of Staff*	*No. of Staff*
B	30 minutes	☐	*No. of Staff*	*No. of Staff*	*No. of Staff*	*No. of Staff*

	Familiarisation Time [*Choose as many that apply*]	*Grade of Staff* [Please complete as many boxes that apply]			
C	1 hour ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐
D	Other (approximation) ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐

4 (c). Will your business need to disseminate this information to key members of staff? [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 4(c) please go to question 5(a)

4 (d). If yes, how much time will the business need to invest in disseminating this information to key members of staff? [*Choose only one*]

A) 15 minutes	☐
B) 30 minutes	☐
C) 1 hour	☐
D) Other (approximation)	☐

One-off Reformulation Costs

5 (a). Would your business need to reformulate any of its products as a result of these amendments? [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 7(a) please go to question 9

5 (b). If yes, how many products will require re-formulation? Please explain and give approximate range below:

Insert Comments Here

5 (c). How much time will each member of staff need to invest in the reformulation process? If possible would you be able give an indication of the number of staff involved including their grade? Please complete the table below (continued on page 6):

	Reformulation Time [Choose as many that apply]	*Grade of Staff* [Please complete as many boxes that apply]			
e.g.	*1 - 3 hours* ☒	*Senior Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
e.g.	*3 - 5 hours* ☒	*Quality Control* *No. of Staff* *2*	*Production Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
A	1 - 3 hours ☐	*No. of Staff*	*No. of Staff*	*No. of Staff*	*No. of Staff*

	Reformulation Time [Choose as many that apply]	*Grade of Staff* [Please complete as many boxes that apply]			
B	3 - 5 hours ☐				
		No. of Staff	*No. of Staff*	*No. of Staff*	*No. of Staff*
C	5 - 7 hours ☐				
		No. of Staff	*No. of Staff*	*No. of Staff*	*No. of Staff*
D	Other (approximation)				
		No. of Staff	*No. of Staff*	*No. of Staff*	*No. of Staff*

5 (d). Can you give us an indication of the <u>cost</u> associated with any reformulation in cases where more restrictive legislative provisions have been introduced? [*Choose only one*]

A) Less than £1, 000	☐
B) £1, 000 - £5, 000	☐
C) £5, 000 - £10, 000	☐
D) £10, 000 - £15, 000	☐
E) £20, 000 +	☐
H) Other (please give an approximation)	£

Ongoing Costs of Raw Materials

6 (a). If you responded yes to question 5(a), will reformulation have an impact on the cost of sourcing raw materials? [*Cross where applicable*]

Yes	☐
No	☐

6 (b). If yes, can you give an estimate of the potential cost or savings associated with sourcing these raw materials? Please give approximate costs/savings below? [*Choose only one*]

	Costs	Savings
A) Less than £1, 000	☐	☐
B) £1, 000 - £5, 000	☐	☐
C) £5, 000 - £10, 000	☐	☐
D) £10, 000 - £15, 000	☐	☐
E) £20, 000 +	☐	☐
H) Other (please give an approximation)	£	£

Re-labelling Costs

7 (a). Will your business need to re-label any of its products as result of these restrictions? [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 7(a) please go to question 8

7 (b). If yes, can you give us an indication of the potential <u>cost</u> associated with any relabeling? [*Choose only one*]	
A) Less than £1, 000	☐
B) £1, 000 - £3, 000	☐
C) £4, 000 - £6, 000	☐
D) £7, 000 - £9, 000	☐
E) £10, 000 +	☐
F) Other (please give an approximation)	£

<u>Market Share and Revenue</u>

8. What impact is this restriction likely to have on the current market share of your business? Please explain and give approximate costs (potential loss of turnover/ sales revenue) below:
Insert Comments Here

<u>Other Comments</u>

9. Any other comments and/ or information you wish to provide that are relevant to the proposed Food Additives (England) (Amendment) and the Extraction Solvents in Food (England) (Amendment) Regulations 2012? Please explain and give approximate costs/benefits below:
Insert Comments Here

The Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012: Request for Information on Associated Costs

Enforcement Authority Questionnaire

Objective

The proposed amendments of the Food Additives Regulations (2009) and the Extraction Solvents in Food (Amendment) (England) Regulations (2011) provide for the execution and enforcement of EC Regulations, which (i) establish an EU list of food additives, (ii) establish an EU list of food additives approved for the use in food additives, food enzymes, food flavourings and nutrients, (iii) set down specifications for the food additives in those lists. In addition they correct an omission from the Extraction Solvents in Food (Amendment) (England) Regulations 2011. Following this proposal, the FSA is seeking information on the actual costs and benefits of these changes in order to quantify its impact on enforcement authorities.

All information provided in response to this questionnaire will be held securely, treated anonymously, and not disclosed to third parties. If you have any queries on this or any other aspect of the questionnaire, please contact Nasreen Shah of the Food Standards Agency's Chemical Safety Division, telephone 020 7276 8553 or e-mail < nasreen.shah@foodstandards.gsi.gov.uk >.

Structure of Questionnaire

The questionnaire is comprised of 9 questions; seeking to gather data that is as up to date as possible on the extent to which the legislative changes could impact on the cost to Local Authorities and enforcement bodies. The questionnaire should take no longer than 10 minutes to complete.

Section A: Potential Costs to Enforcement Authorities

Familiarisation with restrictions

1 (a). Does your Local Authority need to familiarise itself with the amendments to the Food Additives Regulations? [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 1(a) please go to question 2

1 (b). If yes, how much time will each member of staff need to invest in familiarising themselves with the Regulation? If possible, would you be able give an indication of the number of staff involved, including their grade? Please complete the table below (continued on page 3):

	Familiarisation Time [*Choose as many that apply*]		*Grade of Staff* [Please complete as many boxes that apply]			
e.g.	*15 minutes*	☒	*Senior Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
e.g.	*30 minutes*	☒	*Quality Control* *No. of Staff* *2*	*Production Manager* *No. of Staff* *1*	*n/a* *No. of Staff* *n/a*	*n/a* *No. of Staff* *n/a*
A	15 minutes	☐	*No. of Staff*	*No. of Staff*	*No. of Staff*	*No. of Staff*
B	30 minutes	☐	*No. of Staff*	*No. of Staff*	*No. of Staff*	*No. of Staff*

	Familiarisation Time [*Choose as many that apply*]	*Grade of Staff* [Please complete as many boxes that apply]			
C	1 hour ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐
D	Other (approximation) ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐	*No. of Staff* ☐

1 (c). Will your Local Authority need to disseminate this information to key members of staff? [*Cross where applicable*]

Yes	☐
No	☐

If you have chosen NO to question 1(c) please go to question 2

1 (d). If yes, how much time will your Local Authority need to invest in disseminating this information to key members of staff? [*Choose only one*]

A) 15 minutes	☐
B) 30 minutes	☐
C) 1 hour	☐
D) Other (approximation)	☐

Staff Training Costs

2 (a). Will your Local Authority incur any staff training costs as result of these amendments? [*Cross where applicable*]	
Yes	☐
No	☐

If you have chosen NO to question 2(a) please go to question 3

2 (b). If yes, can you give us an indication of the potential cost associated with staff training? [*Choose only one*]	
A) Less than £1, 000	☐
B) £1, 000 - £3, 000	☐
C) £4, 000 - £6, 000	☐
D) £7, 000 - £9, 000	☐
E) £10, 000 +	☐
F) Other (please give an approximation)	£

Costs of Enforcement

3 (a). Will your Local Authority incur any staff additional costs of enforcement as result of these amendments? [*Cross where applicable*]	
Yes	☐
No	☐

If you have chosen NO to question 3(a) please go to question 4

3 (b). If yes, can you give us an indication of the potential additional cost associated with enforcement? [*Choose only one*]	
A) Less than £1, 000	☐
B) £1, 000 - £3, 000	☐
C) £4, 000 - £6, 000	☐
D) £7, 000 - £9, 000	☐
E) £10, 000 +	☐
F) Other (please give an approximation)	£

Other Comments

4. Any other comments and/ or information you wish to provide that are relevant to the proposed Food Additives (England) (Amendment) and the Extraction Solvents in Food (Amendment) (England) Regulations 2012? Please explain and give approximate costs/benefits below:
Insert Comments Here