

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
0	GENERAL PROVISIONS		
0.1	Preparations of food additives		
	<i>Additives in Schedules 3 & 4 must not be added to preparations of food additives unless expressly permitted below.</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
216	Propyl p-hydroxybenzoate (propylparaben)	2500 mg/kg	
218	Methyl p-hydroxybenzoate (methylparaben)	2500 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	
304	Ascorbyl palmitate	GMP	
306	To be deleted 11 October 2014 Tocopherols concentrate mixed	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
385	Calcium disodium EDTA	500 mg/kg	
	baking compounds		
541	Sodium aluminium phosphate	GMP	
	colourings		
-	Additives in Schedules 3 and 4 Ethanol	GMP	
	flavourings		
-	Additives in Schedules 3 and 4 Benzyl alcohol	500 mg/kg	In the final food
-	Ethanol	GMP	
-	Ethyl acetate	GMP	
-	Glycerol diacetate	GMP	
-	Glyceryl monoacetate	GMP	
-	Isopropyl alcohol	1000 mg/kg	In the final food
320	Butylated hydroxyanisole	1000 mg/kg	
1505	Triethyl citrate	GMP	
	renneting enzymes		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000 mg/kg	
1	DAIRY PRODUCTS (EXCLUDING BUTTER AND BUTTER FATS)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	<i>Additives in Schedules 2,3 & 4 must not be added to liquid milk (including buttermilk) unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT goat milk only
1.1.2	Liquid milk products and flavoured liquid milk*		
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	115 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
1.1.3	Liquid milk to which phytosterols, phytosterols or their esters have been added		
401	Sodium alginate	2000 mg/kg	
407	Carrageenan	2000 mg/kg	
412	Guar gum	2000 mg/kg	
471	Mono- and diglycerides of fatty acids	2000 mg/kg	
460	Microcrystalline cellulose	5000 mg/kg	
1.2	Fermented and renneted milk products		
1.2.1	Fermented milk and renneted milk		
	<i>Additives in Schedules 2, 3 & 4 must not be added to fermented milk and renneted milk</i>		
1.2.2	Fermented milk products and renneted milk products*		
160b	Annatto extracts	60 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	60 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
1.3	Condensed milk and evaporated milk*		

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SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
1.4	Cream and cream products		
1.4.1	Cream, reduced cream and light cream		
	<i>Additives in Schedules 2, 3 & 4 must not be added to cream, reduced cream and light cream unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT creams and creams receiving equivalent or greater heat treatments only
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)*		
234	Nisin	10	mg/kg
	whipped thickened light cream		
475	Polyglycerol esters of fatty acids	5000	mg/kg
1.5	Dried milk, milk powder, cream powder*		
304	Ascorbyl palmitate	5000	mg/kg
320	Butylated hydroxyanisole	100	mg/kg
343	Magnesium phosphates	10000	mg/kg
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10000	mg/kg
542	Bone phosphate	1000	mg/kg
555	Potassium aluminium silicate	GMP	
1.6	Cheese and cheese products*		
160b	Annatto extracts	50	mg/kg
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	mg/kg
			on cheese surfaces, based on individual cheese weight calculated as nitrate ion
251 252	Nitrates (potassium and sodium salts)	50	mg/kg
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10000	mg/kg
560	Potassium silicate	10000	mg/kg
1.6.1	Soft cheese, cream cheese and processed cheese		
243	Ethyl lauroyl arginate	400	mg/kg
	Mozzarella cheese		
243	Ethyl lauroyl arginate	200	mg/kg
1.6.2	Hard cheese and semi-hard cheese		
243	Ethyl lauroyl arginate	1	mg/cm ²
			applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
2 EDIBLE OILS AND OIL EMULSIONS			
160b	Annatto extracts	20 mg/kg	
304	Ascorbyl palmitate	GMP	
To be deleted 11 October 2014			
306	Tocopherols concentrate mixed	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	100 mg/kg	
2.1 Edible oils essentially free of water*			
475	Polyglycerol esters of fatty acids	20000 mg/kg	shortening only
476	Polyglycerol esters of interesterified ricinoleic acids	20000 mg/kg	shortening only
900a	Polydimethylsiloxane	10 mg/kg	frying oils only
olive oil			
<i>Additives in Schedules 3 & 4 must not be added to olive oil.</i>			
2.2 Oil emulsions (water in oil)			
2.2.1 Oil emulsions (>80% oil)			
2.2.1.1 Butter			
<i>Additives must not be added to butter unless expressly permitted below</i>			
160a	Carotenes	GMP	
160b	Annatto extracts	20 mg/kg	
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2 Butter products*			
2.2.1.3 Margarine and similar products*			
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
2.2.2	Oil emulsions (<80% oil)*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
3	ICE CREAM AND EDIBLE ICES*		
123	Amaranth	290 mg/kg	
160b	Annatto extracts	25 mg/kg	
950	Acesulphame potassium	1000 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	200 mg/kg	
962	Aspartame-acesulphame salt	2200 mg/kg	
	Ice confection sold in liquid form		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
4	FRUITS AND VEGETABLES (INCLUDING FUNGI, NUTS, SEEDS, HERBS AND SPICES)		
4.1	Unprocessed fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to unprocessed fruits and vegetables unless expressly permitted below</i>		
	<i>Permissions for sulphur dioxide when used as an agricultural chemical are contained in Standard 1.4.2</i>		
4.1.1	Untreated fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to unprocessed fruits and vegetables.</i>		
4.1.2	Surface treated fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to surface treated fruits and vegetables unless expressly permitted below</i>		
342	Ammonium phosphates	GMP	

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
473	Sucrose esters of fatty acids	100 mg/kg	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
citrus fruit			
914	Oxidised polyethylene	250 mg/kg	
1520	Propylene glycol	30000 mg/kg	
walnut and pecan nut kernels			
304	Ascorbyl palmitate	GMP mg/kg	
320	Butylated hydroxyanisole	70 mg/kg	
321	Butylated hydroxytoluene	70 mg/kg	
4.1.3	Fruits and vegetables that are peeled, cut, or both peeled and cut		
	<i>Additives in Schedules 3 & 4 must not be added to peeled and/or cut fruits and vegetables unless expressly permitted below</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	
products for manufacturing purposes			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	apples and potatoes only
root and tuber vegetables			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to frozen unprocessed fruits and vegetables unless expressly permitted below</i>		
frozen avocado			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
4.3	Processed fruits and vegetables*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20 mg/kg	ginger only
mushrooms in brine or water and not commercially sterile			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500 mg/kg	

Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over.

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
preserved cherries known as maraschino cherries, cocktail cherries or glace cherries			
127	Erythrosine	200 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
tomato products pH < 4.5			
234	Nisin	GMP	
4.3.1 Dried fruits and vegetables*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
desiccated coconut			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	160 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
products made from bleached vegetables			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750 mg/kg	
4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers*			
512	Stannous chloride	100 mg/kg	asparagus not in direct contact with tin only
950	Acesulphame potassium	500 mg/kg	
952	Cyclamates	1350 mg/kg	
954	Saccharin	110 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
4.3.4 Fruit and vegetable spreads including jams, chutneys and related products*			
123	Amaranth	290 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	1000 mg/kg	
954	Saccharin	1500 mg/kg	
956	Alitame	300 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	

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INS Number	Additive Name	Max Permitted Level	Qualifications
low joule chutneys, low joule jams and low joule spreads			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285 mg/kg	
960	Steviol glycosides	450 mg/kg	
4.3.5 Candied fruits and vegetables*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2000 mg/kg	
4.3.6 Fruit and vegetable preparations including pulp*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
234	Nisin	GMP	
960	Steviol glycosides	210 mg/kg	
chilli paste			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000 mg/kg	
fruit and vegetable preparations for manufacturing purposes			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
4.3.7 Fermented fruit and vegetable products*			
lactic acid fermented fruits and vegetables*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
4.3.8 Other fruit and vegetable based products*			
dried instant mashed potato			
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100 mg/kg	
imitation fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium	400 mg/kg	

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INS Number	Additive Name	Max Permitted Level	Qualifications
220 221 222 223 224 225 228	benzoates Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
rehydrated legumes			
243	Ethyl lauroyl arginate	200 mg/kg	
5	CONFECTIONERY		
123	Amaranth	300 mg/kg	
160b	Annatto extracts	25 mg/kg	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2000 mg/kg	Clause 4 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum
951	Aspartame	10000 mg/kg	
955	Sucralose	2500 mg/kg	
956	Alitame	300 mg/kg	
961	Neotame	300 mg/kg	
962	Aspartame-acesulphame salt	4500 mg/kg	
fruit filling for confectionery containing not less than 200 g/kg of fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
5.1	Chocolate and cocoa products		
	<i>Additives in Schedules 3 & 4 must not be added to chocolate and cocoa products unless expressly permitted below</i>		Colours permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
477	Propylene glycol esters of fatty acids	4000 mg/kg	
960	Steviol glycosides	550 mg/kg	
5.2	Sugar confectionery*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
960	Steviol glycosides	1100 mg/kg	
bubble gum and chewing gum			
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	200 mg/kg	
low joule chewing gum			
952	Cyclamates	20000 mg/kg	
954	Saccharin	1500 mg/kg	

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INS Number	Additive Name	Max Permitted Level	Qualifications
5.3	not assigned		
5.4	icings and frostings*		
127	Erythrosine	2 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
6	CEREALS AND CEREAL PRODUCTS		
6.1	Cereals (whole and broken grains)		
	<i>Additives in Schedules 2,3 & 4 must not be added to cereals (whole and broken grains) unless expressly permitted below</i>		
471	Mono- and diglycerides of fatty acids	GMP	precooked rice only
6.2	Flours, meals and starches		
	<i>Additives in Schedules 2,3 & 4 must not be added to flours, meals and starches</i>		note: flour, meal and starch products (e.g. self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8.
6.3	Processed cereal and meal products*		
160b	Annatto extracts	100 mg/kg	extruded and/or puffed cereal products only
960	Steviol glycosides	250 mg/kg	
6.3.1	Cooked rice		
243	Ethyl lauroyl arginate	200 mg/kg	
6.4	Flour products (including noodles and pasta)*		
160b	Annatto extracts	25 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	Flour products that are cooked on hot plates only e.g. crumpets, pikelets, and flapjacks. Cooked pasta and noodles only
234	Nisin	250 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level		Qualifications	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2000	mg/kg		
950	Acesulphame potassium	200	mg/kg		
956	Alitame	200	mg/kg		
962	Aspartame-acesulphame salt	450	mg/kg		
7	BREADS AND BAKERY PRODUCTS*				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200	mg/kg		
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4000	mg/kg		
7.1	Breads and related products*				
	fancy breads				
960	Steviol glycosides	160	mg/kg		
7.2	Biscuits, cakes and pastries*				
160b	Annatto extracts	25	mg/kg		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg		
475	Polyglycerol esters of fatty acids	15000	mg/kg	cake only	
950	Acesulphame potassium	200	mg/kg		
956	Alitame	200	mg/kg		
960	Steviol glycosides	160	mg/kg		
962	Aspartame-acesulphame salt	450	mg/kg		
8	MEAT AND MEAT PRODUCTS (INCLUDING POULTRY AND GAME)				
8.1	Raw meat, poultry and game				
	<i>Additives in Schedules 2,3 & 4 must not be added to raw meat, poultry and game unless expressly permitted below</i>				
	poultry				
262	Sodium acetates	5000	mg/kg		
8.2	Processed meat, poultry and game products in whole cuts or pieces*				
234	Nisin	12.5	mg/kg		
243	Ethyl lauroyl arginate	200	mg/kg		
	commercially sterile canned cured meat				
249 250	Nitrites (potassium and sodium salts)	50	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite	
	cured meat				
249 250	Nitrites (potassium and sodium salts)	125	mg/kg		
	dried meat				

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SCHEDULE 1

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INS Number	Additive Name	Max Permitted Level	Qualifications
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
slow dried cured meat			
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	
8.3 Processed comminuted meat, poultry and game products*			
160b	Annatto extracts	100 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
234	Nisin	12.5 mg/kg	
243	Ethyl lauroyl arginate	315 mg/kg	
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
fermented, uncooked processed comminuted meat products			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
235	Pimaricin (natamycin)	1.2 mg/dm ²	when determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
sausage and sausage meat containing raw, unprocessed meat			
<i>Additives must not be added to sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i>			
-	Additives in Schedule 2		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
243	Ethyl lauroyl arginate	315 mg/kg	
8.4 Edible casings*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	

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INS Number	Additive Name	Max Permitted Level	Qualifications
8.5	Animal protein products*		
9	FISH AND FISH PRODUCTS		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)		
	<i>Additives in Schedules 2,3&4 must not be present in unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below</i>		
	frozen fish		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400 mg/kg	
315 316	Erythorbic acid and sodium erythorbate	400 mg/kg	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	
	uncooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products*		
	cooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
	roe		
123	Amaranth	300 mg/kg	
9.3	Semi preserved fish and fish products*		
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2500 mg/kg	
243	Ethyl lauroyl arginate	400 mg/kg	

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roe			
123	Amaranth	300 mg/kg	
9.4	Fully preserved fish including canned fish products*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
385	Calcium disodium EDTA	250 mg/kg	
canned abalone (paua)			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
roe			
123	Amaranth	300 mg/kg	
10	EGGS AND EGG PRODUCTS		
10.1	Eggs		
	<i>Additives in Schedules 2,3 & 4 must not be added to eggs</i>		
10.2	Liquid egg products		
	<i>Additives in Schedules 3 & 4 must not be added to liquid egg products unless expressly permitted below</i>		
234 1505	Nisin Triethyl citrate	GMP 1250 mg/kg	liquid white only
10.3	Frozen egg products		
	<i>Additives in Schedules 3 & 4 must not be added to frozen egg products</i>		
10.4	Dried or heat coagulated egg products		
	<i>Additives in Schedules 3 & 4 must not be added to dried or heat coagulated egg products</i>		
11	SUGARS, HONEY AND RELATED PRODUCTS		
11.1	Sugar		
	<i>Additives in Schedules 2,3 & 4 must not be added to sugar unless expressly permitted below</i>		
460	Cellulose, microcrystalline and powdered	GMP	
rainbow sugar*			
-	Additives in Schedules 2,3 and 4		

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
11.2	Sugars and syrups		
	<i>Additives in Schedules 2,3 & 4 must not be added to sugars and syrups unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450 mg/kg	
11.3	Honey and related products		
	<i>Additives in Schedules 2,3 & 4 must not be added to honey and related products</i>		
11.3.1	Dried honey		
-	Additives in Schedule 2		
11.4.	Tabletop sweeteners*		
636	Maltol	GMP	
637	Ethyl maltol	GMP	
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners – liquid preparation*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	Tabletop sweeteners – tablets or powder or granules packed in portion sized packages*		
954	Saccharin	GMP	
12	SALTS AND CONDIMENTS		
12.1	Salt and salt substitutes		
12.1.1	Salt		
	<i>Additives in Schedules 2,3 & 4 must not be added to salt unless expressly permitted below</i>		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50 mg/kg	total of sodium and potassium ferrocyanide
536	Potassium ferrocyanide	50 mg/kg	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
556	Calcium aluminium silicate	GMP	
12.1.2	Reduced sodium salt mixture *		
12.1.3	Salt substitute*		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	not assigned		
12.3	Vinegars and related products		
	<i>Additives in Schedules 2 & 4 must not be added to vinegars and related products unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	mg/kg
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	mg/kg
315 316	Erythorbic acid and sodium erythorbate	100	mg/kg
-	Flavourings, excluding quinine and caffeine		
12.4	not assigned		
12.5	Yeast and yeast products		
	<i>Colours in Schedule 4 must not be added to yeast and yeast related products unless expressly permitted below</i>		
	dried yeast		
12.6	Vegetable protein products		
	<i>Colours in Schedule 4 must not be added to vegetable protein products</i>		
13	SPECIAL PURPOSE FOODS		
13.1	Infant formula products		
	<i>Additives in Schedules 2,3 & 4 must not be added to infant formula products unless expressly permitted below</i>		
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10	mg/L
306	To be deleted 11 October 2014 Tocopherols concentrate mixed	10	mg/L
307b	Tocopherols concentrate, mixed	10	mg/L
322	Lecithin	5000	mg/L
330	Citric acid	GMP	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1000 mg/L	
412	Guar gum	1000 mg/L	
471	Mono- and diglycerides of fatty acids	4000 mg/L	
526	Calcium hydroxide	GMP	
soy-based infant formula			
1412	Distarch phosphate	5000 mg/L	<div style="border: 1px solid black; width: 40px; height: 40px; display: inline-block;"></div> Clause 6 (1) applies mg/L
1413	Phosphated distarch phosphate	5000	
1414	Acetylated distarch phosphate	5000	
1440	Hydroxypropyl starch	25000	
liquid infant formula products			
407	Carrageenan	300 mg/L	
infant formula products for specific dietary use based on protein substitutes			
407	Carrageenan	1000 mg/L	
471	Mono- and diglycerides of fatty acids	5000 mg/L	
472c	Citric and fatty acid esters of glycerol	9000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25000 mg/L	<div style="border: 1px solid black; width: 40px; height: 40px; display: inline-block;"></div> Clause 6(1) applies mg/L
1413	Phosphated distarch phosphate	25000	
1414	Acetylated distarch phosphate	25000	
1440	Hydroxypropyl starch	25000	
13.2	Foods for infants		
	<i>Additives in Schedules 2,3 & 4 must not be added to foods for infants unless expressly permitted below</i>		
-	Flavourings, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5000 mg/kg	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2000 mg/kg	
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500 mg/kg	
304	Ascorbyl palmitate	100 mg/kg	
To be deleted 11 October 2014			
306	Tocopherols concentrate, mixed	300 mg/kg	of fat
307	Tocopherols, d-alpha-, concentrate	300 mg/kg	of fat
307b	Tocopherols concentrate, mixed	300 mg/kg	of fat"
322	Lecithin	1500 mg/kg	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10000 mg/kg	
410	Locust bean (carob bean) gum	10000 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
412	Guar gum	10000 mg/kg	
414	Gum arabic (Acacia)	10 mg/kg	
415	Xanthan gum	10000 mg/kg	
440	Pectin	10000 mg/kg	
471	Mono- and diglycerides of fatty acids	5000 mg/kg	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750 mg/kg	mg/kg in total
1412	Distarch phosphate	50000	
1413	Phosphated distarch phosphate	50000	
1414	Acetylated distarch phosphate	50000	
1422	Acetylated distarch adipate	50000	
1440	Hydroxypropyl starch	50000	
13.3 Formula meal replacements and formulated supplementary foods*			
950	Acesulphame potassium	500 mg/kg	
956	Alitame	85 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
13.4 Formulated supplementary sports foods*			
123	Amaranth	300 mg/kg	
160b	Annatto extracts	100 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
13.4.1 Solid formulated supplementary sports foods*			
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
280	Propionic acid	400 mg/kg	
281	Sodium propionate	400 mg/kg	
282	Calcium propionate	400 mg/kg	
13.4.2 Liquid formulated supplementary sports foods*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
13.5 Food for special medical purposes*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1500 mg/kg	
338	Phosphoric acid	GMP	Permitted for use as an acidity regulator
524	Sodium hydroxide	GMP	Permitted for use as an acidity regulator

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
525	Potassium hydroxide	GMP	Permitted for use as an acidity regulator
950	Acesulphame potassium	450 mg/kg	
954	Saccharin	200 mg/kg	
962	Aspartame-acesulphame salt	450 mg/kg	
13.5.1 Liquid food for special medical purposes*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
13.5.2 Food for special medical purposes other than liquids*			
123	Amaranth	300 mg/kg	
160b	Annatto extracts	25 mg/kg	
14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES			
14.1 Non-alcoholic beverages			
14.1.1 Waters			
14.1.1.1 Mineral water			
<i>Additives in Schedules 2,3 & 4 must not be added to mineral water unless expressly permitted below</i>			
290	Carbon dioxide	GMP	
14.1.1.2 Carbonated, mineralised and soda waters*			
14.1.2 Fruit and vegetable juices and fruit and vegetable juice products			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
243	Ethyl lauroyl arginate	50 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
14.1.2.1 Fruit and vegetable juices			
<i>Additives in Schedules 2,3 & 4 must not be added to fruit and vegetable juices unless expressly permitted below</i>			
270	Lactic acid	GMP	applies to fruit and vegetable juices separated by mechanical means only
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
coconut milk coconut cream and coconut syrup			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
tomato juices pH < 4.5			
234	Nisin	GMP	
14.1.2.2 Fruit and vegetable juice products*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
fruit drink			
385	Calcium disodium EDTA	33 mg/kg	carbonated products only
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
low joule fruit and vegetable juice products			
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	400 mg/kg	
954	Saccharin	80 mg/kg	
960	Steviol glycosides	125 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
soy bean beverage (plain or flavoured)			
960	Steviol glycosides	100 mg/kg	Plain soy bean beverage only
960	Steviol glycosides	200 mg/kg	Flavoured soy bean beverage only
14.1.3 Water based flavoured drinks*			
-	Quinine	100 mg/kg	tonic drinks, bitter drinks and quinine drinks only
123	Amaranth	30 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
243	Ethyl lauroyl arginate	50 mg/kg	
385	Calcium disodium EDTA	33 mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
950	Acesulphame potassium	3000 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
952	Cyclamates	350 mg/kg	
954	Saccharin	150 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	200 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
electrolyte drink and electrolyte drink base			
-	Aspartame	150 mg/kg	
950	Acesulphame potassium	150 mg/kg	
962	Aspartame-acesulphame salt	230 mg/kg	
kola type drinks			
-	Caffeine	145 mg/kg	
338	Phosphoric acid	570 mg/kg	
14.1.3.1 Brewed soft drink*			
950	Acesulphame potassium	1000 mg/kg	Clause 4 limits do not apply
951	Aspartame	1000 mg/kg	
952	Cyclamates	400 mg/kg	
954	Saccharin	50 mg/kg	
955	Sucralose	250 mg/kg	
956	Alitame	40 mg/kg	
957	Thaumatococcus	GMP	
962	Aspartame-acesulphame salt	1500 mg/kg	
14.1.4 Formulated Beverages*			
123	Amaranth	30 mg/kg	products containing fruit or vegetable juice only
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
281	Sodium propionate	GMP	products containing fruit or vegetable juice only
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	33 mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
950	Acesulphame potassium	3000 mg/kg	Clause 4 limits do not apply
951	Aspartame	GMP	
954	Saccharin	150 mg/kg	
955	Sucralose	GMP	
956	Alitame	40 mg/kg	
957	Thaumatococcus	GMP	
960	Steviol glycosides	200 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
961	Neotame	GMP	Clause 4 limits do not apply
962	Aspartame-acesulphame salt	6800 mg/kg	
14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products			
<i>Additives in Schedules 3 & 4 must not be added to coffee, coffee substitutes, tea, herbal infusions and similar products</i>			
950	Acesulphame potassium	500 mg/kg	
960	Steviol glycosides	100 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
14.2 Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)			
14.2.1 Beer and related products			
<i>Additives in Schedules 2,3 & 4 must not be added to beer and related products unless expressly permitted below</i>			
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
234	Nisin	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
-	Flavourings, excluding quinine and caffeine	GMP	
14.2.2 Wine, sparkling wine and fortified wine			
<i>Additives in Schedules 2,3 & 4 must not be added to wine, sparkling wine and fortified wine unless expressly permitted below</i>			
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
301	Sodium ascorbate	GMP	
302	Calcium ascorbate	GMP	
315	Erythorbic acid	GMP	
316	Sodium erythorbate	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
466	Sodium carboxymethylcellulose	GMP	Wine and sparkling wine only
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
636	Maltol	250 mg/kg	Wine made with other than <i>Vitis vinifera</i> grapes only
637	Ethyl maltol	100 mg/kg	Wine made with other than <i>Vitis vinifera</i> grapes only
-	Yeast mannoproteins	400 mg/kg	
wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	400 mg/kg	
wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250 mg/kg	
14.2.3 Wine based drinks and reduced alcohol wines*			
-	Quinine	300 mg/kg	
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
175	Gold	100 mg/kg	
14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)			
<i>Additives in Schedules 2,3 & 4 must not be added to fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below</i>			
150a	Caramel I – plain	1000 mg/kg	
150b	Caramel II – caustic sulphite process	1000 mg/kg	
150c	Caramel III – ammonia process	1000 mg/kg	
150d	Caramel IV – ammonia sulphite process	1000 mg/kg	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	
14.2.4.1 Fruit and vegetable wine products*			
14.2.5 Spirits and liqueurs*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
14.3 Alcoholic beverages not included in item 14.2*			
-	Quinine	300 mg/kg	
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250 mg/kg	
342	Ammonium phosphates	GMP	
20 MIXED FOODS*			
20.1 Beverages*			
160b	Annatto extracts	10 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
20.2	Food other than beverages*		
160b	Annatto extracts	25 mg/kg	
	custard mix, custard powder and blancmange powder		
950	Acesulphame potassium	500 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	80 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
	jelly		
123	Amaranth	300 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	100 mg/kg	
952	Cyclamates	1600 mg/kg	
954	Saccharin	160 mg/kg	
960	Steviol glycosides	260 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
	dairy and fat based desserts, dips and snacks		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700 mg/kg	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	400 mg/kg	
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	150 mg/kg	dairy and fat based dessert products only
962	Aspartame-acesulphame salt	1100 mg/kg	
	sauces and toppings (including mayonnaises and salad dressings)		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75 mg/kg	
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
475	Polyglycerol esters of fatty acids	20000 mg/kg	
480	Dioctyl sodium sulphosuccinate	50 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	1000 mg/kg	
954	Saccharin	1500 mg/kg	
960	Steviol glycosides	320 mg/kg	
956	Alitame	300 mg/kg	

***Additives in Schedules 2, 3 and 4 are permitted**

SCHEDULE 1

Permitted uses of food additives by food type

INS Number	Additive Name	Max Permitted Level	Qualifications
962	Aspartame-acesulphame salt	6800 mg/kg	
soup bases (the max permitted levels apply to soup made up as directed)			
950	Acesulphame potassium	3000 mg/kg	
954	Saccharin	1500 mg/kg	
956	Alitame	40 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	

Editorial note:

The permissions for food additive Tocopherols concentrate, mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the *Food Standards (Proposal P1021 – Code Maintenance X) Variation*.

***Additives in Schedules 2, 3 and 4 are permitted**