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REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
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2008年3月31日 欧盟官方杂志 L354/16

(EC) 欧洲议会和理事会关于食品添加剂 第 1333/2008 号法规 (与欧洲经济区相关的文本)

2008年12月16日

欧洲议会和欧盟理事会，考虑到建立欧洲共同体的条约，特别是第 95 条；考虑到委员会的提议；考虑到欧洲经济和社会委员会的意见 ⁽¹⁾，根据条约第 251 条规定的程序行事 ⁽²⁾

鉴于：

(1) 安全和有益健康的食物的自由运动是内部市场的重要方面，对公民的健康和福祉以及其社会和经济利益做出了重大贡献。

(2) 在追求社区政策时，应确保对人类生活和健康的高度保护。

(3) 该法规取代了允许用于食品的食品添加剂的先前指令和决定，以确保内部市场的有效运作，同时确保对人类健康的高度保护和高水平的消费者保护，包括保护消费者利益通过全面而精简的程序。

(4) 该法规使社区中食品中食品添加剂的使用统一。这包括在 1989 年 5 月 3 日在理事会指令 89/398/EEC 涵盖的食品中使用食品添加剂，以涉及与特定营养用途的食品有关的成员国法律的近似⁽³⁾用于肉类的健康标记以及鸡蛋的装饰和冲压。它还可以使食品添加剂在食品添加剂和食品酶中的使用统一，从而确保其安全性和质量并促进其存储和使用。以前尚未在社区层面受到监管。

(5) 食品添加剂是通常不作为食物本身食用的物质，而是出于本法规中描述的技术目的而故意添加到食物中，例如保存食物。该法规应涵盖所有食品添加剂，因此，鉴于科学进步和技术发展，应更新官能类别的列表。但是，当物质用于赋予风味和/或味道或营养目的（例如盐替代品，维生素和矿物质）时，不应将其视为食品添加剂。此外，被认为是用于技术功能的食物的物质，例如用于着色和食物酶的氯化钠或藏红花，也不应属于该调节的范围。然而，从食品和其他旨在最终食物中具有技术作用的食物和其他天然材料的制剂，并且相对于营养或芳香族成分，应选择性地提取成分（例如颜料）获得，应视为添加剂，含义添加剂。这个法规。最后，欧洲议会的第 1332/2008 号法规（EC）涵盖了

食品酶，并在 2008 年 12 月 16 日在食品酶的理事会上涵盖。食品酶涵盖欧洲议会的第 1332/2008 号法规和 2008 年 12 月 16 日理事会的食品。食品酶涵盖了欧洲议会的第 1332/2008 号法规和 2008 年 12 月 16 日理事会的食品。⁽⁴⁾ 不包括该法规的应用。

(6) 该法规不应涵盖该法规不应涵盖食物本身，而是故意用作食物的食物的食物，仅作为最终食物中的残留物，并且在最终产品（加工辅助工具）中没有技术作用。

(7) 只有在符合本法规中规定的标准时，才应批准和使用食品添加剂。食品添加剂必须在使用时安全，必须有技术的使用需求，并且它们的使用不得误导消费者，并且必须对消费者有益。误导消费者包括但不限于与性质，新鲜度，所使用的成分质量，产品或生产过程的自然性或产品的营养质量有关的问题，包括其水果和蔬菜含量。食品添加剂的批准还应考虑到与正在考虑的问题有关的其他因素，包括社会，经济，传统，道德和环境因素，预防原则和控制的可行性。食品添加剂的使用和最大水平应考虑到其他来源的食物添加剂的摄入量以及特殊消费群体（例如过敏消费者）对食品添加剂的接触。

(8) 品添加剂必须遵守批准的规格，该规范应包括信息以充分确定食品添加剂，包括来源，并描述可接受的纯度标准。以前针对委员会指令中的食品添加剂开发的规格 95/31/EC（1995 年 7 月 5 日）制定了有关甜味剂的特定纯度标准⁽⁵⁾，委员会指令 95/45/EC 1995 年 7 月 26 日，奠定了特定的特定标准。1996 年 12 月 2 日在食品⁽⁶⁾和委员会指令 96/77/EC 中使用的纯度标准⁽⁶⁾和委员会指令，以除颜色和甜味剂以

外的其他食品添加剂上制定了特定的纯度标准⁽⁷⁾应维护，直到将相应的添加剂输入到该法规的附件中为止。当时，与此类添加剂有关的规格应在法规中列出。这些规格应直接与该法规附件中社区清单中包含的添加剂有关。但是，考虑到此类规格的复杂特征和实质，为了清楚起见，不应将其整合到社区列表中，而应在一个或多个单独的法规中列出。

(9) 一些食品添加剂可用于特定用途，以用于某些授权的植矿实践和过程。这种食品添加剂的使用应遵守该法规，并遵守相关社区立法的具体规定。

(10) 为了确保统一，应按照欧洲议会第 1331/2008 号法规 (EC) 规定的程序和 2008 年 12 月 16 日的理事会规定的程序进行风险评估和批准。食品添加剂，食品酶和食品调味料的程序⁽⁸⁾。

(11) 根据法规 (EC) 第 178/2002 号欧洲议会和 2002 年 1 月 28 日理事会的规定，制定了食品法的一般原则和要求，建立欧洲食品安全局并在食品安全方面制定程序⁽⁹⁾，欧洲食品安全局（以下简称当局称为当局）应就可能影响公共卫生的问题进行咨询。

(12) 欧洲议会的 1829/2003 年第 1829/2003 号法规范围 (EC) 的食物添加剂以及 2003 年 9 月 22 日在基因修改食品和饲料⁽¹⁰⁾的委员会范围内 应根据该法规以及根据该法规的规定进行授权。这个法规。

(13) 本法规已批准的食物添加剂应通过生产方法制备或使用与当局的风险评估中包含的食物显着不同，或者与规范所涵盖的材料应由当局提交，以进行评估。除其他外，“显着不同”可能意味着，使用微生物或原始微生物的遗传修饰，起始物质的变化，起始物质的变化或变化，

生产方法从植物从植物提取到生产的改变变化。粒径，包括使用纳米技术。

(14) 应鉴于使用条件的变化和新的科学信息，必须在必要时重新评估食物添加剂，并必须在必要时重新评估。必要时，委员会与会员国应考虑适当的行动。

(15) 1992年1月1日维持在某些被认为是传统并在其领土上生产的特定食品中使用某些添加剂的禁令，应允许继续应用这些禁令。此外，关于“羊乳酪”或“salame cacciatore”之类的产品，该法规应不损害与根据理事会法规（EC）第510/2006号第510/2006年3月20日在2006年第510/2006号使用某些派别有关的限制性规则。2006年3月20日，关于农产品和食品的农业产品和食品的地理迹象和名称⁽¹¹⁾和理事会法规（EC），作为传统专业的509/2006⁽¹²⁾。

(16) 除非受到进一步限制，否则食物中可能存在添加剂，除非直接添加，这是由于允许添加剂的成分而导致的，前提是最终食物中的添加剂水平没有在适当的技术条件和良好的制造实践中使用该成分所引入的要大。

(17) 食品添加剂仍遵守欧洲议会指令2000/13/EC规定的一般标签义务和2000年3月20日的理事会，内容涉及成员国法律与标签，陈述和广告有关的法律的近似FoodStuffs⁽¹³⁾，如有案例，在第1829/2003年第1829/2003号法规中以及欧洲议会的1830/2003年第1830/2003年第1830/2003号法规中以及2003年9月22日的理事会涉及遗传上的可疑性和标签改良的生物和由转基因生物产生的食物和饲料产品的可追

溯性⁽¹⁴⁾。此外，本法规中应包含有关出售给制造商或最终消费者的食品添加剂标签的具体规定。

(18) 根据该法规授权的甜味剂可用于直接出售给消费者的桌上甜味剂。此类产品的制造商应通过适当的方式向消费者提供信息，以使他们可以安全地使用该产品。可以通过多种方式提供此类信息，包括产品标签，互联网网站，消费者信息行或销售点。为了采用统一的方法来实施这一要求，可能需要在社区层面提出指导。

(19) 该法规的实施所必需的措施应根据 1999 年 6 月 28 日的理事会决定，1999 年 6 月 28 日制定了行使授予委员会授予的权力的程序⁽¹⁵⁾。

(20) 特别是应授权委员会修改本法规的附件并采取适当的过渡措施。由于这些措施具有一般范围，旨在通过补充新的非必需元素来修改本法规的非必需元素，因此必须根据规范程序对其进行审查，并根据第 5A 条规定的审查来对其进行修改。1999/468/ec 的决定。

(21) 以效率为由，应限制对审查的监管程序的正常时间限度，以采用与已授权的其他社区法律授权的物质以及与这些物质有关的任何适当的过渡措施的附件 II 和 III 的某些修正案。

(22) 为了以成比例有效的方式制定和更新有关食品添加剂的社区法，有必要收集数据，共享信息并协调成员国之间的工作。为此，进行研究以解决特定问题以促进决策过程可能很有用。作为预算程序的一部分，社区资助此类研究是适当的。欧洲议会的第 882/2004 号法规 (EC) 涵盖了此类措施的融资，并在 2004 年 4 月 29 日的官方控制下进行的旨在确保符合依从性和食品法，动物健康和动物福利规则的官方控制措施。

(16)。

(23) 成员国应执行官方控制，以根据第 882/2004 号法规 (EC) 执行该法规。

(24) 由于该法规的目的，即制定社区规则对食品添加剂的规定，因此成员国无法充分实现，因此，为了市场团结和高水平的消费者保护，在社区层面上可以更好地实现。根据《条约》第 5 条所规定的辅助原则，社区可以采取的措施。根据本文规定的比例原则，该法规并不超出实现该目标的必要条件。

(25) 在采用本法规之后，在食物链和动物健康常设委员会的协助下，应审查所有现有的标准授权，除了安全，摄入量，技术需求以及误导消费者的潜力。所有将继续在社区中授权的食品添加剂都应将其转移到附件 II 和 III 的社区名单中。该法规的附件 III 应与食品添加剂和食品酶中使用的其他食品添加剂以及养育物及其使用条件及其使用条件 (EC) 第 1331/2008 号 (建立食物的常见授权程序) 一起完成。[添加剂，食物酶和食品调味剂]。为了允许合适的过渡期，附件 III 中的规定，除了有关食品添加剂和调味料中食品添加剂载体的规定外，不应直到 2011 年 1 月 1 日适用。

(26) 在建立食品添加剂的未来社区清单之前，有必要提供简化的程序，允许更新现有指令中包含的食品添加剂清单。

(27) 在本法规通过后的一年之内，委员会应制定一项评估计划，以重新评估已经批准的食品添加剂的安全性，并在本法规通过后的一年之内，就不偏向于 25 演奏会 25 中提到的审查结果。社区。该计划应根

据需要检查批准的食品添加剂的需求和优先级的顺序。

(28) 该法规废除并取代了以下法案：1962年10月23日的理事会指令有关成员国规则涉及授权用于人类食品的食品的授权的颜色事项⁽¹⁷⁾，理事会指令65/66/EEC 1965年1月26日，制定了授权用于人类食用食品的纯净的特定纯度标准⁽¹⁸⁾，理事会指令78/663/eec，1978年7月25日，为乳液，稳定器，增浓剂和浓汤和弹药剂和纯粹的纯度标准奠定了特定的纯度标准用于食品⁽¹⁹⁾，1978年7月25日的理事会指令78/664/EEC，为抗氧化剂制定特定的纯度标准，该标准可用于人类消费的食品⁽²⁰⁾，第一委员会指令81/712/EEC，1981年7月28日，铺设社区方法用于验证食品中使用的某些添加剂满足纯度标准的分析⁽²¹⁾，1988年12月21日的理事会指令89/107/eec，涉及成员国法律涉及授权用于人类食品的食品添加剂的法律的近似消费⁽²²⁾，欧洲议会的94/35/EC和1994年6月30日的理事会的甜味剂（用于食品的甜味剂）⁽²³⁾，欧洲议会的94/36/EC和1994年6月30日的理事会的指令，旨在用于食品的颜色⁽²⁴⁾，欧洲议会的指令95/2/EC和1995年2月20日的理事会。除颜色和甜味剂以外的食物添加剂⁽²⁵⁾，欧洲议会的292/97/EC决定和1996年12月19日的理事会关于维护国家法律，禁止在生产某些特定食品时使用某些添加剂⁽²⁶⁾和2002年3月27日的2002/247/ec委员会裁决，暂停了果冻糖果的市场，其中包含食品添加剂E 425 Konjac⁽²⁷⁾。但是，这些行为的某些规定在过渡时期保持生效是适当的，以便时间准备该法规附件中的社区名单，

已经采用了该法规：

第一章 范围和定义

第 1 条 该法规制定了食品中使用的食品添加剂的规定，以确保内部市场的有效运作，同时确保对人类健康的高度保护和高水平的消费者保护，包括保护消费者利益和公平实践在食品贸易中，考虑到适当的保护环境。

出于这些目的，该法规规定：

(a) 附件 II 和 III 中规定的批准食品添加剂的社区清单；

(b) 食品添加剂在食品中的使用条件，包括食品添加剂和法规(EC)涵盖的食品酶(在食品酶上)以及法规涵盖的食品调味料(EC)(EC)(EC)涵盖的食物 (EC) (EC) 第 1334/2008 号 (EC) 欧洲议会和 2008 年 12 月 16 日的理事会介绍了具有调味特性的调味料和某些食品成分，可用于食品和食品⁽²⁸⁾；

(c) 关于食品添加剂标签的规则。

第 2 条 范围

1. 该法规应适用于食品添加剂。

2. 该法规不适用于以下物质，除非它们用作食品添加剂：

(a) 处理辅助工具；

(b) 根据与植物健康有关的社区规则保护植物和植物产品的物质；

(c) 物质添加到食物中作为营养；

(d) 用于治疗人类消费的水的物质属于 1998 年 11 月 3 日的理事

会指令范围 98/83/EC，涉及供人类消费的水质量⁽²⁹⁾；

(E) 调味料属于 1334/2008 号调节范围 (EC) [关于调味剂和某些具有调味特性的食品成分的调味料]。

3. 该法规不适用于属于法规 (EC) 第 1332/2008 号法规范围内 (关于食品酶) 的食品酶，从采用社区份量的食品清单之日起生效。

4. 本法规应在不损害有关食品添加剂的任何特定社区规则的情况下适用：

(a) 在特定食品中；

(b) 出于本法规所涵盖的目的。

第 3 条 定义

1. 出于本法规的目的，应适用 (EC) 第 178/2002 号法规和 (EC) No1829/2003 的定义。

2. 为了本法规的目的，以下定义也应适用：

(a) “食品添加剂”的意思是指通常不作为食物本身就可以食用的任何物质，并且通常不仅用作食物的特征成分，无论它是否具有营养价值，有意添加的食物是为了制造技术目的而有意添加食物，加工，制备，处理，包装，运输或储存此类食物的结果，或者可以合理地期望在其或其副产品中直接或间接成为此类食物的组成部分；

以下不被认为是食品添加剂：

(i) 单糖，二糖或寡糖以及含有这些物质用于甜味特性的食物；

(ii) 无论是干燥还是以浓缩形式干燥的食物，包括在化合物制造过程中掺入的调味料，因为它们具有芳香，汁液或营养特性以及次要着

色效果；

(iii) 用于覆盖或涂料材料的物质，这些物质不构成食物的一部分，并且不打算与这些食物一起食用；

(iv) 含有果胶并源自柑橘类水果或果仁的果皮的果胶或果皮的产物，或者是通过稀酸的作用，然后用钠或钾盐（液态果胶）进行部分中和的作用；

(v) 咀嚼口香糖底座；

(vi) 白色或黄色的葡萄蛋白，烤或右旋淀粉，通过酸或碱处理修饰，漂白的淀粉，物理改性的淀粉和淀粉，由淀粉液酶处理；

(vii) 氯化铵；

(viii) 血浆，可食用明胶，蛋白质水解酸盐及其盐，牛奶蛋白和面筋；

(ix) 氨基酸及其盐除谷氨酸，甘氨酸，半胱氨酸和胱氨酸以及它们的盐以及没有技术功能的盐；

(x) 酪蛋白和酪蛋白；

(xi) 原素；

(b) “加工援助”是指任何实质：

(i) 本身不是作为食物而被食用的；

(ii) 故意用于处理原材料，食品或其成分，以实现治疗或加工期间的一定技术目的；和

(iii) 只要它们不带来任何健康风险，并且对最终产品没有任何技术影响，可能会导致无意的但在技术上不可避免地存在于该物质或其

衍生物的最终产物中的存在；

(C)“功能类别”是指基于食品添加剂在食品中施加的技术功能中规定的类别之一；

(D)“未加工的食物”是指未经过任何治疗的食物，导致食物的原始状态发生了很大变化，尤其不是以下目的，以下是会导致实质性变化：分裂，分开，切断，刺激，切碎，剥皮，削皮，磨削，切割，清洁，修剪，深冻，冷冻，冷藏，磨碎，果壳，包装或打开包装；

(E)“没有添加糖的食物”是指没有以下食物的食物：

(i) 任何添加的单糖或二糖；

(ii) 任何含有单糖或二糖的食物，用于其甜味特性；

(f) 与原始食物或类似产品相比，“减少能量食品”的意思是一种能量价值至少降低 30% 的食物；

(g)“餐桌甜味剂”是指允许甜味剂的准备，这可能包含其他食物添加剂和/或食品成分，并旨在出售给最终消费者作为糖的替代品；

(h)“量子 Satis”应意味着未指定最大数值水平，并且应根据良好的制造实践使用物质，在某种程度上不高于实现预期目的所需的水平，并且只要消费者没有被误导。

第二章 批准食品添加剂的社区清单

第 4 条 食品添加剂的社区清单

1. 附件 II 的社区列表中只有食品添加剂可以将其放置在市场上，并在其中指定的使用条件下用于食品中。

2. 在附件 III 的社区列表中仅包含的食品添加剂可以用于食品添加剂，食品酶和食品调味料中，在其中指定的使用条件下。

3. 附件 II 中的食品添加剂应根据可以添加的食物类别列出。

4. 附件 III 中的食品添加剂应根据食品添加剂，食品酶，食品调味剂和营养素或其类别或可能添加的类别列出。

5. 食品添加剂应符合第 14 条所述的规格。

第 5 条 禁止不合规的食品添加剂和/或不合格的食物

如果使用食品添加剂不符合该法规，则任何人都不得将食品添加剂或任何此类食品添加剂的食物放置。

第 6 条 将食品添加剂纳入社区清单中的一般条件

1. 附件 II 和 III 中的食品添加剂只有在符合以下条件以及相关的其他合法因素（包括环境因素）的情况下，才可以包含食品添加剂：

(a) 根据可用的科学证据，它在提议的使用水平上对消费者的健康构成了安全关注；

(b) 有一个合理的技术需求无法通过其他经济和技术可行的手段来实现。和

(c) 它的使用不会误导消费者。

2. 要包含在附件 II 和 III 中的社区清单中，食品添加剂必须对消费者具有优势和利益，因此可以提供以下目的的一个或多个目的：

(a) 保留食物的营养质量；

(b) 为针对有特殊饮食需求的消费者制造的食品提供必要的成分或成分；

(C) 提高食物的保持质量或稳定性或改善其有机疗法的特性，前提是食物的性质，物质或质量不会改变以误导消费者的方式；

(D) 提供帮助的食物，包括食品添加剂，食品酶和食品调味料在内的制造，加工，准备，打包，运输或储存，前提在任何此类活动过程中，任何不良的实践或技术，包括不卫生的实践或技术。

3. 通过第 2(a) 段的贬损方式，可以在附件 II 的社区清单中包括：降低食物营养质量的食物添加剂，但前提是：

(a) 食物不构成正常饮食的重要组成部分；或者

(b) 食物添加剂对于为有特殊饮食需求的消费者群体生产食品所必需。

第 7 条 甜味剂的特定条件

只有在第 6 (2) 条中列出的一个或多个目的之外，它还可以在附件 II 的社区列表中包含食物添加剂，以适用于甜味剂的功能类别。：

(a) 取代糖生产能量减少食物，非钙化食品或无糖的食物；或者

(b) 取代糖可以增加食物的保质期；或者

(C) 产生用于针对指令 89/398/EEC 第 1 (2) (a) 条的特定营养用途的食物。

第 8 条 颜色的特定条件

只有在第 6 (2) 条中列出的一个或多个目的以下目的之外，它还可以在附件 II 的社区列表中包含食物添加剂，以适用于功能类别的功能

类别：

(a) 恢复颜色的原始食物外观受到处理，存储，包装和分布的影响，从而使视觉上的可接受性受到损害；

(b) 使食物在视觉上更具吸引力；

(c) 给食物颜色否则无色。

第 9 条 功能性的食物添加剂

1. 可以根据食品添加剂的主要技术功能在附件 II 和 III 中分配食物添加剂。

将食物添加剂分配给功能类别不应排除其用于多种功能的使用。

2. 在必要的情况下，由于科学进步或技术发展的结果，这些措施旨在修改本法规的非必需要素，与其他功能类别有关，这些功能类别可能会添加到附件 I，将根据监管程序采用在第 28 (3) 条中提到的审查。

第 10 条 社区食品添加剂清单的内容

1. 符合第 6、7 和 8 条规定的条件的食品添加剂，根据法规 (EC) 第 1331/2008 号法规中所述的程序[建立食品添加剂，食品酶和食品添加剂的共同授权程序和食品调味剂]包括：

(a) 该法规的附件 II 中的社区名单；和/或

(b) 该法规的附件 III 中的社区列表。

2. 附件 II 和 III 中社区清单中食品添加剂的条目应指定：

(a) 食品添加剂的名称及其数字；

(b) 可以添加食品添加剂的食物；

(c) 可以使用食品添加剂的条件；

(D) 如果适当，是否有任何直接向最终消费者出售食品添加剂的限制。

3. 附件 II 和 III 中的社区名单应按照法规 (EC) 第 1331/2008 号法规中所述的程序进行修改[建立用于食品添加剂，食品酶和食品调味剂的共同授权程序]。

第 11 条 食品添加剂的使用水平

1. 建立第 10 (2) (c) 条所指的使用条件时：

(a) 使用级别应设置为达到所需效果所需的最低水平；

(b) 该水平应考虑到：

(i) 为食物添加剂和所有来源的每日摄入量建立的任何可接受的每日摄入量或同等评估；

(ii) 食物添加剂将用于特殊消费者食用的食物，而消费者可能每天摄入食物添加剂。

2. 在适当的情况下，不得为食物添加剂（量子）固定最大数值水平。在这种情况下，应按照量子的原则使用食物添加剂。

3. 除非另有说明，否则附件 II 中规定的最大食品添加剂应适用于售货。通过从该原则中贬低的方式，对于需要重组的干燥和/或浓缩食品，最大水平应根据标签上的指示考虑到最低稀释系数，以根据标签上的说明进行重构。

4. 附件 II 中列出的最大颜色的最大水平应适用于着色制剂中包含的着色原理量，除非另有说明。

第 12 条 社区列表中已经包含的食物添加剂的生产过程或起始材料

的变化

当社区列表中已经包含食品添加剂并且其生产方法或使用的起始材料中存在重大变化，或者粒径发生了变化，例如通过纳米技术，这些新方法制备了食品添加剂或材料应被视为不同的添加剂和社区列表中的新条目，或在将其放置在市场上之前，应需要更改规格。

第 13 条 食品添加剂属于法规范围（EC）第 1829/2003 号

1. 属于第 1829/2003 号法规范围（EC）的食品添加剂才能在附件 II 和 III 中的社区列表中包含在该法规中，只有在根据法规（EC）的授权范围内才能涵盖该法规。否 1829/2003。

2. 当社区列表中已包含的食品添加剂是由属于法规范围（EC）第 1829/2003 号的不同来源产生的时，只要新来源是新来源，它将不需要新的授权按照（EC）第 1829/2003 号法规（EC）涵盖的授权，食品添加剂符合根据本法规规定的规格。

第 14 条 食品添加剂的规格

尤其是与起源有关的食物添加剂的规格，纯度标准和任何其他必要的信息，应首次根据所指的程序，首次将食品添加剂包含在附件 II 和 III 的社区列表中时在法规（EC）第 1331/2008 号（EC）[建立食品添加剂，食品酶和食品调味料的共同授权程序]。

第三章 在食物中使用食品添加剂

第 15 条 在未加工的食品中使用食品添加剂

食品添加剂不得在未加工的食品中使用，除非在附件 II 中专门提供此类用途。

第 16 条 在婴儿和幼儿的食物中使用食品添加剂

如指令 89/398/EEC 所述，食品添加剂不得用于婴儿和幼儿的食物，包括用于特殊医疗目的的婴儿和幼儿的饮食食品，除非该法规中的附件 II 专门提供。

第 17 条 使用颜色进行标记

1991 年 7 月 29 日在理事会指令 91/497/EEC 中规定的有关健康标记的附件 II 中仅列出的食品颜色，可用于健康标记，1991 年 7 月 29 日，修订并合并指令 64/433/eec，涉及影响社区内部的健康问题用新鲜肉类贸易将其扩展到新鲜肉类的生产和营销⁽³⁰⁾和肉类产品所需的其他标记，用于蛋壳的装饰着色以及在法规 (EC) 中规定的蛋壳的盖帽 (EC) No 853/2004 欧洲议会和 2004 年 4 月 29 日的理事会制定了针对动物起源食物的特定卫生规则⁽³¹⁾。

第 18 条 遗留原则

1. 应允许食品添加剂的存在：

(a) 在附件 II 中提到的复合食品中，在该食物中允许食品添加剂在化合物食品的一种成分之一中；

(b) 在食品添加剂，食物酶或食品调味料中的食物中，食品添加剂：

(i) 根据该法规，可以在食品添加剂，食物酶或食品调味料中允许；和

- (ii) 通过食物添加剂，食物酶或食物调味料已被带到食物中；和
- (iii) 在最终食物中没有技术功能；

(C) 在仅用于制备化合物食品的食物中，前提是化合物食品符合该法规。

2. 第 1 段不适用于婴儿配方，后续配方，加工谷物的食品和婴儿食品以及饮食食品以及饮食食品，用于针对婴儿和幼儿的特殊医疗目的，如指令 89/398/EEC 所述专门提供。

3. 在食品调味料，食物添加剂或食物酶中的食物添加剂被添加到食物中，并且在该食物中具有技术功能，应将其视为食物的食物添加剂，而不是添加调味料的食物添加剂或食物酶，然后必须遵守所提供的食物的使用条件。

4. 在第 1 段的偏见的情况下，应在没有添加糖的复合食品中允许使用作为甜味剂的食物添加剂，在能量还原的复合食品中，在用于低热量饮食的复合饮食食品中，在用于低热量的饮食中，如果允许在化合物食品的一种成分中允许甜味剂，则非钙化化合物食品，以及带有保质期增加的复合食品。

第 19 条 解释决策

在必要时，可以根据第 28 (2) 条所述的监管程序确定。

(a) 一种特定的食物属于附件 II 中提到的一类食物；或者

(b) 附件 II 和 III 中列出的食物添加剂并根据第 11 (2) 条所述的标准使用了“量子 satis”允许的食物添加剂；或者

(C) 在第 3 条中，给定的物质符合食品添加剂的定义。

第 20 条 传统食品

附件 IV 中列出的成员国可能会继续禁止在该附件中列出的传统食品中使用某些类别的食品添加剂。

第四章 标签

第 21 条 不打算出售给最终消费者的食品添加剂的标签

1. 不打算出售给最终消费者的食品添加剂，无论是单独出售还是彼此销售和/或与食品成分，如指令 2000/13/EC 第 6（4）条所定义的，只能与该法规第 22 条规定的标签必须易于可见，清晰可见且不可磨灭。该信息应以一种容易理解的语言对购买者而言是可以理解的。

2. 在其自身领土内，该产品的销售成员国可能会根据条约规定，第 22 条中规定的信息应以社区的一种或多种官方语言提供由该成员国确定。这并不排除以几种语言指示此类信息。

第 22 条 不打算出售给最终消费者的食品添加剂的一般标签要求

1. 食品添加剂不打算出售给最终消费者的食物添加剂是单独出售或彼此混合的，并且/或其他食品成分和/或其他物质一起出售，其包装或容器应提供以下信息：

（a）关于每个食物添加剂或销售说明，包括每个食物添加剂的名称和/或电子杂音的姓名和/或电子单位；

（b）声明“食品”或“食品中有限使用”或对其预期食物使用的更具体的参考；

(C) 如有必要，存储和/或使用的特殊条件；

(D) 标记识别批次或批次；

(E) 使用说明，如果省略将排除适当使用食品添加剂；

(f) 制造商，包装或卖方的名称或企业名称和地址；

(g) 以清晰易懂的术语限制食物和/或适当信息的每个组件或组件的最大数量的指示，使购买者能够遵守本法规或其他相关的社区法律；如果数量相同的限制适用于单独或组合使用的一组组件，则可以将组合百分比作为单个数字给出。数量的限制应以数值或量子的满足原理表示；

(h) 净数量；

(i) 最低耐用性或日期的日期；

(J) 如果相关，则有关本文提到的食品添加剂或其他物质的信息，并在附件 IIIA 中列出了指令 2000/13/EC，涉及食品中存在的成分的指示。

2. 在彼此混合食品添加剂和/或其他食品成分的情况下，其包装或容器应以总重量的重量按百分比列出所有成分的清单。

3. 将物质（包括食品添加剂或其他食品成分）添加到食品添加剂中以促进其存储，销售，标准化，稀释或溶解，其包装或容器应按照国家所有此类物质的列表，以其降序的降序列出。总的重量。

4. 通过第 1、2 和 3 段的贬义，第 1 (e) 至 (g) 段所需的信息以及第 2 段和第 3 段中可能仅出现在与寄售有关的文件上或在交付之前，只要在相关产品的包装或容器的一个易于可见的部分出现“不零售”的指示。

5. 通过第 1、2 和 3 段的贬义，在油轮中提供食物添加剂，所有信息可能仅出现在与货物有关的随附文件上，这些文件应提供的交货。

第 23 条 旨在出售给最终消费者的食品添加剂的标签

1. 在 1989 年 6 月 14 日的 Council Directive 89/396/EEC 的指示或识别食品所属 (32) 和规定 (EC) 的指示或标记的情况下，理事会指令 89/396/EEC，第 14 页，第 1829/2003 号，食品添加剂 (EC) 仅当其包装包含以下信息时，才能单独出售或互相混合和/或其他要出售给最终消费者的食品成分：

(a) 对于每个食物添加剂或销售说明，该法规中的名称和电子词包括每个食物添加剂的名称和 e-number；

(b) 声明“食品”或“食品中有限使用”或对其预期食物使用的更具体的参考。

2. 通过第 1(a) 段的贬损方式，使用甜味剂名称 (s) 的名称 (s)，应包含桌面甜味剂的销售说明，包括“……基于桌面甜味剂”一词它的组成。

3. 含有多元醇和/或阿斯巴甜和/或阿斯巴甜盐盐的桌面甜味剂的标签应带有以下警告：

(a)

多元醇：“过量消耗可能诱导泻药作用”；

(b) Aspartame/Aspartame-Asspartame-Assulfame (阿斯巴甜/阿斯巴甜-阿斯巴甜-亚硫酸盐)：“包含苯丙氨酸的来源”。

4. 桌上甜味剂的制造商应通过适当的方式提供必要的信息，以允

许消费者安全使用。实施本段的指南可以根据监管程序采用，并在第 28

(3) 条中提到的审查。

5. 对于本条第 1 至 3 段中提供的信息，应相应地适用 2000/13/EC 指令的第 13 条第 2 款。

第 24 条 对包含某些食物颜色的食物的标签要求

1. 如果不损害 2000/13/EC 指令，则包含该法规附件 V 中列出的食物颜色的食物的标签应包括该附件中设置的其他信息。

2. 关于本条第 1 段中提供的信息，应相应适用指令 2000/13/EC 的第 13 条第 2 款。

3. 由于科学进步或技术发展的必要，附件 V 应通过措施进行修改，该措施旨在根据规范程序对本法规的非必需要素进行修改，并根据第 28

(4) 条所述的审查。

第 25 条 其他标签要求

第 21、22、23 和 24 条应不偏见有关权重和措施的更详细或更广泛的法律，法规或行政规定，或申请危险物质和准备工作的介绍，分类，包装，包装和标签或申请这样的物质和制剂。

第五章 程序规定和实施

第 26 条 信息义务

1. 食品添加剂的生产者或用户应立即告知委员会任何新科学或技术信息，这可能会影响食品添加剂安全性的评估。

2. 食品添加剂的生产者或用户应应委员会的要求，告知其实际使用食品添加剂。委员会应将此类信息提供给会员国。

第 27 条 监测食物添加剂摄入量

1. 成员国应维护系统以在基于风险的方法上监视食品添加剂的消费和使用，并以适当的频率向委员会和当局报告其发现。

2. 咨询了当局后，应根据第 28 (2) 条所述的监管程序来采用成员国收集信息摄入粮食添加剂的信息的常见方法。

第 28 条 委员会

1. 委员会应由食物链和动物健康常设委员会协助。

2. 在对本段提及的情况下，应考虑其第 8 条的规定 1999/468/EC 的第 5 条和第 7 条。

1999/468/EC 的第 5 条第 6 款中规定的期限应设置为三个月。

3. 在本段提及本款的情况下，第 5A (1) 至 (4) 条和 1999/468/EC 的第 7 条应考虑其第 8 条的规定。

4. 在本段提及本款的情况下，第 (4) 和 (4) 和 (5) (b) 和 (5) (b) 和第 7 条 1999/468/EC 的第 7 条应考虑其第 8 条的规定。

1999/468/EC 的第 5A (3) (c) 和 (4) (b) 和 (e) 条规定的时限度分别为 2 个月 2 个月零 4 个月。

第 29 条 协调政策的社区融资

该法规产生的措施的法律依据应为第 882/2004 号法规第 66(1)(c) 条。

第六章 过渡和最终条款

第 30 条 建立食品添加剂的社区清单

1. 根据该法规的第 31 条修订，允许在指令 94/35/EC，94/36/EC 和 95/2/EC 下用于食品的食物添加剂，其使用条件应为在审查其遵守第 6、7 和 8 条之后，进入了附件 II。与附件 II 中此类添加剂有关的措施（旨在修改本法规的非必需要素）应根据监管程序进行，并在第 28 条第 4 款中提到的审查采用。审查不包括当局的新风险评估。审查应在 2011 年 1 月 20 日之前完成。

不再需要的食品添加剂和用途不得输入附件 II。

2. 在指令 95/2/EC 中授权用于食品添加剂及其使用条件的食品添加剂应在附件 III 的第 1 部分中输入该法规，此前该法规审查了其符合其第 6 条的规定。与该法规的非必需要素有关的附件 III 中有关此类添加剂的输入的措施应按照监管程序采用，并在第 28 条第 4 款中提到的审查。审查不包括当局的新风险评估。审查应在 2011 年 1 月 20 日之前完成。

不再需要的食品添加剂和用途不得输入附件 III。

3. 在指令 95/2/EC 中且使用条件的食品添加剂应在附件 III 的第 4 部分中输入该法规，此前该法规审查了其遵守第 6 条的规定。与该法规的非必需要素有关的附件 III 中有关此类添加剂的输入的措施应按照监管程序采用，并在第 28 条第 4 款中提到的审查。审查不包括当局的新风险评估。审查应在 2011 年 1 月 20 日之前完成。

不再需要的食品添加剂和用途不得输入附件 III。

4. 根据法规 (EC) 第 1331/2008 号法规 (EC) [建立食品添加剂, 食品酶和食品调味料的共同授权程序], 应采用本文第 1 至 3 段所涵盖的食品添加剂的规格] 这些食物添加剂按照这些段落进入附件中。

5. 与任何适当的过渡措施有关的措施, 这些措施旨在修改本法规的非必要要素, 除非补充, 均应根据监管程序对第 28 条 (3) 中提到的审查来对其进行补充。 。

第 31 条 过渡措施

在建立第 30 条规定的食品添加剂清单之前旨在修改委员会根据监管程序采用的这些指令的非必要要素, 并在第 28(4) 条中提到的审查。

在 2010 年 1 月 20 日之前放置在市场上的食物或标记为不符合第 22 (1) (i) 和 (4) 条的食品, 直到其最低耐用性或日期使用日期为止。

在市场上放置的食物或在 2010 年 7 月 20 日之前贴上标签, 直到其最低耐用性或日期使用日期为止, 该食品可能不符合第 24 条。

第 32 条 重新评估批准的食品添加剂

1. 2009 年 1 月 20 日之前允许的食品添加剂应接受当局进行的新风险评估。

2. 在对当局进行了磋商之后, 根据第 28 (2) 条所述的监管程序, 应在 2010 年 1 月 20 日之前对这些添加剂进行评估计划。评估计划应发表在欧盟官方杂志上。

第 33 条 废除

1. 以下法案应废除:

(a) 1962 年 10 月 23 日的理事会指令涉及成员国规则涉及授权用于人类消费食品的授权的着色事项；

(b) 指令 65/66/eec；

(C) 指令 78/663/eec；

(D) 指令 78/664/eec；

(E) 指令 81/712/eec；

(f) 指令 89/107/eec；

(g) 指令 94/35/EC；

(h) 指令 94/36/EC；

(i) 指令 95/2/EC；

(J) 决定 292/97/EC；

(k) 决定 2002/247/ec。

2. 对废除行为的引用应解释为对该法规的参考。

第 34 条 过渡条款

通过第 33 条的贬损方式，以下规定应继续适用，直到根据已允许在指令 94/35/EC 中已允许的食品添加剂的第 30 (1), (2) 和 (3) 条的转让。 36/EC 和 95/2/EC 已经完成：

(a) 指令 94/35/EC 及其附件的第 2 (1), (2) 和 (4) 条；

(b) 第 2 条第 1 款至 (6), (8), (9) 和 (10) 指令 94/36/EC 和 v THETO 的附件 I；

(C) 指令 95/2/EC 的第 2 条和第 4 条以及 vi 的附件 I。

尽管有(c),但E 1103转化酶和E 1105溶菌酶的授权在指令95/2/ec中均应取消,从社区清单在食品酶应用于食品酶的日期起,根据法规的第17条((EC)第1332/2008号[关于食品酶])。

第35条 生效

该法规应在欧盟官方杂志上发表后的第20天生效。

它应从2010年1月20日起适用。

但是,第4条第2款应适用于2011年1月1日的附件III的第2、3和第5部分,第23(4)条应从2011年1月20日申请。第24条应从2010年7月20日起申请。第31条应从2009年1月20日。

该法规应具有整体约束力,直接适用于所有成员国。

2008年12月16日在斯特拉斯堡完成。

对于欧洲议会

主席 H.-G. Pöttering

为理事会

主席 B. Le Maire

(1) OJ C 168, 20.7.2007, p. 34。

(2) 2007年7月10日欧洲议会的意见(OJ C 175 E, 10.7.2008, 第142页),理事会公共立场2008年3月10日(OJ C 111 E, 6.5.2008, 第10页),职位2008年7月8日的欧洲议会(尚未在官方杂志上发表)和2008年11月18日的理事会决定。

(3) OJ L 186, 30.6.1989, p. 27。

- (4) 请参阅本官方杂志的第 7 页。
- (5) OJ L 178, 28. 7. 1995, p. 1。
- (6) OJ L 226, 22. 9. 1995, p. 1。
- (7) OJ L 339, 30. 12. 1996, p. 1。
- (8) 请参阅本官方杂志的第 1 页。
- (9) OJ L 31, 1. 2. 2002, p. 1。
- (10) OJ L 268, 18. 10. 2003, p. 1。
- (11) OJ L 93, 31. 3. 2006, p. 12。
- (12) OJ L 93, 31. 3. 2006, p. 1。
- (13) OJ L 109, 6. 5. 2000, p. 29。
- (14) OJ L 268, 18. 10. 2003, p. 24。
- (15) OJ L 184, 17. 7. 1999, p. 23。
- (16) OJ L 165, 30. 4. 2004, p. 1。由 OJ L 191, 28. 5. 2004 纠正, p. 1。
- (17) OJ 115, 11. 11. 1962, p. 2645/62。
- (18) OJ 22, 9. 2. 1965, p. 373。
- (19) OJ L 223, 14. 8. 1978, p. 7。
- (20) OJ L 223, 14. 8. 1978, p. 30。
- (21) OJ L 257, 10. 9. 1981, p. 1。
- (22) OJ L 40, 11. 2. 1989, p. 27。
- (23) OJ L 237, 10. 9. 1994, p. 3。
- (24) OJ L 237, 10. 9. 1994, p. 13。

- (25) OJ L 61, 18. 3. 1995, p. 1。
- (26) OJ L 48, 19. 2. 1997, p. 13。
- (27) OJ L 84, 28. 2002, p. 69。
- (28) 请参阅本官方杂志的第 34 页。
- (29) OJ L 330, 5. 12. 1998, p. 32。
- (30) OJ L 268, 24. 9. 991, p. 69。
- (31) OJ L 139, 30. 4. 2004, p. 55。由 OJ L 226, 25. 6. 2004 纠正, p. 22。
- (32) OJ L 186, 30. 6. 1989, p. 21。

附件 I 食品和食品添加剂中的食品添加剂的功能类别类别

1. “甜味剂”是用来给食物或桌上甜味剂赋予甜味的物质。

2. “颜色”是在食物中添加或恢复颜色的物质，包括食物和天然来源的天然成分，通常不像食品一样食用，并且通常不用作食物的特征成分。从食物和其他可食用的天然源材料获得的制剂，通过物理和/或化学提取获得，导致颜料相对于营养或芳香族成分选择性提取，是该调节的含义内的颜色。

3. “防腐剂”是通过保护食物免受微生物造成的恶化和/或保护致病微生物的生长来延长食物的保质期的物质；

4. “抗氧化剂”是通过保护食物的氧化恶化（例如脂肪味和颜色变化）来延长食物的保质期的物质。

5.“携带者”是用于溶解，稀释，分散或以其他方式修饰食物添加剂或调味剂，食物酶，营养和/或其他物质的物质技术效果本身）是为了促进其处理，应用或使用；

6.“酸”是增加食物的酸度和/或赋予其酸味的物质；

7.“酸度调节剂”是改变或控制食品的酸度或碱度的物质；

8.“抗结剂”是减少食品颗粒彼此粘附的各个颗粒的趋势。

9.“抗泡沫剂”是预防或减少泡沫的物质。

10.“散装剂”是有助于食品量的物质，而无需显着促进其可用的能量价值；

11.“乳化剂”是可以形成或维持两个或多个不混溶的阶段的同质混合物，例如食物中的油和水；

12.“乳化盐”是将奶酪中包含的蛋白质转化为分散形式的物质，从而带来了脂肪和其他成分的同质分布。

13.“压紧剂”是制造或保持果实或蔬菜组织牢固或酥脆的物质，或与胶凝剂相互作用以生产或增强凝胶；

14.“增强风味剂”是增强食品的现有味道和/或气味的物质；

15.“泡沫剂”是可以在液体或固体食品中形成气态相的均匀分散的物质。

16.“胶凝剂”是通过形成凝胶给食物质地的物质。

17.“玻璃剂”（包括润滑剂）是物质，当将其应用于食品的外表面时，会散发出闪亮的外观或提供防护涂层；

18.“保湿剂”是通过抵消湿度较低的大气的作用或促进粉末在水

性介质中溶解的大气的作用来防止食物干燥的物质；

19。“改性淀粉”是通过一种或多种可食用淀粉的化学处理获得的物质，可能已经接受了物理或酶促处理，并且可能是酸或碱性或碱性稀释或漂白的物质。

20。“包装气体”是空气以外的其他气体，在将食品放置在该容器中之之前，之中或之后被引入容器中；

21。“推进剂”是除空气以外的其他气体，这些气体将食物从容器中排出；

22。“饲养剂”是释放气体的物质或组合，从而增加了面团或面糊的体积；

23。“遗传剂”是形成与金属离子化学复合物的物质。

24。“稳定器”是可以维持食物的物理化学状态的物质。稳定剂包括能够维持在食品中的两种或多种不混溶物质的同质分散体，稳定，保留或增强食品的现有颜色的物质，并增强食物的结合能力，包括交叉的形成 - 蛋白质之间的链接使食物块结合到重新确定的食物中；

25。“增稠剂”是增加食品粘度的物质。

26。“面粉处理剂”是乳化剂以外的其他物质，它们被添加到面粉或面团中以提高其烘烤质量。

附件 II 批准用于食品和使用条件的食品添加剂的社区清单。

附件三批准用于食品添加剂，食品酶和食品调味料的食品添加剂的

社区清单及其使用条件

养分及其使用条件的社区清单。

第 1 部分	食品添加剂的运营商
第 2 部分	食品添加剂以外的食品添加剂
第 3 部分	食品添加剂，包括食品酶中的载体
第 4 部分	食品添加剂，包括食品调味料中的载体
第 5 部分	营养物质和其他物质的载体，用于营养和/或用于其他生理目的

附件 IV 某些成员国可能会继续禁止使用某些类别的食物添加剂的

传统食品

会员国	食品添加剂类别	可能会继续被禁止
德国	传统的德国啤酒（根据德国纯法酿造的啤酒）	除推进剂气体外
法国	传统的法国面包	全部
法国	传统的法国保存松露	全部
法国	传统的法国保存蜗牛	全部
法国	传统的法国鹅和鸭子蜜饯（磨牙）	全部
奥地利	传统的奥地利“山奶酪”	除防腐剂外
芬兰	传统的芬兰语“木乃伊”	除防腐剂外
瑞典 芬兰	传统的瑞典和芬兰水果糖浆	颜色
丹麦	传统的丹麦“肉丸”	防腐剂和颜色
丹麦	传统的猪肝酱“LeverPostej”	防腐剂（除索比克酸除外）和颜色
西班牙	传统的西班牙语“Lomo Embuchado”（猪肉切片）	除防腐剂和抗氧化剂外
意大利	传统的意大利语“莫达拉”	除防腐剂，抗氧化剂，pH 调整剂，增强剂，稳定剂和包装气体外
意大利	传统的意大利语“Cotechino E Zampone”（香肠）	除防腐剂，抗氧化剂，pH 调整剂，增强剂，稳定剂和包装气体外

附件 v 第 24 条中提到的食品颜色清单，其标签应包括其他信息除了食物外，颜色已用于健康或肉类产品上的其他标记，或在蛋壳上进行冲压或装饰着色的食物。

含有以下食物颜色的食物	信息
日落黄色 (E 110) (*1)	“颜色的名称或 e 数字”：可能对儿童的活动和注意力产生不利影响。
喹啉黄色 (E 104) (*1)	
偶氮玉红 (E 122) (*1)	
诱惑红 Red (E 129) (*1)	
酒石黄 (E 102) (*1)	
胭脂红 (E 124) (*1)	
(*1) 除食物外，颜色已用于健康或肉类产品上的其他标记，或在蛋壳上进行冲压或装饰着色。	

(以上 fj100-20250203 翻译)

欧洲议会和理事会法规 (EC) No 1333/2008 2008 年 12 月 16 通过

关于食品添加剂 (具有欧洲经济区相关的文本)

(OJ L354 公告, 2008. 12. 31, p16—p214-215salt)

经以下修订:

M2 委员会条例(EU)No1129/2011 2011 年 11 月 11 日 L295 2011. 11. 12

M57 委员会条例(EU)2015/1739 于 2015 年 9 月 28 日通过 L253 30. 9. 2015

M7 委员会条例(EU)第 380/2012 号, 2012 年 5 月 3 日 L1194 2012 年 5 月 4 日

条例代号	食品类别	编号	名称	最大使用量	注释	限制/例外
M2	12.1.1		盐			
		E 170	碳酸钙	按需适量		
		E 338 E 339 E 340 E 341 E 343 E 450 E 451 E 452	磷酸 磷酸钠 磷酸钾 磷酸钙 磷酸镁 二磷酸盐 三磷酸盐 多磷酸盐	10 000mg/kg	(1) 添加剂可以单独添加, 也可以组合添加 (4) 最高水平表示为 P ₂ O ₅	只有干燥的粉末状食物
		E 535 E 536 E 538	亚铁氰化钠 亚铁氰化钾 亚铁氰化钙	20mg/kg	(1) (57) 最大使用量以无水亚铁氰化钾表示	
		E 500	碳酸钠	按需适量		
		E504	碳酸镁	按需适量		
		E511	氯化镁	按需适量	仅用于海盐	
		E530	氧化镁	按需适量		
M57		E 534	酒石酸铁	110mg/kg	(92) 以干物质表示	
M7		E551 E552 E553a E553b	二氧化硅* 硅酸钙 硅酸镁 滑石粉	20 000mg/kg		适用期间: 从 2014 年 2 月 1 日起
		E554	硅酸铝钠	20mg/kg-在奶酪中存留	(38) 以铝表示	仅用于成熟奶酪表面处理的盐, 食品类别 01.7.2 (熟奶酪) 应用期限: 从 2014 年 21 日起
*P325 相关规定: 制剂中 10 000 mg/kg (仅限 E 551) 用于代盐制品的氯化钾制备液中						

(以上 f j100-20250203 翻译)

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► B REGULATION (EC) No 1333/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

of 16 December 2008

on food additives

(Text with EEA relevance)

(OJ L 354, 31.12.2008, p. 16)

Amended by:

		Official Journal		
		No	page	date
► <u>M1</u>	Commission Regulation (EU) No 238/2010 of 22 March 2010	L 75	17	23.3.2010
► <u>M2</u>	Commission Regulation (EU) No 1129/2011 of 11 November 2011	L 295	1	12.11.2011
► <u>M3</u>	amended by Commission Regulation (EU) No 1152/2013 of 19 November 2013	L 311	1	20.11.2013
► <u>M4</u>	Commission Regulation (EU) No 1130/2011 of 11 November 2011	L 295	178	12.11.2011
► <u>M5</u>	Commission Regulation (EU) No 1131/2011 of 11 November 2011	L 295	205	12.11.2011
► <u>M6</u>	Commission Regulation (EU) No 232/2012 of 16 March 2012	L 78	1	17.3.2012
► <u>M7</u>	Commission Regulation (EU) No 380/2012 of 3 May 2012	L 119	14	4.5.2012
► <u>M8</u>	Commission Regulation (EU) No 470/2012 of 4 June 2012	L 144	16	5.6.2012
► <u>M9</u>	Commission Regulation (EU) No 471/2012 of 4 June 2012	L 144	19	5.6.2012
► <u>M10</u>	Commission Regulation (EU) No 472/2012 of 4 June 2012	L 144	22	5.6.2012
► <u>M11</u>	Commission Regulation (EU) No 570/2012 of 28 June 2012	L 169	43	29.6.2012
► <u>M12</u>	Commission Regulation (EU) No 583/2012 of 2 July 2012	L 173	8	3.7.2012
► <u>M13</u>	Commission Regulation (EU) No 675/2012 of 23 July 2012	L 196	52	24.7.2012
► <u>M14</u>	Commission Regulation (EU) No 1049/2012 of 8 November 2012	L 310	41	9.11.2012
► <u>M15</u>	Commission Regulation (EU) No 1057/2012 of 12 November 2012	L 313	11	13.11.2012
► <u>M16</u>	Commission Regulation (EU) No 1147/2012 of 4 December 2012	L 333	34	5.12.2012
► <u>M17</u>	Commission Regulation (EU) No 1148/2012 of 4 December 2012	L 333	37	5.12.2012
► <u>M18</u>	Commission Regulation (EU) No 1149/2012 of 4 December 2012	L 333	40	5.12.2012
► <u>M19</u>	Commission Regulation (EU) No 1166/2012 of 7 December 2012	L 336	75	8.12.2012
► <u>M20</u>	Commission Regulation (EU) No 25/2013 of 16 January 2013	L 13	1	17.1.2013

► <u>M21</u>	Commission Regulation (EU) No 244/2013 of 19 March 2013	L 77	3	20.3.2013
► <u>M22</u>	Commission Regulation (EU) No 256/2013 of 20 March 2013	L 79	24	21.3.2013
► <u>M23</u>	Commission Regulation (EU) No 438/2013 of 13 May 2013	L 129	28	14.5.2013
► <u>M24</u>	Commission Regulation (EU) No 509/2013 of 3 June 2013	L 150	13	4.6.2013
► <u>M25</u>	Commission Regulation (EU) No 510/2013 of 3 June 2013	L 150	17	4.6.2013
► <u>M26</u>	Commission Regulation (EU) No 723/2013 of 26 July 2013	L 202	8	27.7.2013
► <u>M27</u>	Commission Regulation (EU) No 738/2013 of 30 July 2013	L 204	32	31.7.2013
► <u>M28</u>	Commission Regulation (EU) No 739/2013 of 30 July 2013	L 204	35	31.7.2013
► <u>M29</u>	Commission Regulation (EU) No 816/2013 of 28 August 2013	L 230	1	29.8.2013
► <u>M30</u>	Commission Regulation (EU) No 817/2013 of 28 August 2013	L 230	7	29.8.2013
► <u>M31</u>	Commission Regulation (EU) No 818/2013 of 28 August 2013	L 230	12	29.8.2013
► <u>M32</u>	Commission Regulation (EU) No 913/2013 of 23 September 2013	L 252	11	24.9.2013
► <u>M33</u>	Commission Regulation (EU) No 1068/2013 of 30 October 2013	L 289	58	31.10.2013
► <u>M34</u>	Commission Regulation (EU) No 1069/2013 of 30 October 2013	L 289	61	31.10.2013
► <u>M35</u>	Commission Regulation (EU) No 1274/2013 of 6 December 2013	L 328	79	7.12.2013
► <u>M36</u>	Commission Regulation (EU) No 59/2014 of 23 January 2014	L 21	9	24.1.2014
► <u>M37</u>	Commission Regulation (EU) No 264/2014 of 14 March 2014	L 76	22	15.3.2014
► <u>M38</u>	Commission Regulation (EU) No 298/2014 of 21 March 2014	L 89	36	25.3.2014
► <u>M39</u>	Commission Regulation (EU) No 497/2014 of 14 May 2014	L 143	6	15.5.2014
► <u>M40</u>	Commission Regulation (EU) No 505/2014 of 15 May 2014	L 145	32	16.5.2014
► <u>M41</u>	Commission Regulation (EU) No 506/2014 of 15 May 2014	L 145	35	16.5.2014
► <u>M42</u>	Commission Regulation (EU) No 601/2014 of 4 June 2014	L 166	11	5.6.2014
► <u>M43</u>	Commission Regulation (EU) No 685/2014 of 20 June 2014	L 182	23	21.6.2014
► <u>M44</u>	Commission Regulation (EU) No 923/2014 of 25 August 2014	L 252	11	26.8.2014
► <u>M45</u>	Commission Regulation (EU) No 957/2014 of 10 September 2014	L 270	1	11.9.2014
► <u>M46</u>	Commission Regulation (EU) No 969/2014 of 12 September 2014	L 272	8	13.9.2014
► <u>M47</u>	Commission Regulation (EU) No 1084/2014 of 15 October 2014	L 298	8	16.10.2014
► <u>M48</u>	Commission Regulation (EU) No 1092/2014 of 16 October 2014	L 299	19	17.10.2014
► <u>M49</u>	Commission Regulation (EU) No 1093/2014 of 16 October 2014	L 299	22	17.10.2014



**REGULATION (EC) No 1333/2008 OF THE EUROPEAN
PARLIAMENT AND OF THE COUNCIL**

of 16 December 2008

on food additives

(Text with EEA relevance)

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE
EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and
in particular Article 95 thereof,

Having regard to the proposal from the Commission,

Having regard to the opinion of the European Economic and Social
Committee ⁽¹⁾,

Acting in accordance with the procedure laid down in Article 251 of the
Treaty ⁽²⁾,

Whereas:

- (1) The free movement of safe and wholesome food is an essential aspect of the internal market and contributes significantly to the health and well-being of citizens, and to their social and economic interests.
- (2) A high level of protection of human life and health should be assured in the pursuit of Community policies.
- (3) This Regulation replaces previous Directives and Decisions concerning food additives permitted for use in foods with a view to ensuring the effective functioning of the internal market whilst ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests, via comprehensive and streamlined procedures.
- (4) This Regulation harmonises the use of food additives in foods in the Community. This includes the use of food additives in foods covered by Council Directive 89/398/EEC of 3 May 1989 on the approximation of the laws of the Member States relating to food-stuffs intended for particular nutritional uses ⁽³⁾ and the use of certain food colours for the health marking of meat and the decoration and stamping of eggs. It also harmonises the use of food additives in food additives and food enzymes thus ensuring their safety and quality and facilitating their storage and use. This has not previously been regulated at Community level.

⁽¹⁾ OJ C 168, 20.7.2007, p. 34.

⁽²⁾ Opinion of the European Parliament of 10 July 2007 (OJ C 175 E, 10.7.2008, p. 142), Council Common Position of 10 March 2008 (OJ C 111 E, 6.5.2008, p. 10), Position of the European Parliament of 8 July 2008 (not yet published in the Official Journal) and Council Decision of 18 November 2008.

⁽³⁾ OJ L 186, 30.6.1989, p. 27.

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- (5) Food additives are substances that are not normally consumed as food itself but are added to food intentionally for a technological purpose described in this Regulation, such as the preservation of food. All food additives should be covered by this Regulation, and therefore in the light of scientific progress and technological development the list of functional classes should be updated. However, substances should not be considered as food additives when they are used for the purpose of imparting flavour and/or taste or for nutritional purposes, such as salt replacers, vitamins and minerals. Moreover, substances considered as foods which may be used for a technological function, such as sodium chloride or saffron for colouring and food enzymes should also not fall within the scope of this Regulation. However, preparations obtained from foods and other natural source material that are intended to have a technological effect in the final food and which are obtained by selective extraction of constituents (e.g. pigments) relative to the nutritive or aromatic constituents, should be considered additives within the meaning of this Regulation. Finally, food enzymes are covered by Regulation (EC) No 1332/2008 of the European Parliament and of the Council of 16 December 2008 on food enzymes ⁽¹⁾, which excludes the application of this Regulation.
- (6) Substances not consumed as food itself but used intentionally in the processing of foods, which only remain as residues in the final food and do not have a technological effect in the final product (processing aids), should not be covered by this Regulation.
- (7) Food additives should be approved and used only if they fulfil the criteria laid down in this Regulation. Food additives must be safe when used, there must be a technological need for their use, and their use must not mislead the consumer and must be of benefit to the consumer. Misleading the consumer includes, but is not limited to, issues related to the nature, freshness, quality of ingredients used, the naturalness of a product or of the production process, or the nutritional quality of the product, including its fruit and vegetable content. The approval of food additives should also take into account other factors relevant to the matter under consideration including societal, economic, traditional, ethical and environmental factors, the precautionary principle and the feasibility of controls. The use and maximum levels of a food additive should take into account the intake of the food additive from other sources and the exposure to the food additive by special groups of consumers (e.g. allergic consumers).
- (8) Food additives must comply with the approved specifications, which should include information to adequately identify the food additive, including origin, and to describe the acceptable criteria of purity. The specifications previously developed for food additives included in Commission Directive 95/31/EC of 5 July 1995 laying down specific criteria of purity concerning

⁽¹⁾ See page 7 of this Official Journal.

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sweeteners for use in foodstuffs⁽¹⁾, Commission Directive 95/45/EC of 26 July 1995 laying down specific purity criteria concerning colours for use in foodstuffs⁽²⁾ and Commission Directive 96/77/EC of 2 December 1996 laying down specific purity criteria on food additives other than colours and sweeteners⁽³⁾ should be maintained until the corresponding additives are entered in the Annexes to this Regulation. At that time, the specifications related to such additives should be set out in a Regulation. Those specifications should relate directly to the additives included in the Community lists in the Annexes to this Regulation. However, considering the complex character and substance of such specifications, for the sake of clarity they should not be integrated as such in the Community lists but should be set out in one or more separate Regulations.

- (9) Some food additives are permitted for specific uses for certain authorised oenological practices and processes. The use of such food additives should comply with this Regulation and with the specific provisions laid down in the relevant Community legislation.
- (10) In order to ensure harmonisation, the risk assessment and approval of food additives should be carried out in accordance with the procedure laid down in 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⁽⁴⁾
- (11) Under Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 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⁽⁵⁾, the European Food Safety Authority (hereinafter referred to as the Authority) is to be consulted on matters likely to affect public health.
- (12) A food additive which falls within the scope of Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed⁽⁶⁾ should be authorised in accordance with that Regulation as well as under this Regulation.

⁽¹⁾ OJ L 178, 28.7.1995, p. 1.

⁽²⁾ OJ L 226, 22.9.1995, p. 1.

⁽³⁾ OJ L 339, 30.12.1996, p. 1.

⁽⁴⁾ See page 1 of this Official Journal.

⁽⁵⁾ OJ L 31, 1.2.2002, p. 1.

⁽⁶⁾ OJ L 268, 18.10.2003, p. 1.

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- (13) A food additive already approved under this Regulation which is prepared by production methods or using starting materials significantly different from those included in the risk assessment of the Authority, or different from those covered by the specifications laid down, should be submitted for evaluation by the Authority. ‘Significantly different’ could mean, *inter alia*, a change of the production method from extraction from a plant to production by fermentation using a micro-organism or a genetic modification of the original micro-organism, a change in starting materials, or a change in particle size, including the use of nanotechnology.
- (14) Food additives should be kept under continuous observation and must be re-evaluated whenever necessary in the light of changing conditions of use and new scientific information. Where necessary, the Commission together with the Member States should consider appropriate action.
- (15) Member States which maintained on 1 January 1992 prohibitions on the use of certain additives in certain specific foods which are considered traditional and are produced on their territory should be permitted to continue to apply those prohibitions. Moreover, as regard products such as ‘Feta’ or ‘Salame cacciatore’, this Regulation should be without prejudice to more restrictive rules linked to the use of certain denominations under Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs⁽¹⁾ and Council Regulation (EC) No 509/2006 of 20 March 2006 on agricultural products and foodstuffs as traditional specialities guaranteed⁽²⁾.
- (16) Unless subject to further restrictions, an additive may be present in food, other than by direct addition, as a result of carry-over from an ingredient in which the additive was permitted, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.
- (17) Food additives remain subject to the general labelling obligations as provided for in Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs⁽³⁾ and, as the case may be, in Regulation (EC) No 1829/2003 and in Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms⁽⁴⁾. In addition, specific provisions on the labelling of food additives sold as such to the manufacturer or to the final consumer should be contained in this Regulation.

⁽¹⁾ OJ L 93, 31.3.2006, p. 12.

⁽²⁾ OJ L 93, 31.3.2006, p. 1.

⁽³⁾ OJ L 109, 6.5.2000, p. 29.

⁽⁴⁾ OJ L 268, 18.10.2003, p. 24.

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- (18) Sweeteners authorised under this Regulation may be used in table-top sweeteners sold directly to consumers. Manufacturers of such products should make information available to the consumer by appropriate means to allow them to use the product in a safe manner. Such information could be made available in a number of ways including on product labels, Internet websites, consumer information lines or at the point of sale. In order to adopt a uniform approach to the implementation of this requirement, guidance drawn up at Community level may be necessary.
- (19) The measures necessary for the implementation of this Regulation should be adopted in accordance with Council Decision 1999/468/EC of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission ⁽¹⁾.
- (20) In particular the Commission should be empowered to amend the Annexes of this Regulation and to adopt appropriate transitional measures. Since those measures are of general scope and are designed to amend non-essential elements of this Regulation, *inter alia*, by supplementing it with new non-essential elements, they must be adopted in accordance with the regulatory procedure with scrutiny provided for in Article 5a of Decision 1999/468/EC.
- (21) On grounds of efficiency, the normal time-limits for the regulatory procedure with scrutiny should be curtailed for the adoption of certain amendments to Annexes II and III relating to substances already authorised under other Community law as well as any appropriate transitional measures related to these substances.
- (22) In order to develop and update Community law on food additives in a proportionate and effective way, it is necessary to collect data, share information and coordinate work between Member States. For that purpose, it may be useful to undertake studies to address specific issues with a view to facilitating the decision-making process. It is appropriate that the Community finance such studies as part of its budgetary procedure. The financing of such measures is covered by Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules ⁽²⁾.
- (23) Member States are to carry out official controls in order to enforce compliance with this Regulation in accordance with Regulation (EC) No 882/2004.

⁽¹⁾ OJ L 184, 17.7.1999, p. 23.

⁽²⁾ OJ L 165, 30.4.2004, p. 1. Corrected by OJ L 191, 28.5.2004, p. 1.

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- (24) Since the objective of this Regulation, namely to lay down Community rules on food additives, cannot be sufficiently achieved by the Member States and can therefore, in the interests of market unity and a high level of consumer protection, be better achieved at Community level, the Community may adopt measures, in accordance with the principle of subsidiarity as set out in Article 5 of the Treaty. In accordance with the principle of proportionality, as set out in that Article, this Regulation does not go beyond what is necessary in order to achieve that objective.
- (25) Following the adoption of this Regulation the Commission, assisted by the Standing Committee on the Food Chain and Animal Health, should review all the existing authorisations for criteria, other than safety, such as intake, technological need and the potential to mislead the consumer. All food additives that are to continue to be authorised in the Community should be transferred to the Community lists in Annexes II and III to this Regulation. Annex III to this Regulation should be completed with the other food additives used in food additives and food enzymes as well as carriers for nutrients and their conditions of use in accordance with Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings]. To allow a suitable transition period, the provisions in Annex III, other than the provisions concerning carriers for food additives and food additives in flavourings, should not apply until 1 January 2011.
- (26) Until the future Community lists of food additives are established, it is necessary to provide for a simplified procedure allowing the current lists of food additives contained in the existing Directives to be updated.
- (27) Without prejudice to the outcome of the review referred to in recital 25, within one year following the adoption of this Regulation the Commission should set up an evaluation programme for the Authority to re-evaluate the safety of the food additives that were already approved in the Community. That programme should define the needs and the order of priorities according to which the approved food additives are to be examined.
- (28) This Regulation repeals and replaces the following acts: Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption ⁽¹⁾, Council Directive 65/66/EEC of 26 January 1965 laying down specific criteria of purity for preservatives authorised for use in foodstuffs intended for human consumption ⁽²⁾, Council Directive 78/663/EEC of 25 July 1978 laying down specific criteria of

⁽¹⁾ OJ 115, 11.11.1962, p. 2645/62.

⁽²⁾ OJ 22, 9.2.1965, p. 373.

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purity for emulsifiers, stabilizers, thickeners and gelling agents for use in foodstuffs⁽¹⁾, Council Directive 78/664/EEC of 25 July 1978 laying down specific criteria of purity for antioxidants which may be used in foodstuffs intended for human consumption⁽²⁾, First Commission Directive 81/712/EEC of 28 July 1981 laying down Community methods of analysis for verifying that certain additives used in foodstuffs satisfy criteria of purity⁽³⁾, Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorised for use in foodstuffs intended for human consumption⁽⁴⁾, Directive 94/35/EC of the European Parliament and of the Council of 30 June 1994 on sweeteners for use in foodstuffs⁽⁵⁾, Directive 94/36/EC of the European Parliament and of the Council of 30 June 1994 on colours for use in foodstuffs⁽⁶⁾, Directive 95/2/EC of the European Parliament and of the Council of 20 February 1995 on food additives other than colours and sweeteners⁽⁷⁾, Decision No 292/97/EC of the European Parliament and of the Council of 19 December 1996 on the maintenance of national laws prohibiting the use of certain additives in the production of certain specific foodstuffs⁽⁸⁾ and Commission Decision 2002/247/EC of 27 March 2002 suspending the placing on the market and import of jelly confectionary containing the food additive E 425 konjac⁽⁹⁾. However, it is appropriate that certain provisions of those acts remain in force during a transitional period to allow time for the preparation of the Community lists in the Annexes to this Regulation,

HAVE ADOPTED THIS REGULATION:

CHAPTER I

SUBJECT MATTER, SCOPE AND DEFINITIONS

Article 1

Subject matter

This Regulation lays down rules on food additives used in foods with a view to ensuring the effective functioning of the internal market whilst ensuring a high level of protection of human health and a high level of consumer protection, including the protection of consumer interests and fair practices in food trade, taking into account, where appropriate, the protection of the environment.

For those purposes, this Regulation provides for:

- (a) Community lists of approved food additives as set out in Annexes II and III;

⁽¹⁾ OJ L 223, 14.8.1978, p. 7.

⁽²⁾ OJ L 223, 14.8.1978, p. 30.

⁽³⁾ OJ L 257, 10.9.1981, p. 1.

⁽⁴⁾ OJ L 40, 11.2.1989, p. 27.

⁽⁵⁾ OJ L 237, 10.9.1994, p. 3.

⁽⁶⁾ OJ L 237, 10.9.1994, p. 13.

⁽⁷⁾ OJ L 61, 18.3.1995, p. 1.

⁽⁸⁾ OJ L 48, 19.2.1997, p. 13.

⁽⁹⁾ OJ L 84, 28.3.2002, p. 69.

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- (b) conditions of use of food additives in foods, including in food additives and in food enzymes as covered by Regulation (EC) No 1332/2008 [on food enzymes], and in food flavourings as covered by Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods ⁽¹⁾;
- (c) rules on the labelling of food additives sold as such.

*Article 2***Scope**

1. This Regulation shall apply to food additives.
2. This Regulation shall not apply to the following substances unless they are used as food additives:
 - (a) processing aids;
 - (b) substances used for the protection of plants and plant products in accordance with Community rules relating to plant health;
 - (c) substances added to foods as nutrients;
 - (d) substances used for the treatment of water for human consumption falling within the scope of Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption ⁽²⁾;
 - (e) flavourings falling within the scope of Regulation (EC) No 1334/2008 [on flavourings and certain food ingredients with flavouring properties for use in and on foods].
3. This Regulation shall not apply to food enzymes falling within the scope of Regulation (EC) No 1332/2008 [on food enzymes], with effect from the date of adoption of the Community list of food enzymes in accordance with Article 17 of that Regulation.
4. This Regulation shall apply without prejudice to any specific Community rules concerning the use of food additives:
 - (a) in specific foods;
 - (b) for purposes other than those covered by this Regulation.

*Article 3***Definitions**

1. For the purposes of this Regulation, the definitions laid down in Regulations (EC) No 178/2002 and (EC) No 1829/2003 shall apply.

⁽¹⁾ See page 34 of this Official Journal.

⁽²⁾ OJ L 330, 5.12.1998, p. 32.

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2. For the purposes of this Regulation the following definitions shall also apply:

- (a) ‘food additive’ shall mean any substance not normally consumed as a food in itself and not normally used as a characteristic ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or storage of such food results, or may be reasonably expected to result, in it or its by-products becoming directly or indirectly a component of such foods;

The following are not considered to be food additives:

- (i) monosaccharides, disaccharides or oligosaccharides and foods containing these substances used for their sweetening properties;
 - (ii) foods, whether dried or in concentrated form, including flavourings incorporated during the manufacturing of compound foods, because of their aromatic, sapid or nutritive properties together with a secondary colouring effect;
 - (iii) substances used in covering or coating materials, which do not form part of foods and are not intended to be consumed together with those foods;
 - (iv) products containing pectin and derived from dried apple pomace or peel of citrus fruits or quinces, or from a mixture of them, by the action of dilute acid followed by partial neutralisation with sodium or potassium salts (liquid pectin);
 - (v) chewing gum bases;
 - (vi) white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;
 - (vii) ammonium chloride;
 - (viii) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
 - (ix) amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts having no technological function;
 - (x) caseinates and casein;
 - (xi) inulin;
- (b) ‘processing aid’ shall mean any substance which:
- (i) is not consumed as a food by itself;
 - (ii) is intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological purpose during treatment or processing; and
 - (iii) may result in the unintentional but technically unavoidable presence in the final product of residues of the substance or its derivatives provided they do not present any health risk and do not have any technological effect on the final product;

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- (c) ‘functional class’ shall mean one of the categories set out in Annex I based on the technological function a food additive exerts in the foodstuff;
- (d) ‘unprocessed food’ shall mean a food which has not undergone any treatment resulting in a substantial change in the original state of the food, for which purpose the following in particular are not regarded as resulting in substantial change: dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking;
- (e) ‘food with no added sugars’ shall mean a food without the following:
 - (i) any added monosaccharides or disaccharides;
 - (ii) any added food containing monosaccharides or disaccharides which is used for its sweetening properties;
- (f) ‘energy-reduced food’ shall mean a food with an energy value reduced by at least 30 % compared with the original food or a similar product;
- (g) ‘table-top sweeteners’ shall mean preparations of permitted sweeteners, which may contain other food additives and/or food ingredients and which are intended for sale to the final consumer as a substitute for sugars;
- (h) ‘quantum satis’ shall mean that no maximum numerical level is specified and substances shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled.

CHAPTER II

COMMUNITY LISTS OF APPROVED FOOD ADDITIVES*Article 4***Community lists of food additives**

1. Only food additives included in the Community list in Annex II may be placed on the market as such and used in foods under the conditions of use specified therein.
2. Only food additives included in the Community list in Annex III may be used in food additives, in food enzymes and in food flavourings under the conditions of use specified therein.
3. Food additives in Annex II shall be listed on the basis of the categories of food to which they may be added.
4. Food additives in Annex III shall be listed on the basis of the food additives, food enzymes, food flavourings and nutrients or categories thereof to which they may be added.
5. Food additives shall comply with the specifications as referred to in Article 14.

▼B*Article 5***Prohibition of non-compliant food additives and/or non-compliant food**

No person shall place on the market a food additive or any food in which such a food additive is present if the use of the food additive does not comply with this Regulation.

*Article 6***General conditions for inclusion and use of food additives in Community lists**

1. A food additive may be included in the Community lists in Annexes II and III only if it meets the following conditions and, where relevant, other legitimate factors, including environmental factors:

- (a) it does not, on the basis of the scientific evidence available, pose a safety concern to the health of the consumer at the level of use proposed;
- (b) there is a reasonable technological need that cannot be achieved by other economically and technologically practicable means; and
- (c) its use does not mislead the consumer.

2. To be included in the Community lists in Annexes II and III a food additive must have advantages and benefits for the consumer and therefore serve one or more of the following purposes:

- (a) preserving the nutritional quality of the food;
- (b) providing necessary ingredients or constituents for foods manufactured for groups of consumers with special dietary needs;
- (c) enhancing the keeping quality or stability of a food or improving its organoleptic properties, provided that the nature, substance or quality of the food is not changed in such a way as to mislead the consumer;
- (d) aiding in the manufacture, processing, preparation, treatment, packing, transport or storage of food, including food additives, food enzymes and food flavourings, provided that the food additive is not used to disguise the effects of the use of faulty raw materials or of any undesirable practices or techniques, including unhygienic practices or techniques, during the course of any such activities.

3. By way of derogation from paragraph 2(a), a food additive which reduces the nutritional quality of a food may be included in the Community list in Annex II provided that:

- (a) the food does not constitute a significant component of a normal diet; or
- (b) the food additive is necessary for the production of foods for groups of consumers with special dietary needs.

▼B*Article 7***Specific conditions for sweeteners**

A food additive may be included in the Community list in Annex II for the functional class of sweetener only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one or more of the following purposes:

- (a) replacing sugars for the production of energy-reduced food, non-cariogenic food or food with no added sugars; or
- (b) replacing sugars where this permits an increase in the shelf-life of the food; or
- (c) producing food intended for particular nutritional uses as defined in Article 1(2)(a) of Directive 89/398/EEC.

*Article 8***Specific conditions for colours**

A food additive may be included in the Community list in Annex II for the functional class of colour only if, in addition to serving one or more of the purposes set out in Article 6(2), it serves one of the following purposes:

- (a) restoring the original appearance of food of which the colour has been affected by processing, storage, packaging and distribution, whereby visual acceptability may have been impaired;
- (b) making food more visually appealing;
- (c) giving colour to food otherwise colourless.

*Article 9***Functional classes of food additives**

1. Food additives may be assigned in Annexes II and III to one of the functional classes in Annex I on the basis of the principal technological function of the food additive.

Allocating a food additive to a functional class shall not preclude it from being used for several functions.

2. Where necessary, as a result of scientific progress or technological development, the measures, designed to amend non-essential elements of this Regulation, relating to additional functional classes which may be added to Annex I shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

*Article 10***The content of the Community lists of food additives**

1. A food additive which complies with the conditions set out in Articles 6, 7 and 8 may, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings] be included in:

- (a) the Community list in Annex II to this Regulation; and/or

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- (b) the Community list in Annex III to this Regulation.
2. The entry for a food additive in the Community lists in Annexes II and III shall specify:
- (a) the name of the food additive and its E number;
 - (b) the foods to which the food additive may be added;
 - (c) the conditions under which the food additive may be used;
 - (d) if appropriate, whether there are any restrictions on the sale of the food additive directly to the final consumer.
3. The Community lists in Annexes II and III shall be amended in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

*Article 11***Levels of use of food additives**

1. When establishing the conditions of use referred to in Article 10(2)(c):
- (a) the level of use shall be set at the lowest level necessary to achieve the desired effect;
 - (b) the levels shall take into account:
 - (i) any acceptable daily intake, or equivalent assessment, established for the food additive and the probable daily intake of it from all sources;
 - (ii) where the food additive is to be used in foods eaten by special groups of consumers, the possible daily intake of the food additive by consumers in those groups.
2. Where appropriate, no maximum numerical level shall be fixed for a food additive (*quantum satis*). In that case, the food additive shall be used in accordance with the principle of *quantum satis*.
3. The maximum levels of food additives set out in Annex II shall apply to the food as marketed, unless otherwise stated. By way of derogation from this principle, for dried and/or concentrated foods which need to be reconstituted the maximum levels shall apply to the food as reconstituted according to the instructions on the label taking into account the minimum dilution factor.
4. The maximum levels for colours set out in Annex II shall apply to the quantities of colouring principle contained in the colouring preparation unless otherwise stated.

*Article 12***Changes in the production process or starting materials of a food additive already included in a Community list**

When a food additive is already included in a Community list and there is a significant change in its production methods or in the starting materials used, or there is a change in particle size, for example through nanotechnology, the food additive prepared by those new methods or materials shall be considered as a different additive and a new entry in the Community lists or a change in the specifications shall be required before it can be placed on the market.

▼B*Article 13***Food additives falling within the scope of Regulation (EC) No 1829/2003**

1. A food additive falling within the scope of Regulation (EC) No 1829/2003 may be included in the Community lists in Annexes II and III in accordance with this Regulation only when it is covered by an authorisation in accordance with Regulation (EC) No 1829/2003.

2. When a food additive already included in the Community list is produced from a different source falling within the scope of Regulation (EC) No 1829/2003, it will not require a new authorisation under this Regulation, as long as the new source is covered by an authorisation in accordance with Regulation (EC) No 1829/2003 and the food additive complies with the specifications established under this Regulation.

*Article 14***Specifications of food additives**

The specifications of food additives relating, in particular, to origin, purity criteria and any other necessary information, shall be adopted when the food additive is included in the Community lists in Annexes II and III for the first time, in accordance with the procedure referred to in Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings].

CHAPTER III

USE OF FOOD ADDITIVES IN FOODS*Article 15***Use of food additives in unprocessed foods**

Food additives shall not be used in unprocessed foods, except where such use is specifically provided for in Annex II.

*Article 16***Use of food additives in foods for infants and young children**

Food additives shall not be used in foods for infants and young children as referred to in Directive 89/398/EEC, including dietary foods for infants and young children for special medical purposes, except where specifically provided for in Annex II to this Regulation.

*Article 17***Use of colours for markings**

Only food colours listed in Annex II to this Regulation may be used for the purpose of health marking as provided for in Council Directive 91/497/EEC of 29 July 1991 amending and consolidating Directive 64/433/EEC on health problems affecting intra-Community trade in

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fresh meat to extend it to the production and marketing of fresh meat ⁽¹⁾ and other markings required on meat products, for the decorative colouring of eggshells and for the stamping of eggshells as provided for in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin ⁽²⁾.

*Article 18***Carry-over principle**

1. The presence of a food additive shall be permitted:
 - (a) in a compound food other than as referred to in Annex II, where the food additive is permitted in one of the ingredients of the compound food;
 - (b) in a food to which a food additive, food enzyme or food flavouring has been added, where the food additive:
 - (i) is permitted in the food additive, food enzyme or food flavouring in accordance with this Regulation; and
 - (ii) has been carried over to the food via the food additive, food enzyme or food flavouring; and
 - (iii) has no technological function in the final food;
 - (c) in a food which is to be used solely in the preparation of a compound food and provided that the compound food complies with this Regulation.
2. Paragraph 1 shall not apply to infant formulae, follow-on formulae, processed cereal-based foods and baby foods and dietary foods for special medical purposes intended for infants and young children as referred to in Directive 89/398/EEC, except where specifically provided for.
3. Where a food additive in a food flavouring, food additive or food enzyme is added to a food and has a technological function in that food, it shall be considered a food additive of that food and not a food additive of the added flavouring, food additive or food enzyme, and must then comply with the conditions of use for that food as provided for.
4. Without prejudice to paragraph 1, the presence of a food additive used as a sweetener shall be permitted in a compound food with no added sugars, in an energy-reduced compound food, in compound dietary foods intended for low-calorie diets, in non-cariogenic compound foods, and in a compound food with an increased shelf-life, provided that the sweetener is permitted in one of the ingredients of the compound food.

*Article 19***Interpretation decisions**

Where necessary, it may be decided in accordance with the regulatory procedure referred to in Article 28(2) whether or not:

- (a) a particular food belongs to a category of food referred to in Annex II; or

⁽¹⁾ OJ L 268, 24.9.1991, p. 69.

⁽²⁾ OJ L 139, 30.4.2004, p. 55. Corrected by OJ L 226, 25.6.2004, p. 22.

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- (b) a food additive listed in Annexes II and III and permitted at 'quantum satis' is used in accordance with the criteria referred to in Article 11(2); or
- (c) a given substance meets the definition of food additive in Article 3.

*Article 20***Traditional foods**

The Member States listed in Annex IV may continue to prohibit the use of certain categories of food additives in the traditional foods produced on their territory as listed in that Annex.

CHAPTER IV

LABELLING*Article 21***Labelling of food additives not intended for sale to the final consumer**

1. Food additives not intended for sale to the final consumer, whether sold singly or mixed with each other and/or with food ingredients, as defined in Article 6(4) of Directive 2000/13/EC, may only be marketed with the labelling provided for in Article 22 of this Regulation, which must be easily visible, clearly legible and indelible. The information shall be in a language easily understandable to purchasers.
2. Within its own territory, the Member State in which the product is marketed may, in accordance with the Treaty, stipulate that the information provided for in Article 22 shall be given in one or more of the official languages of the Community, to be determined by that Member State. This shall not preclude such information from being indicated in several languages.

*Article 22***General labelling requirements for food additives not intended for sale to the final consumer**

1. Where food additives not intended for sale to the final consumer are sold singly or mixed with each other and/or other food ingredients and/or with other substances added to them, their packaging or containers shall bear the following information:
 - (a) the name and/or E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and/or E-number of each food additive;
 - (b) the statement 'for food' or the statement 'restricted use in food' or a more specific reference to its intended food use;
 - (c) if necessary, the special conditions of storage and/or use;
 - (d) a mark identifying the batch or lot;

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- (e) instructions for use, if the omission thereof would preclude appropriate use of the food additive;
- (f) the name or business name and address of the manufacturer, packager or seller;
- (g) an indication of the maximum quantity of each component or group of components subject to quantitative limitation in food and/or appropriate information in clear and easily understandable terms enabling the purchaser to comply with this Regulation or other relevant Community law; where the same limit on quantity applies to a group of components used singly or in combination, the combined percentage may be given as a single figure; the limit on quantity shall be expressed either numerically or by the quantum satis principle;
- (h) the net quantity;
- (i) the date of minimum durability or use-by-date;
- (j) where relevant, information on a food additive or other substances referred to in this Article and listed in Annex IIIa to Directive 2000/13/EC as regards the indication of the ingredients present in foodstuffs.

2. Where food additives are sold mixed with each other and/or with other food ingredients, their packaging or containers shall bear a list of all ingredients in descending order of their percentage by weight of the total.

3. Where substances (including food additives or other food ingredients) are added to food additives to facilitate their storage, sale, standardisation, dilution or dissolution, their packaging or containers shall bear a list of all such substances in descending order of their percentage by weight of the total.

4. By way of derogation from paragraphs 1, 2 and 3, the information required in paragraph 1 points (e) to (g) and in paragraphs 2 and 3 may appear merely on the documents relating to the consignment which are to be supplied with or prior to the delivery, provided that the indication 'not for retail sale' appears on an easily visible part of the packaging or container of the product in question.

5. By way of derogation from paragraphs 1, 2 and 3, where food additives are supplied in tankers, all of the information may appear merely on the accompanying documents relating to the consignment which are to be supplied with the delivery.

*Article 23***Labelling of food additives intended for sale to the final consumer**

1. Without prejudice to Directive 2000/13/EC, Council Directive 89/396/EEC of 14 June 1989 on indications or marks identifying the lot to which a foodstuff belongs ⁽¹⁾ and Regulation (EC) No 1829/2003, food additives sold singly or mixed with each other and/or other food ingredients intended for sale to the final consumer may be marketed only if their packaging contains the following information:

- (a) the name and E-number laid down in this Regulation in respect of each food additive or a sales description which includes the name and E-number of each food additive;

⁽¹⁾ OJ L 186, 30.6.1989, p. 21.

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(b) the statement ‘for food’ or the statement ‘restricted use in food’ or a more specific reference to its intended food use.

2. By way of derogation from paragraph 1(a), the sales description of a table-top sweetener shall include the term ‘... -based table-top sweetener’, using the name(s) of the sweetener(s) used in its composition.

3. The labelling of a table-top sweetener containing polyols and/or aspartame and/or aspartame-acesulfame salt shall bear the following warnings:

(a) polyols: ‘excessive consumption may induce laxative effects’;

(b) aspartame/aspartame-acesulfame salt: ‘contains a source of phenylalanine’.

4. Manufacturers of table-top sweeteners shall make available by appropriate means the necessary information to allow their safe use by consumers. Guidance for the implementation of this paragraph may be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

5. For the information provided for in paragraphs 1 to 3 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

*Article 24***Labelling requirement for foods containing certain food colours**

1. Without prejudice to Directive 2000/13/EC, the labelling of food containing the food colours listed in Annex V to this Regulation shall include the additional information set out in that Annex.

2. In relation to the information provided in paragraph 1 of this Article, Article 13(2) of Directive 2000/13/EC shall apply accordingly.

3. Where necessary as a result of scientific progress or technical development, Annex V shall be amended by measures, designed to amend non-essential elements of this Regulation, in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

*Article 25***Other labelling requirements**

Articles 21, 22, 23 and 24 shall be without prejudice to more detailed or more extensive laws, regulations or administrative provisions regarding weights and measures or applying to the presentation, classification, packaging and labelling of dangerous substances and preparations or applying to the transport of such substances and preparations.



CHAPTER V

PROCEDURAL PROVISIONS AND IMPLEMENTATION*Article 26***Information obligation**

1. A producer or user of a food additive shall inform the Commission immediately of any new scientific or technical information which might affect the assessment of the safety of the food additive.
2. A producer or user of a food additive shall, at the request of the Commission, inform it of the actual use of the food additive. Such information shall be made available to Member States by the Commission.

*Article 27***Monitoring of food additive intake**

1. Member States shall maintain systems to monitor the consumption and use of food additives on a risk-based approach and report their findings with appropriate frequency to the Commission and the Authority.
2. After the Authority has been consulted, a common methodology for the gathering of information by the Member States on dietary intake of food additives in the Community shall be adopted in accordance with the regulatory procedure referred to in Article 28(2).

*Article 28***Committee**

1. The Commission shall be assisted by the Standing Committee on the Food Chain and Animal Health.
2. Where reference is made to this paragraph, Articles 5 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The period laid down in Article 5(6) of Decision 1999/468/EC shall be set at three months.

3. Where reference is made to this paragraph, Article 5a(1) to (4) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

4. Where reference is made to this paragraph, Article 5a(1) to (4) and (5)(b) and Article 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.

The time-limits laid down in Article 5a(3)(c) and (4)(b) and (e) of Decision 1999/468/EC shall be 2 months, 2 months and 4 months respectively.

*Article 29***Community financing of harmonised policies**

The legal basis for the financing of measures resulting from this Regulation shall be Article 66(1)(c) of Regulation (EC) No 882/2004.



CHAPTER VI

TRANSITIONAL AND FINAL PROVISIONS

*Article 30***Establishment of Community lists of food additives**

1. Food additives which are permitted for use in foods under Directives 94/35/EC, 94/36/EC and 95/2/EC, as amended on the basis of Article 31 of this Regulation, and their conditions of use shall be entered in Annex II to this Regulation after a review of their compliance with Articles 6, 7 and 8 thereof. The measures relating to the entry of such additives in Annex II, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex II.

2. Food additives authorised for use in food additives in Directive 95/2/EC and their conditions of use shall be entered in Part 1 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

3. Food additives authorised for use in food flavourings in Directive 95/2/EC and their conditions of use shall be entered in Part 4 of Annex III to this Regulation after a review of their compliance with Article 6 thereof. The measures relating to the entry of such additives in Annex III, which are designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(4). The review shall not include a new risk assessment by the Authority. The review shall be completed by 20 January 2011.

Food additives and uses which are no longer needed shall not be entered in Annex III.

4. Specifications of the food additives covered under paragraphs 1 to 3 of this Article shall be adopted, in accordance with Regulation (EC) No 1331/2008 [establishing a common authorisation procedure for food additives, food enzymes and food flavourings], at the moment those food additives are entered in the Annexes in accordance with those paragraphs.

5. The measures relating to any appropriate transitional measures, which are designed to amend non-essential elements of this Regulation, *inter alia*, by supplementing it, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 28(3).

*Article 31***Transitional measures**

Until the establishment of the Community lists of food additives as provided for in Article 30 is completed, the Annexes to Directives 94/35/EC, 94/36/EC and 95/2/EC shall be amended, where necessary, by measures, designed to amend non-essential elements of those Directives, adopted by the Commission in accordance with the regulatory procedure with scrutiny referred to in Article 28(4).

Foods placed on the market or labelled before 20 January 2010 which do not comply with Article 22(1)(i) and (4) may be marketed until their date of minimum durability or use-by-date.

Foods placed on the market or labelled before 20 July 2010 which do not comply with Article 24 may be marketed until their date of minimum durability or use-by-date.

*Article 32***Re-evaluation of approved food additives**

1. Food additives which were permitted before 20 January 2009 shall be subject to a new risk assessment carried out by the Authority.
2. After consultation of the Authority, an evaluation programme for those additives shall be adopted by 20 January 2010, in accordance with the regulatory procedure referred to in Article 28(2). The evaluation programme shall be published in the *Official Journal of the European Union*.

*Article 33***Repeals**

1. The following acts shall be repealed:
 - (a) Council Directive of 23 October 1962 on the approximation of the rules of the Member States concerning the colouring matters authorised for use in foodstuffs intended for human consumption;
 - (b) Directive 65/66/EEC;
 - (c) Directive 78/663/EEC;
 - (d) Directive 78/664/EEC;
 - (e) Directive 81/712/EEC;
 - (f) Directive 89/107/EEC;
 - (g) Directive 94/35/EC;
 - (h) Directive 94/36/EC;
 - (i) Directive 95/2/EC;
 - (j) Decision No 292/97/EC;
 - (k) Decision 2002/247/EC.
2. References to the repealed acts shall be construed as references to this Regulation.

*Article 34***Transitional provisions**

By way of derogation from Article 33, the following provisions shall continue to apply until the transfer under Article 30(1), (2) and (3) of this Regulation of food additives already permitted in Directives 94/35/EC, 94/36/EC and 95/2/EC has been completed:

- (a) Article 2(1), (2) and (4) of Directive 94/35/EC and the Annex thereto;
- (b) Article 2(1) to (6), (8), (9) and (10) of Directive 94/36/EC and Annexes I to V thereto;
- (c) Articles 2 and 4 of Directive 95/2/EC and Annexes I to VI thereto.

Notwithstanding point (c), the authorisations for E 1103 Invertase and E 1105 Lysozyme laid down in Directive 95/2/EC shall be repealed with effect from the date of application of the Community list on food enzymes in accordance with Article 17 of Regulation (EC) No 1332/2008 [on food enzymes].

*Article 35***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 20 January 2010.

However, Article 4(2) shall apply to Parts 2, 3 and 5 of Annex III from 1 January 2011 and Article 23(4) shall apply from 20 January 2011. Article 24 shall apply from 20 July 2010. Article 31 shall apply from 20 January 2009.

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

▼B*ANNEX I*

Functional classes of food additives in foods and of food additives in food additives and food enzymes

1. 'sweeteners' are substances used to impart a sweet taste to foods or in table-top sweeteners;
2. 'colours' are substances which add or restore colour in a food, and include natural constituents of foods and natural sources which are normally not consumed as foods as such and not normally used as characteristic ingredients of food. Preparations obtained from foods and other edible natural source materials obtained by physical and/or chemical extraction resulting in a selective extraction of the pigments relative to the nutritive or aromatic constituents are colours within the meaning of this Regulation;
3. 'preservatives' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by micro-organisms and/or which protect against growth of pathogenic micro-organisms;
4. 'antioxidants' are substances which prolong the shelf-life of foods by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;
5. 'carriers' are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or a flavouring, food enzyme, nutrient and/or other substance added for nutritional or physiological purposes to a food without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;
6. 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
7. 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;
8. 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
9. 'anti-foaming agents' are substances which prevent or reduce foaming;
10. 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
11. 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
12. 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
13. 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
14. 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;
15. 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

▼ B

16. 'gelling agents' are substances which give a foodstuff texture through formation of a gel;
17. 'glazing agents' (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
18. 'humectants' are substances which prevent foods from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;
19. 'modified starches' are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
20. 'packaging gases' are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
21. 'propellants' are gases other than air which expel a foodstuff from a container;
22. 'raising agents' are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
23. 'sequestrants' are substances which form chemical complexes with metallic ions;
24. 'stabilisers' are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify an existing colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;
25. 'thickeners' are substances which increase the viscosity of a foodstuff;
26. 'flour treatment agents' are substances, other than emulsifiers, which are added to flour or dough to improve its baking quality;

▼ M25

27. 'contrast enhancers' are substances which, when applied to the external surface of fruit or vegetables following depigmentation of predefined parts (e.g. by laser treatment), help to distinguish these parts from the remaining surface by imparting colour following interaction with certain components of the epidermis.

▼M2*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.

▼M7

4. Aluminium lakes prepared from all colours listed in Table 1 of Part B are authorised until 31 July 2014.

From 1 August 2014 only aluminium lakes prepared from the colours listed in Table 3 of this Part A are authorised and only in those food categories where provisions on maximum limits on aluminium coming from lakes are explicitly stated in Part E.

▼M2

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.

▼ M2

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

▼ <u>M42</u>	1	Unprocessed foods as defined in Article 3 of Regulation (EC) No 1333/2008, excluding meat preparations as defined by Regulation (EC) No 853/2004
▼ <u>M2</u>	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)

▼ M2

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

▼ **M2**

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.

▼ **M7**

Table 3

Colours which may be used in the form of lakes

E-number	Name
E 100	Curcumin
▼ M44	
E 101	Riboflavins
▼ M7	
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 141	Copper complexes of chlorophylls and chlorophyllins
E 142	Green S
▼ M35	
E 151	Brilliant Black PN
▼ M7	
E 155	Brown HT
E 163	Anthocyanins
E 180	Litholrubine BK

▼ M2

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 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel (!)
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 151	Brilliant 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

▼ M35▼ M2

▼ **M2**

E-number	Name
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 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatococin
E 959	Neohesperidine DC

▼ **M5**

E 960	Steviol glycosides
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▼ **M2**

E 961	Neotame
E 962	Salt of aspartame-acesulfame

▼ **M14**

E 964	Polyglycitol syrup
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▼ **M2**

E 965	Maltitols
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▼ **M2**

E-number	Name
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

▼ **M39**

E 969	Advantame
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▼ **M2**

3. Additives other than colours and sweeteners

E-number	Name
E 170	Calcium carbonate

▼ **M25**

E 172	Iron oxides and hydroxides
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▼ **M2**

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 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine

▼ M2

E-number	Name
E 242	Dimethyl dicarbonate

▼ M41

E 243	Ethyl lauroyl arginate
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▼ M2

E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid

▼ M20

E 261	Potassium acetates (4)
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▼ M2

E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate

▼ **M2**

E-number	Name
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

▼ **M2**

E-number	Name
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed euchema seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol

▼ **M30**

E 423	Octenyl succinic acid modified gum arabic
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▼ **M2**

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

▼ **M2**

E-number	Name
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
E 452	Polyphosphates
E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum
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▼ **M2**

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

▼ M2

E-number	Name
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

▼ M28

E 499	Stigmasterol-rich plant sterols
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▼ M2

E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
E 517	Ammonium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide

▼ M2

E-number	Name
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

▼ M7

E 556	Calcium aluminium silicate ⁽²⁾
E 558	Bentonite ⁽³⁾
E 559	Aluminium silicate (Kaolin) ⁽²⁾

▼ M2

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

▼ M2

E-number	Name
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 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene

▼ M45▼ M2

E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen

▼ M2

E-number	Name
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

▼ M29

E 1206	Neutral methacrylate copolymer
E 1207	Anionic methacrylate copolymer

▼ M37

E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer
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▼ M43

E 1209	Polyvinyl alcohol-polyethylene glycol- <i>graft</i> -co-polymer
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▼ M2

E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)

▼ **M2**

E-number	Name
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.

► **M7** (²) authorised until 31 January 2014.

(³) authorised until 31 May 2013. ◀

► **M20** (⁴) Period of application: From 6 February 2013. ◀

PART C

DEFINITIONS OF GROUPS OF ADDITIVES

(1) **Group I**

E-number	Name	Specific maximum level
E 170	Calcium carbonate	<i>quantum satis</i>
E 260	Acetic acid	<i>quantum satis</i>
E 261	Potassium acetates (⁴)	<i>quantum satis</i>
E 262	Sodium acetates	<i>quantum satis</i>
E 263	Calcium acetate	<i>quantum satis</i>
E 270	Lactic acid	<i>quantum satis</i>
E 290	Carbon dioxide	<i>quantum satis</i>
E 296	Malic acid	<i>quantum satis</i>
E 300	Ascorbic acid	<i>quantum satis</i>
E 301	Sodium ascorbate	<i>quantum satis</i>
E 302	Calcium ascorbate	<i>quantum satis</i>
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>
E 306	Tocopherol-rich extract	<i>quantum satis</i>
E 307	Alpha-tocopherol	<i>quantum satis</i>
E 308	Gamma-tocopherol	<i>quantum satis</i>
E 309	Delta-tocopherol	<i>quantum satis</i>
E 322	Lecithins	<i>quantum satis</i>
E 325	Sodium lactate	<i>quantum satis</i>
E 326	Potassium lactate	<i>quantum satis</i>
E 327	Calcium lactate	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 331	Sodium citrates	<i>quantum satis</i>
E 332	Potassium citrates	<i>quantum satis</i>

▼ **M20**▼ **M2**

▼ **M2**

E-number	Name	Specific maximum level
E 333	Calcium citrates	<i>quantum satis</i>
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>
E 335	Sodium tartrates	<i>quantum satis</i>
E 336	Potassium tartrates	<i>quantum satis</i>
E 337	Sodium potassium tartrate	<i>quantum satis</i>
E 350	Sodium malates	<i>quantum satis</i>
E 351	Potassium malate	<i>quantum satis</i>
E 352	Calcium malates	<i>quantum satis</i>
E 354	Calcium tartrate	<i>quantum satis</i>
E 380	Triammonium citrate	<i>quantum satis</i>
E 400	Alginic acid	<i>quantum satis</i> ⁽¹⁾
E 401	Sodium alginate	<i>quantum satis</i> ⁽¹⁾
E 402	Potassium alginate	<i>quantum satis</i> ⁽¹⁾
E 403	Ammonium alginate	<i>quantum satis</i> ⁽¹⁾
E 404	Calcium alginate	<i>quantum satis</i> ⁽¹⁾
E 406	Agar	<i>quantum satis</i> ⁽¹⁾
E 407	Carrageenan	<i>quantum satis</i> ⁽¹⁾
E 407a	Processed euchema seaweed	<i>quantum satis</i> ⁽¹⁾
E 410	Locust bean gum	<i>quantum satis</i> ⁽¹⁾ ⁽²⁾
E 412	Guar gum	<i>quantum satis</i> ⁽¹⁾ ⁽²⁾
E 413	Tragacanth	<i>quantum satis</i> ⁽¹⁾
E 414	Gum arabic (Acacia gum)	<i>quantum satis</i> ⁽¹⁾
E 415	Xanthan gum	<i>quantum satis</i> ⁽¹⁾ ⁽²⁾
E 417	Tara gum	<i>quantum satis</i> ⁽¹⁾ ⁽²⁾
E 418	Gellan gum	<i>quantum satis</i> ⁽¹⁾
E 422	Glycerol	<i>quantum satis</i>
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination ⁽¹⁾ ⁽³⁾
E 440	Pectins	<i>quantum satis</i> ⁽¹⁾
E 460	Cellulose	<i>quantum satis</i>
E 461	Methyl cellulose	<i>quantum satis</i>
E 462	Ethyl cellulose	<i>quantum satis</i>

▼ M2

E-number	Name	Specific maximum level
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>
E 465	Ethyl methyl cellulose	<i>quantum satis</i>

▼ M35

E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>
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▼ M2

E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>
E 500	Sodium carbonates	<i>quantum satis</i>
E 501	Potassium carbonates	<i>quantum satis</i>
E 503	Ammonium carbonates	<i>quantum satis</i>
E 504	Magnesium carbonates	<i>quantum satis</i>
E 507	Hydrochloric acid	<i>quantum satis</i>
E 508	Potassium chloride	<i>quantum satis</i>
E 509	Calcium chloride	<i>quantum satis</i>
E 511	Magnesium chloride	<i>quantum satis</i>
E 513	Sulphuric acid	<i>quantum satis</i>
E 514	Sodium sulphates	<i>quantum satis</i>
E 515	Potassium sulphates	<i>quantum satis</i>
E 516	Calcium sulphate	<i>quantum satis</i>

▼ **M2**

E-number	Name	Specific maximum level
E 524	Sodium hydroxide	<i>quantum satis</i>
E 525	Potassium hydroxide	<i>quantum satis</i>
E 526	Calcium hydroxide	<i>quantum satis</i>
E 527	Ammonium hydroxide	<i>quantum satis</i>
E 528	Magnesium hydroxide	<i>quantum satis</i>
E 529	Calcium oxide	<i>quantum satis</i>
E 530	Magnesium oxide	<i>quantum satis</i>
E 570	Fatty acids	<i>quantum satis</i>
E 574	Gluconic acid	<i>quantum satis</i>
E 575	glucono-delta-lactone	<i>quantum satis</i>
E 576	Sodium gluconate	<i>quantum satis</i>
E 577	Potassium gluconate	<i>quantum satis</i>
E 578	Calcium gluconate	<i>quantum satis</i>
E 640	Glycine and its sodium salt	<i>quantum satis</i>
E 920	L-cysteine	<i>quantum satis</i>
E 938	Argon	<i>quantum satis</i>
E 939	Helium	<i>quantum satis</i>
E 941	Nitrogen	<i>quantum satis</i>
E 942	Nitrous oxide	<i>quantum satis</i>
E 948	Oxygen	<i>quantum satis</i>
E 949	Hydrogen	<i>quantum satis</i>
E 1103	Invertase	<i>quantum satis</i>
E 1200	Polydextrose	<i>quantum satis</i>
E 1404	Oxidised starch	<i>quantum satis</i>
E 1410	Monostarch phosphate	<i>quantum satis</i>
E 1412	Distarch phosphate	<i>quantum satis</i>
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>
E 1420	Acetylated starch	<i>quantum satis</i>
E 1422	Acetylated distarch adipate	<i>quantum satis</i>

▼ **M2**

E-number	Name	Specific maximum level
E 1440	Hydroxy propyl starch	<i>quantum satis</i>
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>
E 1451	Acetylated oxidised starch	<i>quantum satis</i>
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	<i>Quantum satis</i> (for purpose other than sweetening)
E 633	Calcium inosinate	
E 634	Calcium 5'-ribonucleotides	
E 635	Disodium 5'-ribonucleotides	
E 420	Sorbitols	
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.

► **M20** (⁴) Period of application: From 6 February 2013. ◀

▼ **M2**(2) **Group II: Food colours authorised at *quantum satis***

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

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

E-number	Name
E 100	Curcumin
E 102	Tartrazine

E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine

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 PN

▼ **M6**▼ **M2**▼ **M6**▼ **M2**▼ **M35**

▼ **M2**

E-number	Name
E 155	Brown HT
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein

(4) Group IV: Polyols

E-number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

(5) Other additives that may be regulated combined**(a) E 200–203: Sorbic acid — sorbates (SA)**

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

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

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

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

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

▼ **M2**

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

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

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

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

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

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

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

▼ **M2**

(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)

▼ M2

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

▼ M38

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 ⁽¹⁾
E451	Triphosphates
E 452	Polyphosphates

⁽¹⁾ E 450 (ix) is not included▼ M2

- (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

▼ **M2**

(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

▼ **M7**(s.1.) E 551 – 559: Silicon dioxide – silicates ⁽¹⁾

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)

(s.2.) E 551 – 553: Silicon dioxide – silicates ⁽²⁾

E-number	Name
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc

▼ **M2**

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

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate

⁽¹⁾ applicable until 31 January 2014.⁽²⁾ applicable from 1 February 2014.

▼ **M2**

E-number	Name
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 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)

▼ **M2**

Number	Name
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
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

▼ **M2**

Number	Name
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 refreshing 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
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

▼ **M2**

Number	Name
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek
07.2	Fine bakery wares

▼ **M42**

08.	Meat
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004
08.2	Meat preparations as defined by Regulation (EC) No 853/2004
08.3	Meat products
08.3.1	Non-heat-treated meat products
08.3.2	Heat-treated meat products
08.3.3	Casings and coatings and decorations for meat
08.3.4	Traditionally cured meat products with specific provisions concerning nitrites and nitrates
08.3.4.1	Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)
08.3.4.2	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)
08.3.4.3	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)

▼ **M2**

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

▼ **M2**

Number	Name
11.4	Table-top sweeteners
11.4.1	Table-top sweeteners in liquid form
11.4.2	Table-top sweeteners in powder form
11.4.3	Table-top sweeteners in tablets
12.	Salts, spices, soups, sauces, salads and protein products
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices, seasonings
12.2.1	Herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups and broths
12.6	Sauces
12.7	Salads and savoury based sandwich spreads
12.8	Yeast and yeast products
12.9	Protein products, excluding products covered in category 1.8
13.	Foods intended for particular nutritional uses as defined by Directive 2009/39/EC
13.1	Foods for infants and young children
13.1.1	Infant formulae as defined by 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)

▼ **M2**

Number	Name
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 (*)
14.	Beverages
14.1	Non-alcoholic beverages
14.1.1	Water, including natural mineral water as defined in Directive 2009/54/EC and spring water and all other bottled or packed waters
14.1.2	Fruit juices as defined by 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

▼ **M2**

Number	Name
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.

▼ M2

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	<i>quantum satis</i>		
	E 938	Argon	<i>quantum satis</i>		
	E 939	Helium	<i>quantum satis</i>		
	E 941	Nitrogen	<i>quantum satis</i>		
	E 942	Nitrous oxide	<i>quantum satis</i>		
	E 948	Oxygen	<i>quantum satis</i>		
	E 949	Hydrogen	<i>quantum satis</i>		
	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 Period of application: until 31 January 2014
	E 551-553	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 Period of application: from 1 February 2014.
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form, excluding the foods listed in table 1 of Part A of this Annex Period of application: from 1 February 2014
▼ <u>M2</u>	(1): The additives may be added individually or in combination				
	(4): The maximum level is expressed as P ₂ O 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
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	only sterilised and UHT milk
(4): The maximum level is expressed as P ₂ O ₅					
01.2	Unflavoured fermented milk products, including natural unflavoured buttermilk (excluding sterilised buttermilk) non-heat-treated after fermentation				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	150		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	150	(74)	Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced products or with no added sugar
	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	

▼ M7▼ M2▼ M6

▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 124	Ponceau 4R, Cochineal Red A	5	(61)	
	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
	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		

▼ M2

▼ M2

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		
	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	Thaumatococin	5		only as flavour enhancer
	E 959	Neohesperidine DC	50		only energy-reduced products or with no added sugar
	E 960	Steviol glycosides	100	(60)	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

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	32		only energy-reduced products or with no added sugar
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced products or with no added sugar
▼ <u>M2</u>		(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 ₂ O 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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	01.5	Dehydrated milk as defined by Directive 2001/114/EC			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except unflavoured products
	E 300	Ascorbic acid	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only milk powder for vending machines
	E 322	Lecithins	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	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
	E 407	Carrageenan	<i>quantum satis</i>		
	E 500(ii)	Sodium hydrogen carbonate	<i>quantum satis</i>		
	E 501(ii)	Potassium hydrogen carbonate	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 509	Calcium chloride	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O 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	<i>quantum satis</i>		
	E 402	Potassium alginate	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
01.6.2	Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %				
	E 406	Agar	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 415	Xanthan gum	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 460	Cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 1404	Oxidised starch	<i>quantum satis</i>		
	E 1410	Monostarch phosphate	<i>quantum satis</i>		
	E 1412	Distarch phosphate	<i>quantum satis</i>		
	E 1413	Phosphated distarch phosphate	<i>quantum satis</i>		
	E 1414	Acetylated distarch phosphate	<i>quantum satis</i>		
	E 1420	Acetylated starch	<i>quantum satis</i>		
	E 1422	Acetylated distarch adipate	<i>quantum satis</i>		
	E 1440	Hydroxy propyl starch	<i>quantum satis</i>		
	E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>		
	E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>		
	E 1451	Acetylated oxidised starch	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.6.3	Other creams				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured creams
	Group III	Colours with combined maximum limit	150		only flavoured creams
	E 104	Quinoline Yellow	10	(61)	Only flavoured creams
	E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)	Only flavoured creams
	E 124	Ponceau 4R, Cochineal Red A	5	(61)	Only flavoured creams
	E 234	Nisin	10		only <i>clotted cream</i>
E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	only sterilised, pasteurised, UHT cream and whipped cream	
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 ₂ O ₅
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III

▼ M6▼ M2▼ M6

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.7	Cheese and cheese products				
01.7.1	Unripened cheese excluding products falling in category 16				
	Group I	Additives			except <i>mozzarella</i>
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		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 <i>mascarpone</i>
	E 260	Acetic acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 270	Lactic acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 330	Citric acid	<i>quantum satis</i>		only <i>mozzarella</i>
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	except <i>mozzarella</i>
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced <i>mozzarella</i>
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		only <i>mozzarella</i>
		(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 ₂ O ₅			

▼ M23▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.7.2	Ripened cheese				
	E 1105	Lysozyme	<i>quantum satis</i>		
▼ <u>M49</u>	E 120	Cochineal, Carminic acid, Carmines	125	(83)	only red marbled cheese and red pesto cheese
▼ <u>M2</u>	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only <i>sage Derby cheese</i>
▼ <u>M49</u>	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only <i>sage Derby cheese</i> , green and red pesto cheese, wasabi cheese and green marbled herb cheese
▼ <u>M2</u>	E 153	Vegetable carbon	<i>quantum satis</i>		only <i>morbier cheese</i>
	E 160a	Carotenes	<i>quantum satis</i>		only ripened orange, yellow and broken-white cheese
▼ <u>M49</u>	E 160b	Annatto, Bixin, Norbixin	15		only ripened orange, yellow and broken-white cheese and red and green pesto cheese
▼ <u>M2</u>	E 160b	Annatto, Bixin, Norbixin	50		only <i>red Leicester cheese</i>
	E 160b	Annatto, Bixin, Norbixin	35		only Mimolette cheese
▼ <u>M49</u>	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only ripened orange, yellow and broken-white cheese and red pesto cheese
▼ <u>M2</u>	E 163	Anthocyanins	<i>quantum satis</i>		only red marbled cheese
	E 170	Calcium carbonate	<i>quantum satis</i>		
	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	<i>quantum satis</i>		only ripened products surface treatment

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		surface treatment only
	E 460	Powdered cellulose	<i>quantum satis</i>		only sliced and grated ripened cheese
	E 500(ii)	Sodium hydrogen carbonate	<i>quantum satis</i>		only sour milk cheese
	E 504	Magnesium carbonates	<i>quantum satis</i>		
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 551-559	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese hard and semi-hard cheese Period of application: from 1 February 2014
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
		(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			
		(83): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 3,2 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ **M7**▼ **M2**▼ **M44**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
01.7.3	Edible cheese rind				
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	<i>quantum satis</i>	(67)	Period of application: from 1 August 2014
	E 104	Quinoline Yellow	10	(62)	
	E 160d	Lycopene	30		
	E 180	Litholrubine BK	<i>quantum satis</i>		Period of application: until 31 July 2014
	E 180	Litholrubine BK	<i>quantum satis</i>	(67)	Period of application: from 1 August 2014
	E 160b	Annatto, Bixin, Norbixin	20		
		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
	(67): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines and E 180 litholrubine BK 10 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013				

▼ M7▼ M6▼ M2▼ M7▼ M2▼ M6▼ M7

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
01.7.4	Whey cheese					
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
	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	<i>quantum satis</i>			
	E 270	Lactic acid	<i>quantum satis</i>			
	E 330	Citric acid	<i>quantum satis</i>			
	E 460(ii)	Powdered cellulose	<i>quantum satis</i>		only grated and sliced cheese	
	E 575	Glucono-delta-lactone		<i>quantum satis</i>		
		(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 <i>quantum satis</i>	<i>quantum satis</i>		only flavoured processed cheese	
	E 100	Curcumin	100	(33)	only flavoured processed cheese	
	E 102	Tartrazine	100	(33)	only flavoured processed cheese	

	E 120	Cochineal, Carminic acid, Carmines	100	(33)	only flavoured processed cheese Period of application: until 31 July 2014	

▼ **M6**▼ **M7**

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carminic acid, Carmines	100	(33) (66)	only flavoured processed cheese Period of application: from 1 August 2014
	E 122	Azorubine, Carmoisine	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	<i>quantum satis</i>		
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		
	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)	

▼ M2▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 427	Cassia gum	2 500		
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	10 000	(1)	Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	Period of application: from 1 February 2014
▼ <u>M2</u>		(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 ₂ O ₅			
		(29): This substance may be present naturally in certain cheeses as a result of fermentation processes			
▼ <u>M6</u>		(33): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 160e and E 161b			
▼ <u>M7</u>		(66): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	01.7.6	Cheese products (excluding products falling in category 16)			
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only flavoured unripened products
	Group III	Colours with combined maximum limit	100		only flavoured unripened products
	E 1105	Lysozyme	<i>quantum satis</i>		only ripened products
	E 120	Cochineal, Carminic acid, Carmines	125		only red marbled products

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160a	Carotenes	<i>quantum satis</i>		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	<i>quantum satis</i>		only ripened orange, yellow and broken-white products
	E 163	Anthocyanins	<i>quantum satis</i>		only red marbled products
	E 170	Calcium carbonate	<i>quantum satis</i>		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	<i>quantum satis</i>		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	<i>quantum satis</i>		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	<i>quantum satis</i>		only grated and sliced ripened products and unripened products
	E 504	Magnesium carbonates	<i>quantum satis</i>		only ripened products

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 509	Calcium chloride	<i>quantum satis</i>		only ripened products
▼ <u>M7</u>	E 551-559	Silicon dioxide, calcium silicate, magnesium silicate, talc	10 000	(1)	only sliced or grated hard and semi-hard products Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated hard and semi-hard products Period of application: from 1 February 2014
▼ <u>M2</u>	E 575	Glucono-delta-lactone	<i>quantum satis</i>		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 ₂ O 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			
01.8	Dairy analogues, including beverage whiteners				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-203	Sorbic acid — sorbates	<i>quantum satis</i>	(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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	150	(30)	only dairy-based cheese analogue
	E 280-283	Propionic acid — propionates	<i>quantum satis</i>		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

▼ M2

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	5 000		only milk and cream analogues
	E 481-482	Stearoyl-2-lactylates	3 000	(1)	only beverage whiteners
	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 Period of application: Until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only sliced or grated cheese analogues and processed cheese analogue; beverage whiteners Period of application: from 1 February 2014
		(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 ₂ O 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				

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
02.1	Fats and oils essentially free from water (excluding anhydrous milkfat)				
	E 100	Curcumin	<i>quantum satis</i>		only fats
	E 160a	Carotenes	<i>quantum satis</i>		only fats
	E 160b	Annatto, bixin, norbixin	10		only fats
	E 270	Lactic acid	<i>quantum satis</i>		only cooking and/or frying purposes or the preparation of gravy
	E 300	Ascorbic acid	<i>quantum satis</i>		only cooking and/or frying purposes or the preparation of gravy
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		except virgin oils and olive oils
	E 306	Tocopherol-rich extract	<i>quantum satis</i>		except virgin oils and olive oils
	E 307	Alpha-tocopherol	<i>quantum satis</i>		except virgin oils and olive oils
	E 307	Alpha-tocopherol	200		only refined olive oils, including olive pomace oil
	E 308	Gamma tocopherol	<i>quantum satis</i>		except virgin oils and olive oils
	E 309	Delta-tocopherol	<i>quantum satis</i>		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	

▼ M2

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	<i>quantum satis</i>		except virgin oils and olive oils
	E 331	Sodium citrates	<i>quantum satis</i>		except virgin oils and olive oils
	E 332	Potassium citrates	<i>quantum satis</i>		except virgin oils and olive oils
	E 333	Calcium citrates	<i>quantum satis</i>		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	<i>quantum satis</i>		only for cooking and/or frying purposes or for the preparation of gravy

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		except butter from sheep and goats milk
	E 500	Sodium carbonates	<i>quantum satis</i>		only soured cream butter
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)	only soured cream butter
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O 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			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 100	Curcumin	<i>quantum satis</i>		excluding reduced fat butter
	E 160a	Carotenes	<i>quantum satis</i>		
	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

▼ M2

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	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
	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)	
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: from 1 February 2014
▼ <u>M2</u>	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 ₂ O ₅			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 Period of application: Until 31 January 2014
	E 551-553	Silicon dioxide – silicates	30 000	(1)	only tin greasing products Period of application: from 1 February 2014
	E 943a	Butane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 943b	Isobutane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
	E 944	Propane	<i>quantum satis</i>		only vegetable oil pan spray (for professional use only) and water-based emulsion spray
		(1): The additives may be added individually or in combination			
(4): The maximum level is expressed as P ₂ O ₅					
(41): Expressed on fat basis					
(46): As the sum of carnosol and carnosic acid					

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
03	Edible ices				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(75)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	150	(25)	
	Group IV	Polyols	<i>quantum satis</i>		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)		

▼ M7▼ M2

▼ M2

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)	
	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	<i>quantum satis</i>		only prepacked wafers containing ice cream
	E 950	Acesulfame K	800		only energy-reduced or with no added sugar
	E 951	Aspartame	800		only energy-reduced or with no added sugar
	E 954	Saccharin and its Na, K and Ca salts	100	(52)	only energy-reduced or with no added sugar
	E 955	Sucralose	320		only energy-reduced or with no added sugar
	E 957	Thaumatococcus	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
	E 960	Steviol glycosides	200	(60)	only energy-reduced or with no added sugar
	E 961	Neotame	26		only energy-reduced or with no added sugar

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	800	(11)b (49) (50)	only energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced or with no added sugar
▼ <u>M2</u>		(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 ₂ O ₅			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
▼ <u>M6</u>		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
▼ <u>M2</u>		(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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M7</u>		(75): Maximum limit for aluminium coming from all aluminium lakes 30 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04	Fruit and vegetables				
04.1	Unprocessed fruit and vegetables				
04.1.1	Entire fresh fruit and vegetables				
▼ <u>M25</u>	E 172	Iron oxides and hydroxides	6		only as a contrast enhancer for marking citrus fruit, melons and pomegranates in order to: — repeat all or some of the mandatory information particulars required by the Union legislation and/or national law, and/or — provide on a voluntary basis brand name, production method, PLU-code, QR-code and/or barcode Period of application: From 24 June 2013.
▼ <u>M2</u>	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 (<i>Vaccinium corymbosum</i>)
	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
▼ <u>M25</u>	E 464	Hydroxypropyl methyl cellulose	10		only for citrus fruit, melons and pomegranates in order to: — repeat all or some of the mandatory information particulars required by the Union legislation and/or national law,

▼ M25

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					and/or — provide on a voluntary basis brand name, production method, PLU-code, QR-code and/or barcode Period of application: From 24 June 2013.
▼ <u>M2</u>	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	only fresh fruits, surface treatment
▼ <u>M16</u>	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, bananas, mangoes, avocados and pomegranates and as glazing agent on nuts Period of application as regards bananas, mangoes, avocados and pomegranates: From 25 December 2012
▼ <u>M2</u>	E 902	Candelilla wax	<i>quantum satis</i>		only surface treatment of citrus fruit, melons, apples, pears, peaches and pineapples and glazing agent on nuts
▼ <u>M16</u>	E 903	Carnauba wax	200		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, pomegranates, mangoes, avocados and papayas and as glazing agent on nuts Period of application as regards pomegranates, mangoes, avocados and papayas: From 25 December 2012.

▼ **M16**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 904	Shellac	<i>quantum satis</i>		only for the surface treatment of fruit: citrus fruit, melons, apples, pears, peaches, pineapples, pomegranates, mangoes, avocados and papayas and as glazing agent on nuts Period of application as regards pomegranates, mangoes, avocados and papayas: From 25 December 2012.
	E 905	Microcrystalline wax	<i>quantum satis</i>		only for the surface treatment of fruit: melons, papayas, mangoes, avocados and pineapples Period of application pineapples: From 25 December 2012

	E 914	Oxidised polyethylene wax	<i>quantum satis</i>		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			

▼ **M45**

▼ **M2**

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	<i>quantum satis</i>		only prepacked unprocessed and peeled potatoes only

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M23</u>	E 300	Ascorbic acid	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 301	Sodium ascorbate	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 302	Calcium ascorbate	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 330	Citric acid	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 331	Sodium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 332	Potassium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
	E 333	Calcium citrates	<i>quantum satis</i>		only prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes
▼ <u>M46</u>	E 401	Sodium alginate	2 400	(82)	only prepacked refrigerated unprocessed fruit and vegetables ready for consumption, to be sold to the final consumer
▼ <u>M2</u>		(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			
▼ <u>M46</u>		(82): May only be used in combination with E 302 as glazing agents and with a maximum level of 800 mg/kg of E 302 in the final food.			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	(3): Maximum levels are expressed as SO ₂ relate to the total quantity, available from all sources, an SO ₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
04.2	Processed fruit and vegetables				
04.2.1	Dried fruit and vegetables				
	Group I	Additives			E 410, E 412, E 415 E 417 may not be used to produce dehydrated foods intended to rehydrate on ingestion
	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
	E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 122	Azorubine, Carmoisine	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	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dried fruit

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only dried coconut
	E 220-228	Sulphur dioxide — sulphites	50	(3)	only white vegetables, processed, including pulses
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only dried mushrooms
	E 220-228	Sulphur dioxide — sulphites	150	(3)	only dried ginger
	E 220-228	Sulphur dioxide — sulphites	200	(3)	only dried tomatoes
	E 220-228	Sulphur dioxide — sulphites	400	(3)	only white vegetables, dried
	E 220-228	Sulphur dioxide — sulphites	500	(3)	only dried fruit and nuts in shell excluding dried 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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 129, E 131 and E 133			

▼ M6▼ M2

04.2.2

Fruit and vegetables in vinegar, oil, or brine

Group I	Additives			
E 101	Riboflavins	<i>quantum satis</i>		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 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	<i>quantum satis</i>		only preserves of red fruit
E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only preserves of red fruit
	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
	E 101	Riboflavins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only vegetables (excluding olives)
	E 150a-d	Caramels	<i>quantum satis</i>		only vegetables (excluding olives)
	E 160a	Carotenes	<i>quantum satis</i>		only vegetables (excluding olives)
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 163	Anthocyanins	<i>quantum satis</i>		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
	E 220-228	Sulphur dioxide — sulphites	100	(3)	except olives and golden peppers in brine

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M5</u>	E 960	Steviol glycosides	100	(60)	only sweet-sour preserves of fruit and vegetables
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	3		only sweet-sour preserves of fruit and vegetables
▼ <u>M2</u>		(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			
▼ <u>M6</u>		(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133			

▼ M2

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
					(52): Maximum usable levels are expressed in free imide
					(56): Expressed as Fe
					(60): Expressed as steviol equivalents

▼ M5▼ M2

04.2.3

Canned or bottled fruit and vegetables

E 101	Riboflavins		<i>quantum satis</i>		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 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		<i>quantum satis</i>		only preserves of red fruit
E 141	Copper complexes of chlorophylls and chlorophyllins		<i>quantum satis</i>		only preserves of red fruit

▼ M6▼ M2

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
	E 163	Anthocyanins	<i>quantum satis</i>		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
	E 220-228	Sulphur dioxide — sulphites	100	(3)	only bottled whiteheart cherries; vacuum-packed sweetcorn
	E 260	Acetic acid	<i>quantum satis</i>		
	E 261	Potassium acetates	<i>quantum satis</i>		Period of application: From 6 February 2013
	E 262	Sodium acetates	<i>quantum satis</i>		

▼ **M20**▼ **M2**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 263	Calcium acetate	<i>quantum satis</i>		
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 337	Sodium potassium tartrate	<i>quantum satis</i>		
	E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		only pulses, legumes, mushrooms and artichokes

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 410	Locust bean gum	<i>quantum satis</i>		only chestnuts in liquid
	E 412	Guar gum	<i>quantum satis</i>		only chestnuts in liquid
	E 415	Xanthan gum	<i>quantum satis</i>		only chestnuts in liquid
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 512	Stannous chloride	25	(55)	only white asparagus
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	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	
▼ <u>M39</u>	E 969	Advantame	10		only fruit energy-reduced or with no added sugar	
▼ <u>M2</u>						(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
▼ <u>M6</u>						(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent
▼ <u>M2</u>						(34): Maximum individually or for the combination of E 120, E 122, E 129, E 131 and E 133
						(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)
						(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951
						(51): Maximum usable levels are expressed in free acid
						(52): Maximum usable levels are expressed in free imide
						(55): Expressed as Sn
						(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 <i>quantum satis</i>	<i>quantum satis</i>		only mostarda di frutta	
	Group III	Colours with combined maximum limit	200		only mostarda di frutta	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar, with the exception of those intended for the manufacture of fruit-juice based drinks
▼ <u>M27</u>	E 100	Curcumin	50		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 101	Riboflavins	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 101	Riboflavins	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M6</u>	E 104	Quinoline Yellow	30	(61)	Only <i>mostarda di frutta</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	Only <i>mostarda di frutta</i>
▼ <u>M27</u>	E 120	Cochineal, Carminic acid, Carmines	100		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 120	Cochineal, Carminic acid, Carmines	200	(34)	only preserves of red fruit
	E 122	Azorubine, Carmoisine	200	(34)	only preserves of red fruit
▼ <u>M6</u>					
	E 124	Ponceau 4R, Cochineal Red A	20	(61)	Only <i>mostarda di frutta</i>
▼ <u>M2</u>	E 129	Allura Red AG	200	(34)	only preserves of red fruit
	E 131	Patent Blue V	200	(34)	only preserves of red fruit

▼ M2

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	<i>quantum satis</i>		only preserves of red fruit
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 150a	Plain caramels	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 150a-d	Caramels	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 153	Vegetable carbon	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 160a	Carotenes	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 160a	Carotenes	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 160e	Beta-apo-8'-carotenal (C 30)	100		Only seaweed based fish roe analogues

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only vegetables (excluding olives)
▼ <u>M27</u>	E 162	Beetroot Red, betanin	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	E 163	Anthocyanins	<i>quantum satis</i>		only preserves of red fruit
▼ <u>M27</u>	E 163	Anthocyanins	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 171	Titanium dioxide	<i>quantum satis</i>		Only seaweed based fish roe analogues
	E 172	Iron oxides and hydroxides	<i>quantum satis</i>		Only seaweed based fish roe analogues
▼ <u>M2</u>	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

▼ M2

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 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
▼ <u>M27</u>	E 338 - 452	Phosphoric acid – phosphates – di-, tri- and polyphosphates	1 000	(1) (4)	Only seaweed based fish roe analogues
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	4 000	(1) (4)	only glazings for vegetable products
▼ <u>M27</u>	E 392	Extracts of rosemary	200	(46)	Only seaweed based fish roe analogues
▼ <u>M2</u>	E 405	Propane-1, 2-diol alginate	5 000		
▼ <u>M12</u>	E 432-436	Polysorbates	500	(1)	only coconut milk Period of application: From 23 July 2012

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 481-482	Stearoyl-2-lactylates	2 000	(1)	only mostarda di frutta
	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
▼ <u>M27</u>	E 954	Saccharin and its Na, K and Ca salts	50	(52)	Only seaweed based fish roe analogues
▼ <u>M2</u>	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
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only energy-reduced
▼ <u>M2</u>	E 961	Neotame	32		only energy-reduced
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	only energy-reduced
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced
▼ <u>M2</u>	(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				

▼ M2

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 ₂ O 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 129, E 131 and E 133
					(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
					(51): Maximum usable levels are expressed in free acid
					(52): Maximum usable levels are expressed in free imide
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III

▼ M6▼ M27▼ M2▼ M5▼ M6

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.4.2	Compote, excluding products covered by category 16				
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		only fruit compote other than apple
	E 509	Calcium chloride	<i>quantum satis</i>		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	<i>quantum satis</i>		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, <i>marmeladas</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, <i>marmeladas</i>

▼ M2

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 jams, jellies and <i>marmelades</i> made with sulphited fruit
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	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

▼ M2

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	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
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only energy-reduced jams jellies and marmalades
▼ <u>M2</u>	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
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced jams jellies and marmalades
▼ <u>M2</u>	(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				

▼ M2

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
					(60): Expressed as steviol equivalents
▼ <u>M2</u>	04.2.5.2	Jam, jellies and marmalades and sweetened chestnut purée as defined by Directive 2001/113/EC			
	Group IV	Polyols	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 100	Curcumin	<i>quantum satis</i>		except chestnut purée
▼ <u>M6</u>	_____				
▼ <u>M7</u>	E 120	Cochineal, Carminic acid, Carmines	100	(31)	except chestnut puree Period of application: until 31 July 2014
	E 120	Cochineal, Carminic acid, Carmines	100	(31) (66)	except chestnut puree Period of application: from 1 August 2014
▼ <u>M6</u>	_____				
▼ <u>M2</u>	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		except chestnut purée

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		except chestnut purée
	E 142	Green S	100	(31)	except chestnut purée
	E 150a-d	Caramels	<i>quantum satis</i>		except chestnut purée
	E 160a	Carotenes	<i>quantum satis</i>		except chestnut purée
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		except chestnut purée
	E 160d	Lycopene	10	(31)	except chestnut purée
	E 161b	Lutein	100	(31)	except chestnut purée
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		except chestnut purée
	E 163	Anthocyanins	<i>quantum satis</i>		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, <i>mermeladas</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only low-sugar and similar low calorie or sugar-free products, <i>mermeladas</i>
	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
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	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	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 493	Sorbitan monolaurate	25		only jelly marmalade

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 900	Dimethyl polysiloxane	10		
	E 950	Acesulfame K	1 000		only energy-reduced jams, jellies and <i>marmalades</i>
	E 951	Aspartame	1 000		only energy-reduced jams, jellies and <i>marmalades</i>
	E 952	Cyclamic acid and its Na and Ca salts	1 000	(51)	only energy-reduced jams, jellies and <i>marmalades</i>
	E 954	Saccharin and its Na, K and Ca salts	200	(52)	only energy-reduced jams, jellies and <i>marmalades</i>
	E 955	Sucralose	400		only energy-reduced jams, jellies and <i>marmalades</i>
	E 959	Neohesperidine DC	50		only energy-reduced jams, jellies and <i>marmalades</i>
	E 959	Neohesperidine DC	5		only fruit jellies as flavour enhancer
	E 960	Steviol glycosides	200	(60)	only energy-reduced jams, jellies and <i>marmalades</i>
	E 961	Neotame	32		only energy-reduced jams, jellies and <i>marmalades</i>

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 <i>marmalades</i>
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced jams, jellies and marmalades
▼ <u>M2</u>		(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			
▼ <u>M6</u>		(31): Maximum individually or in combination with E 120, E 142, E 160d and E 161b			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(32): Maximum individually or in combination with E 400-404, E 406, E 407, E 410, E 412, E 415 and E 418
					(60): Expressed as steviol equivalents
					(66): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M5▼ M7▼ M2

04.2.5.3

Other similar fruit or vegetable spreads

Group II	Colours at <i>quantum satis</i>				except <i>crème de pruneaux</i>
Group IV	Polyols		<i>quantum satis</i>		only energy-reduced or with no added sugar
E 100	Curcumin		<i>quantum satis</i>		except <i>crème de pruneaux</i>

E 120	Cochineal, Carminic acid, Carmines	100		(31)	except <i>crème de pruneaux</i>

E 142	Green S	100		(31)	except <i>crème de pruneaux</i>
E 160d	Lycopene	10		(31)	except <i>crème de pruneaux</i>
E 161b	Lutein	100		(31)	except <i>crème de pruneaux</i>
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 000		(1) (2)	other fruit-based spreads, <i>mermeladas</i>

▼ M6▼ M2▼ M6▼ M2

▼ M2

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	1 500	(1) (2)	only <i>marmelada</i>
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	other fruit-based spreads, <i>mermeladas</i>
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only <i>dulce de membrillo</i>
	E 220-228	Sulphur dioxide — sulphites	50	(3)	
	E 270	Lactic acid	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 335	Sodium tartrates	<i>quantum satis</i>		
	E 350	Sodium malates	<i>quantum satis</i>		
	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)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gellan gum	10 000	(32)	
	E 440	Pectins	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 509	Calcium chloride	<i>quantum satis</i>		
	E 524	Sodium hydroxide	<i>quantum satis</i>		
	E 900	Dimethyl polysiloxane	10		
▼ <u>M32</u>	E 950	Acesulfame K	1 000		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M48</u>	E 951	Aspartame	1 000		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M32</u>	E 952	Cyclamic acid and its Na and Ca salts	500	(51)	only energy-reduced fruit or vegetable spreads and 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 energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 955	Sucralose	400		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar

▼ M32

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 960	Steviol glycosides	200	(60)	only energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M48</u>	E 961	Neotame	32		only energy-reduced fruit or vegetable spreads and 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 energy-reduced fruit or vegetable spreads and dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	500 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only dried-fruit-based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M2</u>		(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			

▼ M2

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			
		(31): Maximum individually or in combination with E 120, 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			
		(60): Expressed as steviol equivalents			
▼ <u>M2</u>					
▼ <u>M6</u>					
▼ <u>M2</u>					
▼ <u>M5</u>					
▼ <u>M2</u>					
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
	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 ₂ O ₅			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
04.2.6	Processed potato products				
	Group I	Additives			
	E 100	Curcumin	<i>quantum satis</i>		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 ₂ O ₅				
	(46): As the sum of carnosol and carnosic acid				

▼ M2

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	<i>quantum satis</i>		only energy-reduced or with no added sugar
	E 170	Calcium carbonate	70 000	(*)	
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	5 000		
	E 334	Tartaric acid (L(+)-)	5 000		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		as glazing agent only
	E 422	Glycerol	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		as glazing agent only
	E 442	Ammonium phosphatides	10 000		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 476	Polyglycerol polyricinoleate	5 000		
	E 492	Sorbitan tristearate	10 000		
	E 500-504	Carbonates	70 000	(*)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 524-528	Hydroxides	70 000	(*)	
	E 530	Magnesium oxide	70 000	(*)	
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	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	Thaumatococin	50		only energy-reduced or with no added sugar
	E 959	Neohesperidine DC	100		only energy-reduced or with no added sugar
	E 960	Steviol glycosides	270	(60)	only energy-reduced or with no added sugars
	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

▼ M5▼ M2

▼ M2▼ M14▼ M39▼ M2▼ M5▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 964	Polyglycitol syrup	200 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
	E 969	Advantame	20		only energy-reduced or with no added sugars
		(*) E 170, E 500-504, E 524-528 and E 530: 7 % on dry matter, without fat, expressed as potassium carbonates			
		(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			
		(60): Expressed as steviol equivalents			
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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(72)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	300	(25)	except candied fruit and vegetables Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(25) (72)	except candied fruit and vegetables Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	200		only candied fruit and vegetables Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(72)	only candied fruit and vegetables Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		only with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only starch-based confectionery energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only cocoa or dried fruit-based, milk or fat-based sandwich spreads, energy-reduced or with no added sugar

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		only cocoa-based or dried fruit-based confectionery, energy-reduced or with no added sugar
	Group IV	Polyols	<i>quantum satis</i>		only for crystallised fruit, energy-reduced or with no added sugar
	E 104	Quinoline Yellow	30	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 104	Quinoline Yellow	30	(61)	only candied fruit and vegetables
	E 104	Quinoline Yellow	300	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	only candied fruit and vegetables
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.

▼ **M6**

▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 124	Ponceau 4R, Cochineal Red A	20	(61)	except candied fruit and vegetables; traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	only candied fruit and vegetables
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	only traditional sugar coated nut- or cocoa-based confectionery of almond shape or host shape, typically longer than 2 cm and typically consumed at celebratory occasions, i.e. weddings, communion, etc.
▼ <u>M2</u>	E 160d	Lycopene	30		
▼ <u>M7</u>	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries Period of application: until 1 February 2014
▼ <u>M2</u>	E 174	Silver	<i>quantum satis</i>		only external coating of confectionery
	E 175	Gold	<i>quantum satis</i>		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

▼ M2

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 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
	E 432-436	Polysorbates	1 000	(1)	only sugar confectionery
	E 442	Ammonium phosphatides	10 000		only cocoa-based confectionery
▼ <u>M10</u>	E 445	Glycerol esters of wood rosins	320		Only for printing on personalised and/or promotional hard-coated confectionery products Period of application: From 25 June 2012
▼ <u>M2</u>	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		only sugar confectionery

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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, crystallized or glacé fruit and vegetables Period of application: until 31 January 2014
	E 520-523	Aluminium sulphates	200	(1) (38)	only candied cherries Period of application: from 1 February 2014
	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	surface treatment only Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	surface treatment only Period of application: from 1 February 2014

▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	500		as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		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
	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	Thaumatococcus	50		only cocoa or dried fruit-based, energy-reduced or with no added sugar

▼ M2

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
▼ <u>M5</u>	E 960	Steviol glycosides	270	(60)	only cocoa or dried fruit based, energy reduced or with no added sugar
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	20		only cocoa or dried fruit based, energy reduced or with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		only cocoa based energy-reduced or with no added sugar Period of application: From 29 November 2012
	E 964	Polyglycitol syrup	800 000		only chewy candy with no added sugar Period of application: From 29 November 2012
	E 964	Polyglycitol syrup	990 000		only hard candy with no added sugar Period of application: From 29 November 2012
▼ <u>M2</u>	E 950	Acesulfame K	500		only energy-reduced tablet form confectionery

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 960	Steviol glycosides	330	(60)	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

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M39</u>	E 969	Advantame	10		only cocoa, milk, dried fruit or fat based sandwich spreads, energy-reduced or with no added sugar
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	20		only starch based confectionery energy reduced or with no added sugar
▼ <u>M2</u>	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M14</u>	E 964	Polyglycitol syrup	600 000		only starch based confectionery energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M2</u>	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	Thaumatococin	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	350	(60)	only confectionery with no added sugar
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	10		only confectionery with no added sugar
▼ <u>M2</u>	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M5</u>	E 960	Steviol glycosides	2 000	(60)	only breath-freshening micro-sweets, with no added sugar
▼ <u>M2</u>	E 961	Neotame	200		only breath-freshening micro-sweets, with no added sugar
	E 961	Neotame	3		only breath-freshening micro-sweets and strongly flavoured throat pastilles with no added sugar, as flavour enhancer
	E 962	Salt of aspartame-acesulfame	2 500	(11)a (49) (50)	only breath-freshening micro-sweets, with no added sugar
▼ <u>M39</u>	E 969	Advantame	60		only breath-freshening micro-sweets, with no added sugar
▼ <u>M2</u>	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
▼ <u>M5</u>	E 960	Steviol glycosides	670	(60)	only strongly flavoured freshening throat pastilles with no added sugar
▼ <u>M2</u>	E 961	Neotame	65		only strongly flavoured freshening throat pastilles with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M39</u>	E 969	Advantame	20		only strongly flavoured freshening throat pastilles with no added sugar
▼ <u>M2</u>	E 1204	Pullulan	<i>quantum satis</i>		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 ₂ O 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
▼ <u>M6</u>					(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l
▼ <u>M2</u>					(38): Expressed as aluminium
▼ <u>M5</u>					(60): Expressed as steviol equivalents
▼ <u>M6</u>					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
▼ <u>M7</u>					(72): Maximum limit for aluminium coming from all aluminium lakes 70 mg/kg. As a derogation to this rule, the maximum limit only for microsweets shall be 40 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
05.3	Chewing gum				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(73)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	300	(25)	Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(25) (73)	Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only with no added sugar
	E 104	Quinoline Yellow	30	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
	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	<i>quantum satis</i>	(1) (4)		

▼ M7▼ M2▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		surface treatment only
	E 552	Calcium silicate	<i>quantum satis</i>		surface treatment only
	E 553a	Magnesium silicate	<i>quantum satis</i>		surface treatment only
	E 553b	Talc	<i>quantum satis</i>		
	E 650	Zinc acetate	1 000		
	E 900	Dimethyl polysiloxane	100		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agent only
	E 903	Carnauba wax	1 200	(47)	as glazing agent only
	E 904	Shellac	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		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	Thaumatococcus	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 969	Advantame	200		only with added sugars 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	Thaumatococcus	50		only with no added sugar
	E 959	Neohesperidine DC	400		only with no added sugar

▼ M39▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>	E 960	Steviol glycosides	3 300	(60)	only with no added sugar
▼ <u>M2</u>	E 961	Neotame	250		only with no added sugar
	E 962	Salt of aspartame-acesulfame	2 000	(11)a (49) (50)	only with no added sugar
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		Only with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	400		only with no added sugar
▼ <u>M2</u>	E 1518	Glyceryl triacetate (triacetin)	<i>quantum satis</i>		
		(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 ₂ O 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			
▼ <u>M6</u>		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
▼ <u>M2</u>		(46): As the sum of carnosol and carnosic acid			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(47): The maximum amount applies to all uses covered by this regulation, including the provisions set out in Annex III
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(73): Maximum limit for aluminium coming from all aluminium lakes 300 mg/kg For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M5▼ M6▼ M7▼ M2

05.4

Decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4▼ M7

Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		(73)	Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	500			only decorations, coatings and sauces, except fillings Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	500		(73)	only decorations, coatings and sauces, except fillings Period of application: from 1 August 2014

▼ M7

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)	only fillings Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(25) (73)	only fillings Period of application: from 1 August 2014
	Group IV	Polyols	<i>quantum satis</i>		only decorations, coatings and fillings with not added sugar
	Group IV	Polyols	<i>quantum satis</i>		only sauces
	E 104	Quinoline Yellow	50	(61)	only decorations, coatings and sauces, except fillings
	E 104	Quinoline Yellow	50	(61)	only fillings
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only decorations, coatings and sauces, except fillings
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only fillings
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only decorations, coatings and sauces, except fillings
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only fillings
	E 160b	Annatto, Bixin, Norbixin	20		only decorations and coatings
	E 160d	Lycopene	30		except red coating of hard-sugar coated chocolate confectionery

▼ M2▼ M6▼ M2

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 160d	Lycopene	200		only red coating of hard-sugar coated chocolate confectionery
	E 173	Aluminium	<i>quantum satis</i>		only external coating of sugar confectionery for the decoration of cakes and pastries
	E 174	Silver	<i>quantum satis</i>		only decoration of chocolates
	E 175	Gold	<i>quantum satis</i>		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)

▼ M2

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 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
	E 423	Octenyl succinic acid modified gum arabic	10 000	Only icings	
	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

▼ M30▼ M2

▼ M2

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		
	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	<i>quantum satis</i>		surface treatment only Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>		surface treatment only Period of application: from 1 February 2014
	E 900	Dimethyl polysiloxane	10		
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		as glazing agent only

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 902	Candelilla wax	<i>quantum satis</i>		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	<i>quantum satis</i>		as glazing agent only
	E 905	Microcrystalline wax	<i>quantum satis</i>		surface treatment only
	E 907	Hydrogenated poly-1-decene	2 000		as glazing agent only
	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	1 000	(11)a (49) (50)	only starch-based confectionery energy-reduced or with no added sugar
▼ <u>M39</u>	E 969	Advantame	20		only starch based confectionery energy reduced or with no added sugar
▼ <u>M2</u>	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	Thaumatococcus	50		only confectionery with no added sugar
	E 959	Neohesperidine DC	100		only confectionery with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	330	(60)	only confectionery with no added sugar
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	10		only confectionery with no added sugar
▼ <u>M2</u>	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

▼ M2

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	(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	Thaumatococin	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 960	Steviol glycosides	270	(60)	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 969	Advantame	20		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

▼ M5▼ M2▼ M39▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	2		only sauces as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only sauces
	E 969	Advantame	4		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 ₂ O ₅			
		(5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			
		(41): Expressed on fat basis			
		(46): As the sum of carnosol and carnosic acid			
		(49): The maximum usable levels are derived from the maximum usable levels for its constituent parts, aspartame (E 951) and acesulfame-K (E 950)			
		(50): The levels for both E 951 and E 950 are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E 950 or E 951			
		(52): Maximum usable levels are expressed in free imide			
		(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(73): Maximum limit for aluminium coming from all aluminium lakes 300 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M39▼ M2▼ M6▼ M5▼ M6▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	<i>quantum satis</i>		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 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	Only self raising flour
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 920	L-cysteine	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O ₅			
		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452			

▼ M38▼ M2▼ M38

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.2.2	Starches				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	50	(3)	excluding starches in infant formulae, follow on formulae and processed cereal-based foods and baby foods
		(3): Maximum levels are expressed as SO ₂ relate to the total quantity, available from all sources, an SO ₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
06.3	Breakfast cereals				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only breakfast cereals other than extruded, puffed and/or fruit-flavoured breakfast cereals
	Group IV	Polyols	<i>quantum satis</i>		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	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 160a	Carotenes	<i>quantum satis</i>		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	<i>quantum satis</i>		only extruded puffed and or fruit-flavoured breakfast cereals
	E 162	Beetroot Red, betanin	200	(53)	only fruit-flavoured breakfast cereals

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
	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 960	Steviol glycosides	330	(60)	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

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M14</u>	E 964	Polyglycitol syrup	200 000		only breakfast cereals or cereal-based products, energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only breakfast cereals with a fibre content of more than 15 %, and containing at least 20 % bran, energy reduced or with no added sugar
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O 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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
06.4	Pasta				
06.4.1	Fresh pasta				
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
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	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions					
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)						
	E 392	Extracts of rosemary	250	(41) (46)	only in fillings of stuffed dry pasta Period of application: From 25 December 2012					
						(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				
						(41): Expressed on fat basis				
(46): As the sum of carnosol and carnosic acid										
06.5	Noodles									
	group I	Additives								
	group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>							
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	2 000	(1) (4)						

▼ M18▼ M2▼ M18▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
▼ <u>M38</u>	E 450 (ix)	Magnesium dihydrogen diphosphate	2 000	(4)(81)		
▼ <u>M2</u>	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 ₂ O ₅				
▼ <u>M38</u>		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452				
▼ <u>M2</u>	06.6	Batters				
		Group I	Additives			
		Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
		Group III	Colours with combined maximum limit	500		only batters for coating
▼ <u>M6</u>		E 104	Quinoline Yellow	50	(61)	
		E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	
		E 124	Ponceau 4R, Cochineal Red A	55	(61)	
▼ <u>M2</u>		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)		

▼ M2

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)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	12 000	(1) (4)	
▼ <u>M38</u>	E 450 (ix)	Magnesium dihydrogen diphosphate	12 000	(4)(81)	
▼ <u>M2</u>	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 ₂ O ₅			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M38</u>		(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452			
▼ <u>M2</u>	06.7 Pre-cooked or processed cereals				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only <i>polenta</i>
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only <i>semmelknödelteig</i>
	E 310-320	Gallates, TBHQ and BHA	200	(1)	only pre-cooked cereals

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		only quick-cook rice
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		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	<i>quantum satis</i>		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

▼ M2

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	20 000	(1) (4)	only soda bread
▼ <u>M47</u>	E 450	Diphosphates	12 000	(4)	only refrigerated, prepacked yeast based doughs used as basis for pizzas, quiches, tarts and similar products
▼ <u>M38</u>	E 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	Only pizza dough (frozen or chilled) and 'tortilla'
▼ <u>M2</u>	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 ₂ O 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	<i>quantum satis</i>		
▼ <u>M20</u>	E 261	Potassium acetates	<i>quantum satis</i>		Period of application: From 6 February 2013
▼ <u>M2</u>	E 262	Sodium acetates	<i>quantum satis</i>		
	E 263	Calcium acetate	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 270	Lactic acid	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		
	E 322	Lecithins	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		
	E 326	Potassium lactate	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472e	Mono- and diacety tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
07.1.2	Pain courant français; Friss búzakenyér, fehér és félbarna kenyerek				
	E 260	Acetic acid	<i>quantum satis</i>		
▼ <u>M20</u>	E 261	Potassium acetates	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i> Period of application: From 6 February 2013
▼ <u>M2</u>	E 262	Sodium acetates	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 263	Calcium acetate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 270	Lactic acid	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 302	Calcium ascorbate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 322	Lecithins	<i>quantum satis</i>		
	E 325	Sodium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 326	Potassium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 327	Calcium lactate	<i>quantum satis</i>		only <i>Friss búzakenyér, fehér és félbarna kenyerek</i>
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		

▼ M2

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 <i>quantum satis</i>	<i>quantum satis</i>		
▼ <u>M7</u>	Group III	Colours with combined maximum limit	200	(25)	Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(25) (76)	Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		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 450 (ix)	Magnesium dihydrogen diphosphate	15 000	(4)(81)	
	E 392	Extracts of rosemary	200	(41) (46)	
	E 405	Propane-1, 2-diol alginate	2 000		

▼ M38▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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		
	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 Period of application: until 31 January 2014
	E 541	Sodium aluminium phosphate acidic	400	(38)	only sponge cakes produced from contrasting coloured segments held together by jam or spreading jelly and encased by a flavoured sugar paste (the maximum limit applies only to the sponge part of the cake) Period of application: from 1 February 2014
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 902	Candelilla wax	<i>quantum satis</i>		only as glazing agents only for small products of fine bakery wares coated with chocolate

▼ M7▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 903	Carnauba wax	200		only as glazing agents only for small products of fine bakery wares coated with chocolate
	E 904	Shellac	<i>quantum satis</i>		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 960	Steviol glycosides	330	(60)	only essoblaten — wafer paper
	E 961	Neotame	60		only essoblaten — wafer paper

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	1 000	(11)b (49) (50)	only essoblaten — wafer paper
▼ <u>M39</u>	E 969	Advantame	10		only essoblaten — wafer paper
▼ <u>M2</u>	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
▼ <u>M14</u>	E 964	Polyglycitol syrup	300 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	17		only fine bakery products for special nutritional uses
▼ <u>M2</u>	(1): The additives may be added individually or in combination				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(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 ₂ O 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 122 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
					(60): Expressed as steviol equivalents
					(76): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
					(81): The total amount of phosphates shall not exceed the maximum level for E 338 - 452

▼ M6▼ M2▼ M5▼ M7▼ M38

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
08	Meat				
▼ <u>M42</u>					
08.1	Fresh meat, excluding meat preparations as defined by Regulation (EC) No 853/2004				
▼ <u>M2</u>	E 129	Allura Red AG	<i>quantum satis</i>		only for the purpose of health marking
	E 133	Brilliant Blue FCF	<i>quantum satis</i>		only for the purpose of health marking
	E 155	Brown HT	<i>quantum satis</i>		only for the purpose of health marking
▼ <u>M42</u>	Meat preparations as defined by Regulation (EC) No 853/2004				
08.2	E 100	Curcumin	20		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
▼ <u>M44</u>	E 120	Cochineal, Carminic acid, Carmines	100	(66)	only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> 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), merguez type products, <i>salsicha fresca</i> , <i>mici</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> , <i>chorizo fresco</i> , <i>cevapcici</i> and <i>pljeskavice</i>
▼ <u>M2</u>	E 129	Allura Red AG	25		only <i>breakfast sausages</i> with a minimum cereal content of 6 % and <i>burger meat</i> 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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M42</u>	E 150a-d	Caramels	<i>quantum satis</i>		only <i>breakfast sausages</i> with a minimum cereal content of 6 %, <i>burger meat</i> 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), merguez type products, <i>salsicha fresca</i> , <i>mici</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
	E 160c	Paprika extract	10		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> , <i>chorizo fresco</i> , <i>bifteki</i> , <i>soutzoukaki</i> and <i>kebab</i>
	E 162	Beetroot red	<i>quantum satis</i>		only merguez type products, <i>salsicha fresca</i> , <i>butifarra fresca</i> , <i>longaniza fresca</i> and <i>chorizo fresco</i>
▼ <u>M2</u>	E 220-228	Sulphur dioxide — sulphites	450	(1) (3)	only <i>breakfast sausages</i> ; 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 <i>salsicha fresca</i> , <i>longaniza fresca</i> , <i>butifarra fresca</i>
▼ <u>M42</u>	E 249-250	Nitrites	150	(7) (7')	only <i>lomo de cerdo adobado</i> , <i>pincho moruno</i> , <i>careta de cerdo adobada</i> , <i>costilla de cerdo adobada</i> , <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šaslōkk</i> , <i>ahjupraad</i> , <i>kielbasa surowa biala</i> , <i>kielbasa surowa metka</i> , and <i>tatar wolowy (danie tatarskie)</i>
	E 260	Acetic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 261	Potassium acetate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added

▼ **M42**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 262	Sodium acetates	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 263	Calcium acetate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 270	Lactic acid	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 300	Ascorbic acid	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 302	Calcium ascorbate	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 325	Sodium lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 326	Potassium lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 327	Calcium Lactate	<i>quantum satis</i>		only prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 330	Citric acid	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added

▼ M42

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 331	Sodium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 332	Potassium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 333	Calcium citrates	<i>quantum satis</i>		only <i>gehakt</i> , prepacked preparations of fresh minced meat and meat preparations to which other ingredients than additives or salt have been added
	E 338-452	Phosphoric acid — phosphates — di — tri — and polyphosphates	5 000	(1) (4)	only <i>breakfast sausages</i> : 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; Finnish grey salted Christmas ham <i>burger meat</i> with a minimum vegetable and/or cereal content of 4 % mixed within the meat, <i>Kasseler</i> , <i>Bräte</i> , <i>Surfleisch</i> , <i>toorvorst</i> , <i>šašlòkk</i> , and <i>ahjupraad</i>
	E 401	Sodium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>
	E 402	Potassium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>
	E 403	Ammonium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab gyros</i> and <i>souvlaki</i>

▼ **M42**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 404	Calcium alginate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 407	Carrageenan	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i> ,
	E 407a	Processed eucheama seaweed	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 410	Locust bean gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>
	E 412	Guar gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki</i> , <i>soutzoukaki</i> , <i>kebab</i> , <i>gyros</i> and <i>souvlaki</i>

▼ M42

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 413	Tragacanth	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki, soutzoukaki, kebab, gyros and souvlaki</i>
	E 415	Xanthan gum	quantum satis		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together. Except <i>bifteki, soutzoukaki, kebab, gyros and souvlaki</i>
	E 500	Sodium carbonates	<i>quantum satis</i>		only poultry meat preparations, <i>mici, bifteki, soutzoukaki, kebab, seftalia, čevapčići</i> and <i>pljeskavice</i>
	E 553b	Talc	<i>quantum satis</i>		only surface treatment of sausages
	E 1414	Acetylated distarch phosphate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros, souvlaki, bifteki, soutzoukaki, kebab and seftalia</i>
	E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>		only preparations in which ingredients have been injected; meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and that are combined together, <i>gyros, souvlaki, bifteki, soutzoukaki, kebab and seftalia</i>
	(1): The additives may be added individually or in combination				

▼ M2▼ M42▼ M2

▼ M2

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 ₂ O ₅
					(7): Maximum amount that may be added during manufacturing
					(7): Maximum amount is expressed as Sodium nitrite
					(66): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M42

08.3 Meat products

08.3.1 Non-heat-treated meat products

▼ M2

Group I	Additives			
E 100	Curcumin	20		only sausages
E 100	Curcumin	<i>quantum satis</i>		only <i>pasturmas</i>
E 101	Riboflavins	<i>quantum satis</i>		only <i>pasturmas</i>
E 110	Sunset yellow FCF/Orange Yellow S	15		only <i>sobrasada</i>
E 120	Cochineal, Carminic acid, Carmines	100		only sausages Period of application: until 31 July 2014

▼ M6▼ M7

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carminic acid, Carmines	100	(66)	only sausages Period of application: from 1 August 2014
▼ <u>M2</u>	E 120	Cochineal, Carminic acid, Carmines	200		only <i>chorizo sausage/salchichon</i>
▼ <u>M7</u>	E 120	Cochineal, Carminic acid, Carmines	<i>quantum satis</i>		only <i>pasturmas</i> Period of application: until 31 July 2014
	E 120	Cochineal, Carminic acid, Carmines	<i>quantum satis</i>	(66)	only <i>pasturmas</i> Period of application: from 1 August 2014
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	50		only <i>chorizo sausage/salchichon</i>

▼ <u>M2</u>	E 150a-d	Caramels	<i>quantum satis</i>		only sausages
	E 160a	Carotenes	20		only sausages
	E 160c	Paprika extract, capsanthin, capsorubin	10		only sausages
	E 162	Beetroot Red, betanin	<i>quantum satis</i>		only sausages

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	<i>quantum satis</i>	(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
▼ <u>M26</u>	E 392	Extracts of rosemary	15	(46)	only meat with a fat content not higher than 10 %, excluding dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	only meat with a fat content higher than 10 %, excluding dried sausages
▼ <u>M2</u>	E 392	Extracts of rosemary	150	(46)	only dehydrated meat
	E 553b	Talc	<i>quantum satis</i>		surface treatment of sausages

▼ M2

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
		(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 ₂ O 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			
		(66): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M42</u>	08.3.2	Heat-treated meat products			
▼ <u>M2</u>	Group I	Additives			except <i>foie gras, foie gras entier, blocs de foie gras, Libamáj, libamáj egészben, libamáj tömbben</i>
	E 100	Curcumin	20		only sausages, pâtés and terrines
▼ <u>M7</u>	E 120	Cochineal, Carminic acid, Carmines	100		only sausages, pâtés and terrines Period of application: until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carminic acid, Carmines	100	(66)	only sausages, pâtés and terrines Period of application: from 1 August 2014
	E 129	Allura Red AG	25		only <i>luncheon meat</i>
	E 150a-d	Caramels	<i>quantum satis</i>		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	<i>quantum satis</i>		only sausages, pâtés and terrines
	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 200-219	Sorbic acid — sorbates, Benzoic acid — benzoates; p-hydroxybenzoates	<i>quantum satis</i>	(1) (2)	only surface treatment of dried meat products
	E 210-213	Benzoic acid — benzoates	500	(1) (2)	only aspic

▼ M2▼ M23▼ M2

▼ M2▼ M23▼ M41▼ M2▼ M26▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 235	Natamycin	1	(8)	only surface treatment of dried cured sausages
	E 243	Ethyl lauroyl arginate	160		Except emulsified sausages, smoked sausages and liver paste
	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	<i>quantum satis</i>		only <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> / <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 301	Sodium ascorbate	<i>quantum satis</i>		only <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> / <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	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 <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	250		only <i>libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 392	Extracts of rosemary	15	(46)	only meat with a fat content not higher than 10 %, excluding dried sausages
	E 392	Extracts of rosemary	150	(41) (46)	only meat with a fat content higher than 10 %, excluding dried sausages
	E 392	Extracts of rosemary	100	(46)	only dried sausages

▼ M2

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 427	Cassia gum	1 500		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1), (41)	except <i>foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	only minced and diced canned meat products
	E 553b	Talc	<i>quantum satis</i>		surface treatment of sausages only
	E 959	Neohesperidine DC	5		as flavour enhancer only, <i>except for foie gras</i> , <i>foie gras entier</i> , <i>blocs de foie gras</i> , <i>Libamáj</i> , <i>libamáj egészben</i> , <i>libamáj tömbben</i>
		(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 ₂ O 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			
		(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			
		(66): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M23▼ M2▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M42</u> 08.3.3	Casings and coatings and decorations for meat				
▼ <u>M2</u>	Group I	Additives			
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		except edible external coating of <i>pasturmas</i>
	Group III	Colours with combined maximum limit	500		only decorations and coatings except edible external coating of <i>pasturmas</i> Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	500	(78)	only decorations and coatings except edible external coating of <i>pasturmas</i> Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	<i>quantum satis</i>		only edible casings Period of application: Until 31 July 2014
	Group III	Colours with combined maximum limit	<i>quantum satis</i>	(78)	only edible casings Period of application: From 1 August 2014
▼ <u>M2</u>	E 100	Curcumin	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i>
	E 101	Riboflavins	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i>
▼ <u>M7</u>	E 120	Cochineal, Carminic acid, Carmines	<i>quantum satis</i>		only edible external coating of <i>pasturmas</i> Period of application: until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 120	Cochineal, Carminic acid, Carmines	<i>quantum satis</i>	(78)	only edible external coating of <i>pasturmas</i> Period of application: from 1 August 2014
▼ <u>M2</u>	E 160b	Annatto, Bixin, Norbixin	20		
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	35	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
	E 124	Ponceau 4R, Cochineal Red A	55	(61)	only decorations and coatings except edible external coating of <i>pasturmas</i>
▼ <u>M2</u>	E 160d	Lycopene	500		only decorations and coatings except edible external coating of <i>pasturmas</i>
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(62)	only edible casings
▼ <u>M2</u>	E 160d	Lycopene	30		only edible casings
	E 200-203	Sorbic acid — sorbates	<i>quantum satis</i>		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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M34</u>	E 339	Sodium phosphates	12 600	(4) (80)	only in natural casings for sausages
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
▼ <u>M34</u>		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
▼ <u>M6</u>		(4): The maximum level is expressed as P ₂ O ₅			
▼ <u>M7</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M34</u>		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M42</u>		(78): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 10 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
08.3.4		Traditionally cured meat products with specific provisions concerning nitrites and nitrates			
08.3.4.1		Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components)			
▼ <u>M2</u>	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

▼ M2

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 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 cabeça (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 cabeça (salgados), toucinho fumado and similar products: Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity
	E 249-250	Nitrites	50	(39)	only cured tongue: Immersion cured for at least 4 days and pre-cooked
	E 251-252	Nitrates	10	(39) (59)	only cured tongue: Immersion cured for at least 4 days and pre-cooked
	E 249-250	Nitrites	150	(7)	only kylmäsavustettu 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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 251-252	Nitrates	300	(7)	only kylmäsavustettu poronliha/kallrokt 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				

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M42</u> 08.3.4.2	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)				
▼ <u>M2</u>	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
	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

▼ M2

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

▼ M42

08.3.4.3

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)

▼ M2

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
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

▼ M2

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 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 tradicionales 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				

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
09.1.1	Unprocessed fish					
	Group IV	Polyols	<i>quantum satis</i>		only frozen and deep-frozen unprocessed fish for purposes other than sweetening	
	E 300	Ascorbic acid	<i>quantum satis</i>			
	E 301	Sodium ascorbate	<i>quantum satis</i>			
	E 302	Calcium ascorbate	<i>quantum satis</i>			
	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	<i>quantum satis</i>			
	E 331	Sodium citrates	<i>quantum satis</i>			
	E 332	Potassium citrates	<i>quantum satis</i>			
	E 333	Calcium citrates	<i>quantum satis</i>			
	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 ₂ O ₅				
	(9): E 315 and E 316 are authorised individually or in combination, maximum limit is expressed as erythorbic acid					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
09.1.2	Unprocessed molluscs and crustaceans				
	Group IV	Polyols	<i>quantum satis</i>		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 Aristaetaeidae family up to 80 units
	E 220-228	Sulphur dioxide — sulphites	200	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaetaeidae family between 80 and 120 units
	E 220-228	Sulphur dioxide — sulphites	300	(3) (10)	only crustaceans of the Penaeidae, Solenoceridae and Aristaetaeidae family over 120 units
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 302	Calcium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 332	Potassium citrates	<i>quantum satis</i>		
	E 333	Calcium citrates	<i>quantum satis</i>		
	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	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 ₂ O 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 <i>quantum satis</i>	<i>quantum satis</i>		only surimi and similar products and salmon substitutes
▼ <u>M44</u>	Group III	Colours with combined maximum limit	500	(84)	only surimi and similar products and salmon substitutes
▼ <u>M23</u>	E 100	Curcumin	100	(35)	only fish paste and crustacean paste
▼ <u>M2</u>	E 101	Riboflavins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 102	Tartrazine	100	(35)	only fish paste and crustacean paste
▼ <u>M6</u>	_____				
	E 110	Sunset Yellow FCF/Orange Yellow S	200	(63)	only in salmon substitutes based on <i>Theragra chalcogramma</i> and <i>Pollachius virens</i>
▼ <u>M44</u>	E 120	Cochineal, Carminic acid, Carmines	100	(35) (85)	only fish paste and crustacean paste

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 122	Azorubine, Carmoisine	100	(35)	only fish paste and crustacean paste
▼ <u>M6</u>	_____				
	E 124	Ponceau 4R, Cochineal Red A	200	(63)	only in salmon substitutes based on <i>Theragra chalcogramma</i> and <i>Pollachius virens</i>
▼ <u>M2</u>	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 142	Green S	100	(35)	only fish paste and crustacean paste
	E 150a-d	Caramels	<i>quantum satis</i>		only fish paste and crustacean paste
▼ <u>M35</u>	E 151	Brilliant Black PN	100	(35)	only fish paste and crustacean paste
▼ <u>M2</u>	E 153	Vegetable carbon	<i>quantum satis</i>		only fish paste and crustacean paste
	E 160a	Carotenes	<i>quantum satis</i>		only fish paste and crustacean paste
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		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	<i>quantum satis</i>		only fish paste and crustacean paste
	E 163	Anthocyanins	<i>quantum satis</i>		only fish paste and crustacean paste
	E 170	Calcium carbonate	<i>quantum satis</i>		only fish paste and crustacean paste

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 171	Titanium dioxide	<i>quantum satis</i>		only fish paste and crustacean paste
	E 172	Iron oxides and hydroxides	<i>quantum satis</i>		only fish paste and crustacean paste
	E 100	Curcumin	250	(36)	only precooked crustacean
	E 101	Riboflavins	<i>quantum satis</i>		only precooked crustacean
	E 102	Tartrazine	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 129	Allura Red AG	250	(36)	only precooked crustacean
	E 140	Chlorophylls, Chlorophyllins	<i>quantum satis</i>		only precooked crustacean
	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only precooked crustacean
	E 142	Green S	250	(36)	only precooked crustacean
	E 150a-d	Caramels	<i>quantum satis</i>		only precooked crustacean
	E 151	Brilliant Black PN	250	(36)	only precooked crustacean
	E 153	Vegetable carbon	<i>quantum satis</i>		only precooked crustacean

▼ M6▼ M2▼ M6▼ M2▼ M35▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 155	Brown HT	<i>quantum satis</i>		only precooked crustacean
	E 160a	Carotenes	<i>quantum satis</i>		only precooked crustacean
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		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	<i>quantum satis</i>		only precooked crustacean
	E 163	Anthocyanins	<i>quantum satis</i>		only precooked crustacean
	E 171	Titanium dioxide	<i>quantum satis</i>		only precooked crustacean
▼ <u>M23</u>	E 100	Curcumin	100	(37)	only smoked fish
▼ <u>M2</u>	E 101	Riboflavins	<i>quantum satis</i>		only smoked fish
	E 102	Tartrazine	100	(37)	only smoked fish
▼ <u>M6</u>	_____				
▼ <u>M2</u>	E 120	Cochineal, Carminic acid, Carmines	100	(37)	only smoked fish
▼ <u>M6</u>	_____				
▼ <u>M2</u>	E 141	Copper complexes of chlorophylls and chlorophyllins	<i>quantum satis</i>		only smoked fish

▼ M2▼ M35▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 151	Brilliant Black PN	100	(37)	only smoked fish
	E 153	Vegetable carbon	<i>quantum satis</i>		only smoked fish
	E 160a	Carotenes	<i>quantum satis</i>		only smoked fish
	E 160b	Annatto, Bixin, Norbixin	10		only smoked fish
	E 160c	Paprika extract, capsanthin, capsorubin	<i>quantum satis</i>		only smoked fish
	E 160e	Beta-apo-8'-carotenal (C 30)	100	(37)	only smoked fish
	E 171	Titanium dioxide	<i>quantum satis</i>		
	E 172	Iron oxides and hydroxides	<i>quantum satis</i>		
	E 163	Anthocyanins	<i>quantum satis</i>	(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
	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 <i>Crangon crangon</i> and <i>Crangon vulgaris</i>
	E 210-213	Benzoic acid — benzoates	1 000	(1) (2)	only cooked crustaceans and molluscs

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 ' <i>Gadidae</i> ' 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
▼ M26	E 392	Extracts of rosemary	15	(46)	only fish and fishery products including molluscs and crustaceans with a fat content not higher than 10 %
	E 392	Extracts of rosemary	150	(41) (46)	only fish and fishery products including molluscs and crustaceans with a fat content higher than 10 %
▼ M33	E 450	Diphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013

▼ M33

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 451	Triphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013
	E 452	Polyphosphates	5 000	(4), (79)	only salted fish of the <i>Gadidae</i> family that have been pre-salted by injecting and/or brine salting with an at least 18 % salt solution and often followed by dry salting Period of application: from 31 December 2013
	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

▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	only sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	3		only sweet-sour preserves and semi preserves of fish and marinades of fish, crustaceans and molluscs
▼ <u>M2</u>	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			
▼ <u>M33</u>		(4): The maximum level is expressed as P ₂ O ₅			
▼ <u>M2</u>		(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			

▼ M2

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
					(35): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 142, E 151, E 160e, E 161b
					(36): Maximum individually or for the combination of E 100, E 102, E 120, E 122, E 129, E 142, E 151, E 160e, E 161b
					(37): Maximum individually or for the combination of E 100, E 102, E 120, E 151, E 160e
					(41): Expressed on fat basis
					(46): As the sum of carnosol and carnosic acid
					(60): Expressed as steviol equivalents
					(63): The total quantity of E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(79): The maximum level applies to the sum of E 450, E 451 and E 452 used individually or in a combination
					(84): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 4 mg/kg. As a derogation to this rule, the maximum limit only for salmon substitutes shall be 5,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
					(85): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 2 mg/kg only in fish paste. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
▼ <u>M2</u>	09.3	Fish roe			
		Group I	Additives		only processed fish roe
		Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	except Sturgeons' eggs (Caviar)

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M44</u>	Group III	Colours with combined maximum limit	300	(86)	except Sturgeons' eggs (Caviar)
▼ <u>M6</u>	E 104	Quinoline Yellow	200	(61)	except Sturgeons' eggs (Caviar)
	E 110	Sunset Yellow FCF/Orange Yellow S	200	(61)	except Sturgeons' eggs (Caviar)
▼ <u>M7</u>	E 123	Amaranth	30		except Sturgeons' eggs (Caviar) Period of application: until 31 July 2014
	E 123	Amaranth	30	(68)	except Sturgeons' eggs (Caviar) Period of application: from 1 August 2014
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	200	(61)	except Sturgeons' eggs (Caviar)
▼ <u>M2</u>	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			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
					(54): Expressed as boric acid
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(68): Maximum limit for aluminium coming from aluminium lakes of E 123 amaranth 10 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
					(86): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 3 mg/kg. As a derogation to this rule, the maximum limit only for pasteurised products shall be 50 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M2

10	Eggs and egg products				
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10.1	Unprocessed eggs				
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▼ M7

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.

Period of application:
until 31 July 2014

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. (77)

Period of application:
from 1 August 2014

(77): Maximum limit for aluminium coming from all aluminium lakes 'quantum satis'. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M2

10.2	Processed eggs and egg products				
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▼ M7

The Food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells

Period of application:
until 31 July 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	The Food colours listed in part B 1 of this Annex may be used for the decorative colouring of egg shells (77) Period of application: from 1 August 2014				
▼ <u>M2</u>	Group I	Additives			
	E 1505	Triethyl citrate	<i>quantum satis</i>		only dried egg white
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only dehydrated and concentrated frozen and deep frozen egg products
	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		
▼ <u>M7</u>	E 520-523	Aluminium sulphates	30	(1) (38)	only egg white Period of application: until 31 January 2014
	E 520	Aluminium sulphate	25	(38)	Liquid egg white for egg foams only Period of application: from 1 February 2014

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M13</u>	E 553b	Talc	5 400		only on the surface of unpeeled coloured boiled eggs Period of application: From 13 August 2012
	E 903	Carnauba wax	3 600		only on the surface of unpeeled coloured boiled eggs Period of application: From 13 August 2012
	E 904	Shellac	<i>quantum satis</i>		only on the surface of unpeeled boiled eggs Period of application: From 13 August 2012
▼ <u>M2</u>	E 1505	Triethyl citrate	<i>quantum satis</i>		
		(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 ₂ O ₅			
		(38): Expressed as aluminium			
		(46): As the sum of carnosol and carnosic acid			
▼ <u>M7</u>		(77): Maximum limit for aluminium coming from all aluminium lakes ' <i>quantum satis</i> '. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>					
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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>	(1)	only foods in tablet and coated tablet form Period of application: from 1 February 2014
	E 551-559	Silicon dioxide – silicates	10 000	(1)	only dried powdered foods Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	only dried powdered foods Period of application: from 1 February 2014
▼ <u>M2</u>		(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 ₂ O ₅			
11.2	Other sugars and syrups				
	Group I	Additives			
	E 220-228	Sulphur dioxide — sulphites	40	(3)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		
E 950	Acesulfame K	<i>quantum satis</i>		
E 951	Aspartame	<i>quantum satis</i>		
E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>		
E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>		
E 955	Sucralose	<i>quantum satis</i>		
E 957	Thaumatococin	<i>quantum satis</i>		
E 959	Neohesperidine DC	<i>quantum satis</i>		
E 960	Steviol glycosides	QS	(60)	
E 961	Neotame	<i>quantum satis</i>		
E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
E 200-219	Sorbic acid — sorbates; Benzoic acid — benzoates; p-hydroxybenzoates	500	(1) (2)	only if the water content higher than 75 %

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		
	E 413	Tragacanth	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 415	Xanthan gum	<i>quantum satis</i>		
	E 418	Gellan gum	<i>quantum satis</i>		
	E 422	Glycerol	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
▼ <u>M35</u>	E 460 (i)	Microcrystalline Cellulose, Cellulose gel	<i>quantum satis</i>		
▼ <u>M2</u>	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		
▼ <u>M39</u>	E 969	Advantame	<i>quantum satis</i>		
▼ <u>M2</u>					
(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					
▼ <u>M5</u>		(60): Expressed as steviol equivalents			

▼ M2

11.4.2

Table-top sweeteners in powder form

Group IV	Polyols	<i>quantum satis</i>			
E 950	Acesulfame K	<i>quantum satis</i>			
E 951	Aspartame	<i>quantum satis</i>			
E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>			
E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>			
E 955	Sucralose	<i>quantum satis</i>			
E 957	Thaumatococin	<i>quantum satis</i>			
E 959	Neohesperidine DC	<i>quantum satis</i>			
▼ <u>M5</u>	E 960	Steviol glycosides	QS	(60)	
▼ <u>M2</u>	E 961	Neotame	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
	E 327	Calcium lactate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 341	Calcium phosphates	<i>quantum satis</i>		
	E 407	Carrageenan	<i>quantum satis</i>		
	E 410	Locust bean gum	<i>quantum satis</i>		
	E 412	Guar gum	<i>quantum satis</i>		
	E 413	Tragacanth	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 415	Xanthan gum	<i>quantum satis</i>		
	E 418	Gellan gum	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		
	E 460	Cellulose	<i>quantum satis</i>		
	E 461	Methyl cellulose	<i>quantum satis</i>		
	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	10 000	(1)	Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000	(1)	Period of application: from 1 February 2014
▼ <u>M2</u>	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 576	Sodium gluconate	<i>quantum satis</i>		
	E 577	Potassium gluconate	<i>quantum satis</i>		
	E 578	Calcium gluconate	<i>quantum satis</i>		
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		
▼ <u>M39</u>	E 969	Advantame	<i>quantum satis'</i>		
▼ <u>M2</u>	E 1200	Polydextrose	<i>quantum satis</i>		
	E 1521	Polyethylene glycol	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
11.4.3	Table-top sweeteners in tablets				
	Group IV	Polyols	<i>quantum satis</i>		
	E 950	Acesulfame K	<i>quantum satis</i>		
	E 951	Aspartame	<i>quantum satis</i>		
	E 952	Cyclamic acid and its Na and Ca salts	<i>quantum satis</i>		
	E 954	Saccharin and its Na, K and Ca salts	<i>quantum satis</i>		
	E 955	Sucralose	<i>quantum satis</i>		
	E 957	Thaumatococin	<i>quantum satis</i>		
	E 959	Neohesperidine DC	<i>quantum satis</i>		
	E 960	Steviol glycosides	QS	(60)	
	E 961	Neotame	<i>quantum satis</i>		
	E 962	Salt of aspartame-acesulfame	<i>quantum satis</i>		
	E 296	Malic acid	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	<i>quantum satis</i>		
	E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>		
	E 336	Potassium tartrates	<i>quantum satis</i>		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	E 440	Pectins	<i>quantum satis</i>		

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 460	Cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 460 (i)	Microcrystalline Cellulose, Cellulose gel	<i>quantum satis</i>		
▼ <u>M2</u>	E 460 (ii)	Powdered cellulose	<i>quantum satis</i>		
	E 461	Methyl cellulose	<i>quantum satis</i>		
	E 463	Hydroxypropyl cellulose	<i>quantum satis</i>		
	E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>		
	E 465	Ethyl methyl cellulose	<i>quantum satis</i>		
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		
▼ <u>M2</u>	E 468	Cross-linked sodium carboxy methyl cellulose	50 000		
	E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>		
	E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>		
	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>		
	E 500	Sodium carbonates	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	<i>quantum satis</i>		Period of application: from 1 February 2014

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 575	Glucono-delta-lactone	<i>quantum satis</i>		
	E 576	Sodium gluconate	<i>quantum satis</i>		
	E 577	Potassium gluconate	<i>quantum satis</i>		
	E 578	Calcium gluconate	<i>quantum satis</i>		
	E 640	Glycine and its sodium salt	<i>quantum satis</i>		
	E 969	Advantame	<i>quantum satis</i>		
	E 1200	Polydextrose	<i>quantum satis</i>		
	E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>		
	E 1202	Polyvinylpolypyrrolidone	<i>quantum satis</i>		
	E 1521	Polyethylene glycol	<i>quantum satis</i>		
		(60): Expressed as steviol equivalents			
12	Salts, spices, soups, sauces, salads and protein products				
12.1	Salt and salt substitutes				
12.1.1	Salt				
	E 170	Calcium carbonate	<i>quantum satis</i>		
	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	<i>quantum satis</i>		
	E 504	Magnesium carbonates	<i>quantum satis</i>		

▼ M39▼ M2▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 511	Magnesium chloride	<i>quantum satis</i>		only sea-salt
	E 530	Magnesium oxide	<i>quantum satis</i>		
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	10 000		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	10 000		Period of application: from 1 February 2014
	E 554	Sodium aluminium silicate	20 mg/kg carry over in cheese	(38)	Only for salt intended for surface treatment of ripened cheese, food category 01.7.2 Period of application: from 1 February 2014
▼ <u>M2</u>		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O ₅			
		(57): The maximum level is expressed as anhydrous potassium ferrocyanide			
▼ <u>M7</u>		(38): Expressed as aluminium			
▼ <u>M2</u>	Salt substitutes				
12.1.2	Group I	Additives			
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	10 000	(1) (4)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 535-538	Ferrocyanides	20	(1) (57)	
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	20 000		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	20 000		Period of application: from 1 February 2014
▼ <u>M2</u>	E 620-625	Glutamic acid — glutamates	<i>quantum satis</i>		
	E 626-635	Ribonucleotides	<i>quantum satis</i>		
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O 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 (<i>Cinnamomum ceylanicum</i>)
	E 460	Cellulose	<i>quantum satis</i>		only when dried
	E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>		only when dried

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
12.2.2	Seasonings and condiments				
	Group I	Additives			
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		only seasonings, for example curry powder, tandoori Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(70)	only seasonings, for example curry powder, tandoori Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	500		only seasonings, for example curry powder, tandoori Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	500	(70)	only seasonings, for example curry powder, tandoori Period of application: from 1 August 2014
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(62)	only seasonings, for example curry powder, tandoori
▼ <u>M2</u>	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 310-321	Gallates, TBHQ, BHA and BHT	200	(1) (13)	
	E 392	Extracts of rosemary	200	(41) (46)	
▼ <u>M7</u>	E 551-559	Silicon dioxide – silicates	30 000	(1)	only seasoning Period of application: until 31 January 2014
	E 551-553	Silicon dioxide – silicates	30 000	(1)	only seasoning Period of application: from 1 February 2014
▼ <u>M2</u>	E 620-625	Glutamic acid — glutamates	<i>quantum satis</i>		
	E 626-635	Ribonucleotides	<i>quantum satis</i>		
		(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			
▼ <u>M6</u>		(62): The total quantity of E 104 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(70): Maximum limit for aluminium coming from all aluminium lakes 120 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
12.3	Vinegars					
	Group I	Additives				
	E 150a-d	Caramels	<i>quantum satis</i>			
	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 <i>quantum satis</i>	<i>quantum satis</i>			
	Group III	Colours with combined maximum limit	300			
	Group IV	Polyols	<i>quantum satis</i>			
	E 104	Quinoline Yellow	10	(61)		
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)		
	E 124	Ponceau 4R, Cochineal Red A	35	(61)		
	▼ <u>M2</u>	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	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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)	
	E 969	Advantame	4		
		(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			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M39▼ M2▼ M6

▼ M2

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 <i>quantum satis</i>	<i>quantum satis</i>		
	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	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	50		only energy-reduced soups
▼ <u>M5</u>	E 960	Steviol glycosides	40	(60)	only energy-reduced soups
▼ <u>M2</u>	E 961	Neotame	5		only energy-reduced soups
	E 962	Salt of aspartame-acesulfame	110	(11)b (49) (50)	only energy-reduced soups
▼ <u>M39</u>	E 969	Advantame	2		only energy-reduced soups
▼ <u>M2</u>		(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 ₂ O 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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M2</u>	12.6	Sauces			
	Group I	Additives			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding tomato-based sauces
▼ <u>M7</u>	Group III	Colours with combined maximum limit	500		including pickles, relishes, chutney and picalilli; excluding tomato-based sauces Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	500	(65)	including pickles, relishes, chutney and picalilli; excluding tomato-based sauces Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		
▼ <u>M6</u>	E 104	Quinoline Yellow	20	(64)	including pickles, relishes, chutney and piccalilli; excluding tomato-based sauces
	E 110	Sunset Yellow FCF/Orange Yellow S	30	(64)	only in pickles and piccalilli
▼ <u>M2</u>	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

▼ M2

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)	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 %
	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 423	Octenyl succinic acid modified gum arabic	10 000		
	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)	

▼ M30▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 960	Steviol glycosides	120	(60)	except soy-bean sauce (fermented and non-fermented)
	E 960	Steviol glycosides	175	(60)	only soy-bean sauce (fermented and non-fermented)
	E 961	Neotame	12		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	
	E 969	Advantame	4		
		(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 ₂ O ₅			
		(41): Expressed on fat basis			

▼ M5▼ M2▼ M39▼ M2

▼ M2

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
					(52): Maximum usable levels are expressed in free imide
					(13): Maximum limit expressed on fat
					(46): As the sum of carnosol and carnosic acid
					(60): Expressed as steviol equivalents
					(64): The total quantity of E 104 and E 110 and the colours in Group III shall not exceed the maximum listed for Group III
					(65): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 10 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
▼ <u>M5</u>					
▼ <u>M6</u>					
▼ <u>M7</u>					
▼ <u>M2</u>					
12.7	Salads and savoury-based sandwich spreads				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	
	E 950	Acesulfame K	350		only <i>Feinkostsalat</i>

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 951	Aspartame	350		only <i>Feinkostsalat</i>
	E 954	Saccharin and its Na, K and Ca salts	160	(52)	only <i>Feinkostsalat</i>
	E 955	Sucralose	140		only <i>Feinkostsalat</i>
	E 959	Neohesperidine DC	50		only <i>Feinkostsalat</i>
	E 961	Neotame	12		only <i>Feinkostsalat</i>
	E 962	Salt of aspartame-acesulfame	350	(11)b (49) (50)	only <i>Feinkostsalat</i>
	E 969	Advantame	4		only <i>Feinkostsalat</i>
		(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	<i>quantum satis</i>		only dry yeast and yeast for baking
12.9	Protein products, excluding products covered in category 1.8				
	Group I	Additives			

▼ M39▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	100		only meat and fish analogues based on vegetable proteins
	E 104	Quinoline Yellow	10	(61)	only meat and fish analogues based on vegetable proteins
	E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	only meat and fish analogues based on vegetable proteins
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	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

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	5		only vegetable protein products, only as flavour enhancer
		(1): The additives may be added individually or in combination			
		(2): The maximum level is applicable to the sum and the levels are expressed as the free acid			
		(3): Maximum levels are expressed as SO ₂ relate to the total quantity, available from all sources, an SO ₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present			
		(4): The maximum level is expressed as P ₂ O ₅			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M6▼ M2

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	<i>quantum satis</i>		only L(+)-form

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates		(43)	
	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 ₂ O 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	<i>quantum satis</i>		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)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 322	Lecithins	1 000	(14)	
	E 330	Citric acid	<i>quantum satis</i>		
	E 331	Sodium citrates	2 000	(43)	
	E 332	Potassium citrates	<i>quantum satis</i>	(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

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 ₂ O 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			
		(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	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 260	Acetic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 261	Potassium acetates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment Period of application: From 6 February 2013

▼ **M20**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 262	Sodium acetates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 263	Calcium acetate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 270	Lactic acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 296	Malic acid	<i>quantum satis</i>		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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 308	Gamma-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 309	Delta-tocopherol	100	(19)	only fat-containing cereal-based foods including biscuits and rusks and baby foods
	E 322	Lecithins	10 000		only biscuits and rusks, cereal-based foods, baby foods
	E 325	Sodium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 326	Potassium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 327	Calcium lactate	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment, L(+)-form only
	E 330	Citric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 331	Sodium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 332	Potassium citrates	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 333	Calcium citrates	<i>quantum satis</i>		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

▼ **M2**

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

▼ M2

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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		only as rising agent
	E 501	Potassium carbonates	<i>quantum satis</i>		only as rising agent
	E 503	Ammonium carbonates	<i>quantum satis</i>		only as rising agent
	E 507	Hydrochloric acid	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 524	Sodium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only processed cereal-based foods and baby foods, only for pH adjustment
	E 526	Calcium hydroxide	<i>quantum satis</i>		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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		only low sugar fruit-based products
		(1): The additives may be added individually or in combination			
		(4): The maximum level is expressed as P ₂ O ₅			
		(18): E 300, E 301 and E 302 are authorised individually or in combination, levels expressed as ascorbic acid			

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
		(19): E 304, E 306, E 307, E 308 and E 309 are authorised individually or 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	<i>quantum satis</i>			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	<i>quantum satis</i>			
E 331	Sodium citrates	2 000	(43)		
E 332	Potassium citrates	<i>quantum satis</i>	(43)		

▼ **M23**

▼ M23

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 338	Phosphoric acid		(1) (4) (44)	
	E 339	Sodium phosphates	1 000	(1) (4) (15)	
	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	<i>quantum satis</i>		
	E 501	Potassium carbonates	<i>quantum satis</i>		
	E 503	Ammonium carbonates	<i>quantum satis</i>		
	E 507	Hydrochloric acid	<i>quantum satis</i>		only for pH adjustment

▼ M2

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 524	Sodium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 1404	Oxidized starch	50 000		
	E 1410	Monostarch phosphate	50 000		
	E 1412	Distarch phosphate	50 000		
	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 ₂ O 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			
		(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 and 1999/21/EC			
		(44): In conformity with the limits set in Directives 2006/141/EC, 2006/125/EC and 1999/21/EC			

▼ **M23**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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	<i>quantum satis</i>			
E 304(i)	L-ascorbyl palmitate	100			
E 331	Sodium citrates	<i>quantum satis</i>			
E 332	Potassium citrates	<i>quantum satis</i>			
E 333	Calcium citrates	<i>quantum satis</i>			
E 338	Phosphoric acid	1 000	(1) (4)		only for pH adjustment
E 339	Sodium phosphates	1 000	(1) (4) (20)		
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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	10 000		From birth onwards in products for the dietary management of metabolic disorders
▼ <u>M2</u>	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	<i>quantum satis</i>		only as rising agent
	E 501	Potassium carbonates	<i>quantum satis</i>		only as rising agent
	E 507	Hydrochloric acid	<i>quantum satis</i>		only as rising agent
	E 524	Sodium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 525	Potassium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 526	Calcium hydroxide	<i>quantum satis</i>		only for pH adjustment
	E 1450	Starch sodium octenyl succinate	20 000		only in infant formulae and follow-on formulae

▼ M2

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 ₂ O 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▼ M23

The additives of categories 13.1.2 and 13.1.3 are applicable, except for E 270, E 333, E 341

▼ M2

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	Sodium carboxy methyl cellulose, Cellulose gum	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

▼ M35▼ M2

▼ M2

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

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 <i>quantum satis</i>	<i>quantum satis</i>		
Group III	Colours with combined maximum limit	50		
Group IV	Polyols	<i>quantum satis</i>		
E 104	Quinoline Yellow	10	(61)	
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
E 124	Ponceau 4R, Cochineal Red A	10	(61)	
E 160d	Lycopene	30		
E 200-213	Sorbic acid — sorbates; Benzoic acid — benzoates	1 500	(1) (2)	

▼ M6▼ M2

▼ M2

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 406	Agar	<i>quantum satis</i>		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		
	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		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 959	Neohesperidine DC	100		
▼ <u>M5</u>	E 960	Steviol glycosides	330	(60)	
▼ <u>M2</u>	E 961	Neotame	32		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
▼ <u>M39</u>	E 960	Advantame	10		
▼ <u>M2</u>		(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 ₂ O 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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	50		
	Group IV	Polyols	<i>quantum satis</i>		
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
▼ <u>M2</u>	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 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		

▼ M2

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	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 960	Steviol glycosides	270	(60)	
	E 961	Neotame	26		
	E 962	Salt of aspartame-acesulfame	450	(11)a (49) (50)	
	E 960	Advantame	8		
		(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 ₂ O ₅			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			

▼ M5▼ M2▼ M39▼ M2

▼ M2

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			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
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 <i>quantum satis</i>	<i>quantum satis</i>		
	Group IV	Polyols	<i>quantum satis</i>		
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	5 000	(1) (4)	

▼ M5▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 ₂ O 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 ₂ O ₅			
		(48): Mineral salts added to prepared table waters for standardisation are not classified as additives			
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	<i>quantum satis</i>		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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	<i>quantum satis</i>		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			
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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		only traditional Swedish and Finnish fruit syrups
	E 300	Ascorbic acid	<i>quantum satis</i>		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		only pineapple and passion fruit
▼ <u>M35</u>	E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>		only traditional Swedish and Finnish fruit syrups from citrus
▼ <u>M2</u>	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
▼ <u>M5</u>	E 960	Steviol glycosides	100	(60)	only energy-reduced or with no added sugar
▼ <u>M2</u>	E 961	Neotame	20		only energy-reduced or with no added sugar

▼ M2

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)a (49) (50)	only energy-reduced or with no added sugar	
▼ <u>M39</u>	E 969	Advantame	6		only energy-reduced or with no added sugar	
▼ <u>M2</u>		(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				
▼ <u>M5</u>		(60): Expressed as steviol equivalents				
▼ <u>M2</u>	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
▼ <u>M7</u>		Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding chocolate milk and malt products Period of application: until 31 July 2014
		Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)	excluding chocolate milk and malt products Period of application: from 1 August 2014
		Group III	Colours with combined maximum limit	100	(25)	excluding chocolate milk and malt products Period of application: until 31 July 2014

▼ M7

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	(25) (74)	excluding chocolate milk and malt products Period of application: from 1 August 2014
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(61)	excluding chocolate milk and malt products
	E 110	Sunset Yellow FCF/Orange Yellow S	20	(61)	excluding chocolate milk and malt products
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	excluding chocolate milk and malt products
▼ <u>M2</u>	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; <i>capilé, groselha</i>

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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)	
	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 423	Octenyl succinic acid modified gum arabic	1 000	only in energy drinks and in drinks containing fruit juice	
	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

▼ M30▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 stearyl-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
	E 959	Neohesperidine DC	50		only milk and milk derivative based flavoured drinks, energy-reduced or with no added sugar

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 957	Thaumatococcus	0,5		only water based flavoured non-alcoholic drinks, as flavour enhancer only
▼ <u>M5</u>	E 960	Steviol glycosides	80	(60)	only energy reduced or with no added sugar
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	6		only energy reduced or with no added sugar
▼ <u>M2</u>	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 ₂ O 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			

▼ M2

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
					(24): Ingoing amount, residues not detectable
					(25): The quantities of each of the colours E 122 and E 155 may not exceed 50 mg/kg or mg/l
					(45): Calculated as anhydrous extract
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013
▼ <u>M2</u>					
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	<i>quantum satis</i>		only coffee beans, as glazing agent
	E 902	Candelilla wax	<i>quantum satis</i>		only coffee beans, as glazing agent

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 903	Carnauba wax	200		only coffee beans, as glazing agent
	E 904	Shellac	<i>quantum satis</i>		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

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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			
		(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 ₂ O 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,b,d	Plain caramel, Caustic sulphite caramel and Sulphite ammonia caramel	quantum satis		
	E 150c	Ammonia caramel	6 000		
	E 150c	Ammonia caramel	9 500		only 'Bière de table/Tafelbier/Table beer' (original wort content less than 6 %); Brown ale, porter, stout and old ale
	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	<i>quantum satis</i>		
	E 300	Ascorbic acid	<i>quantum satis</i>		

▼ **M40**▼ **M2**

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 301	Sodium ascorbate	<i>quantum satis</i>		
	E 330	Citric acid	<i>quantum satis</i>		
	E 405	Propane-1, 2-diol alginate	100		
	E 414	Gum arabic (acacia gum)	<i>quantum satis</i>		
	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
	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
▼ <u>M5</u>	E 960	Steviol glycosides	70	(60)	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
▼ <u>M2</u>	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
▼ <u>M39</u>	E 969	Advantame	6		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
▼ <u>M2</u>	E 950	Acesulfame K	25	(52)	only energy-reduced beer

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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
	E 969	Advantame	0,5		only energy-reduced beer
	E 1105	Lysozyme	<i>quantum satis</i>		only in beers that will not receive either pasteurisation or sterile filtration Period of application: From 25 June 2012
	E 1200	Polydextrose	<i>quantum satis</i>		Only energy-reduced and low-alcohol beers Period of application: From 25 June 2012
					(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

▼ M39▼ M9▼ M8▼ M2

▼ M2

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			
		(60): Expressed as steviol equivalents			

▼ M5▼ M2

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

▼ M11▼ M2

E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcohol-free	
E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcohol-free Period of application: From 19 July 2012	
E 220-228	Sulphur dioxide — sulphites	200	(3)	only alcohol-free	
E 242	Dimethyl dicarbonate	250	(24)	only alcohol-free	
	(1): The additives may be added individually or in combination				
	(2): The maximum level is applicable to the sum and the levels are expressed as the free acid				
	(3): Maximum levels are expressed as SO ₂ relate to the total quantity, available from all sources, an SO ₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present				
	(24): Ingoing amount, residues not detectable				

14.2.3

Cider and perry

Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		excluding <i>cidre bouché</i>

▼ **M2**

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	200		excluding <i>cidre bouché</i>
▼ M6	E 104	Quinoline Yellow	25	(64)	excluding <i>cidre bouché</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(64)	excluding <i>cidre bouché</i>
▼ M2	E 150a-d	Caramels	<i>quantum satis</i>		only <i>cidre bouché</i>
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
	E 220-228	Sulphur dioxide — sulphites	200	(3)	
	E 242	Dimethyl dicarbonate	250	(24)	
	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	
	E 405	Propane-1, 2-diol alginate	100		excluding <i>cidre bouché</i>
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000	(1)	
	E 900	Dimethyl polysiloxane	10		excluding <i>cidre bouché</i>
	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		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
▼ <u>M39</u>	E 969	Advantame	6		
▼ <u>M2</u>	E 999	Quillaia extract	200	(45)	excluding <i>cidre bouché</i>
		(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 ₂ O 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			
		(24): Ingoing amount, residues not detectable			
		(45): Calculated as anhydrous extract			
▼ <u>M6</u>		(64): The total quantity of E 104, E 110 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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 <i>quantum satis</i>	<i>quantum satis</i>		Excluding <i>wino owocowe markowe</i>
	Group III	Colours with combined maximum limit	200		Excluding <i>wino owocowe markowe</i>
	E 104	Quinoline Yellow	20	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	1	(61)	
	E 160d	Lycopene	10		Excluding <i>wino owocowe markowe</i>
	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 <i>made wine</i>	
E 242	Dimethyl dicarbonate	250	(24)	Only fruit wine, alcohol reduced wine and <i>wino owocowe markowe</i> , <i>wino owocowe wzmocnione</i> , <i>wino owocowe aromatyzowane</i> , <i>wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>	

▼ M24▼ M6▼ M24▼ M2▼ M24

▼ M2

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)	
▼ <u>M24</u>	E 353	Metatartaric acid	100		only made wine and <i>wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>
▼ <u>M2</u>	E 473-474	Sucrose esters of fatty acids — sucroglycerides	5 000		
▼ <u>M24</u>	E 1105	Lysozyme	<i>quantum satis</i>		only <i>wino z soku winogronowego</i> and <i>aromatyzowane wino z soku winogronowego</i>
▼ <u>M2</u>		(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 ₂ O ₅			
		(24): Ingoing amount, residues not detectable			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ **M2**

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 <i>quantum satis</i>	<i>quantum satis</i>		
	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 ₂ O ₅					
(24): Ingoing amount, residues not detectable					

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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
▼ <u>M23</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
▼ <u>M44</u>	Group III	Colours with combined maximum limit	200	(87)	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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
▼ <u>M23</u>	E 104	Quinoline Yellow	180	(61)	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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà

▼ M23

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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 124	Ponceau 4R, Cochineal Red A	170	(61)	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, Geist (with the name of the fruit or the raw material used), London Gin, Sambuca, Maraschino, Marrasquino or Maraskino and Mistrà
	E 150a-d	Caramels	<i>quantum satis</i>		except: fruit spirits, spirits (preceded by the name of the fruit) obtained by maceration and distillation Geist (with the name of the fruit or the raw material used), 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	<i>quantum satis</i>		only liqueurs
	E 175	Gold	<i>quantum satis</i>		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

▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions	
	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 ₂ O ₅				
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III				
		(87): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013				
▼ <u>M2</u>	14.2.7 Aromatised wine-based products as defined by Regulation (EEC) No 1601/91					
▼ <u>M23</u>	14.2.7.1 Aromatised wines					
▼ <u>M44</u>	Group I	Additives			E 420, E421, E 953, E965, E 966, E 967 and E 968 may not be used	
	Group II	Colours at <i>quantum satis</i>			Except <i>americano</i> , <i>bitter vino</i>	
	Group III	Colours with combined maximum limit	200		Except <i>americano</i> , <i>bitter vino</i>	
	E 150a-d	Caramels	<i>quantum satis</i>			
	E 100	Curcumin	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>	
	E 101	Riboflavins	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 102	Tartrazine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 104	Quinoline Yellow	50	(61)	Except <i>americano</i> , <i>bitter vino</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	Except <i>americano</i> , <i>bitter vino</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(27)	only <i>bitter vino</i>
▼ <u>M44</u>	E 120	Cochineal, Carminic acid, Carmines	100	(26) (27) (87)	only <i>americano</i> , <i>bitter vino</i>
▼ <u>M2</u>	E 122	Azorubine, Carmoisine	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 123	Amaranth	100	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	50	(26) (27)	only <i>americano</i> , <i>bitter vino</i>
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	Except <i>americano</i> , <i>bitter vino</i>
▼ <u>M2</u>	E 129	Allura Red AG	100	(27)	only <i>bitter vino</i>
	E 123	Amaranth	30		only aperitif wines
▼ <u>M23</u>	_____				
▼ <u>M2</u>	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼ <u>M2</u>	E 242	Dimethyl dicarbonate	250	(24)	

▼ M2

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)	
	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			
		(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 ₂ O 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			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(87): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	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 <i>quantum satis</i>	<i>quantum satis</i>		except <i>bitter soda, sangria, claria, zurra</i>
	Group III	Colours with combined maximum limit	200		except <i>bitter soda, sangria, claria, zurra</i>
	E 100	Curcumin	100	(28)	only <i>bitter soda</i>
	E 101	Riboflavins	100	(28)	only <i>bitter soda</i>

▼ M36▼ M2▼ M6▼ M44▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 102	Tartrazine	100	(28)	only <i>bitter soda</i>
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(28)	only <i>bitter soda</i>
	E 104	Quinoline Yellow	50	(61)	except <i>bitter soda, sangria, claria, zurra</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	except <i>bitter soda, sangria, claria, zurra</i>
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(28)	only <i>bitter soda</i>
▼ <u>M44</u>	E 120	Cochineal, Carminic acid, Carmines	100	(28) (87)	only <i>bitter soda</i>
▼ <u>M2</u>	E 122	Azorubine, Carmoisine	100	(28)	only <i>bitter soda</i>
	E 123	Amaranth	100	(28)	only <i>bitter soda</i>
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	50	(28)	only <i>bitter soda</i>
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	except <i>bitter soda, sangria, claria, zurra</i>
▼ <u>M2</u>	E 129	Allura Red AG	100	(28)	only <i>bitter soda</i>
	E 150a-d	Caramels	<i>quantum satis</i>		only <i>bitter soda</i>
	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼ <u>M2</u>	E 242	Dimethyl dicarbonate	250	(24)	

▼ M2

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)	
	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			
		(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 ₂ O 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			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
		(87): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	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 <i>quantum satis</i>	<i>quantum satis</i>		
▼ <u>M44</u>	Group III	Colours with combined maximum limit	200	(87)	
▼ <u>M6</u>	E 104	Quinoline Yellow	50	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	50	(61)	

▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 124	Ponceau 4R, Cochineal Red A	50	(61)	
▼ <u>M2</u>	E 160d	Lycopene	10		
	E 200-203	Sorbic acid — sorbates	200	(1) (2)	
▼ <u>M36</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	
▼ <u>M2</u>	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			
▼ <u>M36</u>		(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			
▼ <u>M2</u>		(4): The maximum level is expressed as P ₂ O ₅			
		(24): Ingoing amount, residues not detectable			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M44</u>		(87): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			
▼ <u>M2</u>	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 <i>quantum satis</i>	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M44</u>	Group III	Colours with combined maximum limit	200	(87)	only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe</i> and <i>aromatyzowane wino owocowe niskoalkoholowe</i>
▼ <u>M6</u>	E 104	Quinoline Yellow	180	(61)	only alcoholic drinks with less than 15 % of alcohol
	E 110	Sunset Yellow FCF/Orange Yellow S	100	(61)	only alcoholic drinks with less than 15 % of alcohol
▼ <u>M24</u>	E 123	Amaranth	30		only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe</i> and <i>aromatyzowane wino owocowe niskoalkoholowe</i>
▼ <u>M6</u>	E 124	Ponceau 4R, Cochineal Red A	170	(61)	only alcoholic drinks with less than 15 % of alcohol
▼ <u>M2</u>	E 160b	Annatto, Bixin, Norbixin	10		only alcoholic drinks with less than 15 % of alcohol
	E 160d	Lycopene	30		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M24</u>	E 200-203	Sorbic acid — sorbates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol and <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe</i> and <i>aromatyzowane wino owocowe niskoalkoholowe</i>
▼ <u>M2</u>	E 210-213	Benzoic acid — benzoates	200	(1) (2)	only alcoholic drinks with less than 15 % of alcohol
▼ <u>M24</u>	E 220-228	Sulphur dioxide — sulphites	200	(3)	only <i>nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe</i> and <i>aromatyzowane wino owocowe niskoalkoholowe</i>
▼ <u>M17</u>	E 220-228	Sulphur dioxide — sulphites	20	(3)	only in fermented grape must-based drinks Period of application: From 25 December 2012.
▼ <u>M19</u>	E 242	Dimethyl dicarbonate	250	(24)	Period of application: From 28 December 2012
▼ <u>M2</u>	E 338-452	Phosphoric acid — phosphates — di-, tri- and polyphosphates	1 000	(1) (4)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M24</u>	E 353	Metatartaric acid	100		only <i>nalewka na winie z soku winogronowego</i> and <i>aromatyzowana nalewka na winie z soku winogronowego</i>
▼ <u>M17</u>	E 405	Propane-1, 2-diol alginate	100		only in fermented grape must-based drinks Period of application: From 25 December 2012
▼ <u>M2</u>	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
▼ <u>M28</u>	E 499	Stigmasterol-rich plant sterols	80	(80)	Only to water based ready-to-freeze alcoholic cocktails
	E 499	Stigmasterol-rich plant sterols	800	(80)	Only to cream based ready-to-freeze alcoholic cocktails
▼ <u>M2</u>	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

▼ M2

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	80	(52)	
	E 955	Sucralose	250		
	E 959	Neohesperidine DC	30		
▼ <u>M5</u>	E 960	Steviol glycosides	150	(60)	
▼ <u>M2</u>	E 961	Neotame	20		
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
▼ <u>M39</u>	E 969	Advantame	6		
▼ <u>M24</u>	E 1105	Lysozyme	<i>quantum satis</i>		only nalewka na winie owocowym, aromatyzowana nalewka na winie owocowym, nalewka na winie z soku winogronowego, aromatyzowana nalewka na winie z soku winogronowego, napój winny owocowy lub miodowy, aromatyzowany napój winny owocowy lub miodowy, wino owocowe niskoalkoholowe and aromatyzowane wino owocowe niskoalkoholowe
▼ <u>M2</u>		(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			
▼ <u>M17</u>		(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			
▼ <u>M2</u>		(4): The maximum level is expressed as P ₂ O ₅			
		(11): Limits are expressed as (a) acesulfame K equivalent or (b) aspartame equivalent			

▼ M2

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
					(24): Ingoing amount, residues not detectable
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(80): The labelling requirements set out by Commission Regulation (EC) No 608/2004 (OJ L 97, 1.4.2004, p. 44) shall not apply.
					(87): Maximum limit for aluminium coming from aluminium lakes of E 120 cochineal, carminic acid, carmines 1,5 mg/kg. No other aluminium lakes may be used. For the purposes of Article 22(1)(g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M5▼ M6▼ M28▼ M44▼ M215 **Ready-to-eat savouries and snacks**15.1 **Potato-, cereal-, flour- or starch-based snacks**▼ M7

Group	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
Group I	Additives			
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(71)	Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	100		excluding extruded or expanded savoury snack products Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	100	(71)	excluding extruded or expanded savoury snack products Period of application: from 1 August 2014

▼ M7

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group III	Colours with combined maximum limit	200		only extruded or expanded savoury snack products Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	200	(71)	only extruded or expanded savoury snack products Period of application: from 1 August 2014
	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

▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	<i>quantum satis</i>		as glazing agents only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	<i>quantum satis</i>		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 960	Steviol glycosides	20	(60)	
	E 961	Neotame	18		

▼ M5▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	
	E 969	Advantame	5		
		(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 ₂ O 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			
		(60): Expressed as stevioles equivalents			
		(71): Maximum limit for aluminium coming from all aluminium lakes 30 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M39▼ M2▼ M5▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
15.2	Processed nuts				
	Group I	Additives			
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		
	Group III	Colours with combined maximum limit	100		only savoury-coated nuts
	E 160b	Annatto, Bixin, Norbixin	10		only savoury-coated nuts
	E 160d	Lycopene	30		
	E 200-203; 214-219	Sorbic acid — sorbates; p-hydroxybenzoates	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	<i>quantum satis</i>		as glazing agents only
	E 902	Candelilla wax	<i>quantum satis</i>		as glazing agents only
	E 903	Carnauba wax	200		as glazing agents only
	E 904	Shellac	<i>quantum satis</i>		as glazing agents only
	E 950	Acesulfame K	350		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 960	Steviol glycosides	20	(60)	
	E 961	Neotame	18		
	E 961	Neotame	2		as flavour enhancer only
	E 962	Salt of aspartame-acesulfame	500	(11)b (49) (50)	
	E 969	Advantame	5		
		(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 ₂ O 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)			

▼ M39▼ M2

▼ M2

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			
		(46): As the sum of carnosol and carnosic acid			
		(60): Expressed as steviol equivalents			

▼ M5▼ M2

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Desserts excluding products covered in categories 1, 3 and 4▼ M7

Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			Period of application: until 31 July 2014
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(74)		Period of application: from 1 August 2014
Group III	Colours with combined maximum limit	150			Period of application: until 31 July 2014
Group III	Colours with combined maximum limit	150	(74)		Period of application: from 1 August 2014
Group IV	Polyols	<i>quantum satis</i>			only energy-reduced or with no added sugar
E 104	Quinoline Yellow	10	(61)		
E 110	Sunset Yellow FCF/Orange Yellow S	5	(61)		

▼ M2▼ M6

▼ M6

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
	E 160b	Annatto, Bixin, Norbixin	10		
	E 160d	Lycopene	30		
	E 200-203	Sorbic acid — sorbates	1 000	(1) (2)	only <i>frugtgrød, rote Grütze and pasha</i>
	E 200-203	Sorbic acid — sorbates	2 000	(1) (2)	only <i>ostkaka</i>
	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 <i>frugtgrød</i> and <i>rote Grütze</i>
	E 234	Nisin	3		only semolina and tapioca puddings and similar products
	E 280-283	Propionic acid — propionates	1 000	(1) (6)	only <i>Christmas pudding</i>
	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

▼ M2

▼ M2

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		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)	
	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

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 957	Thaumatococcus	5		as flavour enhancer only
	E 959	Neohesperidine DC	50		only energy-reduced or with no added sugar
▼ <u>M5</u>	E 960	Steviol glycosides	100	(60)	only energy-reduced or with no added sugar
▼ <u>M2</u>	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
▼ <u>M14</u>	E 964	Polyglycitol syrup	300 000		only energy-reduced or with no added sugar Period of application: From 29 November 2012
▼ <u>M39</u>	E 969	Advantame	10		only energy-reduced or with no added sugar
▼ <u>M2</u>		(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 ₂ O 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)			

▼ M2

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
					(60): Expressed as steviol equivalents
					(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III
					(74): Maximum limit for aluminium coming from all aluminium lakes 15 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013

▼ M5▼ M6▼ M7▼ M2

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
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(69)	Period of application: from 1 August 2014
	Group III	Colours with combined maximum limit	300		Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(69)	Period of application: from 1 August 2014

▼ M7

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	Group IV	Polyols	<i>quantum satis</i>		
▼ <u>M6</u>	E 104	Quinoline Yellow	35	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	35	(61)	
▼ <u>M2</u>	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	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 459	Beta-cyclodextrin	<i>quantum satis</i>		only foods in tablet and coated tablet form

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 468	Cross-linked sodium carboxy methyl cellulose	30 000		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>	(1)	
▼ <u>M23</u>	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: From 1 February 2014
▼ <u>M15</u>	E 900	Dimethyl polysiloxane	10		only food supplements in effervescent tablet form Period of application: From 3 December 2012
▼ <u>M2</u>	E 901	Beeswax, white and yellow	<i>quantum satis</i>		
	E 902	Candelilla wax	<i>quantum satis</i>		
	E 903	Carnauba wax	200		
	E 904	Shellac	<i>quantum satis</i>		

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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 960	Steviol glycosides	670	(60)	
	E 961	Neotame	60		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	500	(11)a (49) (50)	
	E 969	Advantame	20		
	E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 1202	Polyvinylpolypyrrolidone	<i>quantum satis</i>		only foods in tablet and coated tablet form
	E 1203	Polyvinyl alcohol (PVA)	18 000		only in capsule and tablet form
	E 1204	Pullulan	<i>quantum satis</i>		only in capsule and tablet form
	E 1205	Basic methacrylate copolymer	100 000		

▼ M5▼ M2▼ M39▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
▼ <u>M29</u>	E 1206	Neutral methacrylate copolymer	200 000		
	E 1207	Anionic methacrylate copolymer	100 000		
▼ <u>M37</u>	E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer.	100 000		
▼ <u>M43</u>	E 1209	Polyvinyl alcohol-polyethylene glycol- <i>graft</i> -co-polymer	100 000		
▼ <u>M2</u>	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			
		(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			
▼ <u>M5</u>		(60): Expressed as steviol equivalents			
▼ <u>M6</u>		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			
▼ <u>M7</u>		(69): Maximum limit for aluminium coming from all aluminium lakes 150 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013			

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
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▼ M15

(79): Maximum level applies to the dissolved food supplement ready for consumption when diluted with 200 ml of water

▼ M2

17.2

Food supplements supplied in a liquid form

Group I	Additives				
Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>			
Group III	Colours with combined maximum limit	100			
E 104	Quinoline Yellow	10	(61)		
E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)		
E 124	Ponceau 4R, Cochineal Red A	10	(61)		
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	<i>quantum satis</i>			
E 392	Extracts of rosemary	400	(46)		
E 405	Propane-1, 2-diol alginate	1 000			
E 416	Karaya gum	<i>quantum satis</i>			

▼ M6▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>		
▼ <u>M23</u>	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: From 1 February 2014
▼ <u>M2</u>	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		
▼ <u>M5</u>	E 960	Steviol glycosides	200	(60)	

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	E 961	Neotame	20		
	E 961	Neotame	2		only as flavour enhancer
	E 962	Salt of aspartame-acesulfame	350	(11)a (49) (50)	
	E 969	Advantame	6		
		(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			
		(60): Expressed as steviol equivalents			
		(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III			

▼ M39▼ M2▼ M5▼ M6

▼ M2

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			
▼ <u>M7</u>	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>		Period of application: until 31 July 2014
	Group II	Colours at <i>quantum satis</i>	<i>quantum satis</i>	(69)	Period of application: from 1 August 2014
▼ <u>M2</u>	Group IV	Polyols	<i>quantum satis</i>		
▼ <u>M7</u>	Group III	Colours with combined maximum limit	300		only solid food supplements Period of application: until 31 July 2014
	Group III	Colours with combined maximum limit	300	(69)	only solid food supplements Period of application: from 1 August 2014
▼ <u>M2</u>	Group III	Colours with combined maximum limit	100		only liquid food supplements
▼ <u>M6</u>	E 104	Quinoline Yellow	10	(61)	
	E 110	Sunset Yellow FCF/Orange Yellow S	10	(61)	
	E 124	Ponceau 4R, Cochineal Red A	10	(61)	
▼ <u>M2</u>	E 160d	Lycopene	30		
	E 310-321	Gallates, TBHQ, BHA and BHT	400	(1)	

▼ M2

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	<i>quantum satis</i>		
	E 392	Extracts of rosemary	400	(46)	
	E 405	Propane-1, 2-diol alginate	1 000		
	E 416	Karaya gum	<i>quantum satis</i>		
	E 426	Soybean hemicellulose	1 500		
	E 432-436	Polysorbates	<i>quantum satis</i>		
	E 473-474	Sucrose esters of fatty acids — sucroglycerides	<i>quantum satis</i>	(1)	
	E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>		
	E 491-495	Sorbitan esters	<i>quantum satis</i>		
	E 551-559	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: until 31 January 2014
	E 551-553	Silicon dioxide — silicates	<i>quantum satis</i>		Period of application: From 1 February 2014
	E 901	Beeswax, white and yellow	<i>quantum satis</i>		
	E 902	Candelilla wax	<i>quantum satis</i>		
	E 903	Carnauba wax	200		
	E 904	Shellac	<i>quantum satis</i>		
	E 950	Acesulfame K	2 000		

▼ M23▼ M2

▼ M2

Category number	E-number	Name	Maximum level (mg/l or mg/kg as appropriate)	Footnotes	Restrictions/exceptions
	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	Thaumatococcus	400		
	E 959	Neohesperidine DC	400		
	E 960	Steviol glycosides	1 800	(60)	
	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)	
	E 969	Advantame	55		
		(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			

▼ M5▼ M2▼ M39▼ M2

▼ M2

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		
			(46): As the sum of carnosol and carnosic acid		
			(60): Expressed as steviol equivalents		
			(61): The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III		
			(69): Maximum limit for aluminium coming from all aluminium lakes 150 mg/kg. For the purposes of Article 22 (1) (g) of Regulation (EC) No 1333/2008 that limit shall apply from 1 February 2013		
▼ <u>M2</u>	18	Processed foods not covered by categories 1 to 17, excluding foods for infants and young children			
	Group I	Additives			

▼M4

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) ⁽¹⁾	Colours, emulsifiers and anti-oxidants
E 422	Glycerol	<i>quantum satis</i>	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		

▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
E 432 – E 436	Polysorbates (Table 4 of Part 6)	<i>quantum satis</i>	Antifoaming agents
E 442	Ammoniumphosphatides	<i>quantum satis</i>	Antioxidants
E 460	Cellulose	<i>quantum satis</i>	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		
▼ M35 E 466	Sodium carboxy methyl cellulose, Cellulose gum		

▼ **M4**

E 322	Lecithins	<i>quantum satis</i>	Colours and fat-soluble anti-oxidants
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)	<i>quantum satis</i>	Colours and antifoaming agents
E 1404	Oxidised starch	<i>quantum satis</i>	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		

▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
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 ⁽¹⁾	Triethyl citrate		
E 1518 ⁽¹⁾	Glyceryl triacetate (triacetin)		
E 551	Silicon dioxide	<i>quantum satis</i>	Emulsifiers and colours
E 552	Calcium silicate		
E 553b	Talc	50 mg/kg in the colour preparation	Colours
E 901	Beeswax, white and yellow	<i>quantum satis</i>	Colours
E 1200	Polydextrose	<i>quantum satis</i>	All food additives
E 1201	Polyvinylpyrrolidone	<i>quantum satis</i>	Sweeteners
E 1202	Polyvinylpolypyrrolidone		
E 322	Lecithins	<i>quantum satis</i>	Glazing agents for fruit
E 432 – E 436	Polysorbates		

▼ **M4**

E number of the carrier	Name of the carrier	Maximum level	Food additives to which the carrier may be added
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	<i>quantum satis</i>	Sweeteners
E 425	Konjac	<i>quantum satis</i>	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	<i>quantum satis</i>	Sweeteners
E 469	Enzymatically hydrolysed carboxymethylcellulose Enzymatically hydrolysed cellulose gum	<i>quantum satis</i>	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

(¹) 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 (¹)

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		<i>quantum satis</i>	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) (²)

▼ **M4**

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 ₂ O 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		
		10 000 mg/kg in the preparation (expressed as P ₂ O ₅)	Polyol preparations
		10 000 mg/kg in the preparation (expressed as P ₂ O 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

▼ **M25**

E 432 – E 436	Polysorbates	<i>quantum satis</i>	Preparations of colours, contrast enhancers, fat soluble antioxidants and glazing agents for fruit
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▼ **M4**

E 473	Sucrose esters of fatty acids	<i>quantum satis</i>	Preparations of colours and fat soluble antioxidants
E 475	Polyglycerol esters of fatty acids	<i>quantum satis</i>	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)	<i>quantum satis</i>	Preparations of colours, anti-foaming agents and glazing agents for fruit

▼M4

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 colour preparations
		10 000 mg/kg in the preparation	E 508 potassium chloride and E 412 guar gum preparations
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

(¹) Except enzymes authorised as food additives.

(²) 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 (¹)

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	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	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				

▼ **M4**

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 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 220	Sulphur dioxide	2 000 mg/kg (singly or in combination expressed as SO ₂)	2 mg/kg	2 mg/l	
E 221	Sodium sulphite				
E 222	Sodium hydrogen sulphite	5 000 mg/kg only in food enzymes for brewing			
E 223	Sodium metabisulphite	6 000 mg/kg only for barley beta-amylase			
E 224	Potassium metabisulphite	10 000 mg/kg only for papain in solid form			
E 250	Sodium nitrite	500 mg/kg	0,01 mg/kg	No use	
E 260	Acetic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
▼ M20					
E 261	Potassium acetates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
▼ M4					
E 262	Sodium acetates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 263	Calcium acetate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 270	Lactic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 281	Sodium propionate	<i>quantum satis</i>	<i>quantum satis</i>	50 mg/l	
E 290	Carbon dioxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 296	Malic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 300	Ascorbic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 301	Sodium ascorbate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 302	Calcium ascorbate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	

▼M4

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 306	Tocopherol-rich extract	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 307	Alpha-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 308	Gamma-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 309	Delta-tocopherol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 322	Lecithins	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 325	Sodium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 326	Potassium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 327	Calcium lactate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 330	Citric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 331	Sodium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 332	Potassium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 333	Calcium citrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 335	Sodium tartrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 336	Potassium tartrates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 337	Sodium potassium tartrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 350	Sodium malates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 338	Phosphoric acid	10 000 mg/kg (expressed as P ₂ O ₅)	<i>quantum satis</i>	<i>quantum satis</i>	
E 339	Sodium phosphates	50 000 mg/kg (singly or in combination, expressed as P ₂ O ₅)	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 340	Potassium phosphates				
E 341	Calcium phosphates				
E 343	Magnesium phosphates				
E 351	Potassium malate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 352	Calcium malates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 354	Calcium tartrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 380	Triammonium citrate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 400	Alginic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 401	Sodium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 402	Potassium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 403	Ammonium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 404	Calcium alginate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

▼ **M4**

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 406	Agar	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 407	Carrageenan	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 407a	Processed euchema seaweed	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 410	Locust bean gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 412	Guar gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 413	Tragacanth	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 414	Acacia gum (gum arabic)	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 415	Xanthan gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 417	Tara gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 418	Gellan gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 420	Sorbitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 421	Mannitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 422	Glycerol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 440	Pectins	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 450	Diphosphates	50 000 mg/kg (singly or in combination expressed as P ₂ O ₅)	<i>quantum satis</i>	<i>quantum satis</i>	
E 451	Triphosphates				
E 452	Polyphosphates				
E 460	Cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 461	Methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 462	Ethyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 465	Ethyl methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
▼ M35					
E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
▼ M4					
E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	

▼M4

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 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 473	Sucrose esters of fatty acids	50 000 mg/kg	50 mg/kg	25 mg/L	Yes, only as a carrier
E 500	Sodium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 501	Potassium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes, E 501 (i) potassium carbonate only
E 503	Ammonium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 504	Magnesium carbonates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 507	Hydrochloric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 508	Potassium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 509	Calcium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 511	Magnesium chloride	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 513	Sulphuric acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 514	Sodium sulphates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes, E 514 (i) sodium sulphate only
E 515	Potassium sulphates	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

▼M4

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 516	Calcium sulphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 517	Ammonium sulphate	100 000 mg/kg	100 mg/kg	50 mg/l	Yes
E 524	Sodium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 525	Potassium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 526	Calcium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 527	Ammonium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 528	Magnesium hydroxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 529	Calcium oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 530	Magnesium oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 551	Silicon dioxide	50 000 mg/kg in the dry powdered preparation	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 570	Fatty acids	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 574	Gluconic acid	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 575	Glucono-delta-lactone	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 576	Sodium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 577	Potassium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 578	Calcium gluconate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 640	Glycine and its sodium salt	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 920	L-cysteine	10 000 mg/kg	10 mg/kg	5 mg/l	
E 938	Argon	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 939	Helium	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 941	Nitrogen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 942	Nitrous oxide	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 948	Oxygen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 949	Hydrogen	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	
E 965	Maltitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 966	Lactitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes (only as a carrier)
E 967	Xylitol	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes (only as a carrier)
E 1200	Polydextrose	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1404	Oxidised starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1410	Monostarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1412	Distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes

▼ **M4**

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 1414	Acetylated distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1420	Acetylated starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1422	Acetylated distarch adipate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1440	Hydroxy propyl starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1451	Acetylated oxidised starch	<i>quantum satis</i>	<i>quantum satis</i>	<i>quantum satis</i>	Yes
E 1520	Propane-1, 2-diol (propylene glycol)	500 g/kg	(see footnote) ⁽²⁾	(see footnote) ⁽²⁾	Yes, only as a carrier

⁽¹⁾ Including enzymes authorised as food additives.

⁽²⁾ 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	<i>quantum satis</i>
E 420 E 421 E 953 E 965 E 966 E 967 E 968	Sorbitol Mannitol Isomalt Maltitol Lactitol Xylitol Erythritol	All flavourings	<i>quantum satis</i> for purposes other than sweetening, not as flavour enhancers

▼ **M4**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
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 E 311 E 312 E 319 E 320	Propyl gallate Octyl gallate Dodecyl gallate Tertiary-butyl hydroquinone (TBHQ) Butylated hydroxyanisole (BHA)	Essential oils Flavourings other than essential oils	1 000 mg/kg (gallates, TBHQ and BHA, individually or in combination) in the essential oils 100 mg/kg ⁽¹⁾ (gallates, individually or in combination) 200 mg/kg ⁽¹⁾ (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 ₂ O 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

▼ **M30**

E 423	Octenyl succinic acid modified gum arabic	Flavouring-oil emulsions used in categories 03: edible ices; 07.2: Fine bakery wares; 08.2: Processed meat, only processed poultry; 09.2: Processed fish and fishery products including mollusks and crustaceans and in category 16: Desserts excluding products covered in category 1, 3 and 4.	500 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only flavoured drinks not containing fruit juices and in carbonated flavoured drinks containing fruit juices and in category 14.2: Alcoholic beverages, including alcohol-free and low-alcohol counterparts	220 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in categories 05.1: Cocoa and Chocolate products as covered by Directive 2000/36/EC, 05.2: Other confectionery including breath refreshing micro-sweets, 05.4: Decorations, coatings and fillings, except fruit based fillings covered by category 4.2.4 and in category 06.3: Breakfast cereals.	300 mg/kg in the flavouring emulsion

▼ **M30**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
		Flavouring-oil emulsions used in category 01.7.5: Processed cheese.	120 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 05.3: Chewing gum.	60 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 01.8: Dairy analogues, including beverage whiteners; 04.2.5: Jam, jellies and marmalades and similar products; 04.2.5.4: Nut butters and nut spreads; 08.2: Processed meat; 12.5: Soups and broths, 14.1.5.2: Other, only instant coffee and tea and in cereal based ready-to-eat-dishes.	240 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 10.2: Processed eggs and egg products.	140 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 14.1.4: Flavoured drinks, only non carbonated flavoured drinks containing fruit juices; 14.1.2: Fruit juices as defined by Directive 2001/112/EC and vegetable juices, only vegetable juices and in category 12.6: Sauces, only gravies and sweet sauces.	400 mg/kg in the flavouring emulsion
		Flavouring-oil emulsions used in category 15: Ready-to-eat savouries and snacks.	440 mg/kg in the flavouring emulsion

▼ **M4**

E 425	Konjac	All flavourings	<i>quantum satis</i>
E 432 – E 436	Polysorbates (Table 4 of Part 6)	All flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins ⁽²⁾	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

▼ **M4**

E number of the additive	Name of the additive	Flavouring categories to which the additive may be added	Maximum level
▼ M31			
E 473	Sucrose esters of fatty acids	Flavourings for water based clear flavoured drinks that belong to category 14.1.4	15 000 mg/kg in flavourings, 30 mg/l in the final food
▼ M4			
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

(¹) Proportionality rule: when combinations of gallates, TBHQ, and BHA are used, the individual levels must be reduced proportionally.

(²) 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	<i>quantum satis</i>	All nutrients	Yes
E 260	Acetic acid	<i>quantum satis</i>	All nutrients	
▼ M20				
E 261	Potassium acetates	<i>quantum satis</i>	All nutrients	

▼M4

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 262	Sodium acetates	<i>quantum satis</i>	All nutrients	
E 263	Calcium acetate	<i>quantum satis</i>	All nutrients	
E 270	Lactic acid	<i>quantum satis</i>	All nutrients	
E 290	Carbon dioxide	<i>quantum satis</i>	All nutrients	
E 296	Malic acid	<i>quantum satis</i>	All nutrients	
E 300	Ascorbic acid	<i>quantum satis</i>	All nutrients	
E 301	Sodium ascorbate	<i>quantum satis</i>	All nutrients	
E 302	Calcium ascorbate	<i>quantum satis</i>	All nutrients	
E 304	Fatty acid esters of ascorbic acid	<i>quantum satis</i>	All nutrients	
E 306	Tocopherol-rich extract	<i>quantum satis</i>	All nutrients	
E 307	Alpha-tocopherol	<i>quantum satis</i>	All nutrients	
E 308	Gamma-tocopherol	<i>quantum satis</i>	All nutrients	
E 309	Delta-tocopherol	<i>quantum satis</i>	All nutrients	
E 322	Lecithins	<i>quantum satis</i>	All nutrients	Yes
E 325	Sodium lactate	<i>quantum satis</i>	All nutrients	
E 326	Potassium lactate	<i>quantum satis</i>	All nutrients	
E 327	Calcium lactate	<i>quantum satis</i>	All nutrients	
E 330	Citric acid	<i>quantum satis</i>	All nutrients	
E 331	Sodium citrates	<i>quantum satis</i>	All nutrients	
E 332	Potassium citrates	<i>quantum satis</i>	All nutrients	
E 333	Calcium citrates	<i>quantum satis</i>	All nutrients	
E 334	Tartaric acid (L(+)-)	<i>quantum satis</i>	All nutrients	
E 335	Sodium tartrates	<i>quantum satis</i>	All nutrients	
E 336	Potassium tartrates	<i>quantum satis</i>	All nutrients	
E 337	Sodium potassium tartrate	<i>quantum satis</i>	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 ₂ O ₅ in the nutrient preparation	All nutrients	

▼ **M4**

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 350	Sodium malates	<i>quantum satis</i>	All nutrients	
E 351	Potassium malate	<i>quantum satis</i>	All nutrients	
E 352	Calcium malates	<i>quantum satis</i>	All nutrients	
E 354	Calcium tartrate	<i>quantum satis</i>	All nutrients	
E 380	Triammonium citrate	<i>quantum satis</i>	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 preparations	
E 400 – E 404	Alginic acid — alginates (Table 7 of Part 6)	<i>quantum satis</i>	All nutrients	Yes
E 406	Agar	<i>quantum satis</i>	All nutrients	Yes
E 407	Carrageenan	<i>quantum satis</i>	All nutrients	Yes
E 407a	Processed eucheama seaweed	<i>quantum satis</i>	All nutrients	Yes
E 410	Locust bean gum	<i>quantum satis</i>	All nutrients	Yes
E 412	Guar gum	<i>quantum satis</i>	All nutrients	Yes
E 413	Tragacanth	<i>quantum satis</i>	All nutrients	Yes
E 414	Acacia gum (gum arabic)	<i>quantum satis</i>	All nutrients	Yes
E 415	Xanthan gum	<i>quantum satis</i>	All nutrients	Yes
E 417	Tara gum	<i>quantum satis</i>	All nutrients	Yes
E 418	Gellan gum	<i>quantum satis</i>	All nutrients	Yes
E 420	Sorbitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 421	Mannitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier

▼ **M4**

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 422	Glycerol	<i>quantum satis</i>	All nutrients	Yes
E 432 – E 436	Polysorbates (Table 4 of Part 6)	<i>quantum satis</i> 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	<i>quantum satis</i>	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	<i>quantum satis</i>	All nutrients	Yes
E 461	Methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 462	Ethyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 463	Hydroxypropyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 464	Hydroxypropyl methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 465	Ethyl methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
▼ M35				
E 466	Sodium carboxy methyl cellulose, Cellulose gum	<i>quantum satis</i>	All nutrients	Yes
▼ M4				
E 469	Enzymatically hydrolysed carboxy methyl cellulose	<i>quantum satis</i>	All nutrients	Yes
E 470a	Sodium, potassium and calcium salts of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 470b	Magnesium salts of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes

▼ M4

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 472b	Lactic acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>	All nutrients	Yes
E 473	Sucrose esters of fatty acids	<i>quantum satis</i>	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	<i>quantum satis</i>	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)	<i>quantum satis</i>	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	<i>quantum satis</i>	All nutrients	Yes
E 501	Potassium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 503	Ammonium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 504	Magnesium carbonates	<i>quantum satis</i>	All nutrients	Yes
E 507	Hydrochloric acid	<i>quantum satis</i>	All nutrients	Yes

▼M4

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 508	Potassium chloride	<i>quantum satis</i>	All nutrients	
E 509	Calcium chloride	<i>quantum satis</i>	All nutrients	
E 511	Magnesium chloride	<i>quantum satis</i>	All nutrients	
E 513	Sulphuric acid	<i>quantum satis</i>	All nutrients	
E 514	Sodium sulphates	<i>quantum satis</i>	All nutrients	
E 515	Potassium sulphates	<i>quantum satis</i>	All nutrients	
E 516	Calcium sulphate	<i>quantum satis</i>	All nutrients	
E 524	Sodium hydroxide	<i>quantum satis</i>	All nutrients	
E 525	Potassium hydroxide	<i>quantum satis</i>	All nutrients	
E 526	Calcium hydroxide	<i>quantum satis</i>	All nutrients	
E 527	Ammonium hydroxide	<i>quantum satis</i>	All nutrients	
E 528	Magnesium hydroxide	<i>quantum satis</i>	All nutrients	
E 529	Calcium oxide	<i>quantum satis</i>	All nutrients	Yes
E 530	Magnesium oxide	<i>quantum satis</i>	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	<i>quantum satis</i>	All nutrients except nutrients containing unsaturated fatty acids	
E 574	Gluconic acid	<i>quantum satis</i>	All nutrients	

▼M4

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 575	Glucono-delta-lactone	<i>quantum satis</i>	All nutrients	
E 576	Sodium gluconate	<i>quantum satis</i>	All nutrients	
E 577	Potassium gluconate	<i>quantum satis</i>	All nutrients	
E 578	Calcium gluconate	<i>quantum satis</i>	All nutrients	
E 640	Glycine and its sodium salt	<i>quantum satis</i>	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	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 938	Argon	<i>quantum satis</i>	All nutrients	
E 939	Helium	<i>quantum satis</i>	All nutrients	
E 941	Nitrogen	<i>quantum satis</i>	All nutrients	
E 942	Nitrous oxide	<i>quantum satis</i>	All nutrients	
E 948	Oxygen	<i>quantum satis</i>	All nutrients	
E 949	Hydrogen	<i>quantum satis</i>	All nutrients	
E 953	Isomalt	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 965	Maltitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 966	Lactitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 967	Xylitol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 968	Erythritol	<i>quantum satis</i>	All nutrients	Yes, only as a carrier
E 1103	Invertase	<i>quantum satis</i>	All nutrients	
E 1200	Polydextrose	<i>quantum satis</i>	All nutrients	Yes
E 1404	Oxidised starch	<i>quantum satis</i>	All nutrients	Yes

▼ **M4**

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	<i>quantum satis</i>	All nutrients	Yes
E 1412	Distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1413	Phosphated distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1414	Acetylated distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1420	Acetylated starch	<i>quantum satis</i>	All nutrients	Yes
E 1422	Acetylated distarch adipate	<i>quantum satis</i>	All nutrients	Yes
E 1440	Hydroxy propyl starch	<i>quantum satis</i>	All nutrients	Yes
E 1442	Hydroxy propyl distarch phosphate	<i>quantum satis</i>	All nutrients	Yes
E 1450	Starch sodium octenyl succinate	<i>quantum satis</i>	All nutrients	Yes
E 1451	Acetylated oxidised starch	<i>quantum satis</i>	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)	⁽¹⁾	All nutrients	Yes, only as a carrier
E 1520 ⁽¹⁾	Propane-1, 2-diol (propylene glycol)	1 000 mg/kg in final food (as carry-over)	All nutrients	Yes, only as a carrier

⁽¹⁾ 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	100 000 mg/kg in vitamin D preparation and 1 mg/l maximum carry-over in final food	Vitamin D preparations	Infant formulae and follow-on formulae as defined by Directive 2006/141/EC

▼ **M22**

▼ **M22**

E number of the food additive	Name of the food additive	Maximum level	Nutrient to which the food additive may be added	Food category
		Total carry-over 75 mg/l	Coatings of nutrient preparations containing polyunsaturated fatty acids	Foods for infants and young children

▼ **M4**

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 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	<i>quantum satis</i>	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

▼ **M4**

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 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

▼ **M21**

E 341 (iii)	Tricalcium phosphate	Maximum carry-over 150 mg/kg as P ₂ O ₅ and within the limit for calcium, phosphorus and calcium:phosphorus ratio as set in Directive 2006/141/EC	All nutrients	Infant formulae and follow-on formulae as defined by Directive 2006/141/EC
		Maximum level of 1 000 mg/kg expressed as P ₂ O ₅ from all uses in final food mentioned in point 13.1.3 of Part E of Annex II is respected	All nutrients	Processed cereal based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

▼ **M4**

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

▼ **M4**

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 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 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

▼ **M35**

E 466	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
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▼ **M4**

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

▼M4

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 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

▼ **M4**

E number	Name
▼ M20	
E 261	Potassium acetates
▼ M4	
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 352	Calcium malates
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid

▼ **M4**

E number	Name
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 eucheama 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

▼ **M35**

E 466	Sodium carboxy methyl cellulose, Cellulose gum
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▼ **M4**

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

▼M4

E number	Name
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

▼ **M4**

E number	Name
E 942	Nitrous oxide
E 948	Oxygen
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

▼ **M4**

E-number	Name
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

▼M4

Table 7
Alginic acid — alginates

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



ANNEX IV

Traditional foods for which certain Member States may continue to prohibit the use of certain categories of food additives

Member State	Foods	Categories of additives which may continue to be banned
Germany	Traditional German beer (Bier nach deutschem Reinheitsgebot gebraut)	All except propellant gases
France	Traditional French bread	All
France	Traditional French preserved truffles	All
France	Traditional French preserved snails	All
France	Traditional French goose and duck preserves (confit)	All
Austria	Traditional Austrian 'Bergkäse'	All except preservatives
Finland	Traditional Finnish 'Mämmi'	All except preservatives
Sweden Finland	Traditional Swedish and Finnish fruit syrups	Colours
Denmark	Traditional Danish 'Kødboller'	Preservatives and colours
Denmark	Traditional Danish 'Leverpostej'	Preservatives (other than sorbic acid) and colours
Spain	Traditional Spanish 'Lomo embuchado'	All except preservatives and anti-oxidants
Italy	Traditional Italian 'Mortadella'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas
Italy	Traditional Italian 'Cotechino e zampone'	All except preservatives, antioxidants, pH-adjusting agents, flavour enhancers, stabilisers and packaging gas

▼B*ANNEX V***List of the food colours referred to in Article 24 for which the labelling of foods shall include additional information**

Foods containing one or more of the following food colours	Information
Sunset yellow (E 110) (*)	‘name or E number of the colour(s)’: may have an adverse effect on activity and attention in children.
Quinoline yellow (E 104) (*)	
Carmoisine (E 122) (*)	
Allura red (E 129) (*)	
Tartrazine (E 102) (*)	
Ponceau 4R (E 124) (*)	

(*) ►**M1** With the exception of:

- (a) foods where the colour(s) has been used for the purposes of health or other marking on meat products or for stamping or decorative colouring on eggshells; and
- (b) beverages containing more than 1,2 % by volume of alcohol. ◀