

هيئة التقييس لدول مجلس التعاون دول الخليج العربية

STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

شروع: ن هلي

GSO 5/FDS.....:2013

المواد المضافة المسموح بإستخدامها في المواد الغذائية

Additives Permitted for Use In Food Stuffs

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

ICS:.....

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة.

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم ٥ " إيج فلغ أ خجج م ط ع ي ا ص ف ب د إ ز ي د أ غ ا ي خ و ل ر ا ع ي خ " بإعداد مشروع المواصفة القياسية، " أ ي ا د أ ي ه خ أ ط ي ح ط ز خ ذ ا ي ب ف أ ي ا د أ غ ا ي خ ". وقامت (المملكة العربية السعودية) بإعداد مشروع هذه اللائحة الفنية.

وقد اعتمدت هذه المواصفة كـ (لائحة فنية) خليجية في اجتماع مجلس إدارة الهيئة رقم ()، الذي عقد بتاريخ / / هـ، الموافق / / م، على أن تلغي المواصفة رقم (/) وتحل محل المواصفات القياسية الخليجية التالية:

1. GSO 19 المواد المسموح بإضافتها للزيوت والدهون الغذائية.
2. GSO 23 المواد الملونة المستخدمة في المواد الغذائية.
3. GSO 172 حمض البنزويك وبنزوات الصوديوم وبنزوات البوتاسيوم المستخدمة في حفظ المواد الغذائية
4. GSO 175 أملاح حمض الكبريتوز المستخدمة في حفظ المواد الغذائية.
5. GSO 356 المواد الحافظة المسموح باستخدامها في المنتجات الغذائية.
6. GSO 357 مضادات الأكسدة المسموح باستخدامها في المنتجات الغذائية.
7. GSO 381 المستحلبات والمثبتات ومغلظات القوام المسموح باستخدامها في المنتجات الغذائية.
8. GSO 707 المنكهات المسموح باستخدامها في المنتجات الغذائية.
9. GSO 995 المحليات المسموح باستخدامها في المنتجات الغذائية.
10. GSO 1059 الحدود القصوى من مضادات الأكسدة المسموح باستخدامها في المنتجات الغذائية
- الجزء الأول.
11. بالإضافة إلى جميع البنود الخاصة بالمواد المضافة في جميع اللوائح الفنية والمواصفات الغذائية الخليجية التي سبق اعتمادها.

المواد المضافة المسموح بإستخدامها في المواد الغذائية

تاريخ الاعتماد من مجلس الإدارة :
لائحة فنية :
صفة الإصدار :

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1. المجال ونطاق التطبيق

1.1

2.1

3.1

4.1

¹ JECFA: "جزء اى اد ا" يهخ اى ا.غذخ

المواد المضافة إلى الأغذية المغطاة في هذه المواصفة وحدودها القصوى تعتمد جزئياً على اشتراطات المواد المضافة إلى الأغذية الموضوعة مسبقاً من قبل لجان هيئة الدستور الغذائي أو بناء على طلب الحكومات بعد إخضاع هذه الحدود القصوى المسموحة المقترحة لطريقة مناسبة للتحقق من مطابقتها مع الجرعة المقبولة يومياً.

2.	المراجع التكميلية	
1.2	GSO 9	بطاقات المواد الغذائية المعبأة.
2.2	GSO 15	طرق اخذ عينات الزيوت والدهون الغذائية.
3.2	GSO3 17	الكشف عن المواد المسموح بإضافتها للزيوت والدهون الغذائية وطرق تقديرها - الجزء الأول.
4.2	GSO 22	طرق اختبار المواد الملونة المستخدمة في المواد الغذائية.
5.2	GSO 173	طرق اختبار حمض البنزويك وبنزوات الصوديوم وبنزوات البوتاسيوم المستخدمة في حفظ المواد الغذائية.
6.2	GSO 176	طرق اختبار املاح حمض الكبريتوز المستخدمة في حفظ المواد الغذائية.
7.2	GSO 654	الاشتراطات العامة للأغذية المعبأة ذات الاستعمالات التغذوية الخاصة .
8.2	GSO 795	طرق اختبار مضادات الأكسدة المسموح باستخدامها في المنتجات الغذائية.
9.2	GSO 840	غزق ر م ذ ر أ ت ب د أ ط ي ح ش ط ز ع ب ب ف إ ز ب د أ غ ذ ل ي خ - أ ش ع الأوي.
10.2	GSO/CAC 107	بطاقة المواد المضافة للأغذية عندما تباع كما هي.
11.2	GSO	أى لى خ ش ز ز ا ب د ا ط ر خ ذ ا أ ب ب د أ غ ذ ل ي خ أ ز ت ع ز ب ب إ ل ي خ.
12.2	CAC/GL36/2011	أسماء الفئات ونظام الترقيم الدولي للمواد المضافة.

3. تعاريف

- 1.3 مادة ملونة طبيعية:
مادة يتم استخلاصها أو فصلها أو اشتقاقها من مصادر نباتية أو حيوانية أو معدنية أو أية مصادر أخرى، باستخدام مركب وسيط أو بدونه وتعطي لونا مميزاً عند إضافتها إلى المادة الغذائية (بمفردها أو بتفاعلها مع مادة أخرى).
- 2.3 مادة ملونة اصطناعية:
مادة يتم إنتاجها اصطناعياً أو بأية وسيلة تركيبية، وتعطي لونا مميزاً عند إضافتها إلى المادة الغذائية (بمفردها أو بتفاعلها مع مادة أخرى).
- 3.3 صبغة الليك:
ملح يتم تحضيره بتفاعل إحدى المواد الملونة الذائبة في الماء مع الشق القاعدي للألومنيوم أو الكالسيوم.
- 4.3 منكهات طبيعية:
مواد يتم الحصول عليها من مواد خام (نباتية أو حيوانية) بحالتها الطبيعية أو بمعالجتها بالوسائل الفيزيائية أو الميكروبيولوجية أو الانزيمية.
- 5.3 منكهات اصطناعية:
مواد يتم تركيبها اصطناعياً وغير مماثلة كيميائياً للمواد الموجودة في المنتجات الطبيعية.
- 6.3 محسنات النكهة:
مواد رائحتها ضعيفة أو عديمة الرائحة وتستخدم بصفة أساسية بغرض زيادة تأثير نكهة بعض المكونات الغذائية.
- 7.3 مستحلب:
مادة تساعد على الانتشار المنتظم لمادتين أو أكثر من المواد الغذائية غير القابلة للامتزاج.
- 8.3 مثبت:
مادة تحافظ على الانتشار المنتظم لمادتين أو أكثر من المواد الغذائية غير القابلة للامتزاج.

- 9.3 مغلظ قوام:
مادة تزيد من لزوجة المادة الغذائية.
- 10.3 مضادات الأكسدة :
مواد تستخدم لحماية المنتجات الغذائية من الفساد الناتج عن الأكسدة .
- 11.3 منظم للحموضة:
يغير و/أو ينظم حموضة أو قلوية الغذاء.
- 12.3 مضاد للتكتل:
يقلل من اتجاه أجزاء الغذاء إلى التماسك مع بعض.
- 13.3 مساعد على التكتل:
مادة غير هوائية أو مائية تساعد في زيادة قوام الغذاء دون أن تساهم بشكل فعال في زيادة محتواه من الطاقة .
- 14.3 عامل تثبيت اللون:
يثبت أو يكتف أو يستبقي لون الغذاء
- 15.3 عامل مثبت:
يجعل أنسجة الفاكهة أو الخضار متماسكة و طازجة، أو تتفاعل مع العوامل الغروية لنتج أو تقوي المادة الغروية.
- 16.3 عامل معالج الدقيق:
مادة تضاف إلى الدقيق لتحسين الجودة أو اللون في عمليات الخبز.
- 17.3 عوامل تبلور:
تعطي للغذاء قواماً عن طريق تكوين الغراء على السطح.
- 18.3 عامل تلميع:
مادة توضع على السطح الخارجي للغذاء فتجعل له مظهراً لامعاً أو طلاء واقياً.

- 19.3 عامل مرطب:
مادة تحافظ على الماء في المنتج وتمنع جفاف المادة الغذائية.
- 20.3 عامل مكون للرغوة:
مادة تساعد على تكوين تشتت موحد للمادة أو الإبقاء على تشتت حدث مسبقاً في الغذاء سواء كان في الحالة الغازية أو السائلة أو الصلبة.
- 21.3 مادة رافعة:
مادة أو مجموعة مواد تطلق الغاز وبالتالي تزيد من حجم العجين.
- 22.3 عامل كرينة:
مادة تستخدم لعمل الكرينة في الغذاء.
- 23.3 الحد الأقصى لاستخدام المضاف الغذائي:
أعلى تركيز مسموح استخدامه من مضاف الأغذية ليؤدي الغرض المطلوب منه و يكون أمن ويعبر عنه بالمليجرام لكل كيلوجرام من المادة الغذائية.
- 24.3 المواد المضافة للأغذية :
أي مادة لا تستهلك عادة كغذاء في حد ذاتها، ولا تستخدم عادة كمكون من مكونات الأغذية، سواء أكان لها قيمة غذائية أو لم يكن، والتي ينتج أو يتوقع أن ينتج عن إضافتها عمداً للأغذية لأغراض تقنية(من بينها الأغراض العضوية) أثناء التصنيع والتجهيز والإعداد والمعالجة والتعبئة والتغليف والنقل أو المحافظة على هذه الأغذية (بصورة مباشرة أو غير مباشرة) أو في منتجاتها الفرعية عنصر من عناصر خصائص هذه الأغذية أو مؤثراً في هذه الخصائص.
- 25.3 الجرعة المقبولة تناولها يوميا (ADI):
كمية المادة المضافة للأغذية المقدرة من قبل لجنة الخبراء المشتركة المعنية بالمواد المضافة إلى الأغذية (JECFA) والتي يمكن أن يتناولها الإنسان يومياً طيلة فترة حياته دون حدوث أي خطورة تذكر على صحته ، وتقدر على أساس وزن الجسم.

26.3 الحد الأقصى لاستخدام المضاف الغذائي:
أعلى تركيز مسموح استخدامه من مضاف الأغذية ليؤدي الغرض المطلوب منه ويكون آمن وفقاً لما حددته هيئة الدستور الغذائي، ويعبر عنها بالميلجرام مضاف غذائي لكل كيلو جرام من المادة الغذائية.

27.3 الجرعة المقبول تناولها يوميا وغير المحددة (NS):
وهي استخدام المادة المضافة بكميات مناسبة للحصول على الغرض المطلوب وهذه المادة تتميز بان سميتها قليلة جدا بناء على صفاتها الكيميائية والبيوكيميائية وبالتالي لا تسبب ضررا على صحة المستهلك وذلك وفقا لمعايير JECFA . وبناء على ذلك فان هذه المادة تضاف حسب الممارسات التصنيعية الجيدة GMP الوارد تعريفها في البند 3.3 باختلاف الغرض الفني لهذه المادة .

28.3 ممارسات التصنيع الجيد (GMP) يجب أن تستخدم جميع المواد المضافة إلى الأغذية الخاضعة لاشتراطات هذه المواصفة لشروط ممارسات التصنيع الجيد والتي تشمل الآتي:

- تحدد كمية المضاف المستخدم في الغذاء لأدنى حد ممكن وضروري لإحداث الأثر المطلوب
- كمية المضاف الذي أصبح مكونا من الغذاء كنتيجة لاستخدامه في التصنيع أو التعبئة والذي لا يهدف لاستحداث أي آثار فيزيائية أو تقنية في الغذاء، فإنها تخفض إلى الحد الممكن.
- يجب أن يكون المضاف ذو رتبة غذائية (Food Grade) ومحضر ومتداول كمكون غذائي.

4. المتطلبات

1.4 نظام تصنيف الغذاء

1.1.4 إن نظام تصنيف الغذاء هو الوسيلة لتحديد استخدامات المواد المضافة إلى الأغذية ضمن هذه المواصفات وينطبق على جميع أنواع الأغذية بشكل عام كماورد في المواصفة القياسية الخليجية البند(12.2).

- 2.1.4 يعتمد نظام تصنيف الغذاء على القواعد التالية:
- 1.2.1.4 إن نظام تصنيف الغذاء هو نظام هرمي متسلسل يعني عند السماح باستخدام مضاف غذائي في تصنيف غذائي عام فإنه يسمح باستخدام هذا المضاف في جميع التصنيفات الفرعية الخاصة بهذا التصنيف الغذائي العام، ما لم يرد نص بخلاف ذلك. وعند السماح باستخدام المضاف الغذائي في تصنيف غذائي فرعي فإنه يسمح باستخدام هذا المضاف في جميع التصنيفات الفرعية الخاصة بهذا التصنيف الفرعي أو أي مادة غذائية تم ذكرها في التصنيف الفرعي.
- 2.2.1.4 يعتمد نظام تصنيف الغذاء على وصف المادة الغذائية كما تم تسويقها، ما لم يرد نص بخلاف ذلك.
- 3.2.1.4 يأخذ نظام تصنيف الغذاء بعين الاعتبار مبدأ انتقال المواد المضافة إلى الأغذية، مما يعني أن نظام تصنيف الغذاء لا يحتاج لذكر المواد المركبة للغذاء (مثل: الوجبات المحضرة كالبيتزا، قد تحتوي على جميع المواد المضافة إلى الأغذية المسموح باستخدامها في مكوناتها) إلا إذا احتاجت هذه الأغذية المركبة لمضاف غذائي لا يسمح باستخدامه في أي من مكوناته.
- 4.2.1.4 يُستخدم نظام تصنيف الغذاء لتبسيط ذكر استخدامات المواد المضافة إلى الأغذية لغايات إعداد هذه المواصفة.
- 2.4 مع عدم الإخلال بما جاء في المواصفة الخاصة باشتراطات استخدام المضافات الغذائية التي تعتمدها الهيئة الالتزام بالمواد المضافة و الحدود المسوح بها في الجدول (١) والجدول (٢):

جدول (١)

المواد المضافة المسموح باستخدامها في أصناف أغذية معينة أو سلع غذائية مفردة تحت ظروف محددة.

ACESULFAME POTASSIUM.

INS 950 Acesulfame potassium Functional Class: Flavour enhancer, Sweetener.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	350 mg/kg	161 & 188
01.3.2	Beverage whiteners.	2000 mg/kg	161 & 188
01.4.4	Cream analogues.	1000 mg/kg	161 & 188
01.5.2	Milk and cream powder analogues.	1000 mg/kg	161 & 188
01.6.5	Cheese analogues.	350 mg/kg	161 & 188
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	350 mg/kg	161 & 188
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	161 & 188
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	350 mg/kg	161 & 188
03.0	Edible ices, including sherbet and sorbet.	800 mg/kg	161 & 188
04.1.2.1	Frozen fruit.	500 mg/kg	161 & 188
04.1.2.2	Dried fruit.	500 mg/kg	161 & 188
04.1.2.3	Fruit in vinegar, oil, or brine.	200 mg/kg	161 & 188
04.1.2.4	Canned or bottled (pasteurized) fruit.	350 mg/kg	161 & 188
04.1.2.5	Jams, jellies, marmelades.	1000 mg/kg	161 & 188
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1000 mg/kg	161 & 188
04.1.2.7	Candied fruit.	500 mg/kg	161 & 188
04.1.2.8	Fruit preparations, including pulp,	500 mg/kg	161 & 188

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05.1.3	Cocoa-based spreads, including fillings.	1000 mg/kg	161 & 188
05.1.4	Cocoa and chocolate products.	500 mg/kg	161 & 188
05.1.5	Imitation chocolate, chocolate substitute products.	500 mg/kg	161 & 188
05.2.1	Hard candy.	500 mg/kg	156, 161 & 188
05.2.2	Soft candy.	1000 mg/kg	157, 161 & 188
05.2.3	Nougats and marzipans.	1000 mg/kg	161 & 188
05.3	Chewing gum.	5000 mg/kg	161 & 188
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit)and sweet sauces.	500 mg/kg	161 & 188
06.3	Breakfast cereals, including rolled oats	1200 mg/kg	161 & 188
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	350 mg/kg	161 & 188
07.1	Bread and ordinary bakery wares.	1000 mg/kg	161 & 188
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	1000 mg/kg	165 & 188
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	144 & 188
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	144 & 188
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	144 & 188
10.4	Egg-based desserts (e.g., custard).	350 mg/kg	161 & 188
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1000 mg/kg	159 & 188
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	188
12.2	Herbs, spices, seasonings and	2000	161 & 188

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INS 260 Acetic acid, glacial Functional Class: Acidity regulator,
Preservative.

ALITAME.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	100 mg/kg	161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	161
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	161
04.1.2.5	Jams, jellies, marmelades.	100 mg/kg	161
05.1.2	Cocoa mixes (syrups).	300 mg/kg	161
05.1.3	Cocoa-based spreads, including fillings.	300 mg/kg	161
05.1.4	Cocoa and chocolate products.	300 mg/kg	161
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	161
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	161
05.3	Chewing gum.	300 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares),	300	161

	toppings (non fruit) and sweet sauces.	mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	200 mg/kg	159
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	
12.5	Soups and broths.	40 mg/kg	161
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	40 mg/kg	161

*** ALLURA RED AC**

Allura red AC Functional Class: Colour INS 129

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52 & 161
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4	Processed cheese.	100 mg/kg	161
01.6.5	Cheese analogues.	100 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	300 mg/kg	161
03.0	Edible ices, including sherbet and sorbet.	150 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	100 mg/kg	161
04.1.2.7	Candied fruit.	300 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	300 mg/kg	161
04.1.2.1 1	Fruit fillings for pastries	300 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and	300 mg/kg	161

	fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.		
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	92 & 161
05.1.3	Cocoa-based spreads, including fillings.	300 mg/kg	161
05.1.4	Cocoa and chocolate products.	300 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit)and sweet sauces.	300 mg/kg	
06.3	Breakfast cereals, including rolled oats.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	300 mg/kg	
07.1.2	Crackers, excluding sweet crackers	300 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	300 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	300 mg/kg	161
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	25 mg/kg	161
08.4	Edible casings (e.g., sausage casings)	300 mg/kg	16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and	250 mg/kg	

	echinoderms.		
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	
10.1	Fresh eggs.	100 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	161
12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	300 mg/kg	161
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	127 & 161
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	161
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات.)

ALUMINIUM AMMONIUM SULFATE.

INS 523 Aluminium ammonium sulfate Functional Class: Firming agent, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
04.1.2.7	Candied fruit.	200 mg/kg	6
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	35 mg/kg	6
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	6
09.2.4	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	6
10.2	Egg products.	30 mg/kg	6
10.4	Egg-based desserts (e.g., custard).	380 mg/kg	6

ALUMINIUM SILICATE.

INS 559 Aluminium silicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

AMMONIUM SALTS OF PHOSPHATIDIC ACID.

INS 442 Ammonium salts of phosphatidic acid Functional Class: Emulsifier.

Food	Food Category	Max	Notes
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Cat No		Level	
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	10000 mg/kg	97
05.1.4	Cocoa and chocolate products.	10000 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	10000 mg/kg	

ALPHA-AMYLASE FROM ASPERGILLUS ORYZAE VAR.

INS 1100 Alpha-Amylase from Aspergillus oryzae var Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2	Flours and starches (including soybean powder).	GMP	

ANNATTO EXTRACTS, BIXIN-BASED.

INS 160b (i) Annatto extracts, bixin-based Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
02.2.1	Butter.	20 mg/kg	8

ASCORBIC ACID, L-

INS 300 Ascorbic acid, L- Functional Class: Acidity regulator, Antioxidant, Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

ASCORBYL ESTERS.

INS 304 Ascorbyl palmitate Functional Class: Antioxidant.

INS 305 Ascorbyl stearate Functional Class: Antioxidant.

Food	Food Category	Max	Notes
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Cat No		Level	
01.3.2	Beverage whiteners.	80 mg/g	10
0 1.5.1	Milk powder and cream powder (plain).	500 mg/kg	10
01.5.2	Milk and cream powder analogues.	80 mg/kg	10
01.6.2.1	Ripened cheese, includes rind.	500mg/kg	10
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	500 mg/kg	2
02.1.1	Butter oil, anhydrous milkfat, ghee	500 mg/kg	10
02.1.2	Vegetable oils and fats	500 mg/kg	
02.1.3	Fish oil, and other animal fats	500 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	500 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	80mg/kg	
03.0	Edible ices, including sherbet and sorbet.	200 mg/kg	10 & 15
04.1.2.2	Dried fruit.	80 mg/kg	10
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	500 mg/kg	2 & 10
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	80m g/kg	10
05.0	Confectionery.	500 mg/kg	10, 15 & 114
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	10
06.4.3	Pre-cooked pastas and noodles and like products.	20 mg/kg	10
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	500 mg/kg	2 & 10
07.0	Bakery wares.	1000 mg/kg	10 & 15
08.4	Edible casings (e.g., sausage casings).	5000 mg/kg	10
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	10

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15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	10
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	10

ASPARTAME.

INS 951

Aspartame Functional Class: Flavour enhancer, Sweetener

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks).	600 mg/kg	161&191
01.3.2	Beverage whiteners	6000 mg/kg	161&191
01.4.4	Cream analogues.	1000 mg/kg	161&191
01.5.2	Milk and cream powder analogues.	2000 mg/kg	161&191
01.6.1	Unripened cheese.	1000 mg/kg	161&191
01.6.5	Cheese analogues.	1000 mg/kg	161&191
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	1000 mg/kg	161&191
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	161&191
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	161&191
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	161&191
04.1.2.1	Frozen fruit.	2000 mg/kg	161&191
04.1.2.2	Dried fruit.	2000 mg/kg	161&191
04.1.2.3	Fruit in vinegar, oil, or brine.	300 mg/kg	161&191

04.1.2.4	Canned or bottled (pasteurized) fruit.	1000 mg/kg	144&191
04.1.2.5	Jams, jellies, marmelades.	1000 mg/kg	161&191
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category	1000 mg/kg	161&191
04.1.2.7	Candied fruit.	2000 mg/kg	161&191
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	1000 mg/kg	161&191
04.1.2.9	Fruit-based desserts, including fruit- flavoured water-based desserts.	1000 mg/kg	161&191
04.1.2.1 0	Fermented fruit products.	1000 mg/kg	161&191
04.1.2.1 1	Fruit fillings for pastries.	1000 mg/kg	161&191
04.1.2.1 2	Cooked fruit.	1000 mg/kg	161&191
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1000 mg/kg	161&191
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1000 mg/kg	161&191
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	300 mg/kg	144&191
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	1000 mg/kg	161&191
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	161&191
04.2.2.6	Vegetable (including mushrooms and	1000	161&191

	fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	2500 mg/kg	161&191
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	1000 mg/kg	161&191
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	3000 mg/kg	97&191
05.1.2	Cocoa mixes (syrops).	1000 mg/kg	161&191
05.1.3	Cocoa-based spreads, including fillings.	3000 mg/kg	161&191
05.1.4	Cocoa and chocolate products.	3000 mg/kg	161&191
05.1.5	Imitation chocolate, chocolate substitute products.	3000 mg/kg	161&191
05.2.1	Hard candy.	3000 mg/kg	161&148
05.2.2	Soft candy.	3000 mg/kg	161&148
05.2.3	Nougats and marzipans.	3000 mg/kg	161&191
05.3	Chewing gum.	10000 mg/kg	161&191
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	1000 mg/kg	161&191
06.3	Breakfast cereals, including rolled oats.	1000 mg/kg	161&191
06.5	Cereal and starch based desserts (e.g.,	1000	161&191

	rice pudding, tapioca pudding).	mg/kg	
07.1	Bread and ordinary bakery wares.	4000 mg/kg	161 &191
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	1700 mg/kg	165 &191
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	144 &191
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	144 &191
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	144 &191
10.4	Egg-based desserts (e.g., custard).	1000 mg/kg	161 &191
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	3000 mg/kg	159 &191
11.6	Table-top sweeteners, including those containing high- intensity sweeteners.	GMP	191
12.2.2	Seasonings and condiments.	2000 mg/kg	161 &191
12.3	Vinegars.	3000 mg/kg	161 &191
12.4	Mustards.	350 mg/kg	191
12.5	Soups and broths.	1200 mg/kg	161 &188
12.6	Sauces and like products.	350 mg/kg	191
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	350 mg/kg	161 & 166
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1000 mg/kg	191
13.4	Dietetic formulae for slimming purposes and weight reduction.	800 mg/kg	191
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products	1000	191

	of food categories 13.1 - 13.4 and 13.6.	mg/kg	
13.6	Food supplements.	5500 mg/kg	191
14.1.3.1	Fruit nectar.	600 mg/kg	191
14.1.3.2	Vegetable nectar.	600 mg/kg	161 & 191
14.1.3.3	Concentrates for fruit nectar.	600 mg/kg	127 & 191
14.1.3.4	Concentrates for vegetable nectar.	600 mg/kg	127 & 161
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	600 mg/kg	161 & 191
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	600 mg/kg	160 & 161
15.0	Ready-to-eat savouries.	500 mg/kg	191

ASPARTAME-ACESULFAME SALT.

INS 962 Aspartame-acesulfame salt Functional Class: Sweetener.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	350 mg/kg	113 & 161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	350 mg/kg	113 & 161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	350 mg/kg	113 & 161
04.1.2.4	Canned or bottled (pasteurized) fruit .	350 mg/kg	113 & 161
04.1.2.5	Jams, jellies, marmelades .	1000 mg/kg	119 & 161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	350 mg/kg	113 & 161
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	350 mg/kg	113 & 161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	200 mg/kg	113 & 161

	in vinegar, oil, brine, or soybean sauce.		
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	350 mg/kg	113 & 161
05.1.5	Imitation chocolate, chocolate substitute product.	500 mg/kg	113 & 161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	1000 mg/kg	77 & 113
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	113
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	113
13.4	Dietetic formulae for slimming purposes and weight reduction.	450 mg/kg	113
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	450 mg/kg	113

AZODICARBONAMIDE.

INS 927a Azodicarbonamide Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flour	45 mg/kg	

BEESWAX.

INS 901 Beeswax Functional Class: Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	

04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products .	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products .	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum .	GMP	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes .	GMP	3
13.6	Food supplements.	GMP	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries .	GMP	3

BENZOATES

INS 210 Benzoic acid Functional Class: Preservative.

INS 211 Sodium benzoate Functional Class: Preservative.

INS 212 Potassium benzoate Functional Class: Preservative.

INS 213 Calcium benzoate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	13
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	1000 mg/kg	13

27

	peanut butter.		
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	3000 mg/kg	13
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	1000 mg/kg	13
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	1000 mg/kg	13
05.1.3	Cocoa-based spreads, including fillings.	1500 mg/kg	13
05.1.5	Imitation chocolate, chocolate substitute products.	1500 mg/kg	13
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1500 mg/kg	13
05.3	Chewing gum.	1500 mg/kg	13
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	1500 mg/kg	13
06.4.3	Pre-cooked pastas and noodles and like products.	1000 mg/kg	13
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	1000 mg/kg	13
07.0	Bakery wares.	1000 mg/kg	13
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or	1000 mg/kg	3 & 13

	cuts.		
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	1000 mg/kg	3 & 13
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	2000 mg/kg	13 & 82
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	13 & 121
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	2000 mg/kg	13 & 120
10.2.1	Liquid egg products.	5000 mg/kg	13
10.4	Egg-based desserts (e.g., custard).	1000 mg/kg	13
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1000 mg/kg	13
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	2000 mg/kg	13
12.2.2	Seasonings and condiments.	1000 mg/kg	13
12.3	Vinegars.	1000 mg/kg	13
12.4	Mustards.	1000 mg/kg	13
12.5	Soups and broths.	500 mg/kg	13
12.6	Sauces and like products.	1000 mg/kg	13
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	3
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1500 mg/kg	13
13.4	Dietetic formulae for slimming purposes and weight reduction.	1500 mg/kg	13
13.5	Dietetic foods (e.g., supplementary	2000	13

	foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	mg/kg	
13.6	Food supplements.	2000 mg/kg	13
14.1.2.1	Fruit juice.	1000 mg/kg	13, 91 & 122
14.1.2.3	Concentrates for fruit juice.	1000 mg/kg	13, 91, 122 & 127
14.1.3.1	Fruit nectar.	1000 mg/kg	13, 91 & 122
14.1.3.3	Concentrates for fruit nectar.	1000 mg/kg	13, 91, 122 & 127
14.1.3.4	Concentrates for vegetable nectar.	600 mg/kg	13
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	600 mg/kg	13, 301
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	1000 mg/kg	13
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	1000 mg/kg	13
16.0	Composite foods - foods that could not be placed in categories 01 – 15.	1000 mg/kg	13

BENZOYL PEROXIDE.

INS 928	Benzoyl peroxide Functional Class: Flour treatment agent, Preservative.
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Food Cat No	Food Category	Max Level	Notes
01.8.1	Liquid whey and whey products, excluding whey cheese.	100 mg/kg	74
01.8.2	Dried whey and whey products, excluding whey cheese.	100 mg/kg	147
06.2.1	Flours.	75 mg/kg	

BRILLIANT BLUE FCF.

INS 133 Brilliant blue FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.6.2.2	Rind of ripened cheese .	100 mg/kg	
01.6.5	Cheese analogues .	100 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	100 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet .	150 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit .	200 mg/kg	161
04.1.2.5	Jams, jellies, marmelades .	100 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	100 mg/kg	161
04.1.2.7	Candied fruit	100 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.1 1	Fruit fillings for pastries .	250 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	161
04.2.2.4	Canned or bottled (pasteurized) or	200 mg/kg	161

	retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.		
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	92 & 161
05.1.3	Cocoa-based spreads, including fillings.	100 mg/kg	161
05.1.4	Cocoa and chocolate products .	100 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum .	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	500 mg/kg	
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
07.1	Bread and ordinary bakery wares.	100 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes .	200 mg/kg	161
08.0	Meat and meat products, including poultry and game .	100 mg/kg	4 & 16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and	500 mg/kg	4 & 16

	echinoderms .		
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.4.1	Cooked fish and fish products .	100 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms .	100 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	500 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products .	500 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	
10.1	Fresh eggs .	GMP	
10.4	Egg-based desserts (e.g., custard) .	150 mg/kg	
12.2.2	Seasonings and condiments .	100 mg/kg	
12.4	Mustards .	100 mg/kg	
12.5	Soups and broths .	50 mg/kg	
12.6	Sauces and like products.	100 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products	50 mg/kg	

	of food category 13.1).		
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

BUTYLATED HYDROXYANISOLE.

INS 320 Butylated hydroxyanisole (BHA) Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners .	100 mg/kg	15 & 195
01.5.1	Milk powder and cream powder (plain).	100 mg/kg	15 & 196
02.1.1	Butter oil, anhydrous milk fat, ghee.	175 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads .	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130

03.0	Edible ices, including sherbet and sorbet .	200 mg/kg	15 & 195
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	15, 76 & 196
05.1.4	Cocoa and chocolate products.	200 mg/kg	15, 130 & 141
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	15 & 130
05.3	Chewing gum .	400 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	200 mg/kg	15 & 130
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	15 & 196
06.4.3	Pre-cooked pastas and noodles and like products .	200 mg/kg	15 & 130
07.0	Bakery wares .	200 mg/kg	15 & 180
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	200 mg/kg	15 & 130
08.3	Processed comminuted meat, poultry, and game products.	200 mg/kg	15 & 130
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 196
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	15 & 180

12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200 mg/kg	15 & 130
12.5	Soups and broths.	200 mg/kg	15 & 130
12.6	Sauces and like products.	200 mg/kg	15 & 130
12.8	Yeast and like products .	200 mg/kg	15
13.6	Food supplements.	400 mg/kg	15 & 196
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	15 & 130
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	15 & 130

BUTYLATED HYDROXYTOLUENE.

INS 321 Butylated hydroxytoluene (BHT) Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	100 mg/kg	15 & 195
01.5.1	Milk powder and cream powder (plain).	200 mg/kg	15 & 196
02.1.1	Butter oil, anhydrous milk fat, ghee	75 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130
03.0	Edible ices, including sherbet and sorbet .	100 mg/kg	15 & 195
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera),	200 mg/kg	15, 76 & 196

	noodles).		
12.5	Soups and broths.	100 mg/kg	15 & 130
12.6	Sauces and like products.	100 mg/kg	15 & 130
13.6	Food supplements.	400 mg/kg	15 & 196
15.0	Ready-to-eat savouries.	200 mg/kg	15 & 130

CALCIUM ALUMINIUM SILICATE.

INS 556 Calcium aluminium silicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56

CALCIUM ASCORBATE.

INS 302 Calcium ascorbate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

CALCIUM CARBONATE.

INS 170(i)	Calcium carbonate	Functional Class: Acidity regulator, Anticaking agent, Stabilizer.
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Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
12.1.1	Salt.	GMP	

CALCIUM CHLORIDE.

INS 509	Calcium chloride	Functional Class: Firming agent, Stabilizer, Thickener.
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Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

CALCIUM HYDROXIDE

INS 526 Calcium hydroxide Functional Class: Acidity regulator, Firming agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	

CALCIUM PROPIONATE.

INS 282 Calcium propionate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

CALCIUM SILICATE

INS 552 Calcium silicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	
12.1. 1	Salt.	GMP	

CANDELILLA WAX.

INS 902 Candelilla wax Functional Class: Emulsifier, Glazing agent.

Food	Food Category	Max	Notes
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Cat No		Level	
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products.	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products.	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	GMP	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	GMP	3
13.6	Food supplements.	GMP	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries.	GMP	3

CANTHAXANTHIN.

INS 161g Canthaxanthin Functional Class: Color

Food Cat No	Food Category	Max Level	Notes
08.4	Edible casings (e.g., sausage casings)	30 ppm	

CARAMEL III - AMMONIA CARAMEL.

INS 150c Caramel iii - ammonia caramel Functional Class :Color

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa,	2000 mg/kg	52

	eggnog, drinking yoghurt, whey-based drinks).		
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	5000 mg/kg	
01.6.2.2	Rind of ripened cheese.	50000 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	
01.6.5	Cheese analogues.	50000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	2000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	20000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	20000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	200 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	7500 mg/kg	187
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	200 mg/kg	

04.1.2.1 1	Fruit fillings for pastries.	7500 mg/kg	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50000 mg/kg	76 & 161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50000 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	50000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50000 mg/kg	161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	50000 mg/kg	161
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50000 mg/kg	161
05.1.2	Cocoa mixes (syrups).	50000 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	GMP	

05.1.4	Cocoa and chocolate products.	50000 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	50000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	
05.3	Chewing gum.	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	GMP	
06.3	Breakfast cereals, including rolled oats.	50000 mg/kg	189
06.4.3	Pre-cooked pastas and noodles and like products.	50000 mg/kg	153 & 173
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	50000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	50000 mg/kg	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only).	50000 mg/kg	
06.8.1	Soybean-based beverages.	1500 mg/kg	
06.8.8	Other soybean protein products.	20000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	50000 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	50000 mg/kg	161
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	50000 mg/kg	161
07.1.5	Steamed breads and buns.	50000 mg/kg	161
07.1.6	Mixes for bread and ordinary bakery wares.	50000 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	50000 mg/kg	16
08.0	Meat and meat products, including poultry and game.	GMP	3, 4 & 16
09.1	Fresh fish and fish products, including	30000	4 & 16

13.4	Dietetic formulae for slimming purposes and weight reduction.	20000 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	20000 mg/kg	
13.6	Food supplements.	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	5000 mg/kg	9
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	10000 mg/kg	160 & 7
15.0	Ready-to-eat savouries.	10000 mg/kg	
16.0	Composite foods - foods that could not be placed in categories 01 – 15.	1000 mg/kg	

CARAMEL IV - SULFITE AMMONIA CARAMEL

INS 150d Caramel iv - sulfite ammonia caramel Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey- based drinks).	2000 mg/kg	52
01.2.1	Fermented milks (plain).	150 mg/kg	12
01.2.2	Renneted milk (plain).	GMP	
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	5000 mg/kg	
01.6.1	Unripened cheese.	50000 mg/kg	201
01.6.2.1	Ripened cheese, includes rind.	50000 mg/kg	201

01.6.2. 2	Rind of ripened cheese.	50000 mg/kg	
01.6.4. 2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50000 mg/kg	
01.6.5	Cheese analogues.	50000 mg/kg	201
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	2000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	214
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	20000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2. 3	Fruit in vinegar, oil, or brine.	7500 mg/kg	
04.1.2. 4	Canned or bottled (pasteurized) fruit.	7500 mg/kg	
04.1.2. 5	Jams, jellies, marmelades.	1500 mg/kg	
04.1.2. 6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2. 7	Candied fruit.	7500 mg/kg	
04.1.2. 8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	7500 mg/kg	182
04.1.2. 9	Fruit-based desserts, including fruit-flavoured water-based desserts.	7500 mg/kg	
04.1.2. 11	Fruit fillings for pastries.	7500 mg/kg	
04.2.2	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50000 mg/k	92 & 161
05.1.3	Cocoa-based spreads, including fillings.	GMP	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	
05.3	Chewing gum.	20000	

		mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	GMP	
06.3	Breakfast cereals, including rolled oats.	2500 mg/kg	
06.4.2	ried pastas and noodles and like products.	50000 mg/kg	211
06.4.3	Pre-cooked pastas and noodles and like products.	50000 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	2500 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	2500 mg/kg	
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only)	2500 mg/kg	
06.8.8	Other soybean protein products.	20000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	50000 mg/kg	161
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	50000 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes	1200 mg/kg	
08.0	Meat and meat products, including poultry and game.	GMP	3, 4 & 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	30000 mg/kg	95
10.1	Fresh eggs.	20000 mg/kg	4
10.2	Egg products.	20000 mg/kg	161
10.3	Preserved eggs, including alkaline, salted, and canned eggs.	20000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	20000	

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CARBON DIOXIDE.

INS 290 carbon dioxide Functional Class: Carbonating agent, Packaging gas, Preservative, propellant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	GMP	69
14.1.2.3	Concentrates for fruit juice.	GMP	69 & 127
14.1.3.1	Fruit nectar.	GMP	69
14.1.3.3	Concentrates for fruit nectar.	GMP	69 & 127

CARMINES

INS 120 Carmines Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.6.2.1	Ripened cheese, includes rind.	125 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	
01.6.5	Cheese analogues.	100 mg/kg	3 & 178
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	161 & 178
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	500 mg/kg	161 & 178
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	150 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	500 mg/kg	4 & 16
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	

04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	200 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.1 1	Fruit fillings for pastries.	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	4 & 16
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	161 & 178
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	100 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	92
05.1.2	Cocoa mixes (syrops).	300 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	300 mg/kg	
05.3	Chewing gum.	500 mg/kg	178
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces	500 mg/kg	
06.3	Breakfast cereals, including rolled oats.	200 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	153 & 178

06.5	Cereal and starch based desserts (e.g., rice pudding ,tapioca pudding)	150 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	500 mg/kg	
06.8.1	Soybean-based beverages.	100 mg/kg	178
07.1.2	Crackers, excluding sweet crackers	200 mg/kg	178
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	500 mg/kg	178
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	200 mg/kg	
08.1.1	Fresh meat, poultry, and game, whole pieces or cuts.	500 mg/kg	4 & 16
08.1.2	Fresh meat, poultry, and game, comminuted.	100 mg/kg	4, 16 & 117
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	500 mg/kg	16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	200 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	100 mg/kg	
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	100 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	100 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products.	500 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	500 mg/kg	16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	500 mg/kg	4 & 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95 & 178
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	16, 95 & 178

09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.4.1	Cooked fish and fish products.	500 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16, 95 & 178
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	500 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	500 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	

13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	178
15.1	Snacks - potato, cereal, flour or starch based (from root and tubers, pulses and legumes).	200 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	
15.3	Snacks - fish based.	200 mg/kg	178

CARNAUBA WAX.

INS 903 Carnauba wax Functional Class: Acidity regulator, Bulking agent, Carrier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	400 mg/kg	
04.1.2	Processed fruit.	400 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	400 mg/kg	79
05.1.4	Cocoa and chocolate products.	5000 mg/kg	3
05.1.5	Imitation chocolate, chocolate substitute products.	5000 mg/kg	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	3
05.3	Chewing gum.	1200 mg/kg	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	4000 mg/kg	
07.0	Bakery wares.	GMP	3
13.6	Food supplements.	5000 mg/kg	3

14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	131
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	200 mg/kg	108
15.0	Ready-to-eat savouries	200 mg/kg	3

CAROTENES, BETA-, VEGETABLE.

INS 160a(ii) beta-Carotenes, vegetable Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	1000 mg/kg	52
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	20 mg/kg	
01.5.2	Milk and cream powder analogues.	1000 mg/kg	
01.6.1	Unripened cheese.	600 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	600 mg/kg	
01.6.2.2	Rind of ripened cheese.	1000 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	1000 mg/kg	
01.6.4	Processed cheese.	1000 mg/kg	
01.6.5	Cheese analogues.	1000 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	1000 mg/kg	
02.1.2	Vegetable oils and fats.	1000 mg/kg	

02.1.3	Fish oil, and other animal fats.	1000 mg/kg	
02.2.1	Butter.	600 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	1000 mg/kg	
02.3	Fat emulsions mainly of type oil-in water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	
03.0	Edible ices, including sherbet and sorbet	1000 mg/kg	
04.1.2. 3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2. 4	Canned or bottled (pasteurized) fruit.	1000 mg/kg	
04.1.2. 5	Jams, jellies, marmelades.	1000 mg/kg	
04.1.2. 6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2. 7	Candied fruit.	1000 mg/kg	
04.1.2. 8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	182
04.1.2. 9	Fruit-based desserts, including fruit-flavoured water-based desserts.	1000 mg/kg	
04.1.2. 10	Fermented fruit products.	200 mg/kg	
04.1.2. 11	Fruit fillings for pastries.	100 mg/kg	
04.2.2. 2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	
04.2.2. 3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	1320 mg/kg	

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	1000 mg/kg	92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	1000 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	500 mg/kg	
05.3	Chewing gum.	500 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	20000 mg/kg	
06.3	Breakfast cereals, including rolled oats.	400 mg/kg	
06.4.2	Dried pastas and noodles and like products.	1000 mg/kg	211
06.4.3	Pre-cooked pastas and noodles and like products.	1000 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	1000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	1000 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	1000	

		mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	1000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	1000 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	20 mg/kg	4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	16
08.3. 1	Non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	20 mg/kg	
08.3.3	Frozen processed comminuted meat, poultry, and game products.	5000 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	5000 mg/kg	
09.1.1	Fresh fish.	100 mg/kg	4, 16 & 50
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	16
09.2.4. 1	Cooked fish and fish products.	1000 mg/kg	95
09.2.4. 2	Cooked mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.2.4. 3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	1000 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	1000 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	1000 mg/kg	
09.3.4	Semi-preserved fish and fish products,	1000	16

	including mollusks ,crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	
10.1	Fresh eggs.	1000 mg/kg	4
10.2	Egg products.	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	50 mg/kg	
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	1000 mg/kg	
12.5	Soups and broths.	1000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	2000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	2000 mg/kg	
12.6.3	Mixes for sauces and gravies.	2000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	600 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	600 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	600 mg/kg	
13.6	Food supplements.	600 mg/kg	

14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	2000 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	100 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	20000 mg/kg	3
15.3	Snacks - fish based.	100 mg/kg	

CAROTENOIDS.

INS 160a(i) beta-Carotenes, synthetic Functional Class: Colour.

INS 160a(iii) beta-Carotenes, Blakeslea trispora Functional Class: Colour.

INS 160e Carotenal, beta-apo-8'- Functional Class: Colour.

INS 160f Carotenoic acid, ethyl ester, beta- apo-8'-Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	150 mg/kg	52
01.3.2	Beverage whiteners.	100 mg/kg	
01.4.4	Cream analogues.	20 mg/kg	
01.5.2	Milk and cream powder analogues.	100 mg/kg	209
01.6.1	Unripened cheese.	100 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	100 mg/kg	
01.6.2.2	Rind of ripened cheese.	500 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	100 mg/kg	
01.6.4	Processed cheese.	100 mg/kg	

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	and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	50 mg/kg	161
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	50 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	50 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	50 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	100 mg/kg	161
05.1.4	Cocoa and chocolate products.	100 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	100 mg/kg	
05.3	Chewing gum.	100 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	200	

		mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	1200 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	500 mg/kg	
07.1.2	Crackers, excluding sweet crackers.	1000 mg/kg	
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	100 mg/kg	
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200 mg/kg	116
07.1.5	Steamed breads and buns.	100 mg/kg	216
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	100 mg/kg	4 & 16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	100 mg/kg	16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	20 mg/kg	16
08.4	Edible casings (e.g., sausage casings)	100 mg/kg	
09.1.1	Fresh fish.	300 mg/kg	4
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	100 mg/kg	4 & 16
09.2	Processed fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and	100 mg/kg	95

	echinoderms.		
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
10.1	Fresh eggs.	1000 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	50 mg/kg	217
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	300 mg/kg	
12.6	Sauces and like products.	500 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	50 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	100 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

CASTOR OIL.

INS 1503 Castor oil Functional Class: Anticaking agent, Carrier, Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
05.1.4	Cocoa and chocolate products.	350 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	500 mg/kg	
05.3	Chewing gum.	2100 mg/kg	
13.6	Food supplements.	1000 mg/kg	

CHLORINE.

INS 925 Chlorine Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flours.	2500 mg/kg	87

CHLORINE DIOXIDE.

INS 926 Chlorine dioxide Functional Class: Flour treatment agent.

Food Cat No	Food Category	Max Level	Notes
06.2.1	Flours.	30 mg/kg	87

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES.

INS 141(i) Chlorophylls, copper complexes Functional Class: Colour.

INS 141(ii) Chlorophyllin copper complexes, potassium and sodium salts
Functional Class: Colour.

Food	Food Category	Max	Notes
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Cat No		Level	
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	50 mg/kg	52 & 190
01.6.1	Unripened cheese.	50 mg/kg	161
01.6.2.1	Ripened cheese, includes rind.	15 mg/kg	
01.6.2.2	Rind of ripened cheese.	75 mg/kg	
01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces).	50 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	50 mg/kg	
01.6.5	Cheese analogues.	50 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	500 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	500 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	500 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	100 mg/kg	62
04.1.2.4	Canned or bottled (pasteurized) fruit.	100 mg/kg	62
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	150 mg/kg	
04.1.2.7	Candied fruit.	250 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	62 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	
04.1.2.10	Fermented fruit products.	100 mg/kg	62
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	62
04.1.2.12	Cooked fruit.	100 mg/kg	62
04.2.2.5	Vegetable (including mushrooms and fungi,	100	62

	roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	62 & 92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	62
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	100 mg/kg	62
05.1.2	Cocoa mixes (syrops).	6.4 mg/kg	62 & 161
05.1.3	Cocoa-based spreads, including fillings.	6.4 mg/kg	62 & 161
05.1.4	Cocoa and chocolate products.	700 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	700 mg/kg	
05.2.1	Hard candy.	700 mg/kg	
05.2.2	Soft candy.	100 mg/kg	
05.2.3	Nougats and marzipans.	100 mg/kg	
05.3	Chewing gum.	700 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	75 mg/kg	
07.1.4	Bread-type products, including bread stuffing	6.4 mg/kg	62 & 161

	and bread crumbs.		
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	75 mg/kg	
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	40 mg/kg	95
09.2.4.1	Cooked fish and fish products.	30 mg/kg	62 & 95
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	40 mg/kg	95
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	40 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	40 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	200 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	75 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	95
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	2
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	64 mg/kg	62
12.2.2	Seasonings and condiments.	500 mg/kg	
12.4	Mustards.	500 mg/kg	
12.5	Soups and broths.	400 mg/kg	127
12.6	Sauces and like products.	100 mg/kg	
13.6	Food supplements.	500	3

		mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	350 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	
15.3	Snacks - fish based.	350 mg/kg	

CITRIC ACID.

INS 330 Citric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	
02.1.1	Butter oil, anhydrous milk fat, ghee.	GMP	171
14.1.2.1	Fruit juice.	3000 mg/kg	122
14.1.2.3	Concentrates for fruit juice.	3000 mg/kg	122 & 127
14.1.3.1	Fruit nectar.	5000 mg/kg	
14.1.3.3	Concentrates for fruit nectar.	5000 mg/kg	127

CYCLODEXTRIN, BETA-.

INS 459 Cyclodextrin, beta- Functional Class: Carrier, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
05.3	Chewing gum.	20000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based	500 mg/kg	

	(from roots and tubers, pulses and legumes).		
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DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL.

INS 472e Diacetyltartaric and fatty acid esters of glycerol Functional Class: Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	5000 mg/kg	
01.2.1.2	Fermented milks (plain), heat-treated after fermentation.	5000 mg/kg	
01.2.2	Rennet milk (plain).	5000 mg/kg	
01.3.2	Beverage whiteners.	5000 mg/kg	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).	6000 mg/kg	
01.4.3	Clotted cream (plain).	5000 mg/kg	
01.4.4	Cream analogues.	6000 mg/kg	
01.5.1	Milk powder and cream powder (plain).	10000 mg/kg	
01.5.2	Milk and cream powder analogues.	10000 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	10000 mg/kg	
01.6.4	Processed cheese.	10000 mg/kg	
01.6.5	Cheese analogues.	10000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	10000 mg/kg	
02.1.2	Vegetable oils and fats.	10000 mg/kg	

02.1.3	Fish oil, and other animal fats.	10000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	10000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.2	Dried fruit.	10000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	5000 mg/kg	
04.1.2.7	Candied fruit.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	2500 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	2500 mg/kg	
04.1.2.10	Fermented fruit products.	2500 mg/kg	
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	10000 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	2500 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	2500 mg/kg	

04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	2500 mg/kg	
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	2500 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	10000 mg/kg	
05.3	Chewing gum.	50000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	10000 mg/kg	
06.2	Flours and starches (including soybean powder).	3000 mg/kg	186
06.4.2	Dried pastas and noodles and like products.	5000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	10000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	5000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	5000 mg/kg	
07.1	Bread and ordinary bakery wares.	6000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	20000 mg/kg	
10.2.3	Dried and/or heat coagulated egg products.	5000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	5000 mg/kg	
12.1.2	Salt Substitutes.	16000 mg/kg	
12.4	Mustards.	10000 mg/kg	
12.5	Soups and broths.	5000	

DIMETHYL DICARBONATE.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	250 mg/kg	18
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	250 mg/kg	18

ERYTHROSINE.

INS 127 Erythrosine Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Cherry and cherry products.	-	

ETHYLENE DIAMINE TETRA ACETATES.

INS 385 Calcium disodium ethylenediaminetetraacetate Functional Class: Antioxidant ,Colour retention agent ,Preservative, Sequestrant.

INS 386 Disodium ethylenediaminetetraacetate Functional Class: Antioxidant, Preservative, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	100 mg/kg	21
04.1.2.2	Dried fruit.	265 mg/kg	21
04.1.2.3	Fruit in vinegar, oil, or brine.	250 mg/kg	21
04.1.2.5	Jams, jellies, marmalades.	130 mg/kg	21
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	100 mg/kg	21
04.1.2.10	Fermented fruit products.	250 mg/kg	21
04.1.2.11	Fruit fillings for pastries.	650 mg/kg	21
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	100 mg/kg	21 & 110
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	800 mg/kg	21& 64
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	250 mg/kg	21
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	365 mg/kg	21

04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	250 mg/kg	21
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5 .	80 mg/kg	21
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	250 mg/kg	21
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	250 mg/kg	21
05.1.3	Cocoa-based spreads, including fillings.	50 mg/kg	21
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	315 mg/kg	21
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	35 mg/kg	21
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	75 mg/kg	21
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	75 mg/kg	21
09.2.4.1	Cooked fish and fish products.	50 mg/kg	21
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	250 mg/kg	21
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	340 mg/kg	21
10.2.3	Dried and/or heat coagulated egg products.	200 mg/kg	21 & 47
11.6	Table-top sweeteners, including those	1000	21 & 96

	containing high intensity sweeteners.	mg/kg	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	70 mg/kg	21
12.4	Mustards.	75 mg/kg	21
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	100 mg/kg	21
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	75 mg/kg	21
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	100 mg/kg	21
13.6	Food supplements	150 mg/kg	21
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	21
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	35 mg/kg	21

FAST GREEN FCF.

INS 143 Fast green FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	100 mg/kg	52
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	2
02.1.3	Fish oil, and other animal fats.	GMP	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	100 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	400 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	100 mg/kg	161

04.1.2.7	Candied fruit.	100 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	100 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts .	100 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	300 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	200 mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	161
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4	100 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	290 mg/kg	194
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	100 mg/kg	161
07.0	Bakery wares.	100 mg/kg	161
08.1	Fresh meat, poultry, and game.	100 mg/kg	3, 4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	100 mg/kg	3 & 4
08.4	Edible casings (e.g., sausage casings).	100 mg/kg	3 & 4
09.2.4.1	Cooked fish and fish products.	100 mg/kg	
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	

09.3.3	Salmon substitutes, caviar, and other fish roe products.	100 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	100 mg/kg	
12.2.2	Seasonings and condiments.	100 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	100 mg/kg	
13.6	Food supplements.	600 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	

FERRIC AMMONIUM CITRATE.

INS 381 Ferric ammonium citrate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	10 mg/kg	23

FERROCYANIDES.

INS 535 Sodium ferrocyanide Functional Class: Anticaking agent.

INS 536 Potassium ferrocyanide Functional Class: Anticaking agent.

INS 538 Calcium ferrocyanide Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
12.1.1	Salt.	14 mg/kg	24 & 107
12.1.2	Salt Substitutes.	20 mg/kg	24
12.2.2	Seasonings and condiments.	20 mg/kg	24

FERROUS GLUCONATE.

INS 579 Ferrous gluconate Functional Class: Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
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04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	23 & 48
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FERROUS LACTATE.

INS 585 Ferrous lactate Functional Class: Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	23 & 48

FORMIC ACID.

INS 236 Formic acid Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
12.6	Sauces and like products.	200 mg/kg	25
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	25

GLUCONO DELTA-LACTONE.

INS 575 Glucono delta-lactone Functional Class: Acidity regulator, Raising agent, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	

GLYCEROL ESTER OF WOOD ROSIN.

INS 445(iii) Glycerol ester of wood rosin Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	110 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including	110 mg/kg	

	mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	150 mg/kg	

GRAPE SKIN EXTRACT.

INS 163(ii) Grape skin extract Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased drinks).	150 mg/kg	52 & 181
01.4.4	Cream analogues.	150 mg/kg	181 & 201
01.5.2	Milk and cream powder analogues.	150 mg/kg	181, 201 & 209
01.6.2.2	Rind of ripened cheese.	1000 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	1000 mg/kg	
01.6.5	Cheese analogues.	1000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	200 mg/kg	181
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	181
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	181
04.1.2.3	Fruit in vinegar, oil, or brine.	1500 mg/kg	161
04.1.2.4	Canned or bottled (pasteurized) fruit.	1500 mg/kg	181
04.1.2.5	Jams, jellies, marmelades.	500 mg/kg	161 & 181
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	161 & 181

04.1.2.7	Candied fruit.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	179, 181 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	500 mg/kg	161 & 181
04.1.2.10	Fermented fruit products.	500 mg/kg	161 & 181
04.1.2.11	Fruit fillings for pastries.	500 mg/kg	161 & 181
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	100 mg/kg	179 & 181
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	100 mg/kg	179 & 181
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	100 mg/kg	92 & 181
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	100 mg/kg	161 & 181
	05.1.5 Imitation chocolate, chocolate substitute products.	200 mg/kg	181
05.1.5	Imitation chocolate, chocolate substitute product.	200 mg/kg	181
05.3	Chewing gum.	500 mg/kg	181
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	500 mg/kg	181
06.3	Breakfast cereals, including rolled oats	200 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	200 mg/kg	181
07.1.2	Crackers, excluding sweet crackers.	200 mg/kg	181

07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200 mg/kg	181
08.1.2	Fresh meat, poultry, and game, comminuted.	1000 mg/kg	4, 16 & 94
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	16
08.3	Processed comminuted meat, poultry, and game products.	5000 mg/kg	16
08.4	Edible casings (e.g., sausage casings)	5000 mg/kg	
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	500 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	GMP	16 & 95
09.2.4.1	Cooked fish and fish products	500 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	1000 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	16 & 95
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	500 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	1500 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products.	1500 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	1500 mg/kg	16
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	1500 mg/kg	16
10.1	Fresh eggs.	1500	4

		mg/kg	
10.4	Egg-based desserts (e.g., custard).	200 mg/kg	181
12.4	Mustards.	200 mg/kg	181
12.5	Soups and broths.	500 mg/kg	181
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	300 mg/kg	181
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	300 mg/kg	181
12.6.3	Mixes for sauces and gravies.	300 mg/kg	181
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	250 mg/kg	181
13.4	Dietetic formulae for slimming purposes and weight reduction.	250 mg/kg	181
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	250 mg/kg	181
13.6	Food supplements.	500 mg/kg	181
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	181
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	500 mg/kg	181
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	300 mg/kg	181
15.3	Snacks - fish based.	400 mg/kg	

GUAIAC RESIN.

INS 314 Guaiac resin Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	1000 mg/kg	
02.1.3	Fish oil, and other animal fats.	1000	

		mg/kg	
05.3	Chewing gum.	1500 mg/kg	
12.6	Sauces and like products.	600 mg/kg	15

HEXAMETHYLENE TETRAMINE.

INS 239 Hexamethylene tetramine Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.2.1	Ripened cheese, includes rind.	25 mg/kg	66

HYDROXYBENZOATES, PARA-.

INS 214 Ethyl para-hydroxybenzoate Functional Class: Preservative.

INS 218 Methyl para-hydroxybenzoate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.5	Cheese analogues.	500 mg/kg	27
04.1.2.2	Dried fruit.	800 mg/kg	27
04.1.2.7	Candied fruit.	1000 mg/kg	27
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	800 mg/kg	27
04.1.2.10	Fermented fruit products.	800 mg/kg	27
04.1.2.11	Fruit fillings for pastries.	800 mg/kg	27
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	1000 mg/kg	27
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	1000 mg/kg	27
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than	1000 mg/kg	27

HYDROXYPROPYL DISTARCH PHOSPHATE.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or	300 mg/kg	52

	fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).		
01.6.1	Unripened cheese.	200 mg/kg	3
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	100 mg/kg	
01.6.5	Cheese analogues.	200 mg/kg	3 & 161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	150 mg/kg	
02.1.3	Fish oil, and other animal fats .	300 mg/kg	161
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	161	300 mg/kg
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	150 mg/kg	
03.0	Edible ices, including sherbet and sorbet	150 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	300 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	300 mg/kg	161
04.1.2.7	Candied fruit.	200 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	150 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	150 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	150 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	150 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	92 & 161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed	300 mg/kg	161

	products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.		
05.1.4	Cocoa and chocolate products.	450 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	150 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	200 mg/kg	161
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	250 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	22 & 161
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	161
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	
10.1	Fresh eggs.	300 mg/kg	4 & 161
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	161

12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	100 mg/kg	

IRON OXIDES.

INS 172(i) Iron oxide, black Functional Class: Colour.

INS 172(ii) Iron oxide, red Functional Class: Colour.

INS 172(iii) Iron oxide, yellow Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	20 mg/kg	52
01.6.2.2	Rind of ripened cheese.	100 mg/kg	
01.6.4	Processed cheese.	50 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	350 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	300 mg/kg	

04.1.1.2	Surface-treated fresh fruit.	1000 mg/kg	4 & 16
04.1.2.4	Canned or bottled (pasteurized) fruit.	300 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	250 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	200 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	
05.3	Chewing gum.	10000 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	
06.3	Breakfast cereals, including rolled oats	75 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	75 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	100 mg/kg	
08.4	Edible casings (e.g., sausage casings).	1000 mg/kg	72
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	250 mg/kg	22
09.3.3	Salmon substitutes, caviar, and other fish roe products .	100 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	50 mg/kg	95
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	50 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	150 mg/kg	
12.2.2	Seasonings and condiments.	1000 mg/kg	

12.5	Soups and broths.	100 mg/kg	
12.6	Sauces and like products.	75 mg/kg	
13.6	Food supplements.	7500 mg/kg	3
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	500 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	400 mg/kg	

ISOPROPYL CITRATES.

INS 384 Isopropyl citrates Functional Class: Antioxidant, Preservative, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	200 mg/kg	
02.1.3	Fish oil, and other animal fats.	200 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	100 mg/kg	
08.1.2	Fresh meat, poultry, and game, comminuted.	200 mg/kg	
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.	200 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	200 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	

LACTIC ACID, L-, D- and DL-.

INS 270 Lactic acid, L-, D- and DL- Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	

LAURIC ARGINATE ETHYL ESTER

INS 243 Lauric arginate ethyl ester Functional Class: Preservative

Food Cat No	Food Category	Max Level	Notes
01.6.1	Unripened cheese.	200 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	200 mg/kg	
01.6.3	Whey cheese.	200 mg/kg	
01.6.4	Processed cheese.	200 mg/kg	
01.6.5	Cheese analogues.	200 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	200 mg/kg	170
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	214 & 215
04.1.2.2	Dried fruit.	200 mg/kg	
04.1.2.11	Fruit fillings for pastries.	200 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	
04.2.1.3	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	200 mg/kg	
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	200 mg/kg	
05.1.3	Cocoa-based spreads, including fillings	200 mg/kg	
05.3	Chewing gum.	225 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	200 mg/kg	
10.2	Egg products.	200 mg/kg	
10.4	Egg-based desserts (e.g., custard).	200 mg/kg	
12.2.2	Seasonings and condiments.	200 mg/kg	
12.5.1	Ready-to-eat soups and broths, including canned, bottled, and frozen.	200 mg/kg	
12.5.2	Mixes for soups and broths.	200 mg/kg	127
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	200 mg/kg	

12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	200 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	200 mg/kg	
14.1.4.1	Carbonated water-based flavoured drinks	50 mg/kg	
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades.	50 mg/kg	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	50 mg/kg	127

LYSOZYME.

INS 1105 Lysozyme Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.2	Ripened cheese .	GMP	

MAGNESIUM CARBONATE.

INS 504(i) Magnesium carbonate Functional Class: Acidity regulator, Anticaking agent, Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

MAGNESIUM OXIDE.

INS 530 Magnesium oxide Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding	10000	

	whey cheeses.	mg/kg	
12.1.1	Salt.	GMP	

MAGNESIUM SILICATE, SYNTHETIC.

INS 553(i) Magnesium silicate, synthetic Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

MALIC ACID, DL-.

INS 296 Malic acid, DL- Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	GMP	
14.1.2.1	Fruit juice.	GMP	115
14.1.2.3	Concentrates for fruit juice.	GMP	115 & 127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

MICROCRYSTALLINE CELLULOSE (CELLULOSE GEL).

INS 460(i) Microcrystalline cellulose (Cellulose gel) Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

MICROCRYSTALLINE WAX.

INS 905c(i) Microcrystalline wax Functional Class: Glazing agent.

Food Cat No	Food Category	Max Level	Notes
01.6.2.2	Rind of ripened cheese.	30000 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	50 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	20000 mg/kg	3

NATAMYCIN (PIMARICIN).

INS 235 Natamycin (Pimaricin) Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.1	Unripened cheese.	40 mg/kg	3 & 80
01.6.2	Ripened cheese.	40 mg/kg	3 & 80
01.6.4	Processed cheese.	40 mg/kg	3 & 80
01.6.5	Cheese analogues.	40 mg/kg	3 & 80
01.6.6	Whey protein cheese .	40 mg/kg	3 & 80
08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.	6 mg/kg	
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.	20 mg/kg	3 & 81

NEOTAME.

INS 961 Neotame Functional Class: Flavour enhancer, Sweetener.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or	20 mg/kg	161

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04.2.2.2	Dried vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	33 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	10 mg/kg	144
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	33 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	33 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	33 mg/kg	161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	33 mg/kg	161
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	33 mg/kg	161
05.1.2	Cocoa mixes (syrops).	33 mg/kg	97 & 161
05.1.3	Cocoa-based spreads, including fillings.	100 mg/kg	161
05.1.4	Cocoa and chocolate products.	80 mg/kg	161
05.1.5	Imitation chocolate, chocolate substitute products.	100 mg/kg	161
05.2	Confectionery including hard and soft	330	158 & 161

	candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	mg/kg	
05.3	Chewing gum.	1000 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	100 mg/kg	161
06.3	Breakfast cereals, including rolled oats.	160 mg/kg	161
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	33 mg/kg	161
07.1	Bread and ordinary bakery wares.	70 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	80 mg/kg	161 & 165
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	10 mg/kg	161
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	10 mg/kg	161
10.4	Egg-based desserts (e.g., custard).	100 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	70 mg/kg	159
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	32 mg/kg	161
12.3	Vinegars.	12 mg/kg	161
12.4	Mustards.	12 mg/kg	
12.5	Soups and broths.	20 mg/kg	161
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing) .	65 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	70 mg/kg	
12.6.3	Mixes for sauces and gravies.	12 mg/kg	
12.6.4	Clear sauces (e.g., fish sauce).	12 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	33 mg/kg	161 & 166

13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	33 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	33 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	65 mg/kg	
13.6	Food supplements.	90 mg/kg	
14.1.3.2	Vegetable nectar.	65 mg/kg	161
14.1.3.4	Concentrates for vegetable nectar.	65 mg/kg	127 & 161
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	33 mg/kg	161
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	50 mg/kg	160
15.0	Ready-to-eat savouries.	32 mg/kg	

NISIN.

INS 234 Nisin Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.4.3	Clotted cream (plain).	10 mg/kg	28
01.6.2	Ripened cheese.	12.5 mg/kg	28
01.6.5	Cheese analogues.	12.5 mg/kg	28
01.6.6	Whey protein cheese.	12.5 mg/kg	28
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	3 mg/kg	28

PECTINS.

INS 440 Pectins Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice .	GMP	35

14.1.2.3	Concentrates for fruit juice.	GMP	35 & 127
14.1.3. 1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

PHOSPHATES.

- INS 338 Phosphoric acid Functional Class: Acidity regulator, Antioxidant, Sequestrant.
- INS 339(i) Sodium dihydrogen phosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent,Sequestrant, Stabilizer, Thickener .
- INS 339(ii) Disodium hydrogen phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
- INS 339(iii) Trisodium phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Preservative, Sequestrant, Stabilizer, Thickener.
- INS 340(i) Potassium dihydrogen phosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener .
- INS 340(ii) Dipotassium hydrogen phosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
- INS 340(iii) Tripotassium phosphate Functional Class : Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
- INS 341(i) Monocalcium dihydrogen phosphateFunctional Class:Acidity regulator, Anticaking agent, Firming agent, Flour treatment agent, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 341(ii) Calcium hydrogen phosphate Functional Class :Acidity regulator, Anticaking agent, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener.
- INS 341(iii) Tricalcium phosphate Functional Class :Acidity regulator, Anticaking agent, Emulsifier, Firming agent, Flour treatment agent, Humectant, Raising agent,Stabilizer, Thickener.

- INS 342(i) Ammonium dihydrogen phosphate Functional Class: Acidity regulator, Flour treatment agent.
- INS 342(ii) Diammonium hydrogen phosphate Functional Class: Acidity regulator, Flour treatment agent.
- INS 343(i) Magnesium dihydrogen phosphate Functional Class: Acidity regulator, Anticaking agent.
- INS 343(ii) Magnesium hydrogen phosphate Functional Class: Acidity regulator, Anticaking agent.
- INS 343(iii) Trimagnesium phosphate Functional Class: Acidity regulator, Anticaking agent.
- INS 450(i) Disodium diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 450(ii) Trisodium diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 450(iii) Tetrasodium diphosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 450(v) Tetrapotassium diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 450(vi) Dicalcium diphosphate Functional Class: Acidity regulator, Emulsifier, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 450(vii) Calcium dihydrogen diphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer.
- INS 451(i) Pentasodium triphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
- INS 451(ii) Pentapotassium triphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.

- INS 452(i) Sodium polyphosphate Functional Class:Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 452(ii) Potassium polyphosphate Functional Class :Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 452(iii) Sodium calcium polyphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer.
- INS 452(iv) Calcium polyphosphate Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener.
- INS 452(v) Ammonium polyphosphate Functional Class: Emulsifier, Humectant, Sequestrant, Stabilizer, Thickener.
- INS 542 Bone phosphate Functional Class: Anticaking agent, Emulsifier, Humectant.

Food Cat No	Food Category	Max Level	Notes
01.2	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks).	1000 mg/kg	33
01.5.2	Milk and cream powder analogues.	4400 mg/kg	33 & 88
01.8.2	Dried whey and whey products, excluding whey cheeses.	4400 mg/kg	33
02.2.1	Butter .	880 mg/kg	33 & 34
02.2.2	Fat spreads, dairy fat spreads and blended spreads .	2200 mg/kg	33
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	2200 mg/kg	33
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1100 mg/kg	33
04.1.2.10	Fermented fruit products.	2200	33

		mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	1760 mg/kg	16 & 33
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	2200 mg/kg	33
05.1.5	Imitation chocolate, chocolate substitute products.	2200 mg/kg	33
06.3	Breakfast cereals, including rolled oats.	2200 mg/kg	33
08.2.3	Frozen processed meat, poultry, and game products in whole pieces or cuts.	2200 mg/kg	33
08.3	Processed comminuted meat, poultry, and game products.	2200 mg/kg	33
08.4	Edible casings (e.g., sausage casings).	1100 mg/kg	33
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	2200 mg/kg	33 & 193
10.2.1	Liquid egg products.	4400 mg/kg	33 & 67
10.2.2	Frozen egg products.	1290 mg/kg	33
11.1.2	Powdered sugar, powdered dextrose.	6600 mg/kg	33 & 56
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1320 mg/kg	33
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	1000 mg/kg	33
12.1.1	Salt.	8800 mg/kg	33
13.3	Dietetic foods intended for special medical purposes (excluding products of food	2200 mg/kg	33

POLYDIMETHYLSILOXANE.

Food Cat No	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain).	10 mg/kg	
02.1.2	Vegetable oils and fats.	10 mg/kg	
02.1.3	Fish oil, and other animal fats.	10 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10 mg/kg	152
04.1.2.3	Fruit in vinegar, oil, or brine.	10 mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	10 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	30 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	10 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	110 mg/kg	
04.1.2.10	Fermented fruit products.	10 mg/kg	

04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	10 mg/kg	15
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	10 mg/kg	
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	10 mg/kg	
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	10 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	50 mg/kg	
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	10 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	10 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	10 mg/kg	
05.3	Chewing gum.	122 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	50 mg/kg	153

06.6	Batters (e.g., for breadings or batters for fish or poultry).	10 mg/kg	
12.5	Soups and broths.	10 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	50 mg/kg	
13.6	Food supplements.	50 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	20 mg/kg	

POLYETHYLENE GLYCOL.

INS 1521 Polyethylene glycol Functional Class: Antifoaming agent, Carrier, Emulsifier, Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
05.3	Chewing gum.	20000 mg/kg	
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	10000 mg/kg	
13.6	Food supplements.	70000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000 mg/kg	

POLYSORBATES.

INS 432 Polyoxyethylene (20) sorbitan monolaurate Functional Class: Emulsifier.

INS 433 Polyoxyethylene (20) sorbitan monooleate Functional Class: Emulsifier.

INS 434 Polyoxyethylene (20) sorbitan monopalmitate Functional Class: Emulsifier.

INS 435 Polyoxyethylene (20) sorbitan monostearate Functional Class: Emulsifier.

INS 436 Polyoxyethylene (20) sorbitan tristearate Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	3000 mg/kg	
01.3.2	Beverage whiteners.	4000 mg/kg	
01.4.1	Pasteurized cream (plain).	1000 mg/kg	
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).	1000 mg/kg	
01.4.3	Clotted cream (plain).	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	
01.5.2	Milk and cream powder analogues.	4000 mg/kg	
01.6.1	Unripened cheese.	80 mg/kg	38
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	3000 mg/kg	
02.1.2	Vegetable oils and fats.	5000 mg/kg	102
02.1.3	Fish oil, and other animal fats.	5000 mg/kg	102
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	5000 mg/kg	102
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	5000 mg/kg	102
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7	3000 mg/kg	102

03.0	Edible ices, including sherbet and sorbet.	1000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	1000 mg/kg	154
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	3000 mg/kg	
04.1.2.11	Fruit fillings for pastries.	3000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	3000 mg/kg	
05.1.2	Cocoa mixes (syrups).	500 mg/kg	
05.1.3	Cocoa-based spreads, including fillings.	1000 mg/kg	
05.1.4	Cocoa and chocolate products.	5000 mg/kg	101
05.1.5	Imitation chocolate, chocolate substitute products.	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1000 mg/kg	
05.3	Chewing gum.	5000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	3000 mg/kg	
06.4.2	Dried pastas and noodles and like products.	5000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	5000 mg/kg	151
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	3000 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	5000 mg/kg	2
07.1.1	Breads and rolls.	3000 mg/kg	

07.1.2	Crackers, excluding sweet crackers.	5000 mg/kg	11
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	3000 mg/kg	11
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	3000 mg/kg	11
07.1.5	Steamed breads and buns.	3000 mg/kg	11
07.1.6	Mixes for bread and ordinary bakery wares	3000 mg/kg	11
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	3000 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	
08.3	Processed comminuted meat, poultry, and game products.	5000 mg/kg	
08.4	Edible casings (e.g., sausage casings).	1500 mg/kg	
10.4	Egg-based desserts (e.g., custard).	3000 mg/kg	
12.1.1	Salt.	10 mg/kg	
12.2.1	Herbs and spices.	2000 mg/kg	
12.2.2	Seasonings and condiments.	5000 mg/kg	
12.5	Soups and broths.	1000 mg/kg	
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	3000 mg/kg	
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	5000 mg/kg	
12.6.3	Mixes for sauces and gravies.	5000 mg/kg	127
12.6.4	Clear sauces (e.g., fish sauce).	5000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food	2000 mg/kg	

	categories 04.2.2.5 and 05.1.3.		
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	1000 mg/kg	
13.6	Food supplements.	25000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	127

POLYVINYLPYRROLIDONE.

INS 1201 Polyvinylpyrrolidone Functional Class: Emulsifier, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
05.3	Chewing gum.	10000 mg/kg	
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	3000 mg/kg	
12.3	Vinegars.	40 mg/kg	
13.6	Food supplements.	GMP	
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	500 mg/kg	

POTASSIUM CARBONATE.

INS 501(i) Potassium carbonate Functional Class: Acidity regulator, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POTASSIUM CHLORIDE.

INS 508 Potassium chloride Functional Class: Flavour enhancer, Gelling agent, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POTASSIUM HYDROGEN CARBONATE

INS 501 (ii) Potassium hydrogen carbonate Functional Class: Acidity regulator, Stabilizer

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POTASSIUM HYDROXIDE.

INS 525 Potassium hydroxide Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

POWDERED CELLULOSE.

INS 460(ii) Powdered cellulose Functional Class Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses .	10000 mg/kg	

PROPIONIC ACID.

INS 280 Propionic acid Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

PROPYL GALLATE.

INS 310 Propyl gallate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.5.1	Milk powder and cream powder (plain).	200 mg/kg	15, 75 & 196
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	90 mg/kg	2 & 15
02.1.1	Butter oil, anhydrous milk fat, ghee.	100 mg/kg	15, 133 & 171
02.1.2	Vegetable oils and fats.	200 mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200 mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200 mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200 mg/kg	15 & 130
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	90 mg/kg	2 & 15
04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	15, 76 & 196
05.1	Cocoa products and chocolate products including imitation sand chocolate substitutes.	200 mg/kg	15 & 130
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200 mg/kg	15 & 130
05.3	Chewing gum.	1000 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	200 mg/kg	15 & 130
06.1	Whole, broken, or flaked grain, including rice.	100 mg/kg	15

06.3	Breakfast cereals, including rolled oats.	200 mg/kg	15 & 196
06.4.3	Pre-cooked pastas and noodles and like products.	100 mg/kg	15 & 130
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	90 mg/kg	2 & 15
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	100 mg/kg	15 & 130
07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes).	200 mg/kg	15 & 196
08.2	Processed meat, poultry, and game products in whole pieces or cuts	200 mg/kg	15 & 130
08.3	Processed comminuted meat, poultry, and game products	200 mg/kg	15 & 130
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	15 & 196
10.4	Egg-based desserts (e.g., custard).	90 mg/kg	2 & 15
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200 mg/kg	15 & 130
12.5.2	Mixes for soups and broths.	200 mg/kg	15 & 130
12.6	Sauces and like products.	200 mg/kg	15 & 130
13.6	Food supplements.	400 mg/kg	15 & 196
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	1000 mg/kg	15
15.1	Snacks - potato, cereal, flour or starch based (from root and tubers, pulses and legumes).	200 mg/kg	15 & 130
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	200 mg/kg	15 & 130

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS.

INS 477 Propylene glycol esters of fatty acids Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	5000 mg/kg	
01.3.2	Beverage whiteners.	1000 mg/kg	
01.4.4	Cream analogues.	5000 mg/kg	86
01.5.2	Milk and cream powder analogues.	100000 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	5000 mg/kg	
02.1.2	Vegetable oils and fats.	10000 mg/kg	
02.1.3	Fish oil, and other animal fats.	10000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	20000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	30000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	40000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	5000 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	40000 mg/kg	
04.1.2.9	Fruit-based desserts, including fruit flavoured water-based desserts.	40000 mg/kg	
04.1.2. 11	Fruit fillings for pastries.	40000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	5000 mg/kg	

05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	5000 mg/kg	97
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	
05.3	Chewing gum.	20000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	40000 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	5000 mg/kg	2 & 153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	40000 mg/kg	
07.0	Bakery wares.	15000 mg/kg	11 & 72
10.4	Egg-based desserts (e.g., custard).	40000 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	5000 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	5000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

QUILLAIA EXTRACTS.

INS 999(i) Quillaia extract type I Functional Class: Emulsifier, Foaming agent.

INS 999(ii) Quillaia extract type 2 Functional Class: Emulsifier, Foaming agent.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	50 mg/kg	132 & 168

RIBOFLAVINS.

INS 101(i) Riboflavin, synthetic Functional Class: Colour.

INS 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour.

INS 101(iii) Riboflavin from *Bacillus subtilis* Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52
01.3.2	Beverage whiteners.	300 mg/kg	
01.5.2	Milk and cream powder analogues.	300 mg/kg	
01.6.1	Unripened cheese.	300 mg/kg	
01.6.2.1	Ripened cheese, includes rind.	300 mg/kg	
01.6.2.2	Rind of ripened cheese.	300 mg/kg	
01.6.4	Processed cheese.	300 mg/kg	
01.6.5	Cheese analogues.	300 mg/kg	
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	300 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	300 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	300 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	500 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	300	4 & 16

		mg/kg	
04.1.2.4	Canned or bottled (pasteurized) fruit.	300 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	500 mg/kg	
04.1.2.7	Candied fruit.	300 mg/kg	
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	300 mg/kg	
04.1.2.10	Fermented fruit products.	500 mg/kg	
04.1.2.11	Fruit fillings for pastries.	300 mg/kg	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	300 mg/kg	4 & 16
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	500 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	300 mg/kg	92
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	500 mg/kg	

05.1.5	Imitation chocolate, chocolate substitute products.	1000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	1000 mg/kg	
05.3	Chewing gum.	1000 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	1000 mg/kg	
06.3	Breakfast cereals, including rolled oats.	300 mg/kg	
06.4.3	Pre-cooked pastas and noodles and like products.	300 mg/kg	153
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	300 mg/kg	
06.6	Batters (e.g., for breading or batters for fish or poultry).	300 mg/kg	
06.8.1	Soybean-based beverages.	50 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	300 mg/kg	
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	1000 mg/kg	16
08.3	Processed comminuted meat, poultry, and game products.	1000 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	1000 mg/kg	16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	1000 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.4.1	Cooked fish and fish products.	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	300 mg/kg	

09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms	300 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	300 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	300 mg/kg	16
09.3.3	Salmon substitutes, caviar, and other fish roe products	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms	500 mg/kg	95
10.1	Fresh eggs.	300 mg/kg	4
10.4	Egg-based desserts (e.g., custard).	300 mg/kg	
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.	300 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	
12.2.2	Seasonings and condiments.	350 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	200 mg/kg	
12.6	Sauces and like products.	350 mg/kg	

12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	300 mg/kg	
12.9.1	Fermented soybean paste (e.g., miso).	30 mg/kg	
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	300 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	300 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	50 mg/kg	
15.1	Snacks - potato, cereal, flour or starch based (from root and tubers, pulses and legumes).	1000 mg/kg	
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	1000 mg/kg	

SACCHARINS.

INS 954(i) Saccharin Functional Class: Sweetener.

INS 954(ii) Calcium saccharin Functional Class: Sweetener.

INS 954(iii) Potassium saccharin Functional Class: Sweetener.

INS 954(iv) Sodium saccharin Functional Class: Sweetener.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, wheybased	80 mg/kg	161

	drinks).		
01.6.5	Cheese analogues.	100 mg/kg	161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	100 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	100 mg/kg	161
03.0	Edible ices, including sherbet and sorbet.	100 mg/kg	161
04.1.2.3	Fruit in vinegar, oil, or brine.	160 mg/kg	144
04.1.2.4	Canned or bottled (pasteurized) fruit.	200 mg/kg	161
04.1.2.5	Jams, jellies, marmelades.	200 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	200 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	200 mg/kg	161
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	100 mg/kg	161
04.1.2.10	Fermented fruit products.	160 mg/kg	161
04.2.2.1	Frozen vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	161
04.2.2.2	Dried vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	160 mg/kg	144
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand	160 mg/kg	144 & 161

	legumes, and aloe vera), and seaweeds.		
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	160 mg/kg	161
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	200 mg/kg	161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	200 mg/kg	161
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	160 mg/kg	144 & 161
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	100 mg/kg	97 & 161
05.1.2	Cocoa mixes (syrups).	80 mg/kg	161
05.1.3	Cocoa-based spreads, including fillings.	200 mg/kg	161
05.1.4	Cocoa and chocolate products.	500 mg/kg	161
05.1.5	Imitation chocolate, chocolate substitute products.	500 mg/kg	161
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	500 mg/kg	161 & 163
05.3	Chewing gum.	2500 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares),	500	161

	toppings (non fruit) and sweet sauces.	mg/kg	
06.3	Breakfast cereals, including rolled oats.	100 mg/kg	161
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	100 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	170 mg/kg	165
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts.	500 mg/kg	161
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	500 mg/kg	161
09.2.4.1	Cooked fish and fish products.	500 mg/kg	161
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	160 mg/kg	144
09.3.2	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or in brine.	160 mg/kg	144
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	160 mg/kg	144
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	200 mg/kg	144
10.4	Egg-based desserts (e.g., custard).	100 mg/kg	144
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	300 mg/kg	159
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	
12.2.2	Seasonings and condiments.	1500 mg/kg	161
12.3	Vinegars.	300 mg/kg	
12.4	Mustards .	320 mg/kg	

12.5	Soups and broths.	110 mg/kg	161
12.6	Sauces and like products.	160 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	200 mg/kg	161 & 166
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	200 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	300 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	200 mg/kg	
13.6	Food supplements.	1200 mg/kg	
14.1.3.1	Fruit nectar.	80 mg/kg	
14.1.3.2	Vegetable nectar.	80 mg/kg	161
14.1.3.3	Concentrates for fruit nectar.	80 mg/kg	127
14.1.4.1	Carbonated water-based flavoured drinks.	300 mg/kg	161
14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades.	300 mg/kg	161
14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks.	300 mg/kg	127 & 161
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	200 mg/kg	160
15.0	Ready-to-eat savouries.	100 mg/kg	

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM

INS 470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium Functional Class: Anticaking agent, Emulsifier, Stabilizer.
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Food Cat No	Food Category	Max Level	Notes
12.1.1	Salt.	GMP	71

SHELLAC, BLEACHED.

INS 904 Shellac, bleached Functional Class: Glazing agent.

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	GMP	79
05.1.4	Cocoa and chocolate products.	GMP	3
05.1.5	Imitation chocolate, chocolate substitute products.	GMP	3
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	GMP	3
05.3	Chewing gum.	GMP	3
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	GMP	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	GMP	3
13.6	Food supplements.	GMP	3
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	GMP	108
15.0	Ready-to-eat savouries.	GMP	3

SILICON DIOXIDE, AMORPHOUS.

INS 551 Silicon dioxide, amorphous Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56
12.1.1	Salt.	GMP	

SODIUM ALUMINOSILICATE.

INS 554 Sodium aluminosilicate Functional Class: Anticaking agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	
11.1.2	Powdered sugar, powdered dextrose.	15000 mg/kg	56

SODIUM ASCORBATE.

INS 301 Sodium ascorbate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice .	GMP	
14.1.2.3	Concentrates for fruit juice.	GMP	127
14.1.3.1	Fruit nectar.	GMP	
14.1.3.3	Concentrates for fruit nectar.	GMP	127

SODIUM CARBONATE.

INS 500 (i) Sodium carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	

SODIUM DIHYDROGEN CITRATE.

INS 331(i) Sodium dihydrogen citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.1.1	Butter oil, anhydrous milkfat, ghee.	GMP	171

SODIUM HYDROGEN CARBONATE.

INS 500(ii) Sodium hydrogen carbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	

SODIUM HYDROXIDE.

INS 524 Sodium hydroxide Functional Class: Acidity regulator.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.2.1	Butter.	GMP	

SODIUM PROPIONATE.

INS 281 Sodium propionate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.6.6	Whey protein cheese.	3000 mg/kg	70

SODIUM SESQUICARBONATE.

INS 500(iii) Sodium sesquicarbonate Functional Class: Acidity regulator, Anticaking agent, Raising agent.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	2006

SORBATES.

INS 200 Sorbic acid Functional Class: Preservative.

INS 201 Sodium sorbate Functional Class: Preservative.

INS 202 Potassium sorbate Functional Class: Preservative.

INS 203 Calcium sorbate Functional Class: Preservative.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	200 mg/kg	
01.6.3	Whey cheese.	1000 mg/kg	
01.6.5	Cheese analogues.	3000 mg/kg	3
01.6.6	Whey protein cheese.	3000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	2000 mg/kg	
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	1000 mg/kg	
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	1000 mg/kg	
04.1.2.3	Fruit in vinegar, oil, or brine.	1000 mg/kg	
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	1000 mg/kg	
04.1.2.10	Fermented fruit products.	1000 mg/kg	

04.1.2.11	Fruit fillings for pastries.	1000 mg/kg	
04.1.2.12	Cooked fruit.	1200 mg/kg	
05.1.5	Imitation chocolate, chocolate substitute products.	1500 mg/kg	
05.3	Chewing gum.	1500 mg/kg	
06.6	Batters (e.g., for breadings or batters for fish or poultry).	2000 mg/kg	
09.2.4.1	Cooked fish and fish products.	2000 mg/kg	
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	2000 mg/kg	42
10.2.1	Liquid egg products.	5000 mg/kg	
10.2.2	Frozen egg products.	1000 mg/kg	
10.2.3	Dried and/or heat coagulated egg products.	1000 mg/kg	
10.4	Egg-based desserts (e.g., custard).	1000 mg/kg	
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1000 mg/kg	
11.6	Table-top sweeteners, including those containing high- intensity sweeteners.	1000 mg/kg	42
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	1000 mg/kg	
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1500 mg/kg	
12.9.1	Fermented soybean paste (e.g., miso).	1000 mg/kg	
12.9.2.1	Fermented soybean sauce.	1000 mg/kg	
12.9.2.3	Other soybean sauces.	1000 mg/kg	

13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	1500 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	1500 mg/kg	
14.1.2.1	Fruit juice.	1000 mg/kg	42, 91 & 122
14.1.2.3	Concentrates for fruit juice.	1000 mg/kg	42, 91, 122& 127
14.1.3.1	Fruit nectar.	1000 mg/kg	42, 91 & 122
14.1.3.3	Concentrates for fruit nectar.	1000 mg/kg	42, 91, 122& 127
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	1000 mg/kg	42
15.2	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).	1000 mg/kg	42

STANNOUS CHLORIDE.

INS 512 Stannous chloride Functional Class: Antioxidant, Colour retention agent.

Food Cat No	Food Category	Max Level	Notes
04.1.2.4	Canned or bottled (pasteurized) fruit.	20 mg/kg	43
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	25 mg/kg	43
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	20 mg/kg	43

STEAROYL LACTYLATES.

INS 481(i) Sodium stearoyl lactylate Functional Class: Emulsifier, Stabilizer.

INS 482(i) Calcium stearoyl lactylate Functional Class: Emulsifier.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	

STEARYL CITRATE.

INS 484 Stearyl citrate Functional Class: Emulsifier, Sequestrant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	GMP	
02.1.3	Fish oil, and other animal fats.	GMP	
05.3	Chewing gum.	15000 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

STEVIOL GLYCOSIDES.

INS 960 Steviol glycosides Functional Class: Sweetener.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	200 mg/kg	26&201
01.5.2	Milk and cream powder analogues.	330 mg/kg	26&201
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	330 mg/kg	26

02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	330 mg/kg	26
03.0	Edible ices, including sherbet and sorbet.	270 mg/kg	26
04.1.2.3	Fruit in vinegar, oil, or brine.	100 mg/kg	26
04.1.2.4	Canned or bottled (pasteurized) fruit.	330 mg/kg	26
04.1.2.5	Jams, jellies, marmelades.	360 mg/kg	26
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	330 mg/kg	26
04.1.2.7	Candied fruit.	40 mg/kg	26
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	330 mg/kg	26
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	350 mg/kg	26
04.1.2.10	Fermented fruit products.	115 mg/kg	26
04.1.2.11	Fruit fillings for pastries.	330 mg/kg	26
04.1.2.12	Cooked fruit.	40 mg/kg	26
04.2.2.2	Dried vegetables (including mushrooms and fungi, root and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	40 mg/kg	26
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	330 mg/kg	26
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe	70 mg/kg	26

	vera), and seaweeds.		
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	330 mg/kg	26
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	165 mg/kg	26
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	200 mg/kg	26
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	40 mg/kg	26
05.3	Chewing gum.	3500 mg/kg	26
06.3	Breakfast cereals, including rolled oats.	350 mg/kg	26
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	165 mg/kg	26
06.8.1	Soybean-based beverages.	200 mg/kg	26
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	100 mg/kg	26 & 202
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	100 mg/kg	26 & 144
09.3.2	Fish and fish products, including mollusks, crustaceans, and	165 mg/kg	26

	echinoderms, pickled and/or in brine.		
09.3.3	Salmon substitutes, caviar, and other fish roe products.	100 mg/kg	26
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	26
10.4	Egg-based desserts (e.g., custard).	330 mg/kg	26
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	26
12.2.2	Seasonings and condiments.	30 mg/kg	26
12.4	Mustards.	130 mg/kg	26
12.5	Soups and broths.	50 mg/kg	26
12.6.1	Emulsified sauces (e.g., mayonnaise, salad dressing).	350 mg/kg	26
12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy).	350 mg/kg	26
12.6.3	Mixes for sauces and gravies.	350 mg/kg	26 & 127
12.6.4	Clear sauces (e.g., fish sauce).	350 mg/kg	26
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	115 mg/kg	26
12.9.2.1	Fermented soybean sauce.	30 mg/kg	26
12.9.2.2	Non-fermented soybean sauce.	165 mg/kg	26
12.9.2.3	Other soybean sauces.	165 mg/kg	26
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	350 mg/kg	26
13.4	Dietetic formulae for slimming purposes and weight reduction.	270 mg/kg	26

13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	660 mg/kg	26&198
13.6	Food supplements.	2500 mg/kg	26&203
14.1.3	Fruit and vegetable nectars.	200 mg/kg	26
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	26
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	200mg/k g	26&160
15.0	Ready-to-eat savouries.	170 mg/kg	26

SUCRALOSE (TRICHLOROGALACTOSUCROSE).

INS 955 Sucralose (Trichlorogalactosucrose) Functional Class: Sweetener

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks).	300 mg/kg	161
01.3.2	Beverage whiteners.	580 mg/kg	161
01.4.4	Cream analogues.	580 mg/kg	161
01.6.5	Cheese analogues.	500 mg/kg	161
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	400 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	400 mg/kg	161
03.0	Edible ices, including sherbet and	320	161

	sorbet.	mg/kg	
04.1.2.1	Frozen fruit.	400 mg/kg	161
04.1.2.2	Dried fruit.	1500 mg/kg	161
04.1.2.3	Fruit in vinegar, oil, or brine.	180 mg/kg	144
04.1.2.4	Canned or bottled (pasteurized) fruit.	400 mg/kg	161
04.1.2.5	Jams, jellies, marmelades.	400 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	400 mg/kg	161
04.1.2.7	Candied fruit.	800 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	400 mg/kg	161
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	400 mg/kg	161
04.1.2.10	Fermented fruit products.	150 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	400 mg/kg	161
04.1.2.12	Cooked fruit.	150 mg/kg	161
04.2.2.1	Frozen vegetables (including mushrooms and fungi, root and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	150 mg/kg	161
04.2.2.2	Dried vegetables (including mushrooms and fungi, root and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	580 mg/kg	161
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	400 mg/kg	

04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	580 mg/kg	161
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	400 mg/kg	161 & 169
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	400 mg/kg	161
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	580 mg/kg	161
04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.	150 mg/kg	144 & 161
05.1.1	Cocoa mixes (powders) and cocoa mass/cake.	580 mg/kg	97
05.1.2	Cocoa mixes (syrops).	400 mg/kg	97 & 161
05.1.3	Cocoa-based spreads, including fillings.	400 mg/kg	161 & 169
05.1.4	Cocoa and chocolate products.	800 mg/kg	161
05.1.5	Imitation chocolate, chocolate substitute products.	800 mg/kg	161
05.2	Confectionery including hard and soft candy, nougats, etc. other than food	1800 mg/kg	161 & 164

	categories 05.1, 05.3 and 05.4.		
05.3	Chewing gum.	5000 mg/kg	161
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	1000 mg/kg	161
06.3	Breakfast cereals, including rolled oats.	1000 mg/kg	161
06. 5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	400 mg/kg	161
06.7	Pre-cooked or processed rice products, including rice cakes (Oriental type only).	200 mg/kg	72
07.1	Bread and ordinary bakery wares	650 mg/kg	161
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	700 mg/kg	161 & 165
09.3	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms.	120 mg/kg	144
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	120 mg/kg	144
10.4	Egg-based desserts (e.g., custard).	400 mg/kg	161
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	1500 mg/kg	159 & 161
11.6	Table-top sweeteners, including those containing high intensity sweeteners.	GMP	
12.2.1	Herbs and spices.	400 mg/kg	161
12.2.2	Seasonings and condiments.	700 mg/kg	161
12.3	Vinegars.	400 mg/kg	161
12.4	Mustards.	140 mg/kg	
12.5	Soups and broths.	600 mg/kg	161

12.6	Sauces and like products.	450 mg/kg	127
12.7	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.	1250 mg/kg	161 & 169
13.3	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).	400 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	320 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	400 mg/kg	
13.6	Food supplements.	2400 mg/kg	
14.1.3.1	Fruit nectar.	300 mg/kg	
14.1.3.2	Vegetable nectar.	300 mg/kg	161
14.1.3.3	Concentrates for fruit nectar.	300 mg/kg	127
14.1.3.4	Concentrates for vegetable nectar.	300 mg/kg	127 & 161
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	300 mg/kg	127 & 161
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	300 mg/kg	160 & 161
15.0	Ready-to-eat savouries.	1000 mg/kg	161

SUCROGLYCERIDES.

INS 474 Sucroglycerides Functional Class: Emulsifier

Food Cat No	Food Category	Max Level	Notes
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	5000 mg/kg	
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	10000 mg/kg	102
02. 3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	10000 mg/kg	102
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	5000 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	5000 mg/kg	
04.1.1.2	Surface-treated fresh fruit.	GMP	
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	5000 mg/kg	
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	5000 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	5000 mg/kg	
05.3	Chewing gum.	10000 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	5000 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	10000 mg/kg	
08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts.	5000 mg/kg	15
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	5000 mg/kg	15
10.4	Egg-based desserts (e.g., custard).	5000	

		mg/kg	
12.5	Soups and broths.	2000 mg/kg	
12.6	Sauces and like products.	10000 mg/kg	
13.3	Dietetic foods intended for special medical purposes(excluding products of food category 13.1)	5000 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	5000 mg/kg	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa.	1000 mg/kg	176

SUCROSE ACETATE ISOBUTYRATE.

INS 444 Sucrose acetate isobutyrate Functional Class: Emulsifier, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	500 mg/kg	

SULFITES.

INS 220	Sulfur dioxide Functional Class: Antioxidant, Preservative
INS 221	Sodium sulfite Functional Class: Antioxidant, Preservative
INS 222	Sodium hydrogen sulfite Functional Class: Antioxidant, Preservative
INS 223	Sodium metabisulfite Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative.
INS 224	Potassium metabisulfite Functional Class: Antioxidant, Preservative.
INS 225	Potassium sulfite Functional Class: Antioxidant, Preservative.
INS 227	Calcium hydrogen sulfite Functional Class: Antioxidant, Preservative.
INS 228	Potassium bisulfite Functional Class: Antioxidant, Preservative.
INS 539	Sodium thiosulfate Functional Class: Antioxidant, Sequestrant

Food Cat No	Food Category	Max Level	Notes
04.1.1.2	Surface-treated fresh fruit.	30 mg/kg	44 & 204
04.1.2.1	Frozen fruit.	500 mg/kg	44 & 155
04.1.2.2	Dried fruit.	1000 mg/kg	44, 135 & 218
04.1.2.3	Fruit in vinegar, oil, or brine.	100 mg/kg	44
04.1.2.5	Jams, jellies, marmelades.	100 mg/kg	44
04.1.2.7	Candied fruit.	100 mg/kg	44
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	500 mg/kg	44
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	100 mg/kg	44
04.1.2.10	Fermented fruit products.	100 mg/kg	44
04.1.2.11	Fruit fillings for pastries.	100 mg/kg	44
04.2.1.3	Peeled, cut or shredded fresh	50 mg/kg	44, 76 & 136

	vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.1	Frozen vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	50 mg/kg	44, 76, 136 & 137
04.2.2.2	Dried vegetables (including mushrooms and fungi, root sand tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	500 mg/kg	44 & 105
04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce.	100 mg/kg	44
04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulse sand legumes, and aloe vera), and seaweeds.	50 mg/kg	44
04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).	500 mg/kg	44 & 138
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.	300 mg/kg	44 & 205
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6,	500 mg/kg	44

	06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.		
06.2.1	Flours.	200 mg/kg	44
06.2.2	Starches.	50 mg/kg	44
06.4.3	Pre-cooked pastas and noodles and like products.	20 mg/kg	44
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	50 mg/kg	44
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	100 mg/kg	44
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	44& 139
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms.	150 mg/kg	44
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	30 mg/kg	44
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	150 mg/kg	44& 140
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose.	15mg/kg	44
11.1.2	Powdered sugar, powdered dextrose.	15mg/kg	44
11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar.	20 mg/kg	44& 111
11.1.5	Plantation or mill white sugar.	70 mg/kg	44
11.2	Brown sugar excluding products of food category 11.1.3.	40 mg/kg	44
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.	70 mg/kg	44
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).	40 mg/kg	44
12.2.1	Herbs and spices.	150 mg/kg	44

12.2.2	Seasonings and condiments.	200 mg/kg	44
12.3	Vinegars.	100 mg/kg	44
12.4	Mustards.	250 mg/kg	44& 106
12.6	Sauces and like products.	300 mg/kg	44
14.1.2.1	Fruit juice.	50 mg/kg	44& 122
14.1.2.2	Vegetable juice.	50 mg/kg	44& 122
14.1.2.3	Concentrates for fruit juice.	50 mg/kg	44, 122 &127
14.1.2.4	Concentrates for vegetable juice.	50 mg/kg	44, 122 &127
14.1.3.1	Fruit nectar.	50 mg/kg	44& 122
14.1.3.2	Vegetable nectar.	50 mg/kg	44 & 122
14.1.3.3	Concentrates for fruit nectar.	50 mg/kg	44, 122 &127
14.1.3.4	Concentrates for vegetable nectar.	50 mg/kg	44, 122& 101
14.1.4	Water-based flavoured drinks, including "sport," "energy," or electrolyte" drinks and particulated drinks.	70 mg/kg	44, 127 &143
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	50 mg/kg	44

*** SUNSET YELLOW FCF**

INS 110 Sunset yellow FCF Functional Class: Colour.

Food Cat No	Food Category	Max Level	Notes
01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).	300 mg/kg	52
01.6.1	Unripened cheese.	300	3

		mg/kg	
01.6.2.2	Rind of ripened cheese.	300 mg/kg	
01.6.4	Processed cheese.	200 mg/kg	3
01.6.5	Cheese analogues.	300 mg/kg	3
01.7	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).	300 mg/kg	161
02.1.3	Fish oil, and other animal fats.	300 mg/kg	161
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	50 mg/kg	
03.0	Edible ices, including sherbet and sorbet.	50 mg/kg	
04.1.2.5	Jams, jellies, marmelades.	300 mg/kg	161
04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.	300 mg/kg	161
04.1.2.7	Candied fruit.	200 mg/kg	161
04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.	300 mg/kg	161 & 182
04.1.2.9	Fruit-based desserts, including fruit-flavoured water-based desserts.	50 mg/kg	161
04.1.2.11	Fruit fillings for pastries.	300 mg/kg	161
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.	300 mg/kg	4 & 16
04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and	50 mg/kg	92

	preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5.		
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.	200 mg/kg	92
05.1.4	Cocoa and chocolate products.	400 mg/kg	183
05.1.5	Imitation chocolate, chocolate substitute products.	300 mg/kg	
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	300 mg/kg	161
05.3	Chewing gum.	300 mg/kg	
05.4	Decorations (e.g., for fine bakery wares), toppings (non fruit) and sweet sauces.	300 mg/kg	
06.3	Breakfast cereals, including rolled oats	300 mg/kg	161
06.4.3	Pre-cooked pastas and noodles and like products.	300 mg/kg	
06.5	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).	50 mg/kg	
07.2	Fine bakery wares (sweet, salty, savoury) and mixes.	50 mg/kg	
08.1	Fresh meat, poultry, and game.	300 mg/kg	4 & 16
08.2	Processed meat, poultry, and game products in whole pieces or cuts.	300 mg/kg	16
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game	135 mg/kg	

	products.		
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.2	Heat-treated processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.3.3	Frozen processed comminuted meat, poultry, and game products.	300 mg/kg	16
08.4	Edible casings (e.g., sausage casings).	300 mg/kg	16
09.1.1	Fresh fish.	300 mg/kg	4, 16 & 50
09.1.2	Fresh mollusks, crustaceans, and echinoderms.	300 mg/kg	4 & 16
09.2.1	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.3	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16 & 95
09.2.4.1	Cooked fish and fish products	300 mg/kg	95
09.2.4.2	Cooked mollusks, crustaceans, and echinoderms	250 mg/kg	
09.2.4.3	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	16
09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.	100 mg/kg	22
09.3.1	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly.	300 mg/kg	16
09.3.2	Fish and fish products, including mollusks, crustaceans, and	300 mg/kg	16

	echinoderms, pickled and/or in brine.		
09.3.3	Salmon substitutes, caviar, and other fish roe products.	300 mg/kg	
09.3.4	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.	300 mg/kg	
09.4	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.	300 mg/kg	95
10.1	Fresh eggs.	GMP	4
10.4	Egg-based desserts (e.g., custard).	50 mg/kg	
12.2.2	Seasonings and condiments.	300 mg/kg	
12.4	Mustards.	300 mg/kg	
12.5	Soups and broths.	50 mg/kg	
12.6	Sauces and like products.	300 mg/kg	
13.3	Dietetic foods intended for special medical purposes excluding products of food category 13.1).	50 mg/kg	
13.4	Dietetic formulae for slimming purposes and weight reduction.	50 mg/kg	
13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.	300 mg/kg	
13.6	Food supplements.	300 mg/kg	
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	100 mg/kg	127 & 161
15.1	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).	200 mg/kg	

*This material may be having a negative effect on activity and concentration in children.(The prior statement must be written under contents)

TALC

INS 553(iii) Talc Functional Class: Anticaking agent, Glazing agent, Thickener

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	10000 mg/kg	

TARTRATES.

INS 334 L(+)-	Tartaric acid Functional Class: Acidity regulator, Antioxidant, sequestrant
INS 335(i)	Monosodium tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
INS 335(ii)	Sodium L(+)-tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
INS 336(i)	Monopotassium tartrate Functional Class: Acidity regulator, sequestrant, Stabilizer
INS 336(ii)	Dipotassium tartrate Functional Class: Acidity regulator, Sequestrant, stabilizer
INS 337	Potassium sodium L(+)-tartrate Functional Class: Acidity regulator, sequestrant, Stabilizer

Food Cat No	Food Category	Max Level	Notes
14.1.2.1	Fruit juice.	4000 mg/kg	45, 128 & 129
14.1.2.3	Concentrates for fruit juice.	4000 mg/kg	45, 127, 128 & 129
14.1.3.1	Fruit nectar.	4000 mg/kg	45 & 128
14.1.3.3	Concentrates for fruit nectar.	4000 mg/kg	45, 127 & 128

TERTIARY BUTYLHYDROQUINONE (TBHQ).

INS 319 Tertiary butylhydroquinone (TBHQ) Functional Class:
Antioxidant.

Food Cat No	Food Category	Max Level	Notes
01.3.2	Beverage whiteners.	100mg/kg	15 & 195
02.1.2	Vegetable oils and fats.	200mg/kg	15 & 130
02.1.3	Fish oil, and other animal fats.	200mg/kg	15 & 130
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200mg/kg	15 & 130
02.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.	200mg/kg	15 & 130
02.4	Fat-based desserts excluding dairy-based dessert products of food category 01.7.	200mg/kg	15 & 130
03.0	Edible ices, including sherbet and sorbet.	200mg/kg	15 & 195
05.1.4	Cocoa and chocolate products.	200 mg/kg	15, 130 & 141
05.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3 and 05.4.	200mg/kg	15 & 130
05.3	Chewing gum.	400 mg/kg	130
05.4	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces.	200mg/kg	15 & 130
06.4.3	Pre-cooked pastas and noodles and like products.	200mg/kg	15 & 130
07.1.1	Breads and rolls.	200mg/kg	15 & 195
07.1.2	Crackers, excluding sweet crackers.	200mg/kg	15 & 195
07.1.3	Other ordinary bakery products (e.g., bagels, pita, English muffins).	200mg/kg	150&130
07.1.4	Bread-type products, including bread stuffing and bread crumbs.	200mg/kg	15 & 195
08.2	Processed meat, poultry, and game	100mg/kg	15, 130

	products in whole pieces or cuts.		&167
08.3	Processed comminuted meat, poultry, and game products.	100mg/kg	15, 130 &162
12.2	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).	200mg/kg	15 & 130
12.4	Mustards.	200 mg/kg	15
12.5	Soups and broths.	200mg/kg	15 & 130
12.6	Sauces and like products.	200mg/kg	15 & 130
15.0	Ready-to-eat savouries.	200mg/kg	15 & 130

THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS.

INS 479 Thermally oxidized soya bean oil Functional Class: Emulsifier interacted with mono- and diglycerides of fatty acids.

Food Cat No	Food Category	Max Level	Notes
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	5000 mg/kg	

THIODIPROPIONATES.

INS 388 Thiodipropionic acid Functional Class: Antioxidant.

INS 389 Dilauryl thiodipropionate Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1.2	Vegetable oils and fats.	200 mg/kg	46
02.1.3	Fish oil, and other animal fats.	200 mg/kg	46
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	200 mg/kg	46
09.2.2	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.	200mg/kg	15&46
14.1.4	Water-based flavoured drinks,	1000mg/	15&46

	including "sport," "energy," or "electrolyte" drinks and particulated drinks.	kg	
15.0	Ready-to-eat savouries.	200 mg/kg	46

TOCOPHEROLS.

INS 307a d-alpha-Tocopherol Functional Class: Antioxidant.

INS 307b Tocopherol concentrate, mixed Functional Class: Antioxidant.

INS 307c dl-alpha-Tocopherol Functional Class: Antioxidant.

Food Cat No	Food Category	Max Level	Notes
02.1. 1	Butter oil, anhydrous milk fat, ghee.	500 mg/kg	171
02.2.2	Fat spreads, dairy fat spreads and blended spreads.	500 mg/kg	

TRIETHYL CITRATE.

INS 1505 Triethyl citrate Functional Class: Carrier, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
10.2.1	Liquid egg products.	2500 mg/kg	47
10.2.3	Dried and/or heat coagulated egg products.	2500 mg/kg	47
14.1.4	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.	200 mg/kg	

TRIPOTASSIUM CITRATE.

INS 332(II) Tripotassium citrate Functional Class: Acidity regulator, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	

TRISODIUM CITRATE.

INS 331(iii) Trisodium citrate Functional Class: Acidity regulator, Emulsifier, Sequestrant, Stabilizer.

Food Cat No	Food Category	Max Level	Notes
01.8.2	Dried whey and whey products, excluding whey cheeses.	GMP	
02.1.1	Butter oil, anhydrous milk fat, ghee.	GMP	171

ملحق جدول (أ١)

المواد الملونة الطبيعية المسموح باستخدامها في المواد الغذائية بصفة عامة

لرقم لدولي	اللون	أسماء مرافاة
د 161	الأكوبن	
ب 160	الوتن	
162	أحمر جذور البنجر	ببتانن
(I)163	البتوسرلنات	
163 (III)	سيتخلص الأخضر (أ.سود)	لنوسرلنات
160 (ج)	المسخلصل الزتللج	

	محق الكوكم	100 (11)
	ستخلص الكوكم	100 (1)
	فلورفيلات	140
	ك رامل عادى	150 أ
	ك لامل كبرتت الكاوة	150 ب
	بحض بلستى مرشط	150
صبغة بضاء 6	شان الكسرة المتلنوم	171

ملحق جدول (أب)

المواد الملونة الاصطناعية المسموح باستخدامها في المواد الغذائية بصفة عامة

لرقم لدولي	اللون	أسماء مرافقة
155	البنى الكوكولاتات شت	بنى غذائى 3

جدول رقم (٢)

المضافات الغذائية المسموح باستخدامها حسب المادة الغذائية

Food Category No.	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey based drinks).		
01.1.2			
Additive	INS	Max Level	Notes
Acesulfame potassium.	950	350 mg/kg	161 & 188
Alitame.	956	100 mg/kg	161
*Allura red AC.	129	300 mg/kg	52 & 161
Aspartame.	951	600 mg/kg	161&191
Aspartame-acesulfame salt.	962	350 mg/kg	113 & 161
Brilliant blue FCF.	133	150 mg/kg	52
Caramel iii - ammonia caramel.	150c	2000 mg/kg	52
Caramel iv - sulfite ammonia caramel.	150d	2000 mg/kg	52
Carmines.	120	150 mg/kg	52
Beta-Carotenes.	160a(ii)	1000 mg/kg	52
Beta-Carotenes, synthetic .	160a(i)	150 mg/kg	52
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	50 mg/kg	52 & 190
Chlorophyllin copper complexes, potassium and sodium salts.	141(ii)		

Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Fast green FCF.	143	100 mg/kg	52
Grape skin extract.	163(ii)	150 mg/kg	52 & 181
Indigotine (Indigo carmine).	132	300 mg/kg	52
Iron oxide, black.	172(i)	20 mg/kg	52
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame.	961	20 mg/kg	161
Polysorbates.	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavin, synthetic.	101(i)	300 mg/kg	52
Riboflavin 5'-phosphate sodium .	101(ii)		
Riboflavin from Bacillus subtilis.	101(iii)		
Saccharin.	954(i),	80 mg/kg	161
Calcium saccharin .	954(ii),		
Potassium saccharin .	954(iii),		
Sodium saccharin.	954(iv)		
Steviol glycosides.	960	200 mg/kg	26&201
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	161
Sulfites	220-225, 227, 228, 539	300 mg/kg	52

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Food Category No	Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairybased drinks)		
01.2			
Additive	INS	Max Level	Notes
Phosphates.	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33

Food Category No.	Fermented milks (plain).		
01.2.1			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel.	150d	150 mg/kg	12

Food Category No.	Fermented milks (plain), heat-treated after fermentation.		
01.2.1.2			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	

Food Category No.	Renneted milk (plain).		
01.2.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel.	150d	GMP	
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	

Food Category No.	Beverage whiteners .		
01.3.2			
Additive	INS	Max Level	Notes
Acesulfame potassium.	950	2000 mg/kg	161 & 188
Ascorbyl palmitate.	304	80 mg/g	10
Ascorbyl stearate.	305		
Aspartame.	951	6000 mg/kg	161&191
Butylated hydroxyanisole (BHA).	320	100 mg/kg	15 & 195
Butylated hydroxytoluene (BHT).	321	100 mg/kg	15 & 195
Neotame.	961	65 mg/kg	161
Caramel iii - ammonia caramel.	150c	1000 mg/kg	
Caramel iv - sulfite ammonia.	150d	1000 mg/kg	
Beta-Carotenes, vegetable.	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Neotame.	961	65 mg/kg	161
Polysorbates	432 - 436	4000 mg/kg	
Propylene glycol esters of fatty acids	477	1000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	200 mg/kg	
Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	161
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15 & 195

Food Category No.	Pasteurized cream (plain).		
01.4.1			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain).		
01.4.2			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Clotted cream (plain).		
01.4.3			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Nisin	234	10 mg/kg	28
Polysorbates	432 - 436	1000 mg/kg	

Food Category No.	Cream analogues.		
01.4.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Aspartame	951	1000 mg/kg	161&191
Caramel iii - ammonia caramel	150c	5000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	5000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	20 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .			
Carotenoic acid, ethyl ester, beta apo-8'- .	160e 160f		
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	
Grape skin extract	163(ii)	150 mg/kg	181 & 201
Neotame	961	33 mg/kg	161
Polysorbates	432 - 436	5000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	86
Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	161

Food Category No.	Milk powder and cream powder (plain).		
01.5.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	50	10
Ascorbyl stearate	305	mg/kg	
Butylated hydroxyanisole (BHA)	320	100 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 196
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Propyl gallate	310	200 mg/kg	15, 75 & 196

Food Category No.	Milk and cream powder analogues.		
01.5.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Ascorbyl palmitate	304	80 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	2000 mg/kg	161&191
Caramel iii - ammonia caramel	150c	5000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	5000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	209
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Grape skin extract	163(ii)	150 mg/kg	181, 201 & 209
Neotame	961	65 mg/kg	161
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii);	4400 mg/kg	33 & 88

	343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polysorbates	432 - 436	4000 mg/kg	
Propylene glycol esters of fatty acids	477	100000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Steviol glycosides	960	330 mg/kg	26&201

Food Category No.	Unripened cheese.		
01.6.1			
Additive	INS	Max Level	Notes
Aspartame	951	1000 mg/kg	161&191
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	201
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	161
Indigotine (Indigo carmine)	132	200 mg/kg	3
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Polysorbates	432 - 436	80 mg/kg	38
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
* Sunset yellow FCF	110	300 mg/kg	3

(. هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات *

Food Category No.	Ripened cheese.		
01.6.2			
Additive	INS	Max Level	Notes
Lysozyme	1105	GMP	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Nisin	234	12.5 mg/kg	28

Food Category No.	Ripened cheese, includes rind.		
01.6.2.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	201
Carmines	120	125 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	15 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Hexamethylene tetramine	239	25 mg/kg	66
Lauric arginate ethyl ester	243	200 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	

Food Category No.	Rind of ripened cheese.		
01.6.2.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	
Brilliant blue FCF	133	100 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	500 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	75 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract	163(ii)	1000 mg/kg	

Indigotine (Indigo carmine)	132	100 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Microcrystalline wax	905c(i)	30000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
* Sunset yellow FCF	110	300 mg/kg	

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Food Category No.	Cheese powder (for reconstitution; e.g., for cheese sauces).		
01.6.2.3			
Additive	INS	Max Level	Notes
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	50 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		

Food Category No.	Whey cheese		
01.6.3			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Processed cheese.		
01.6.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Iron oxide, black.	172(i)	50 mg/kg	

Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
*Sunset yellow FCF	110	200 mg/kg	3

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.		
01.6.4.2			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Carmines	120	100 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	
Grape skin extract	163(ii)	1000 mg/kg	
Indigotine (Indigo carmine)	132	100 mg/kg	

Food Category No.	Cheese analogues.		
01.6.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	100 mg/kg	3
Aspartame	951	1000 mg/kg	161&191
Brilliant blue FCF	133	100 mg/kg	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia	150d	50000 mg/kg	
Carmines	120	100 mg/kg	3 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	3
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	
Chlorophylls, copper complexes. Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	50 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	

Grape skin extract	163(ii)	1000 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	500 mg/kg	27
Indigotine (Indigo carmine)	132	200 mg/kg	3 & 161
Lauric arginate ethyl ester	243	200 mg/kg	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Neotame	961	33 mg/kg	161
Nisin	234	12.5 mg/kg	28
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	161
Sorbates	200 - 203	3000 mg/kg	3
Sucralose (Trichlorogalactosucrose)	955	500 mg/kg	161
*Sunset yellow FCF	110	300 mg/kg	

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Food Category No.	Whey protein cheese.		
01.6.6			
Additive	INS	Max Level	Notes
Acetic acid, glacial	260	GMP	
Calcium propionate	282	3000 mg/kg	70
Citric acid	330	GMP	
Glucono delta-lactone	575	GMP	
Lactic acid, L-, D- and DL	270	GMP	
Malic acid, DL-	296	GMP	
Natamycin (Pimaricin)	235	40 mg/kg	3 & 80
Nisin	234	12.5 mg/kg	28
Propionic acid	280	3000 mg/kg	70
Sodium propionate	281	3000 mg/kg	
Sorbates	200 - 203	3000 mg/kg	

Food Category No.	Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt).		
01.7			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
Alitame	956	100 mg/kg	161
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate	304	500 mg/kg	2
Ascorbyl stearate	305		
Aspartame	951	1000 mg/kg	161&191

Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Benzoates	210 - 213	300 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	2000 mg/kg	
Caramel iv - sulfite ammonia	150d	2000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes.	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF	143	100 mg/kg	2
Grape skin extract	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine)	132	150 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	170
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	161
Steviol glycosides	960	mg/kg	
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	161

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Food Category No.	Liquid whey and whey products, excluding whey cheeses		
01.8.1			
Additive	INS	Max Level	Notes
Benzoyl peroxide	928	100 mg/kg	74

Food Category No.	Dried whey and whey products, excluding whey cheeses.		
01.8.2			
Additive	INS	Max Level	Notes
Aluminium silicate	559	100 mg/kg	147
Benzoyl peroxide	928	100 mg/kg	147
Calcium aluminium silicate	556	10000 mg/kg	
Calcium carbonate	170(i)	10000 mg/kg	
Calcium chloride	509	GMP	
Calcium hydroxide	526	GMP	
Calcium silicate	552	10000 mg/kg	
Hydroxypropyl distarch phosphate	1442	10000 mg/kg	
Magnesium carbonate	504(i)	10000 mg/kg	
Magnesium oxide	530	10000 mg/kg	
Magnesium silicate, synthetic	553(i)	10000 mg/kg	
Microcrystalline cellulose (Cellulose gel)	460(i)	10000 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	4400 mg/kg	33
Potassium carbonate	501(i)	GMP	
Potassium chloride	508	GMP	
Potassium hydrogen carbonate	501 (ii)	GMP	
Potassium hydroxide	525	GMP	
Powdered cellulose	460(ii)	10000 mg/kg	
Silicon dioxide, amorphous	551	10000 mg/kg	
Sodium aluminosilicate	554	10000 mg/kg	
Sodium carbonate	500(i)	GMP	
Sodium dihydrogen citrate	331(i)	GMP	
Sodium hydrogen carbonate	500(ii)	GMP	
Sodium hydroxide	524	GMP	
Sodium sesquicarbonate	500(iii)	GMP	
Talc	553(iii)	GMP	
Tripotassium citrate	332(II)	GMP	
Trisodium citrate	331(iii)	GMP	

Food Category No.	Butter oil, anhydrous milkfat, ghee.		
02.1.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	175 mg/kg	15, 133 & 171
Butylated hydroxytoluene (BHT)	321	75 mg/kg	15, 133 & 171
Citric acid	330	GMP	171
Propyl gallate	310	100 mg/kg	15, 133 & 171
Sodium dihydrogen citrate	331(i)	GMP	171
D-alpha-Tocopherol	307a	500 mg/kg	171
Tocopherol concentrate, mixed	307b		
Dl-alpha-Tocopherol	307c		
Trisodium citrate	331(iii)	GMP	171

Food Category No.	Vegetable oils and fats.		
02.1.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Diacetyltartaric and fatty acid esters	472e	10000 mg/kg	
Guaiaac resin	314	1000 mg/kg	
Isopropyl citrates	384	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	10000 mg/kg	
Stearyl citrate	484	GMP	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Fish oil, and other animal fats.		
02.1.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130

Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	25 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF	143	GMP	
Guaiac resin	314	1000 mg/kg	
Indigotine (Indigo carmine)	132	300 mg/kg	161
Isopropyl citrates	384	200 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	10000 mg/kg	
Stearyl citrate	484	GMP	
*Sunset yellow FCF	110	300 mg/kg	161
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Butter.		
02.2.1			
Additive	INS	Max Level	Notes
Annatto extracts, bixin-based			
Calcium hydroxide	526	GMP	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Annatto extracts, bixin-based			
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	25 mg/kg	146
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii);	880 mg/kg	33 & 34

	452(i)-(v); 542		
Sodium carbonate	500 (i)	GMP	
Sodium hydrogen carbonate	500(ii)	GMP	
Sodium hydroxide	524	GMP	

Food Category No.	Fat spreads, dairy fat spreads and blended spreads.		
02.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	500 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	500 mg/kg	214
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	35 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	100 mg/kg	21
Isopropyl citrates	384	100 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	214 & 215
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	152
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130

Propylene glycol esters of fatty acids	477	20000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	2000 mg/kg	
Sodium stearoyl lactylate	481(i)	10000 mg/kg	
Calcium stearoyl lactylate	482(i)		
Sucroglycerides	474	10000 mg/kg	102
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids.	479	5000 mg/kg	
Thiodipropionic acid Dilauryl thiodipropionate	388 389	200 mg/kg	46
D-alpha-Tocopherol	307a	500 mg/kg	
Tocopherol concentrate, mixed	307b		
Dl-alpha-Tocopherol	307c		

Food Category No.	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions.		
02.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Ascorbyl palmitate	304	500 mg/kg	
Ascorbyl stearate	305		
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Indigotine (Indigo carmine)	132	161	300 mg/kg
Neotame	961	10 mg/kg	161
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii);	2200 mg/kg	33

	342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polysorbates	432 - 436	5000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	30000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Sucroglycerides	474	10000 mg/kg	102
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

Food Category No.	Fat-based desserts excluding dairy-based dessert products of food category 01.7		
02.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate	304	80 mg/kg	
Ascorbyl stearate	305		
Aspartame	951	1000 mg/kg	161&191
Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	150 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium salts	141(i) 141(ii)	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Fast green FCF	143	100 mg/kg	

Grape skin extract	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine)	132	150 mg/kg	
Iron oxide, black.	172(i)	350 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	102
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	161
Sorbates	200 - 203	1000 mg/kg	
Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

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Food Category No.	Edible ices, including sherbet and sorbet.		
03.0			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	800 mg/kg	161 & 188
Alitame	956	100 mg/kg	161
*Allura red AC	129	150 mg/kg	
Ascorbyl palmitate Ascorbyl stearate	304 305	200 mg/kg	10 & 15
Aspartame	951	1000 mg/kg	161&191
Brilliant blue FCF	133	150 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 195
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 195
Caramel iii - ammonia caramel	150c	1000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	1000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	

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glycol			
Polyvinylpyrrolidone	1201	GMP	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	4 & 16
Shellac, bleached	904	GMP	
Sucroglycerides	474	GMP	
Sulfites	220-225, 227, 228, 539	30 mg/kg	44 & 204

Food Category No.	Processed fruit.		
04.1.2			
Additive	INS	Max Level	Notes
Carnauba wax	903	400 mg/kg	

Food Category No.	Frozen fruit		
04.1.2.1			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Aspartame	951	2000 mg/kg	161&191
Neotame	961	100 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sulfites	220-225, 227, 228, 539	500 mg/kg	44 & 155

Food Category No.	Dried fruit.		
04.1.2.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Ascorbyl palmitate	304	80 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	2000 mg/kg	161&191
Benzoates	210 - 213	800 mg/kg	13
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	265 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Ethyl para-hydroxybenzoate	214	800 mg/kg	27
Methyl para-hydroxybenzoate	218		
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	100 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	1500 mg/kg	161

Sulfites	220-225, 227, 228, 539	1000 mg/kg	44, 135 & 218
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Food Category No.	Fruit in vinegar, oil, or brine.		
04.1.2.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	200 mg/kg	161 & 188
Aspartame	951	300 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/k	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	1000 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract	163(ii)	1500 mg/kg	161
Neotame	961	100 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144
Sorbates	200 - 203	1000 mg/kg	
Steviol glycosides	960	100 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	180 mg/kg	144
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

Food Category No.	Canned or bottled (pasteurized) fruit		
04.1.2.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
Aspartame	951	1000 mg/kg	144&191

Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Brilliant blue FCF	133	200 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Fast green FCF	143	200 mg/kg	
Grape skin extract	163(ii)	1500 mg/kg	181
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	300 mg/kg	
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Stannous chloride	512	20 mg/kg	43
Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161

Food Category No.	Jams, jellies, marmelades		
04.1.2.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Alitame	956	100 mg/kg	161
*Allura red AC	129	100 mg/kg	161
Aspartame	951	1000 mg/kg	161&191
Aspartame-acesulfame salt	962	1000 mg/kg	119 & 161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia	150d	1500 mg/kg	

caramel			
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	200 mg/kg	161
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Calcium disodium ethylenediaminetetraacetate	385	130 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	400 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161
Iron oxide, black.	172(i)	200 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	70 mg/kg	161
Polydimethylsiloxane	900a	30 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	200 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Steviol glycosides	960	360 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	161

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات.)

Food Category No.	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5.		
04.1.2.6			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	500 mg/kg	

Caramel iv - sulfite ammonia caramel	150d	500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	150 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	100 mg/kg	21
Fast green FCF	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	500 mg/kg	
Neotame	961	70 mg/kg	161
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1100 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Sorbates	200 - 203	1000 mg/kg	
Steviol glycosides	960	330 mg/kg	26

Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
*Sunset yellow FCF	110	300 mg/kg	161

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Candied fruit.		
04.1.2.7			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	200 mg/kg	6
Aspartame	951	2000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	250 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	1000 mg/kg	
Fast green FCF	143	100 mg/kg	161
Grape skin extract	163(ii)	1000 mg/kg	
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	200 mg/kg	161
Iron oxide, black.	172(i)	250 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	65 mg/kg	161
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Steviol glycosides	960	40 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	161
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fruit preparations, including pulp, purees, fruit toppings and coconut milk.		
04.1.2.8			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161 & 182
Aspartame	951	1000 mg/kg	161&191
Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161 & 182
Caramel iii - ammonia caramel	150c	7500 mg/kg	187
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	182
Carmines	120	500 mg/kg	182
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	182
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	161 & 182
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62 & 182
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Fast green FCF	143	100 mg/kg	161 & 182
Grape skin extract	163(ii)	500 mg/kg	179, 181 & 182
Ethyl para-hydroxybenzoate	214	800 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	150 mg/kg	161 & 182
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	1000 mg/kg	154
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	182
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sulfites	220-225, 227,	500 mg/kg	44

	228, 539		
*Sunset yellow FCF	110	300 mg/kg	161 & 182

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fruit-based desserts, including fruit flavoured water-based Desserts.		
04.1.2.9			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate Ascorbyl stearate	304 305	500 mg/kg	2 & 10
Aspartame	951	1000 mg/kg	161&191
Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	200 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	150 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	150 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Fast green FCF	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	150 mg/kg	161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	200 mg/kg	
Neotame	961	100 mg/kg	161
Polydimethylsiloxane	900a	110 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i),	100 mg/kg	161

	954(ii), 954(iii), 954(iv)		
Steviol glycosides	960	350 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	50 mg/kg	161

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fermented fruit products.		
04.1.2.10			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Beta-Carotenes, vegetable	160a(ii)	200 mg/kg	200 mg/kg
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	500 mg/kg
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	250 mg/kg	21
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	800 mg/kg	27
Neotame	961	65 mg/kg	161
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii);	2200 mg/kg	33

	343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	161
Sorbates	200 - 203	1000 mg/kg	
Steviol glycosides	960	115 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	161
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

Food Category No.	Fruit fillings for pastries.		
04.1.2.11			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161
Aspartame	951	1000 mg/kg	161 & 191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	250 mg/kg	
Caramel iii - ammonia caramel	150c	7500 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	7500 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	

Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	650 mg/kg	21
Fast green FCF.	143	100 mg/kg	161
Grape skin extract	163(ii)	500 mg/kg	161 & 181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	800 mg/kg	27
Indigotine (Indigo carmine)	132	150 mg/kg	161
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 203	1000 mg/kg	
Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	161

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cooked fruit.		
04.1.2.12			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62
Neotame	961	65 mg/kg	161

Sorbates	200 - 203	1200 mg/kg	
Steviol glycosides	960	40 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	161

Food Category No.	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.1.2			
Additive	INS	Max Level	Notes
Beeswax	901	GMP	79
Candelilla wax	902	GMP	79
Carmines	120	500 mg/kg	4 & 16
Carnauba wax	903	400 mg/kg	79
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	4, 16 & 161
Glycerol ester of wood rosin	445	110 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Microcrystalline wax	905c(i)	50 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1760 mg/kg	16 & 33
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	4 & 16
Shellac, bleached	904	GMP	79
*Sunset yellow FCF	110	300 mg/kg	4 & 16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.1.3			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 76 & 136

Food Category No.	Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel	150d	50000 mg/k	92 & 161

Food Category No.	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds		
04.2.2.1			
Additive	INS	Max Level	Notes
Aspartame	951	1000 mg/kg	161&191
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21 & 110
Disodium ethylenediaminetetraacetate	386		
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	15
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	161
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 76, 136 & 137

Food Category No.	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds.		
04.2.2.2			

Food Category No.	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweedsin vinegar, oil, brine, or soybean sauce.		
04.2.2.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	200 mg/kg	144 & 188

*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	35 mg/kg	6
Aspartame	951	300 mg/kg	144&191
Aspartame-acesulfame salt	962	200 mg/kg	113 & 161
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	500 mg/kg	161
Caramel iii - ammonia caramel	150c	500 mg/kg	
Carmines	120	500 mg/kg	161 & 178
Beta-Carotenes, vegetable	160a(ii)	1320 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	161
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetateal	385 386	250 mg/kg	21
Fast green FCF.	143	300 mg/kg	
Ferrous gluconate	579	150 mg/kg	23 & 48
Ferrous lactate	585	150 mg/kg	23 & 48
Grape skin extract	163(ii)	100 mg/kg	179 & 181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1000 mg/kg	27
Indigotine (Indigo carmine)	132	150 mg/kg	161
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	10 mg/kg	144
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144

Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds.		
04.2.2.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	200 mg/kg	161
Aspartame	951	1000 mg/kg	161&191
Brilliant blue FCF	133	200 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	161
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	365 mg/kg	21
Fast green FCF.	143	200 mg/kg	
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	10 mg/kg
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144 & 161
Stannous chloride	512	25 mg/kg	43
Steviol glycosides	960	70 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	161
Sulfites	220-225, 227, 228, 539	50 mg/kg	44

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter).		
04.2.2.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	188
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	161
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract	163(ii)	100 mg/kg	179 & 181
Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	161
Steviol glycosides	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161 & 169

Sulfites	220-225, 227, 228, 539	500 mg/kg	44 & 138
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Food Category No.	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5		
04.2.2.6			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	200 mg/kg	92 & 161
Aluminium ammonium sulfate	523	200 mg/kg	6
Aspartame	951	1000 mg/kg	161&191
Aspartame-acesulfame salt	962	350 mg/kg	113 & 161
Benzoates	210 - 213	3000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	92 & 161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Carmines	120	200 mg/kg	92
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	92
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	92 & 161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	62 & 92
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	80 mg/kg	21
Grape skin extract	163(ii)	100 mg/kg	92 & 181

Ethyl para-hydroxybenzoate	214	1000 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine)	132	200 mg/kg	92 & 161
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	50 mg/kg	50 mg/kg
Polysorbates	432 - 436	3000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	92
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Steviol glycosides	960	165 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
Sulfites	220-225, 227, 228, 539	300 mg/kg	44 & 205
*Sunset yellow FCF	110	50 mg/kg	92

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3.		
04.2.2.7			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	188
Aspartame	951	2500 mg/kg	161&191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	92 & 161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	

Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	62
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	2500 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	250 mg/kg	21
Disodium ethylenediaminetetraacetateal	386		
Fast green FCF.	143	100 mg/kg	161
Grape skin extract	163(ii)	100 mg/kg	161 & 181
Indigotine (Indigo carmine)	132	300 mg/kg	161
Neotame	961	33 mg/kg	161
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Steviol glycosides	960	200 mg/kg	26

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Food Category No.	Cocoa products and chocolate products
05.1	including imitations and chocolate substitutes.

Additive	INS	Max Level	Notes
Propyl gallate	310	200 mg/kg	15 & 130

Food Category No.	Cocoa mixes (powders) and cocoa mass/cake.		
05.1.1			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	97 & 188
Ammonium salts of phosphatidic acid	442	10000 mg/kg	97
Aspartame	951	3000 mg/kg	97&191
Propylene glycol esters of fatty acids	477	5000 mg/kg	97
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	97 & 161
Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	97

Food Category No.	Cocoa mixes (syrops).		
05.1.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	97, 161 & 188
Alitame	956	300 mg/kg	161
Aspartame	951	1000 mg/kg	161&191
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	300 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Neotame	961	33 mg/kg	97 & 161
Polysorbates	432 - 436	500 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	80 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	97 & 161

Food Category No.	Cocoa-based spreads, including fillings.		
05.1.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	161

Aspartame	951	3000 mg/kg	161&191
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	161
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	GMP	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	161
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	50 mg/kg	21
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	1000 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161 & 169

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Food Category No.	Cocoa and chocolate products.		
05.1.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	183
Ammonium salts of phosphatidic acid	442	10000 mg/kg	
Aspartame	951	3000 mg/kg	161&191
Beeswax	901	GMP	3
Brilliant blue FCF	133	100 mg/kg	183
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130 & 141
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 130 & 141
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	183
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	183

Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(iii) 160e 160f		
Castor oil	1503	350 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	700 mg/kg	183
Indigotine (Indigo carmine)	132	450 mg/kg	183
Neotame	961	80 mg/kg	161
Polysorbates	432 - 436	5000 mg/kg	101
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Shellac, bleached	904	GMP	3
Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	161
*Sunset yellow FCF	110	400 mg/kg	183
Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130 & 141

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Food Category No.	Lmitation chocolate, chocolate substitute product.		
05.1.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	
Ammonium salts of phosphatidic acid	442	10000 mg/kg	
Aspartame	951	3000 mg/kg	161&191
Aspartame-acesulfame salt	962	500 mg/kg	113 & 161
Beeswax	901	GMP	3
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 197
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	300 mg/kg	
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta	160a(i) 160a(iii) 160e 160f	100 mg/kg	

apo-8' -			
Chlorophylls, copper complexes	141(i)	700	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract	163(ii)	200 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Neotame	961	100 mg/kg	161
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Shellac, bleached	904	GMP	3
Sorbates	200-203	1500 mg/kg	
Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	161
*Sunset yellow FCF	110	300 mg/kg	

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Food Category No.	Confectionery including hard and soft candy, nougats, etc.other than food categories 05.1, 05.3 and 05.4		
05.2			
Additive	INS	Max Level	Notes
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	
Beeswax	901	GMP	3
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130

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Acesulfame potassium	950	500 mg/kg	156, 161 & 188
Aspartame	951	3000 mg/kg	161&148
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	700 mg/kg	

Food Category No.	Soft candy		
05.2.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	157, 161 & 188
Aspartame	951	3000 mg/kg	161&148
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	

Food Category No.	Nougats and marzipans.		
05.2.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Aspartame	951	3000 mg/kg	161&191
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	

Food Category No.	Chewing gum		
05.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	5000 mg/kg	161 & 188
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	
Aspartame	951	10000 mg/kg	161&191
Beeswax	901	GMP	GMP
Benzoates	210 – 213	1500 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	400 mg/kg	130
Butylated hydroxytoluene (BHT)	321	400 mg/kg	130
Candelilla wax	902	GMP	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	500 mg/kg	178

Carnauba wax	903	1200 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Castor oil	1503	2100 mg/kg	
Chlorophylls, copper complexes	141(i)	700 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Cyclodextrin, beta-	459	20000 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	50000 mg/kg	
Fast green FCF.	143	300 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	181
Guaiac resin	314	1500 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1500 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Iron oxide, black.	172(i)	10000 mg/kg	161
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	225 mg/kg	
Microcrystalline wax	905c(i)	20000 mg/kg	3
Neotame	961	1000 mg/kg	161
Polydimethylsiloxane	900a	100 mg/kg	
Polyethylene glycol	1521	20000 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Polyvinylpyrrolidone	1201	10000 mg/kg	
Propyl gallate	310	1000 mg/kg	130
Propylene glycol esters of fatty acids	477	20000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	2500 mg/kg	161
Shellac, bleached	904	GMP	3
Sorbates	200 - 203	1500 mg/kg	
Stearyl citrate	484	15000 mg/kg	
Steviol glycosides	960	3500 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	5000 mg/kg	161
Sucroglycerides	474	10000 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	130
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Food Category No.	Decorations (e.g., for fine bakery wares), toppings (nonfruit) and sweet sauces.		
05.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	161 & 188
Alitame	956	300 mg/kg	161
*Allura red AC	129	300 mg/kg	
Aspartame	951	1000 mg/kg	161&191
Beeswax	901	GMP	
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	500 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Candelilla wax	902	GMP	
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	GMP	
Carmines	120	500 mg/kg	
Carnauba wax	903	4000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF.	143	100 mg/kg	
Grape skin extract	163(ii)	500 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine)	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	100 mg/kg	
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	40000 mg/kg	

Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Shellac, bleached	904	GMP	
Sucralose (Trichlorogalactosucrose)	955	1000 mg/kg	161
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

(. هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات *

Food Category No.	Whole, broken, or flaked grain, including rice.		
06.1			
Additive	INS	Max Level	Notes
Propyl gallate	310	100 mg/kg	15

Food Category No.	Flours and starches (including soybean powder).		
06.2			
Additive	INS	Max Level	Notes
Alpha-Amylase from <i>Aspergillus oryzae</i> var	1100	GMP	
Diacetyltartaric and fatty acid esters of glycerol	472e	3000 mg/kg	186

Food Category No.	Flours		
06.2.1.			
Additive	INS	Max Level	Notes
Azodicarbonamide	927a	45 mg/kg	
Benzoyl peroxide	928	75 mg/kg	
Chlorine dioxide	926	30 mg/kg	87
Sulfites	220-225, 227, 228, 539	200 mg/kg	44

Food Category No..	Starches		
06.2.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44

Food Category No.	Breakfast cereals, including rolled oats.		
06.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1200 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate.	304	200 mg/kg	10
Ascorbyl stearate.	305		
Aspartame	951	1000 mg/kg	161&191
Brilliant blue FCF	133	200 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 196
Caramel iii - ammonia caramel	150c	50000 mg/kg	189
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	400 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	200 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Grape skin extract.	163(ii)	200 mg/kg	
Iron oxide, black.	172(i)	75 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	160 mg/kg	161
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Propyl gallate	310	200 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	161
Steviol glycosides	960	350 mg/kg	26

Sucralose (Trichlorogalactosucrose)	955	1000 mg/kg	161
*Sunset yellow FCF	110	300 mg/kg	161

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Food Category No.	Dried pastas and noodles and like products.		
06.4.2			
Additive	INS	Max Level	Notes
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	211
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	211
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	

Food Category No.	Pre-cooked pastas and noodles and like products.		
06.4.3			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	20 mg/kg	10
Ascorbyl stearate.	305		
Benzoates	210 – 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	50000 mg/kg	153 & 173
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	153
Carmines	120	100 mg/kg	153 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	153
Beta-Carotenes, synthetic .	160a(i)	1200 mg/kg	153
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	153
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol	472e	10000 mg/kg	
Fast green FCF.	143	290 mg/kg	194
Polydimethylsiloxane	900a	50 mg/kg	153
Polysorbates	432 - 436	5000 mg/kg	153
Propyl gallate	310	100 mg/kg	15 & 130
Propylene glycol esters of fatty acids	477	5000 mg/kg	2 & 153
Riboflavins	101(i) , 101(ii),	300 mg/kg	153

	101(iii)		
Sulfites	220-225, 227, 228, 539	20 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cereal and starch based desserts (e.g., rice pudding, tapioca pudding).		
06.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate. Ascorbyl stearate.	304 305	500 mg/kg	2 & 10
Aspartame	951	1000 mg/kg	161&191
Benzoates	210 – 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	150 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	75 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	315 mg/kg	21
Fast green FCF.	143	100 mg/kg	161
Grape skin extract.	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine).	132	150 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	75 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	33 mg/kg	161

Nisin	234	3 mg/kg	28
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	161
Steviol glycosides	960	165 mg/kg	26
Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

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Food Category No.	Batters (e.g., for breadings or batters for fish or poultry).		
06.6			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	2500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol	472e	5000 mg/kg	
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	2
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 2003	2000 mg/kg	

Food Category No.	Pre-cooked or processed rice products, including rice cakes (Oriental type only).		
06.7			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia	150d	2500 mg/kg	

caramel			
Sucralose (Trichlorogalactosucrose)	955	200 mg/kg	72

Food Category No.	Soybean-based beverages.		
06.8.1			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	1500 mg/kg	
Carmines	120	100 mg/kg	178
Riboflavins	101(i) , 101(ii), 101(iii)	50 mg/kg	
Steviol glycosides	960	200 mg/kg	26

Food Category No.	Other soybean protein products.		
06.8.8			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	

Food Category No.	Bakery wares.		
07.0			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	1000 mg/kg	10 & 15
Ascorbyl stearate.	305		
Benzoates	210 - 213	1000 mg/kg	13
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carnauba wax	903	GMP	3
Fast green FCF.	143	100 mg/kg	161
Propylene glycol esters of fatty acids	477	15000 mg/kg	11 & 72

Food Category No.	Bread and ordinary bakery wares.		
07.1			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	161 & 188
Aspartame	951	4000 mg/kg	161 & 191
Brilliant blue FCF	133	100 mg/kg	161
Diacetyltartaric and fatty acid esters of glycerol	472e	6000 mg/kg	
Neotame	961	70 mg/kg	161
Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	161

Food Category No.	Breads and rolls		
07.1.1.			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	3000 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

Food Category No.	Crackers, excluding sweet crackers.		
07.1.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	161
Carmines	120	200 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	1000 mg/kg	
Grape skin extract.	163(ii)	200 mg/kg	181
Polysorbates	432 - 436	5000 mg/kg	11
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Other ordinary bakery products (e.g., bagels, pita, English muffins).		
07.1.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	161
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	161
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Polysorbates	432 - 436	3000 mg/kg	11
Propyl gallate	310	100 mg/kg	15 & 130
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	150&130

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Bread-type products, including bread stuffing and bread crumbs.		
07.1.4			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Carmines	120	500 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	200 mg/kg	116
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	6.4 mg/kg	62 & 161
Grape skin extract.	163(ii)	200 mg/kg	181
Polysorbates	432 - 436	3000 mg/kg	11
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 195

Food Category No.	Steamed breads and buns.		
07.1.5			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	216
Polysorbates	432 - 436	3000 mg/kg	11

Food Category No.	Mixes for bread and ordinary bakery wares.		
07.1.6			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	50000 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	11

Food Category No.	Fine bakery wares (sweet, salty, savoury) and mixes.		
07.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	165 & 188
*Allura red AC	129	300 mg/kg	161

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

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Additive	INS	Max Level	Notes
Propyl gallate	310	200 mg/kg	15 & 196

Food Category No.	Meat and meat products, including poultry and game.		
08.0			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	100 mg/kg	4 & 16
Caramel iii - ammonia caramel	150c	GMP	3, 4 & 16
Caramel iv - sulfite ammonia caramel	150d	GMP	3, 4 & 16

Food Category No.	Fresh meat, poultry, and game.		
08.1			
Additive	INS	Max Level	Notes
Fast green FCF	143	100 mg/kg	3, 4 & 16
*Sunset yellow FCF	110	300 mg/kg	4 & 16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fresh meat, poultry, and game, whole pieces or cuts.		
08.1.1			
Additive	INS	Max Level	Notes
Carmines	120	500 mg/kg	4 & 16

Food Category No.	Fresh meat, poultry, and game, comminuted.		
08.1.2			
Additive	INS	Max Level	Notes
Carmines	120	100 mg/kg	4, 16 & 117
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	4 & 16
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	4 & 16
Grape skin extract.	163(ii)	1000 mg/kg	4, 16 & 94
Isopropyl citrates	384	200 mg/kg	

Food Category No.	Processed meat, poultry, and game products in whole pieces or cuts		
08.2.			
Additive	INS	Max Level	Notes
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130 & 167
Carmines	120	500 mg/kg	16

Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	16
Fast green FCF	143	100 mg/kg	3 & 4
Grape skin extract.	163(ii)		
Polysorbates	432 - 436	5000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15, 130 & 167

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts.		
08.2.1.2			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	3 & 13
Isopropyl citrates	384	200 mg/kg	
Natamycin (Pimaricin)	235	6 mg/kg	

Food Category No.	Heat-treated processed meat, poultry, and game products in whole pieces or cuts.		
08.2.2			
Additive	INS	Max Level	Notes
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Sucroglycerides	474	5000 mg/kg	15

Food Category No.	Frozen processed meat, poultry, and game products in whole pieces or cuts.		
08.2.3			
Additive	INS	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33

Food Category No.	Processed comminuted meat, poultry, and game products.		
08.3			
Additive	INS	Max Level	Notes
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130 & 162
Grape skin extract.	163(ii)	5000 mg/kg	16
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polysorbates	432 - 436	5000 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
Tertiary butylhydroquinone (TBHQ)	319	100mg/kg	15, 130 & 162

Food Category No.	Non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1			
Additive	INS	Max Level	Notes
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	118

Food Category No.	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products		
08.3.1.1			
Additive	INS	Max Level	Notes
Carmines	120	200 mg/kg	118
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	16
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبرة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1.2			
Additive	INS	Max Level	Notes

Benzoates	210 - 213	1000 mg/kg	3 & 13
Carmines	120	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	20 mg/kg	16
Isopropyl citrates	384	200 mg/kg	
Natamycin (Pimaricin)	235	20 mg/kg	3 & 81
*Sunset yellow FCF	110	135 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fermented non-heat treated processed comminuted meat, poultry, and game products.		
08.3.1.3			
Additive	INS	Max Level	Notes
Carmines	120	100 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	20 mg/kg	16
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Heat-treated processed comminuted meat, poultry, and game products.		
08.3.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	25 mg/kg	161
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'-. Carotenoic acid, ethyl ester, beta apo-8'-.	160a(i) 160a(iii) 160e 160f	20 mg/kg	16
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	35 mg/kg	21
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161

Steviol glycosides.	960	100 mg/kg	26 & 202
Sucroglycerides	474	5000 mg/kg	15
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Frozen processed comminuted meat, poultry, and game products.		
08.3.3			
Additive	INS	Max Level	Notes
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Edible casings (e.g., sausage casings).		
08.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	16
Ascorbyl palmitate.	304	5000 mg/kg	10
Ascorbyl stearate.	305		
Canthaxanthin	161g	30 ppm	
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	5000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Fast green FCF	143	100 mg/kg	3 & 4
Grape skin extract.	163(ii)	5000 mg/kg	
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	36 mg/kg	27
Iron oxide, black.	172(i)	1000 mg/kg	72
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v);	1100 mg/kg	33

	542		
Polysorbates	432 - 436	1500 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fresh fish and fish products, including mollusks, crustaceans, and echinoderms		
09.1			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	30000 mg/kg	4 & 16

Food Category No.	Fresh fish		
09.1.1.			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	300 mg/kg	4, 16 & 50
Carmines	120	300 mg/kg	4, 16 & 50
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	4, 16 & 50
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	300 mg/kg	4
Indigotine (Indigo carmine).	132	300 mg/kg	4, 16 & 50
*Sunset yellow FCF	110	300 mg/kg	4, 16 & 50

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fresh mollusks, crustaceans, and echinoderms.		
09.1.2			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	4 & 16
Carmines	120	500 mg/kg	4 & 16
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	4 & 16
Sulfites	220-225, 227, 228, 539	100 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	4 & 16

Food Category No.	Processed fish and fish products, including
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09.2	mollusks, crustaceans, and echinoderms.		
Additive	INS	Max Level	Notes
Acesulfame potassium	950	200 mg/kg	144 & 188
Aspartame	951	300 mg/kg	144 & 191
Caramel iii - ammonia caramel	150c	30000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95

Food Category No.	Frozen fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	95
Ascorbyl palmitate.	304	1000 mg/kg	10
Ascorbyl stearate.	305		
Brilliant blue FCF	133	500 mg/kg	95
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carmines	120	100 mg/kg	95 & 178
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Indigotine (Indigo carmine).	132	300 mg/kg	95
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	95
Sulfites	220-225, 227, 228, 539	100 mg/kg	44& 139
*Sunset yellow FCF	110	300 mg/kg	95

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No .	Frozen battered fish, fish fillets, and fish products, including mollusks, crustaceans, and echinoderms		
09.2.2			
Additive	INS	Max Level	Notes
Ascorbyl palmitate.	304	1000 mg/kg	10
Ascorbyl stearate.	305		
Brilliant blue FCF	133	500 mg/kg	16

Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Carmines	120	500 mg/kg	16, 95 & 178
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16
Thiodipropionic acid	388	200mg/kg	15&46
Dilauryl thiodipropionate	389		

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Frozen minced and creamed fish products, including mollusks, crustaceans, and echinoderms.		
09.2.3			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes	141(i)	40 mg/kg	95
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Grape skin extract.	163(ii)	GMP	16 & 95
*Sunset yellow FCF	110	300 mg/kg	16 & 95
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cooked and/or fried fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.4			
Additive	INS	Max Level	Notes
Aluminium ammonium sulfate	523	200 mg/kg	6

Food Category No.	Cooked fish and fish products.		
09.2.4.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	95
Brilliant blue FCF	133	100 mg/kg	95

Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	95
Chlorophylls, copper complexes	141(i)	30 mg/kg	62 & 95
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Calcium disodium ethylenediaminetetraacetate	385	50 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF.	143	100 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	95
Indigotine (Indigo carmine).	132	300 mg/kg	95
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	95
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	500 mg/kg	161
Sorbates	200 - 2003		
*Sunset yellow FCF	110		

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Cooked mollusks, crustaceans, and echinoderms.		
09.2.4.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	250 mg/kg	
Benzoates	210 - 213	2000 mg/kg	13 & 82
Brilliant blue FCF	133	100 mg/kg	
Carmines	120	250 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Grape skin extract.	163(ii)	1000 mg/kg	
Indigotine (Indigo carmine).	132	250 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sorbates	200 - 2003	2000 mg/kg	42
Sulfites	220-225, 227, 228, 539	150 mg/kg	44
*Sunset yellow FCF	110	250 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fried fish and fish products, including mollusks, crustaceans, and echinoderms.
09.2.4.3	

Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16, 95 & 178
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	95
Grape skin extract.	163(ii)	1000 mg/kg	16 & 95
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Smoked, dried, fermented, and/or salted fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.2.5			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	22
Benzoates	210 - 213	200 mg/kg	13 & 121
Brilliant blue FCF	133	100 mg/kg	22
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 196
Carmines	120	300 mg/kg	22
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	200 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	1000 mg/kg	22
Indigotine (Indigo carmine).	132	300 mg/kg	22 & 161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	250 mg/kg	22
Propyl gallate	310	100 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	22
Sulfites	220-225, 227, 228, 539	30 mg/kg	44
*Sunset yellow FCF	110	100 mg/kg	22

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Semi-preserved fish and fish products, include mollusks, crustaceans, and echinoderms
09.3	

Additive	INS	Max Level	Notes
Acesulfame potassium	950	200 mg/kg	144 & 188
Aspartame	951	300 mg/kg	144 & 191
Aspartame-acesulfame salt	962	200 mg/kg	113
Benzoates	210 - 213	2000 mg/kg	13 & 120
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Caramel iii - ammonia caramel	150c	30000 mg/kg	95
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1000 mg/kg	27
Neotame	961	10 mg/kg	161
Sucralose (Trichlorogalactosucrose).	955	120 mg/kg	144

Food Category No.	Fish and fish products, including mollusks, crustaceans, and echinoderms, marinated and/or in jelly		
09.3.1			
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	16
Grape skin extract.	163(ii)	500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144
Steviol glycosides.	960	100 mg/kg	26 & 144
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fish and fish products, including mollusks, crustaceans, and echinoderms, pickled and/or
09.3.2	

	in brine.		
Additive	INS	Max Level	Notes
Brilliant blue FCF	133	500 mg/kg	16
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	40 mg/kg	16
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	250 mg/kg	21
Grape skin extract.	163(ii)	1500 mg/kg	16
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	16
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144
Steviol glycosides.	960	165 mg/kg	26
*Sunset yellow FCF	110	300 mg/kg	16

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Salmon substitutes, caviar, and other fish roe products		
09.3.3			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Brilliant blue FCF	133	500 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	200 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	1500 mg/kg	
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	100 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Steviol glycosides.	960	100 mg/kg	26
*Sunset yellow FCF	110	300 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Semi-preserved fish and fish products, including mollusks, crustaceans, and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3.		
09.3.4			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	16
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	75 mg/kg	95
Grape skin extract.	163(ii)	1500 mg/kg	16
Indigotine (Indigo carmine).	132	300 mg/kg	161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	50 mg/kg	95
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33 & 193
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	144
*Sunset yellow FCF	110	300 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fully preserved, including canned or fermented fish and fish products, including mollusks, crustaceans, and echinoderms.		
09.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	200 mg/kg	144 & 188
Aspartame	951	300 mg/kg	144 & 191

Aspartame-acesulfame salt	962	200 mg/kg	113
Brilliant blue FCF	133	500 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 180
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 180
Caramel iii - ammonia caramel	150c	500 mg/kg	50
Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	95
Carmines	120	500 mg/kg	16
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	95
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	500 mg/kg	95
Calcium disodium ethylenediaminetetraacetate Disodium ethylenediaminetetraacetate	385 386	340 mg/kg	21
Fast green FCF	143	100 mg/kg	95
Grape skin extract.	163(ii)	1500 mg/kg	16
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	50 mg/kg	95
Neotame	961	10 mg/kg	161
Riboflavins	101(i) , 101(ii), 101(iii)	500 mg/kg	95
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	144
Steviol glycosides.	960	100 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	120 mg/kg	144
Sulfites	220-225, 227, 228, 539	150 mg/kg	44& 140
*Sunset yellow FCF	110	300 mg/kg	95

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Fresh eggs.		
10.1			
Additive	INS	Max Level	Notes

*Allura red AC	129	100 mg/kg	4
Brilliant blue FCF	133	GMP	
Caramel iii - ammonia caramel	150c	20000 mg/kg	4
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	4
Carmines	120	GMP	4
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	4
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	1000 mg/kg	4
Fast green FCF	143	GMP	4
Grape skin extract.	163(ii)	1500 mg/kg	4
Indigotine (Indigo carmine).	132	300 mg/kg	4 & 161
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	GMP	4
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	4
*Sunset yellow FCF	110	GMP	4

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Egg products.		
10.2.			
Additive	INS	Max Level	Notes
Aluminium ammonium sulfate	523	30 mg/kg	6
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	161
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	

Food Category No.	Liquid egg products.		
10.2.1			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	5000 mg/kg	13
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii);	4400 mg/kg	33 & 67

	451(i),(ii); 452(i)-(v); 542		
Sorbates	200 - 203	5000 mg/kg	
Triethyl citrate	1505	2500 mg/kg	47

Food Category No.	Frozen egg products.		
10.2.2			
Additive	INS	Max Level	Notes
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1290 mg/kg	33
Sorbates	200 - 203	1000 mg/kg	

Food Category No.	Dried and/or heat coagulated egg products.		
10.2.3			
Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	200 mg/kg	21 & 47
Disodium ethylenediaminetetraacetate	386		
Sorbates	200 - 203	1000 mg/kg	
Triethyl citrate	1505	2500 mg/kg	47

Food Category No.	Preserved eggs, including alkaline, salted, and canned eggs.		
10.3			
Additive	INS	Max Level	Notes
Caramel iii - ammonia caramel	150c	20000 mg/kg	4
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	

Food Category No.	Egg-based desserts (e.g., custard).		
10.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
*Allura red AC	129	300 mg/kg	161
Aluminium ammonium sulfate	523	380 mg/kg	6
Ascorbyl palmitate.	304	500 mg/kg	2 & 10
Ascorbyl stearate.	305		
Aspartame	951	1000 mg/kg	161 & 191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	150 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	150 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	150 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	150 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	300 mg/kg	2
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Fast green FCF	143	100 mg/kg	
Grape skin extract.	163(ii)	200 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	161
Iron oxide, black.	172(i)	150 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	100 mg/kg	161
Polysorbates	432 - 436	3000 mg/kg	
Propyl gallate	310	90 mg/kg	2 & 15
Propylene glycol esters of fatty acids	477	40000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	144
Sorbates	200 - 203	1000 mg/kg	

Steviol glycosides.	960	330 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	400 mg/kg	161
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	White sugar, dextrose anhydrous, dextrose monohydrate, fructose.		
11.1.1			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	15mg/kg	44

Food Category No.	Powdered sugar, powdered dextrose.		
11.1.2			
Additive	INS	Max Level	Notes
Calcium aluminium silicate	556	15000 mg/kg	56
Calcium silicate	552	15000 mg/kg	56
Magnesium carbonate	504(i)	15000 mg/kg	56
Magnesium silicate, synthetic	553(i)	15000 mg/kg	56
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	6600 mg/kg	33 & 56
Silicon dioxide, amorphous	551	15000 mg/kg	56
Sodium aluminosilicate	554	15000 mg/kg	56
Sulfites	220-225, 227, 228, 539	15mg/kg	44

Food Category No.	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar		
11.1.3			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	20 mg/kg	44& 111

Food Category No.	Plantation or mill white sugar.		
11.1.5			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	70 mg/kg	44

Food Category No.	Brown sugar excluding products of food category 11.1.3		
11.2			
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	40 mg/kg	44

Food Category No.	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3.		
11.3			
Additive	INS	Max Level	Notes
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Sulfites	220-225, 227, 228, 539	70 mg/kg	44

Food Category No.	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings).		
11.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	159 & 188
Alitame	956	200 mg/kg	159
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate. Ascorbyl stearate.	304 305	200 mg/kg	10
Aspartame	951	3000 mg/kg	159 & 191
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	50000 mg/kg	100
Beta-Carotenes, vegetable	160a(ii)	50 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	217
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	64 mg/kg	62
Indigotine (Indigo carmine).	132	300 mg/kg	161
Neotame	961	70 mg/kg	159

Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1320 mg/kg	33
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	300 mg/kg	159
Sorbates	200 - 203	1000 mg/kg	
Sucralose (Trichlorogalactosucrose).	955	1500 mg/kg	159 & 161
Sulfites	220-225, 227, 228, 539	40 mg/kg	44

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Food Category No.	Table-top sweeteners, including those containing high intensity sweeteners.		
11.6			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	GMP	188
Alitame	956	GMP	
Aspartame	951	GMP	191
Benzoates	210 - 213	2000 mg/kg	13
Caramel iv - sulfite ammonia caramel	150d	1200 mg/kg	213
Calcium disodium ethylenediaminetetraacetate	385	1000 mg/kg	21 & 96
Disodium ethylenediaminetetraacetate	386		
Neotame	961	GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii);	1000 mg/kg	33

	343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polyethylene glycol	1521	10000 mg/kg	
Polyvinylpyrrolidone	1201	3000 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	GMP	
Sorbates	200 - 203	1000 mg/kg	42
Steviol glycosides.	960	GMP	26
Sucralose (Trichlorogalactosucrose).	955	GMP	

Food Category No.	Salt		
12.1.1			
Additive	INS	Max Level	Notes
Calcium carbonate	170(i)	GMP	
Calcium silicate	552	GMP	
Ferrocyanides	535, 536, 538	14 mg/kg	24 & 107
Magnesium carbonate	504(i)	GMP	
Magnesium oxide	530	GMP	
Magnesium silicate, synthetic	553(i)	GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	8800 mg/kg	33
Polysorbates	432-436	10 mg/kg	
Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71
Silicon dioxide, amorphous	551	GMP	

Food Category No.	Salt Substitutes.
12.1.2	

Additive	INS	Max Level	Notes
Diacetyltartaric and fatty acid esters of glycerol.	472e	16000 mg/kg	
Sodium ferrocyanide	535	20 mg/kg	24
Potassium ferrocyanide	536		
Calcium ferrocyanide	538		

Food Category No.	Herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles).		
12.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	2000 mg/kg	161 & 188
Ascorbyl palmitate.	304	500 mg/kg	10
Ascorbyl stearate.	305		
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	70 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Neotame	961	32 mg/kg	161
Propyl gallate	310	200 mg/kg	15 & 130
Sorbates	200 - 203	1000 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

Food Category No.	Herbs and spices.		
12.2.1			
Additive	INS	Max Level	Notes
Polysorbates	432 - 436	2000 mg/kg	
Sucralose (Trichlorogalactosucrose).	955	400 mg/kg	161
Sulfites	220-225, 227, 228, 539	150 mg/kg	44

Food Category No.	Seasonings and condiments.		
12.2.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	300 mg/kg	
Aspartame	951	2000 mg/kg	161 & 191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	

Caramel iii - ammonia caramel	150c	50000 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	500 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Fast green FCF	143	100 mg/kg	
Sodium ferrocyanide	535	20 mg/kg	24
Potassium ferrocyanide	536		
Calcium ferrocyanide	538		
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black.	172(i)	1000 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Lauric arginate ethyl ester	243	200 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	350 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	1500 mg/kg	161
Steviol glycosides.	960	30 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	700 mg/kg	161
Sulfites	220-225, 227, 228, 539	200 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Vinegars.		
12.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	2000 mg/kg	161 & 188
Aspartame	951	3000 mg/kg	161 & 191
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	1000 mg/kg	78
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	

Neotame	961	12 mg/kg	161
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	300 mg/kg	
Polyvinylpyrrolidone	1201	40 mg/kg	
Sucralose (Trichlorogalactosucrose).	955	400 mg/kg	161
Sulfites	220-225, 227, 228, 539	100 mg/kg	44

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Mustards		
12.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate.	304	500 mg/kg	10
Ascorbyl stearate.	305		
Aspartame	951	350 mg/kg	191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Caramel iii - ammonia caramel	150c	50000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	500 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	75 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	200 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine).	132	300 mg/kg	
Neotame	961	12 mg/kg	

Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	320 mg/kg	
Steviol glycosides.	960	130 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	140 mg/kg	
Sulfites	220-225, 227, 228, 539	250 mg/kg	44& 106
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Soups and broths.		
12.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	110 mg/kg	161 & 188
Alitame	956	40 mg/kg	161
*Allura red AC	129	300 mg/kg	161
Ascorbyl palmitate.	304	200 mg/kg	10
Ascorbyl stearate.	305		
Aspartame	951	1200 mg/kg	161 & 188
Benzoates	210 - 213	500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	25000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	25000 mg/kg	212
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	400 mg/kg	127
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181

Indigotine (Indigo carmine).	132	50 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	20 mg/kg	161
Polydimethylsiloxane	900a	10 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	200 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	110 mg/kg	161
Steviol glycosides.	960	50 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	600 mg/kg	161
Sucroglycerides	474	2000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Ready-to-eat soups and broths, including canned, bottled, and frozen.		
12.5.1			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	

Food Category No.	Mixes for soups and broths.		
12.5.2			
Additive	INS	Max Level	Notes
Lauric arginate ethyl ester	243	200 mg/kg	127
Propyl gallate	310	200 mg/kg	15 & 130

Food Category No.	Sauces and like products.		
12.6			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	1000 mg/kg	188
*Allura red AC	129	300 mg/kg	
Aspartame	951	350 mg/kg	191
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Butylated hydroxytoluene (BHT)	321	100 mg/kg	15 & 130
Caramel iii - ammonia caramel	150c	50000 mg/kg	

Caramel iv - sulfite ammonia caramel	150d	30000 mg/kg	
Carmines	120	500 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	500 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	100 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Formic acid	236	200 mg/kg	25
Guaiac resin	314	600 mg/kg	15
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	1000 mg/kg	27
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black. Iron oxide, red . Iron oxide, yellow .	172(i) 172(ii) 172(iii)	75 mg/kg	
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	350 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	160 mg/kg	
Sucralose (Trichlorogalactosucrose).	955	450 mg/kg	127
Sucroglycerides	474	10000 mg/kg	
Sulfites	220-225, 227, 228, 539	300 mg/kg	44
*Sunset yellow FCF	110	300 mg/kg	
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Emulsified sauces (e.g., mayonnaise, salad dressing).		
12.6.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	500 mg/kg	10 & 15
Ascorbyl stearate	305		
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Calcium disodium	385	100 mg/kg	21

Food Category No.	Clear sauces (e.g., fish sauce).		
12.6.4			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Neotame	961	12 mg/kg	
Polysorbates	432 - 436	5000 mg/kg	

Steviol glycosides.	960	350 mg/kg	26
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Food Category No.	Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3.		
12.7			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	350 mg/kg	161 & 166
Benzoates	210 - 213	1500 mg/kg	3
Caramel iii - ammonia caramel	150c	GMP	
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	1000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	100 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Grape skin extract.	163(ii)	1500 mg/kg	
Lauric arginate ethyl ester	243	200 mg/kg	
Neotame	961	33 mg/kg	161 & 166
Polysorbates	432 - 436	2000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	161 & 166
Sorbates	200 - 203	1500 mg/kg	
Steviol glycosides.	960	115 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	1250 mg/kg	161 & 169

Food Category No.	Infant formulae.		
13.1.1			
Additive	INS	Max Level	Notes
Ascorbyl palmitate	304	10 mg/kg	15, 72 & 187
Ascorbyl stearate	305		

Food Category No.	Dietetic foods intended for special medical purposes (excluding products of food category 13.1).		
13.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	500 mg/kg	188
*Allura red AC	129	50 mg/kg	
Aspartame	951	1000 mg/kg	191
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	50 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	50 mg/kg	
Neotame	961	33 mg/kg	
Phosphates	338; 339(i)-	2200 mg/kg	33

	(iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polydimethylsiloxane	900a	50 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	
Sorbates	200 - 203	1500 mg/kg	
Steviol glycosides.	960	350 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	400 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Dietetic formulae for slimming purposes and weight reduction		
13.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	450 mg/kg	188
*Allura red AC	129	50 mg/kg	
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	800 mg/kg	191
Aspartame-acesulfame salt	962	450 mg/kg	113
Benzoates	210 - 213	1500 mg/kg	13
Brilliant blue FCF	133	50 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	50 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	50 mg/kg	

Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(iii) 160e 160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	50 mg/kg	
Neotame	961	33 mg/kg	
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	50 mg/kg	
Polysorbates	432 - 436	1000 mg/kg	
Propylene glycol esters of fatty acids	477	5000 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	300 mg/kg	
Sorbates	200 - 203	1500 mg/kg	
Steviol glycosides.	960	270 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	320 mg/kg	
Sucroglycerides	474	5000 mg/kg	
*Sunset yellow FCF	110	50 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات.)

Food Category No.	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 - 13.4 and 13.6.		
13.5			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	450 mg/kg	188
Alitame	956	300 mg/kg	
*Allura red AC	129	300 mg/kg	

Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	1000 mg/kg	191
Aspartame-acesulfame salt	962	450 mg/kg	113
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	300 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Grape skin extract.	163(ii)	250 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	
Neotame	961	65 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	2200 mg/kg	33
Polydimethylsiloxane	900a	50 mg/kg	
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	
Steviol glycosides.	960	660 mg/kg	26&198
Sucralose (Trichlorogalactosucrose).	955	400 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

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Food Category No.	Food supplements.		
13.6			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	2000 mg/kg	188
*Allura red AC	129	300 mg/kg	
Ascorbyl palmitate	304	500 mg/kg	10
Ascorbyl stearate	305		
Aspartame	951	5500 mg/kg	191
Beeswax	901	GMP	3
Benzoates	210 - 213	2000 mg/kg	13
Brilliant blue FCF	133	300 mg/kg	
Butylated hydroxyanisole (BHA)	320	400 mg/kg	15 & 196
Butylated hydroxytoluene (BHT)	321	400 mg/kg	15 & 196
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	20000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	20000 mg/kg	
Carmines	120	300 mg/kg	
Carnauba wax	903	5000 mg/kg	3
Beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	300 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Castor oil	1503	1000 mg/kg	
Chlorophylls, copper complexes	141(i)	500 mg/kg	3
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Calcium disodium ethylenediaminetetraacetate	385	150 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	600 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181
Indigotine (Indigo carmine).	132	300 mg/kg	
Iron oxide, black.	172(i)	7500 mg/kg	3
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Neotame	961	90 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii);	2200 mg/kg	33

	342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Polydimethylsiloxane	900a	50 mg/kg	
Polyethylene glycol	1521	70000 mg/kg	
Polysorbates	432 - 436	25000 mg/kg	
Polyvinylpyrrolidone	1201	GMP	
Propyl gallate	310	400 mg/kg	15 & 196
Riboflavins	101(i) , 101(ii), 101(iii)	300 mg/kg	
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	1200 mg/kg	
Shellac, bleached	904	GMP	3
Steviol glycosides.	960	2500 mg/kg	26&203
Sucralose (Trichlorogalactosucrose).	955	2400 mg/kg	
*Sunset yellow FCF	110	300 mg/kg	

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Food Category No.	Fruit juice.		
14.1.2.1			
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	
Benzoates	210 - 213	1000 mg/kg	13, 91 & 122
Calcium ascorbate	302	GMP	
carbon dioxide	290	GMP	69
Citric acid	330	3000 mg/kg	122
Malic acid, DL-	296	GMP	115
Pectins	440	GMP	35
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v);	1000 mg/kg	33, 40 & 122

	542		
Sorbates	200 - 203	1000 mg/kg	42, 91 & 122
Sulfites	220-225, 227, 228, 539	50 mg/kg	44& 122
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45, 128 & 129

Food Category No. 14.1.2.2	Vegetable juice.		
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44& 122

Food Category No. 14.1.2.3	Concentrates for fruit juice.		
Additive	INS	Max Level	Notes
Ascorbic acid, L-	300	GMP	127
Benzoates	210 - 213	1000 mg/kg	13, 91, 122 & 127
Calcium ascorbate	302	GMP	127
carbon dioxide	290	GMP	69 & 127
Citric acid	330	3000 mg/kg	122 & 127
Malic acid, DL-	296	GMP	115 & 127
Pectins	440	GMP	35 & 127
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40, 122 & 127
Sodium ascorbate	301	GMP	127
Sorbates	200 - 203	1000 mg/kg	42, 91, 122& 127
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127
Tartrates	334; 335(i),(ii); 336(i),(ii);	4000 mg/kg	45, 127, 128& 129

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Food Category No. 14.1.2.4	Concentrates for vegetable juice.		
Additive	INS	Max Level	Notes
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127

Food Category No. 14.1.3	Fruit and vegetable nectars.		
Additive	INS	Max Level	Notes
Steviol glycosides.	960	200 mg/kg	26

Food Category No. 14.1.3.1	Fruit nectar.		
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188
Aspartame	951	600 mg/kg	191
Ascorbic acid, L-	300	GMP	
Benzoates	210 - 213	1000 mg/kg	13, 91 & 122
Calcium ascorbate	302	GMP	
carbon dioxide	290	GMP	69
Citric acid	330	5000 mg/kg	
Malic acid, DL-	296	GMP	
Pectins	440	GMP	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-(iii); 342(i),(ii); 343(i)-(iii); 450(i)-(iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40 & 122
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	80 mg/kg	
Sodium ascorbate	301	GMP	
Sorbates	200 - 203	1000 mg/kg	42, 91 & 122
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	
Sulfites	220-225, 227,	50 mg/kg	44& 122

	228, 539		
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45 & 128

Food Category No.	Vegetable nectar.		
14.1.3.2			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	161 & 188
Aspartame	951	600 mg/kg	161 & 191
Neotame	961	65 mg/kg	161
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	80 mg/kg	161
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	161
Sulfites	220-225, 227, 228, 539	50 mg/kg	44 & 122

Food Category No.	Concentrates for fruit nectar.		
14.1.3.3			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	127 & 188
Ascorbic acid, L-	300	GMP	127
Aspartame	951	600 mg/kg	127 & 191
Benzoates	210 - 213	1000 mg/kg	13, 91, 122 & 127
Calcium ascorbate	302	GMP	127
carbon dioxide	290	GMP	69 & 127
Citric acid	330	5000 mg/kg	127
Malic acid, DL-	296	GMP	127
Pectins	440	GMP	127
Phosphates	338; 339(i)- (iii); 340(i)- (iii); 341(i)- (iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542	1000 mg/kg	33, 40, 122 & 127
Saccharins	954(i),	80 mg/kg	127

	954(ii), 954(iii), 954(iv)		
Sodium ascorbate	301	GMP	127
Sorbates	200 - 203	1000 mg/kg	42, 91, 122 & 127
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	127
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127
Tartrates	334; 335(i),(ii); 336(i),(ii); 337	4000 mg/kg	45, 127 & 128

Food Category No.	Concentrates for vegetable nectar.		
14.1.3.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	127, 161 & 188
Aspartame	951	600 mg/kg	127 & 161
Benzoates	210 - 213	600 mg/kg	13
Neotame	961	65 mg/kg	127 & 161
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	127 & 161
Sulfites	220-225, 227, 228, 539	50 mg/kg	44, 122 & 127

Food Category No.	Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks.		
14.1.4			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	600 mg/kg	161 & 188
Alitame	956	40 mg/kg	161
*Allura red AC	129	300 mg/kg	127 & 161
Ascorbyl palmitate	304	1000 mg/kg	10 & 15
Ascorbyl stearate	305		
Aspartame	951	600 mg/kg	161 & 191
Beeswax	901	200 mg/kg	131
Benzoates	210 - 213	600 mg/kg	13, 123 & 301
Brilliant blue FCF	133	100 mg/kg	
Candelilla wax	902	200 mg/kg	131
Caramel iii - ammonia caramel	150c	5000 mg/kg	9
Caramel iv - sulfite ammonia caramel	150d	50000 mg/kg	

Carmines	120	100 mg/kg	178
Carnauba wax	903	200 mg/kg	131
Beta-Carotenes, vegetable	160a(ii)	2000 mg/kg	
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	300 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Cyclodextrin, beta	459	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	5000 mg/kg	
Dimethyl dicarbonate	242	250 mg/kg	18
Calcium disodium ethylenediaminetetraacetate	385	200 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Fast green FCF	143	100 mg/kg	
Formic acid	236	100 mg/kg	25
Glycerol ester of wood rosin	445	150 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Ethyl para-hydroxybenzoate	214	500 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine).	132	100 mg/kg	
Iron oxide, black.	172(i)	100 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Isopropyl citrates	384	200 mg/kg	
Neotame	961	33 mg/kg	161
Polydimethylsiloxane	900a	20 mg/kg	
Polyethylene glycol	1521	1000 mg/kg	
Polysorbates	432 - 436	500 mg/kg	127
Propyl gallate	310	1000 mg/kg	15
Propylene glycol esters of fatty acids	477	500 mg/kg	
Quillaia extracts	999(i), 999(ii)	50 mg/kg	132 & 168
Riboflavins	101(i) , 101(ii), 101(iii)	50 mg/kg	
Stannous chloride	512	20 mg/kg	43
Stearyl citrate	484	500 mg/kg	
Steviol glycosides.	960	200 mg/kg	26

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		
14.1.5			
Additive	INS	Max Level	Notes

Acesulfame potassium	950	600 mg/kg	160,161 & 188
Aspartame.	951	600 mg/kg	160 & 161
Beeswax	901	GMP	108
Benzoates	210 - 213	1000 mg/kg	13
Candelilla wax	902	GMP	108
Caramel iii - ammonia caramel	150c	10000 mg/kg	160 & 7
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	7 & 127
Carnauba wax	903	200 mg/kg	108
Diacetyltartaric and fatty acid esters of glycerol.	472e	500 mg/kg	142
Dimethyl dicarbonate	242	250 mg/kg	18
Calcium disodium ethylenediaminetetraacetate	385	35 mg/kg	21
Disodium ethylenediaminetetraacetate	386		
Neotame	961	50 mg/kg	160
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	200 mg/kg	160
Shellac, bleached	904	GMP	108
Steviol glycosides.	960	200 mg/kg	26&160
Sucralose (Trichlorogalactosucrose).	955	300 mg/kg	160 & 161
Sucroglycerides	474	1000 mg/kg	176

Food Category No.	Ready-to-eat savouries		
15.0			
Additive	INS	Max Level	Notes
Acesulfame potassium	950	350 mg/kg	188
Aspartame.	951	500 mg/kg	191
Beeswax	901	GMP	3
Butylated hydroxytoluene (BHT)	321	200 mg/kg	15 & 130
Candelilla wax	902	GMP	3
Caramel iii - ammonia caramel	150c	10000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	10000 mg/kg	
Carnauba wax	903	200 mg/kg	3
Neotame	961	32 mg/kg	
Phosphates	338; 339(i)-(iii); 340(i)-(iii); 341(i)-	2200 mg/kg	33

	(iii); 342(i),(ii); 343(i)-(iii); 450(i)- (iii),(v)-(vii); 451(i),(ii); 452(i)-(v); 542		
Saccharins	954(i), 954(ii), 954(iii), 954(iv)	100 mg/kg	
Shellac, bleached	904	GMP	3
Steviol glycosides.	960	170 mg/kg	26
Sucralose (Trichlorogalactosucrose).	955	1000 mg/kg	161
Tertiary butylhydroquinone (TBHQ)	319	200mg/kg	15 & 130
Thiodipropionic acid	388	200 mg/kg	46
Dilauryl thiodipropionate	389		

Food Category No.	Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes).		
15.1			
Additive	INS	Max Level	Notes
*Allura red AC	129	200 mg/kg	161
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Benzoates	210 - 213	1000 mg/kg	13
Brilliant blue FCF	133	200 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Carmines	120	200 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Beta-Carotenes, synthetic . Beta-Carotenes, Blakeslea trispora . Carotenal, beta-apo-8'- . Carotenoic acid, ethyl ester, beta apo-8'- .	160a(i) 160a(iii) 160e 160f	100 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	350 mg/kg	
Cyclodextrin, beta	459	500 mg/kg	
Diacetyltartaric and fatty acid esters of glycerol.	472e	20000 mg/kg	
Grape skin extract.	163(ii)	500 mg/kg	181
Ethyl para-hydroxybenzoate Methyl para-hydroxybenzoate	214 218	300 mg/kg	27
Indigotine (Indigo carmine).	132	200 mg/kg	

Iron oxide, black.	172(i)	500 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Propyl gallate	310	200 mg/kg	15 & 130
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	42
Sulfites	220-225, 227, 228, 539	50 mg/kg	44
* Sunset yellow FCF	110	200 mg/kg	

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit).		
15.2			
Additive	INS	Max Level	Notes
*Allura red AC	129	100 mg/kg	
Ascorbyl palmitate	304	200 mg/kg	10
Ascorbyl stearate	305		
Brilliant blue FCF	133	100 mg/kg	
Butylated hydroxyanisole (BHA)	320	200 mg/kg	15 & 130
Carmines	120	100 mg/kg	
Beta-Carotenes, vegetable	160a(ii)	20000 mg/kg	3
Beta-Carotenes, synthetic .	160a(i)	100 mg/kg	
Beta-Carotenes, Blakeslea trispora .	160a(iii)		
Carotenal, beta-apo-8'- .	160e		
Carotenoic acid, ethyl ester, beta apo-8'- .	160f		
Chlorophylls, copper complexes	141(i)	100 mg/kg	
Chlorophyllin copper complexes, potassium and sodium	141(ii)		
Diacetyltartaric and fatty acid esters of glycerol.	472e	10000 mg/kg	
Grape skin extract.	163(ii)	300 mg/kg	181
Ethyl para-hydroxybenzoate	214	300 mg/kg	27
Methyl para-hydroxybenzoate	218		
Indigotine (Indigo carmine).	132	100 mg/kg	
Iron oxide, black.	172(i)	400 mg/kg	
Iron oxide, red .	172(ii)		
Iron oxide, yellow .	172(iii)		
Riboflavins	101(i) , 101(ii), 101(iii)	1000 mg/kg	
Sorbates	200 - 203	1000 mg/kg	42

* هذه المواد قد يكون لها تأثير سلبي على النشاط والتركيز لدى الأطفال. (العبارة السابقة يجب أن تكون مكتوبة تحت المحتويات).

Food Category No.	Snacks - fish based.		
15.3			
Additive	INS	Max Level	Notes
Carmines	120	200 mg/kg	178
Beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
Chlorophylls, copper complexes Chlorophyllin copper complexes, potassium and sodium	141(i) 141(ii)	350 mg/kg	
Grape skin extract.	163(ii)	400 mg/kg	

Food Category No.	Composite foods - foods that could not be placed in categories 01 – 15.		
16.0			
Additive	INS	Max Level	Notes
Benzoates	210 - 213	1000 mg/kg	13
Caramel iii - ammonia caramel	150c	1000 mg/kg	
Caramel iv - sulfite ammonia caramel	150d	1000 mg/kg	

Food Category	Cherry and cherry products.		
Additive	INS	Max Level	Notes
Erythrosine	127		

جدول (٣)

المواد المضافة المسموح باستخدامها في الأغذية بوجه عام ما لم ينص على خلاف ذلك وفقا
للممارسات التصنيعية لـ GMP)

INS No	Additive	Functional Class	Year Adopted
260	Acetic acid, glacial	Acidity regulator, Preservative	1999
472a	Acetic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999
1422	Acetylated distarch adipate	Emulsifier, Stabilizer, Thickener	1999
1414	Acetylated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999
1451	Acetylated oxidized starch	Emulsifier, Stabilizer, Thickener	2005
1401	Acid treated starch	Emulsifier, Stabilizer, Thickener	1999
406	Agar	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999
400	Alginic acid	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999
1402	Alkaline treated starch	Emulsifier, Stabilizer, Thickener	1999
1100	alpha-Amylase from <i>Aspergillus oryzae</i> var.	Flour treatment agent	1999
1100	alpha-Amylase from <i>Bacillus licheniformis</i> (Carbohydrase)	Flour treatment agent	1999
1100	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>	Flour treatment agent	1999
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i>	Flour treatment agent	1999
1100	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus</i>	Flour treatment agent	1999

INS No	Additive	Functional Class	Year Adopted
	subtilis		
1100	alpha-Amylase from Bacillus subtilis	Flour treatment agent	1999
264	Ammonium acetate	Acidity regulator	1999
403	Ammonium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickene	1999
503(i)	Ammonium carbonate	Acidity regulator, Raising agent	1999
510	Ammonium chloride	Flour treatment agent	1999
503(ii)	Ammonium hydrogen	carbonate Acidity regulator, Raising agent	1999
527	Ammonium hydroxide	Acidity regulator	1999
328	Ammonium lactate	Acidity regulator, Flour treatment agent	1999
300	Ascorbic acid, L-	Acidity regulator, Antioxidant, Flour treatment agent	1999
162	Beet red	Colour	1999
1403	Bleached starch	Emulsifier, Stabilizer, Thickener	1999
1101(iii)	Bromelain	Flavour enhancer, Stabilizer Flour treatment agent,	1999
629	Calcium 5'-guanylate	Flavour enhancer	1999
633	Calcium 5'-inosinate	Flavour enhancer	1999
634	Calcium 5'-ribonucleotides	Flavour enhancer	1999
263	Calcium acetate	Acidity regulator, Preservative, Stabilizer	1999
404	Calcium alginate	Antifoaming agent, Bulking agent, Carrier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999
302	Calcium ascorbate	Antioxidant	1999
170(i)	Calcium carbonate	Acidity regulator, Anticaking agent, Colour, Stabilizer	1999
509	Calcium chloride	Firming agent, Stabilizer, Thickener	1999
623	Calcium di-L glutamate	Flavour enhancer	1999
578	Calcium gluconate	Acidity regulator, Firming agent, Sequestrant	1999

INS No	Additive	Functional Class	Year Adopted
526	Calcium hydroxide	Acidity regulator, Firming agent	1999
327	Calcium lactate	Acidity regulator, Flour treatment agent	1999
352(ii)	Calcium malate, DL-	Acidity regulator	1999
529	Calcium oxide	Acidity regulator, Flour treatment agent	1999
282	Calcium propionate	Preservative	1999
552	Calcium silicate	Anticaking agent	1999
516	Calcium sulfate	Firming agent, Flour treatment agent, Sequestrant, Stabilizer	1999
150a	Caramel I – plain caramel	Colour	1999
290	Carbon dioxide	Carbonating agent, Packaging gas, Preservative, Propellant	1999
410	Carob bean gum	Emulsifier, Stabilizer, Thickener	1999
407	Carrageenan	Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999
140	Chlorophylls	Colour	1999
1001	Choline salts and esters	Emulsifier	1999
330	Citric acid	Acidity regulator, Antioxidant, Sequestrant	1999
472c	Citric and fatty acid esters of glycerol	Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer	1999
468	Cross-linked sodium carboxymethyl cellulose (Crosslinked-cellulose gum)	Stabilizer, Thickener	2005
424	Curdlan	Firming agent, Gelling agent, Stabilizer, Thickener	2001
457	Cyclodextrin, alpha-	Stabilizer, Thickener	2005
458	Cyclodextrin, gamma-	Stabilizer, Thickener	2001
1400	Dextrins, roasted starch	Emulsifier, Stabilizer, Thickener	1999
628	Dipotassium 5'-guanylate	Flavour enhancer	1999
627	Disodium 5'-guanylate	Flavour enhancer	1999
631	Disodium 5'-inosinate	Flavour enhancer	1999
635	Disodium 5' ribonucleotides	Flavour enhancer	1999

INS No	Additive	Functional Class	Year Adopted
1412	Distarch phosphate	Emulsifier, Stabilizer, Thickener	1999
315	Erythorbic Acid (Isoascorbic acid)	Antioxidant	1999
968	Erythritol	Flavour enhancer, Humectant, Sweetener	2001
462	Ethyl cellulose	Bulking agent, Carrier, Glazing agent, Thickener	1999
467	Ethyl hydroxyethyl	cellulose Emulsifier, Stabilizer, Thickener	1999
297	Fumaric acid	Acidity regulator	1999
418	Gellan gum	Gelling agent, Stabilizer, Thickener	1999
575	Glucono delta-lactone	Acidity regulator, Raising agent, Sequestrant	1999
1102	Glucose oxidase	Antioxidant	1999
620	Glutamic acid, L(+)-	Flavour enhancer	1999
422	Glycerol	Humectant, Thickener	1999
626	Guanylic acid, 5'-	Flavour enhancer	1999
412	Guar gum	Emulsifier, Stabilizer, Thickener	1999
414	Gum arabic (Acacia gum)	Bulking agent, Carrier, Emulsifier, Glazing agent, Stabilizer, Thickener	1999
507	Hydrochloric acid	Acidity regulator	1999
463	Hydroxypropyl cellulose	Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	1999
1442	Hydroxypropyl distarch phosphate	Emulsifier, Stabilizer, Thickener	1999
464	Hydroxypropyl methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999
1440	Hydroxypropyl starch	Emulsifier, Stabilizer, Thickener	1999
630	Inosinic acid, 5'-	Flavour enhancer	1999
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent, Bulking agent, Glazing agent, Sweetener	1999
416	Karaya gum	Emulsifier, Stabilizer, Thickener	1999
425	Konjac flour Carrier,	Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999
270	Lactic acid, L-, D- and DL-	Acidity regulator	1999

INS No	Additive	Functional Class	Year Adopted
472b	Lactic and fatty acid esters of glycerol	Emulsifier, Sequestrant, Stabilizer	1999
966	Lactitol	Emulsifier, Sweetener, Thickener	1999
322(i)	Lecithin	Antioxidant, Emulsifier	1999
1104	Lipases	Flavour enhancer	1999
504(i)	Magnesium carbonate	Acidity regulator, Anticaking agent, Colour retention agent	1999
511	Magnesium chloride	Colour retention agent, Firming agent, Stabilizer	1999
625	Magnesium di-L-glutamate	Flavour enhancer	1999
580	Magnesium gluconate	Acidity regulator, Firming agent, Flavour enhancer	1999
528	Magnesium hydroxide	Acidity regulator, Colour retention agent	1999
504(ii)	Magnesium hydroxide carbonate	Acidity regulator, Anticaking agent, Carrier, Colour retention agent	1999
329	Magnesium lactate, DL-	Acidity regulator, Flour treatment agent	1999
530	Magnesium oxide	Anticaking agent	1999
553(i)	Magnesium silicate, synthetic	Anticaking agent	1999
518	Magnesium sulfate	Firming agent, Flavour enhancer	2009
296	Malic acid, DL-	Acidity regulator	1999
965(i)	Maltitol	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener	1999
965(ii)	Maltitol syrup	Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener	1999
421	Mannitol	Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener	1999
461	Methyl cellulose	Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener	1999
465	Methyl ethyl cellulose	Emulsifier, Foaming agent, Stabilizer, Thickener	1999
460(i)	Microcrystalline	Anticaking agent, Bulking agent,	1999

INS No	Additive	Functional Class	Year Adopted
	cellulose (Cellulose gel)	Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener	
471	Mono- and di-glycerides of fatty acids	Antifoaming agent, Emulsifier, Stabilizer	1999
624	Monoammonium L-glutamate	Flavour enhancer	1999
622	Monopotassium L-glutamate	Flavour enhancer	1999
621	Monosodium L-glutamate	Flavour enhancer	1999
1410	Mono starch phosphate	Emulsifier, Stabilizer, Thickener	1999
941	Nitrogen	Packaging gas, Propellant	1999
942	Nitrous oxide	Antioxidant, Foaming agent, Packaging gas, Propellant	1999
1404	Oxidized starch	Emulsifier, Stabilizer, Thickener	1999
1101(ii)	Papain	Flavour enhancer	1999
440	Pectins	Emulsifier, Gelling agent, Stabilizer, Thickener	1999
1413	Phosphated distarch phosphate	Emulsifier, Stabilizer, Thickener	1999
1200	Polydextroses	Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener	1999
964	Polyglycitol syrup	Sweetener	2001
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent, Stabilizer	1999
632	Potassium 5'-inosinate	Flavour enhancer	1999
261	Potassium acetates	Acidity regulator, Preservative	1999
402	Potassium alginate, Sequestrant, Stabilizer, Thickener	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant	1999
501(i)	Potassium carbonate	Acidity regulator, Stabilizer	1999
508	Potassium chloride	Flavour enhancer, Gelling agent, Thickener	1999
577	Potassium gluconate	Acidity regulator, Sequestrant	1999
501(ii)	Potassium hydrogen carbonate	Acidity regulator, Stabilizer	1999
351(i)	Potassium hydrogen malate	Acidity regulator	1999

INS No	Additive	Functional Class	Year Adopted
525	Potassium hydroxide	Acidity regulator	1999
326	Potassium lactate	Acidity regulator, Antioxidant	1999
351(ii)	Potassium malate	Acidity regulator	1999
283	Potassium propionate	Preservative	1999
515(i)	Potassium sulfate	Acidity regulator	1999
460(ii)	Powdered cellulose	Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener	1999
407a	Processed eucheuma seaweed (PES)	Emulsifier, Gelling agent, Stabilizer, Thickener	2001
944	Propane	Propellant	1999
280	Propionic acid	Preservative	1999
1101(i)	Protease	Flavour enhancer, Flour treatment agent, Stabilizer	1999
1204	Pullulan	Glazing agent	2009
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent, Emulsifier, Stabilizer	1999
551	Silicon dioxide, amorphous	Anticaking agent	1999
262(i)	Sodium acetate	Acidity regulator, Preservative, Sequestrant	1999
401	Sodium alginate	Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener	1999
301	Sodium ascorbate	Antioxidant	1999
500(i)	Sodium carbonate	Acidity regulator, Anticaking agent, Raising agent	1999
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener	1999
469	Sodium carboxymethyl cellulose,	Stabilizer, Thickener	2001

INS No	Additive	Functional Class	Year Adopted
	enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)		
331(i)	Sodium dihydrogen citrate	Acidity regulator, Emulsifier, Sequestrant, Stabilizer	1999
350(ii)	Sodium DL-malate	Acidity regulator, Humectant	1999
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	1999
365	Sodium fumarates	Acidity regulator	1999
576	Sodium gluconate	Sequestrant, Stabilizer, Thickener	1999
500(ii)	Sodium hydrogen carbonate	Acidity regulator, Anticaking agent, Raising agent	1999
350(i)	Sodium hydrogen DL-	Acidity regulator, malate Humectant	1999
524	Sodium hydroxide	Acidity regulator	1999
325	Sodium lactate	Acidity regulator, Antioxidant, Bulking agent, Humectant, Thickener	1999
281	Sodium propionate	Preservative	1999
500(iii)	Sodium sesquicarbonate	Acidity regulator, Anticaking agent, Raising agent	1999
514(i)	Sodium sulfate	Acidity regulator	2001
420(i)	Sorbitol	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener	1999
420(ii)	Sorbitol syrup	Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener	1999
1420	Starch acetate	Emulsifier, Stabilizer, Thickener	1999
1450	Starch sodium octenyl succinate	Emulsifier, Stabilizer, Thickener	1999
1405	Starches, enzyme treated	Emulsifier, Stabilizer, Thickener	1999
553(iii)	Talc	Anticaking agent, Glazing agent, Thickener	1999
417	Tara gum	Stabilizer, Thickener	1999
957	Thaumatococcus	Flavour enhancer, Sweetener	1999
171	Titanium dioxide	Colour	1999

INS No	Additive	Functional Class	Year Adopted
413	Tragacanth gum	Emulsifier, Stabilizer, Thickener	1999
1518	Triacetin	Carrier, Emulsifier, Humectant	1999
380	Triammonium citrate	Acidity regulator	1999
333(iii)	Tricalcium citrate	Acidity regulator, Firming agent, Sequestrant, Stabilizer	1999
332(ii)	Tripotassium citrate	Acidity regulator, Sequestrant, Stabilizer	1999
331(iii)	Trisodium	citrate Acidity regulator, Emulsifier, Sequestrant, Stabilizer	1999
415	Xanthan gum	Emulsifier, Foaming agent, Stabilizer, Thickener	1999
967	Xylitol	Emulsifier, Humectant, Stabilizer, Sweetener, Thickener	1999

ملحق الجدول رقم (٣ أ)

المواد المضافة المسموح باستخدامها في الأغذية بوجه عام ما لم ينص على خلاف ذلك وفقا لممارسات التصنيع الجيد (GMP)

للقم لدولي	للون	لمواد لغذوية	لحد قصى
173	لومن وم	غطاء خا رلج لوى الساقو لتزن الكك اللبستا.	طبقا للإتاج الحد
174	لبضة	غطاء خا رلج لول وات.	طبقا للإتاج الحد
175	ذمب	غطاء خا رلج لول وات.	طبقا للإتاج الحد
180	لثوت رولن (ب كة).	تخلل جبن	طبقا للإتاج الحد

ملحق الجدول رقم (٣ب)

فئات الغذاء او المواد الغذائية المفردة والتي تستثنى من الشروط العامة بجدول رقم (٣).

يخضع استخدام المواد المضافة الموجودة بجدول رقم (٣) فى الاغذية التالية للأحكام الواردة فى جدول رقم (١) ، (٢) .

Category Number	Food Category
01.1.1	Milk and buttermilk (plain) (excluding heat-treated buttermilk)

01.2	Fermented and renneted milk products (plain) excluding food category 01.1.2 (dairy based drinks) ¹
01.4.1	Pasteurized cream (plain)
01.4.2	Sterilized and UHT creams, whipping or whipped creams, and reduced fat creams (plain)
01.6.3	Whey Cheese
01.6.6	Whey protein cheese
01.8.2	Dried whey and whey products, excluding whey cheese
02.1	Fats and oils essentially free from water
02.2.1	Butter
04.1.1	Fresh fruit
04.2.	1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
06.1	Whole, broken or flaked grain, including rice
06.2	Flours and starches (including soybean powder)
06.4.1	Fresh pastas and noodles and like products
06.4.2	Dried pastas and noodles and like products
08.1	Fresh meat, poultry, and game
09.1	Fresh fish and fish products, including molluscs, crustaceans and echinoderms
09.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms
10.1	Fresh eggs
10.2.1	Liquid egg products
10.2.2	Frozen egg products
11.1	Refined and raw sugars
11.2	Brown sugar, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.3	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3 (soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar)
11.4	Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)

11.5	Honey
12.1	Salt and salt substitutes
12.2.1	Herbs and spices (ONLY HERBS)
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants
13.2	Complementary foods for infants and young children
14.1.1	Waters
14.1.2	Fruit and vegetable juices
14.1.3	Fruit and vegetable nectars
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal beverages, excluding cocoa

توضيح للملاحظات المدونة في جداول الإضافات الغذائية أمام أصناف المواد الغذائية:

- ملحوظة رقم 1: كحامض دهني.
- ملحوظة رقم 2: على أساس العنصر الجاف، الوزن الجاف، الخلط الجاف أو التركيز.
- ملحوظة رقم 3: المعالجة السطحية.
- ملحوظة رقم 4: للتزيين، الختم، وضع العلامة التجارية للمنتج.
- ملحوظة رقم 5: باستثناء المنتجات المطابقة لمواصفة المربي والجيلي والمرملا (CODEX STAN 296-2009).
- ملحوظة رقم 6: كالألومنيوم.
- ملحوظة رقم 7: لبدائل القهوة فقط.
- ملحوظة رقم 8: كبكسين.
- ملحوظة رقم 9: 1000 ملجم / كجم تستخدم في منتجات القهوة الجاهزة للشرب.
- ملحوظة رقم 10: كأستيرات الاسكوريل.
- ملحوظة رقم 11: على أساس الدقيق.
- ملحوظة رقم 12: المتبقي من مواد النكهة.
- ملحوظة رقم 13: كحامض البنزويك.
- ملحوظة رقم 14: للاستخدام فقط في مواصفة السائل البروتيني المتحلل.
- ملحوظة رقم 15: على أساس الدهون أو الزيوت.
- ملحوظة رقم 16: تستخدم في التلميع، تغطية أو تزيين الفاكهة، الخضروات، اللحوم، الأسماك.
- ملحوظة رقم 17: كحامض السيكلاميك.

- ملحوظة رقم 18: المستوى المضاف: المتبقي منه لم يكتشف في الاغذية المعدة للأكل.
- ملحوظة رقم 19: يستخدم في دهن الكاكاو، المستوى المستخدم على اساس الاغذية المعدة للاكل.
- ملحوظة رقم 20: الكمية الكلية من المثبتات، المثخنات و/ أو الصمغ.
- ملحوظة رقم 21: الكالسيوم الامائي ثنائى صوديوم ايتلين ثنائى امين رباعى أسيتات.
- ملحوظة رقم 22: للاستخدام في منتجات الاسماك المدخنة فقط.
- ملحوظة رقم 32: كحيد.
- ملحوظة رقم 24: كحيدو سيانيد الصوديوم الامائي.
- ملحوظة رقم 25: كحامض الفورميك.
- ملحوظة رقم 26: كالمكافئات للستيفول.
- ملحوظة رقم 27: كحامض بارا هيدركسى بنزويك.
- ملحوظة رقم 28: تحويل المتناول اليومي المقبول: اذا كان التحضير النموذجي يشتمل على 0.025 ميكروجرام / وحدة، بعد ذلك يصبح المتناول اليومي المقبول من 33000 وحدة / كجم: (33000 وحدة / كجم من وزن الجسم) x (0.025) ميكروجرام / وحدة (1 ملجم / 1000 ميكرو جرام) = 0.825 ملجم / كجم من وزن الجسم.
- ملحوظة رقم 29: التقرير غير محدد.
- ملحوظة رقم 30: المتبقي من ايون NO₃.
- ملحوظة رقم 31: من الهريس المستخدم.
- ملحوظة رقم 32: المتبقي من ايون NO₂.
- ملحوظة رقم 33: كفسفور.
- ملحوظة رقم 34: على أساس الامائي.
- ملحوظة رقم 35: يستخدم في الشراب العكر فقط.
- ملحوظة رقم 36: المستوى المتبقي.
- ملحوظة رقم 37: كالوزن من المواد الصلبة اللبنية غير الدهنية.
- ملحوظة رقم 38: مستوى الدهن في الخليط.
- ملحوظة رقم 39: فقط عندما يحتوى المنتج على زبدة أو دهون وزيوت أخرى.
- ملحوظة رقم 40: (خماسى صوديوم ثلاثى فوسفات) (INS 451) فقط، للتحسين من تأثير البنزوات والسوربات.

- ملحوظة رقم 41: يستخدم في طلاء الخبز أو العجين فقط.
- ملحوظة رقم 42: كحامض السوربيك.
- ملحوظة رقم 43: كقصدير.
- ملحوظة رقم 44: المتبقي من ايون SO₂.
- ملحوظة رقم 45: كحامض الطرطريك.
- ملحوظة رقم 46: كحامض ثيو ثنائى بروريونيك.
- ملحوظة رقم 47: وزن صفار البيض على اساس الوزن الجاف.
- ملحوظة رقم 48: للزيتون فقط.
- ملحوظة رقم 49: يستخدم في الفواكه الحمضية فقط.
- ملحوظة رقم 50: يستخدم في بيض السمك فقط.
- ملحوظة رقم 51: يستخدم في الاعشاب فقط.
- ملحوظة رقم 52: فيما عدا حليب الشكولاتة.
- ملحوظة رقم 53: يستخدم في التغطية فقط.
- ملحوظة رقم 54: يستخدم في كوكتيل الكرز وحلوى الكرز فقط.
- ملحوظة رقم 55: تستخدم مفردة أو مجتمعة في حدود الصوديوم، الكالسيوم، البوتاسيوم والمحددة في مواصفة السلع.
- ملحوظة رقم 56: بشرط عدم وجود النشا.
- ملحوظة رقم 57: الممارسات التصنيعية الجيدة تكون بنسبة 1 جزء بيروكسيد بنزويل وليس أكثر من 6 اجزاء من المادة المضافة بالوزن.
- ملحوظة رقم 58: ككالسيوم.
- ملحوظة رقم 59: يستخدم كغاز للتعبئة.
- ملحوظة رقم 61: تستخدم في لحم السمك المفروم فقط.
- ملحوظة رقم 62: كنحاس.
- ملحوظة رقم 63: كمية المكونات اللبنية.
- ملحوظة رقم 64: مستوى الاضافة للبقوليات الجافة 200 ملجم / كجم من الاغذية القابلة للأكل على اساس الوزن الجاف.
- ملحوظة رقم 65: المتبقي من تجهيزات المغذيات.
- ملحوظة رقم 66: الفورمالدهيد يستخدم في جبن ثزوى فقط.

- ملحوظة رقم 67: فيما عدا الاستخدام في حالة زلال البيض السائل عند 8800 ملجم/كجم كفسفور والبيضة الكاملة عند 14700 ملجم/كجم كفسفور.
- ملحوظة رقم 68: تستخدم في المنتجات الى لا يضاف لها السكر.
- ملحوظة رقم 69: يستخدم كعامل مكرين.
- ملحوظة رقم 70: كحامض.
- ملحوظة رقم 71: أملاح الكالسيوم والبوتاسيوم والصوديوم فقط.
- ملحوظة رقم 72: الأطعمة القابلة للأكل.
- ملحوظة رقم 73: فيما عدا السمك الكامل.
- ملحوظة رقم 74: فيما عدا الشرش السائل ومنتجات الشرش والتي تستخدم كإضافات في تركيبات الاطفال.
- ملحوظة رقم 75: يستخدم في مسحوق الحليب لماكينات البيع فقط.
- ملحوظة رقم 76: يستخدم في البطاطس فقط.
- ملحوظة رقم 77: في الاستخدامات الغذائية الخاصة فقط.
- ملحوظة رقم 78: 50000 ملجم/كجم للتخليل والخل البلسمي فقط.
- ملحوظة رقم 79: للاستخدام في المكسرات فقط.
- ملحوظة رقم 80: المكافئ 2 ملجم/ديسيمتر مربع من سطح التطبيق واقصى عمق 5 ملليمتر.
- ملحوظة رقم 81: المكافئ 1 ملجم/ديسيمتر مربع من سطح التطبيق واقصى عمق 5 ملليمتر.
- ملحوظة رقم 82: يستخدم في الجمبري 6000 ملجم/كجم والي Crangon and Crangon vulgaris.
- ملحوظة رقم 83: يساري موجب فقط.
- ملحوظة رقم 84: للأطفال فوق سنة واحدة فقط.
- ملحوظة رقم 85: يستخدم بمستوى في أغلفة السجق المتبقي في السجق المعد مع مثل هذه الاغلفة يجب الا يزيد عن 100 ملجم/كجم.
- ملحوظة رقم 86: يستخدم في طبقة الحلوى المخفوقة مقارنه مع القشدة فقط.
- ملحوظة رقم 87: مستوى المعالجة.
- ملحوظة رقم 88: المتبقي من الاضافة.
- ملحوظة رقم 89: للساندوتش المفرد فقط.
- ملحوظة رقم 90: يستخدم في مخاليط الحليب -السكرورز تستخدم في المنتج النهائي.

- ملحوظة رقم 91: البنزوات والسوربات مفردة أو مجتمعة.
- ملحوظة رقم 92: فيما عدا صلصلة الطماطم.
- ملحوظة رقم 94: يستخدم في loganiza (السجق غير المتخمّر والطازج) فقط.
- ملحوظة رقم 95: يستخدم في surimi ومنتجات بيض السمك فقط.
- ملحوظة رقم 96: اعتمادا على الوزن الجاف للمحليات مرتفعة الكثافة.
- ملحوظة رقم 97: في المنتج النهائي / الكاكاو النهائي ومنتجات الشكولاتة.
- ملحوظة رقم 98: التحكم في الغبار.
- ملحوظة رقم 99: يستخدم في شرائح السمك والسمك المفروم فقط.
- ملحوظة رقم 100: فقط في المنتجات البلورية وطبقة السكر.
- ملحوظة رقم 101: يستخدم بمفرده لا يزيد عن 15000 ملجم/كجم في حالة الاستخدام مجتمعة.
- ملحوظة رقم 102: تستخدم في مستحلبات الدهون في أغراض الخبيز فقط.
- ملحوظة رقم 104: أقصى حد متبقى مسموح به هو 5000 ملجم/كجم في الخبز، منتجات الخبيز المتخمرة.
- ملحوظة رقم 105: فيما عدا الاستخدام في شرائح القرع المجفف (Kampyo) عند 5000 ملجم/كجم.
- ملحوظة رقم 106: فيما عدا الاستخدام في خردل الديجون عند 500 ملجم/كجم.
- ملحوظة رقم 107: فيما عدا الاستخدام مع حديدو سيانيد الصوديوم (INS 535) وحديدو سيانيد البوتاسيوم (INS 536) in food-grade dendridic salt عند 29 ملجم/كجم كحديدو سيانيد الصوديوم الامائي.
- ملحوظة رقم 108: يستخدم في حبوب القهوة فقط.
- ملحوظة رقم 109: تستخدم المستويات المذكورة 25 رطل/ 1000 جالون X (0.45 كجم/ رطل) X (1 جالون/ 3.75 لتر) X (1 لتر/ كجم) X (106 ملجم/ لتر) = 3000 ملجم/ كجم.
- ملحوظة رقم 110: يستخدم في البطاطس الفرنسية المحمرة والمجمدة فقط.
- ملحوظة رقم 111: فيما عدا شراب الجلوكوز الجاف المستخدم في صناعة الحلوى من السكر عند 150 ملجم/كجم وشراب الجلوكوز المستخدم في صناعة الحلوى من السكر عند 400 ملجم/كجم.
- ملحوظة رقم 112: يستخدم في الجبن المبشور فقط.

- ملحوظة رقم 113: استخدم المستوى المقرر من مكافئات بوتاسيوم اسيسولفام (المستوى الاقصى يمكن ان يتحول الى ملح اسبرتام اسيسولفام بالقسمة على 0.44) والاستخدام المشترك بين ملح اسبرتام اسيسولفام مع بوتاسيوم اسيسولفام بمفرده أو الاسبرتام يجب الا يزيد عن المستوى الاعلى للجرعة المفردة من بوتاسيوم اسيسولفام أو الاسبرتام (كما سجل ان المستوى الاقصى يمكن ان يتحول الى مكافئات الاسبرتام بالقسمة على 0.68).
- ملحوظة رقم 114: فيما عدا مسحوق الكاكاو.
- ملحوظة رقم 115: يستخدم في عصير الاناناس فقط.
- ملحوظة رقم 116: يستخدم في العجائن فقط.
- ملحوظة رقم 117: يستخدم في loganiza (السجق غير المتخمّر والطازج) عند 1000 ملجم/كجم فقط.
- ملحوظة رقم 119: استخدم المستوى المقرر من مكافئات الاسبرتام (المستوى الاقصى يمكن ان يتحول الى ملح اسيسولفام اسبرتام بالقسمة على 0.64)، الاستخدام المشترك بين ملح اسبرتام اسيسولفام مع الاسبرتام بمفرده أو اسبرتام اسيسولفام يجب الا يزيد عن المستوى الاعلى للجرعة المفردة من الاسبرتام أو بوتاسيوم اسيسولفام (كما سجل ان المستوى الاقصى يمكن ان يتحول الى مكافئات بوتاسيوم اسيسولفام بالضرب في 0.68).
- ملحوظة رقم 120: فيما عدا الاستخدام في الكافيار عند 2500 ملجم/كجم.
- ملحوظة رقم 121: فيما عدا منتجات الاسماك المتخمرة عند 1000 ملجم/كجم.
- ملحوظة رقم 122: مع زاصح ائشز عباى غ.خ.ج.ج.د اظوىرد.
- ملحوظة رقم 125: للاستخدام في خبيز المقلاة كخليط مع الزيت النباتي.
- ملحوظة رقم 126: لانتفاخ العجينة في التقطيع أو الخبز فقط.
- ملحوظة رقم 127: لخدمة المستهلك.
- ملحوظة رقم 128: حامض الطرطريك (INS 334) فقط.
- ملحوظة رقم 129: يستخدم كمنظم للحموضة في عصير العنب.
- ملحوظة رقم 130: مفردة أو مجتمعة: بيوتيليتيد هيدروكسى أنيسول (INS 320) وبيوتيليتيد هيدروكسى تولوين (INS 321) ورباعى بيوتيل هيدرو كينون (INS 319) وجالات البروبيل (INS 310).

- ملحوظة رقم 131: نتيجة لاستخدامها كحامل للنكهة.
- ملحوظة رقم 132: في ما عدا الاستخدام عند 130 ملجم/كجم (على اساس الوزن الجاف) في المشروبات نصف المجمدة.
- ملحوظة رقم 133: أي اتحاد بين بيوتيليتيد هيدروكسي أنيسول (INS 320) وبيوتيليتيد هيدروكسي تولوين (INS 321) وجالات البروبيل (INS 310) عند مستوى 200 ملجم/كجم بشرط عدم زيادة حدود الجرعة المفردة.
- ملحوظة رقم 134: فيما عدا استخدام الحبوب، البودنج عند مستوى 500 ملجم/كجم.
- ملحوظة رقم 135: فيما عدا الاستخدام في المشمش المجفف عند مستوى 2000 ملجم/كجم، الزبيب الابيض عند 1500 ملجم/كجم، جوز الهند المجفف عند 200 ملجم/كجم وزيت جوز الهند المفصول جزئيا عند 50 ملجم/كجم.
- ملحوظة رقم 136: لمنع التلون في الخضروات الملونة بسبب الضوء.
- ملحوظة رقم 137: فيما عدا الاستخدام في الافوكادو المجمد عند مستوى 300 ملجم/كجم.
- ملحوظة رقم 138: للاستخدام في مشروبات الطاقة فقط.
- ملحوظة رقم 139: للاستخدام في الرخويات والقشريات وشوكيات الجلد فقط.
- ملحوظة رقم 140: فيما عدا الاستخدام في أذن البحر المعلبة (PAUA) عند مستوى 1000 ملجم/كجم.
- ملحوظة رقم 141: للاستخدام في الشكولاتة البيضاء فقط.
- ملحوظة رقم 142: فيما عدا القهوة والشاي.
- ملحوظة رقم 143: للاستخدام في المشروبات المعتمدة على عصير الفاكهة والزنجبيل المجفف فقط.
- ملحوظة رقم 144: للاستخدام في المنتجات الحلوة والحمضية فقط.
- ملحوظة رقم 145: لمنتجات منخفضة الطاقة أو غير المضاف اليها السكر.
- ملحوظة رقم 146: استخدم مستوى البيتا كاروتين (المصنعة) (INS 160ai)، 35 ملجم / كجم من بيتا - أبو - 8- كاروتينال (INS 160e) وبيتا - أبو - 8- كاروتينيك اسيد، استر الايثيل أو الميثيل (INS 160f).
- ملحوظة رقم 147: فيما عدا منتجات الشرش في أغذية الاطفال.
- ملحوظة رقم 148: للاستخدام في الحلوى الصغيرة والنعناع المستخدم في ازالة رائحة النفس عند مستوى 10000 ملجم/كجم.
- ملحوظة رقم 149: فيما عدا الاستخدام في بيض الاسماك عند 100 ملجم/كجم.

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- ملحوظة رقم 168: مستخلص Quillaia من النوع الاول (INS 999(i)) فقط. الحد الاقصى المسموح باستخدامه يعبر عنه على اساس الصابونين
- ملحوظة رقم 169: للاستخدام في الدهن الذى يعتمد على الساندوتش المفرد فقط.
- ملحوظة رقم 170: فيما عدا المنتجات المنصوص عليها في مواصفة الالبان المتخمرة (CODEX STAN 243-2003).
- ملحوظة رقم 171: فيما عدا دهن اللين المجفف.
- ملحوظة رقم 172: فيما عدا المستخدم في صلصة الفاكهة وتغطية الفاكهة وقشدة لبن جوز الهند ولبن جوز الهند واصابع الفاكهة عند مستوى 50 ملجم/كجم.
- ملحوظة رقم 173: فيما عدا المكرونة سريعة التحضير (النودلز) التي تحتوى على الخضروات والبيض.
- ملحوظة رقم 174: مفردة أو مجتمعة: سالسيلات الصوديوم والالمونيوم (INS 554)، سالسيلات الكالسيوم والالمونيوم (INS 556)، سالسيلات الالمونيوم (INS 559).
- ملحوظة رقم 175: فيما عدا التي تستخدم في حلوى فاكهة الجيلي عند مستوى 200 ملجم/كجم.
- ملحوظة رقم 176: المستخدمة في القهوة السائلة المعلبة فقط.
- ملحوظة رقم 177: المستخدمة في جبن الشرائح المقطعة والمفتتة أو المبشورة فقط.
- ملحوظة رقم 178: يعبر عنها بحامض كارمينيك.
- ملحوظة رقم 179: لاستعادة فقد اللون الطبيعي أثناء عملية التصنيع فقط.
- ملحوظة رقم 180: مفردة أو مجتمعة: بيوتيليتيد هيدروكسى أنيسول (BHA)، (INS 320) وبيوتيليتيد هيدروكسى تولوين (BHT)، (INS 321).
- ملحوظة رقم 181: يعبر عنها كانثوسيانين.
- ملحوظة رقم 182: فيما عدا الاستخدام في لبن جوز الهند.
- ملحوظة رقم 183: المنتجات المطابقة لمواصفة الشكولاتة ومنتجات الشكولاتة (CODEX STAN 87-1981) ربما فقط تستخدم الالوان لتزيين السطح.
- ملحوظة رقم 184: المستخدمة في المواد الغذائية المغلفة لمركزات حبوب الارز.
- ملحوظة رقم 185: كا نوريكسين.
- ملحوظة رقم 186: المستخدمة في الدقيق مع الاضافات فقط.
- ملحوظة رقم 187: بالميتات الاسكوربيل (INS 304) فقط.

- ملحوظة رقم 188: لا يزيد الحد الاقصى المستخدم من بوتاسيوم اطرثب (INS 950) بمفرده أو متحد مع ملح اسبرتام اطرثب (INS 962).
- ملحوظة رقم 189: فيما عدا الشوفان الملفوف كأسطوانة.
- ملحوظة رقم 190: فيما عدا المستخدمة في مشروبات الالبان المتخمرة عند مستوى 500 ملجم/كجم.
- ملحوظة رقم 191: ملاحظة الا يزيد الحد الاقصى المستخدم من الاسبرتام (INS 951) بمفرده او متحدا مع ملح اسبرتام اطرثب (INS 962).
- ملحوظة رقم 192: للمنتجات الدهنية فقط.
- ملحوظة رقم 193: لاستخدامها في القشريات وعجائن السمك فقط.
- ملحوظة رقم 194: تستخدم فقط في المكرونة جاهزة التحضير (النودلز) المطابقة للمواصفة القياسية للمكرونة سريعة التحضير (النودلز) (CODEX STAN 249- 2006).
- ملحوظة رقم 195: بمفردها أو مجتمعة: بيوتيليتيد هيدروكسى أنيسول (BHA)، (INS 320) وبيوتيليتيد هيدروكسى تولوين (BHT)، (INS 321) ورباعي بيوتيل هيدرو كينون (TBHQ)، (INS 319).
- ملحوظة رقم 196: مفردة أو مجتمعة: بيوتيليتيد هيدروكسى أنيسول (BHA)، (INS 320) وبيوتيليتيد هيدروكسى تولوين (BHT)، (INS 321) وجالات البروبيل (INS 310).
- ملحوظة رقم 197: مفردة أو مجتمعة: بيوتيليتيد هيدروكسى تولوين (BHT)، (INS 321) وجالات البروبيل (INS 310).
- ملحوظة رقم 198: تستخدم مستوى للمنتجات الصلبة (على سبيل المثال الطاقة الوجبات المستبدلة أو الشرائط المدعمة) 600 ملجم/كجم كمكافئ ستيبول لاستخدامها في المنتجات السائلة.
- ملحوظة رقم 199: للاستخدام في الحلوى الصغيرة والنعناع المستخدم في ازالة رائحة النفس عند مستوى 6000 ملجم/كجم كمكافئ ستيبول.
- ملحوظة رقم 201: للاستخدام في المنتجات المنكهة فقط.
- ملحوظة رقم 202: لاستخدامها في المحلول الملحي المعد لإنتاج النقانق فقط.
- ملحوظة رقم 203: لاستخدامها في مدعّمات المضغ فقط.
- ملحوظة رقم 204: لاستخدامها عند مستوى 50 ملجم/كجم في longan and lichee فقط.

- ملءوءة رقم 205: ءسءءءم عءء مسءوءى 50 ملءم/كءم لءمءع ءلءن فف ءءسروء المءونة بسبب الضوء.
- ملءوءة رقم 206: ءسءءءم عءء مسءوءى 30 ملءم/كءم كعءمل ءبففء فءء للمءءءءء ءفف ءءوءق مع المءاءفة القفءسفة لمءءءءء ءوز الهءء المائفة (CODEX STAN 240-2003).
- ملءوءة رقم 207: ءسءءءم عءء مسءوءى 50000 ملءم/كءم فف صلاءة فول الصوفء ءفف ءمءء الى عملفة ءءصنع.
- ملءوءة رقم 208: ءسءءءم فف المءءءء المءءفة ومءزوءة المءء فءء.
- ملءوءة رقم 209: مء عءء المءءءء ءفف ءءءءق مع المءاءفة القفءسفة لمءزفء الالبء مءزوءة الدسم والزفوءء النبائفة فف شكل ءاف (CODEX STAN 251-2006).
- ملءوءة رقم 210: ءسءءءم فف الفءفءة المصءوءة مء قمء aestivum كءء ءسءءءم فف صءاءة المكروءة ءاهءة ءءضفر (النوءلز).
- ملءوءة رقم 211: ءسءءءم فف صءاءة المكروءة ءاهءة ءءضفر (النوءلز).
- ملءوءة رقم 212: مء عءء المءءءء ءفف ءءءءق مع المءاءفة القفءسفة للءساء المسءءلك (CODEX STAN 117- 1981) عءء مسءوءى 3000 ملءم/كءم.
- ملءوءة رقم 213: ءسءءءم فف المءءءء السائلء ءفف ءءءوءى على سكرفاء مرءءعة ءءركفء فءء.
- ملءوءة رقم 214: ففءء عءء المءءءء ءفف ءءءءق مع المءاءفة القفءسفة مسءءلبءء ءهن اللبء (CODEX STAN 253-2006).
- ملءوءة رقم 215: ففءء عءء المءءءء ءفف ءءءءق مع المءاءفة القفءسفة للءهن المسءءلبة والمسءءلبءء المءءوءة (CODEX STAN 256-2007).
- ملءوءة رقم 216: ءسءءءم فف المءءءء المعءمءة على الذرة فءء.
- ملءوءة رقم 217: ءسءءءم عءء مسءوءى 300 ملءم/كءم للسطء فءء.
- ملءوءة رقم 218: فءء مركبءء الكبرفء فمكن ان ءسءءءم كموءء ءافءة وكمضاءءء أكسءة فف المءءءء ءفف ءءففءء المءاءفة القفءسفة لءوز الهءء المءءفف (CODEX STAN 177-1991).
- ملءوءة رقم 301: الءءءقال للءء الاقصف.

- 5. طرق أخذ العينات**
- يتم أخذ العينات طبقاً للمواصفات التي تعتمد عليها الهيئة.
- 6. طرق الاختبار**
- يتم إجراء الاختبارات طبقاً للمواصفات التي تعتمد عليها الهيئة.
- 7. التعبئة والنقل والتخزين**
- 1.7 التعبئة**
- 1.1.7** يجب أن يعبأ المنتج في عبوات صحية مناسبة ذات أغطية محكمة بحيث تمنع اتصالها بالجو الخارجي أو تلوثها.
- 2.1.7** أن تكون مواد التعبئة غير قابلة للتفاعل مع المنتج.
- 2.7 النقل**
- أن تنقل العبوات بطريقة تحافظ عليها من الكسر والتلف .
- 3.7 التخزين**
- أن تخزن العبوات في أماكن مبردة وجافة بعيداً عن مصادر الضوء المباشر والتلوث.
- 8. البيانات الإيضاحية**
- مع عدم الإخلال بما ورد في المواصفة القياسية الخليجية الواردة في البند (1.2) و البند (8.2) والبند (11.2) يجب أن يتوافر في بطاقة المنتج البيانات الإيضاحية التالية:
- 1.8** للمادة أو رقمها دولي.
- 2.8** للمادة اللون.

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3.3.3.8 ف ً الة السوبتول أو لزلتول " زاة ال كم للعتلك ةنم ال سوروبتول أو لزلتول على 40 غف ً ال وعتس بب الإس هال ."

4.3.3.8 ف ً حلة الماتول " زاة ال كم للعتلك ةنم ال ماتول على 20 غف ً ال وعتس بب الإس هال

5.3.3.8 ف ً بى لى ن د اى ذى لى للربح اىخ اطره لى لوظجت الإطبي ."

4.8 عىدا د الأكظخ:
عبرح لىح عىح "أكظخ طرخ ذ ً اىاد أغذلىخ " ف ً بى عىا د عىدا د الأكظخ " (نص غمط .)

5.8 المستحلبات والمثبتات ومغلفات القوام
مصدر الجيلاتين والليستين والجلسريدات الأحادية والثنائية في حالة استخدامها

6.8 اىاد أبظخ:
عبرح لىح بظخ طرخ ذ ً اىاد أغذلىخ " ف ً بى عىا د اىاد أبظخ .

مصطلحات فنية

Aspartame	اسبرتام
Saccharin	سكارين
Lake	صبغة الليك
Gelling agent	عامل تبلور
Glazing agent	عامل تلميع
Firming agent	عامل مثبت
Colour retention agent	عامل مثبت اللون
Humectant	عامل مرطب
Flour treatment agent	عامل معالج الدقيق
Foaming agent	عامل مكون للرغوة
Preservative	مادة حافظة
Raising agent.	مادة رافعة
Colouring matter	مادة ملونة
Stabilizer	مثبت
Stabilizer	مثبت
Flavour enhancer	محسن نكهة
Sweeteners	محلّيات
Bulking agent	مساعد على التكتل
Emulsifier	مستحلب
Thickener	مغلظ قوام
Acidity regulator	منظم للحموضة
International Numbering System (INS).	نظام الترقيم الدولي
Flavour	نكهة

		Additives	بلج اھفخ
A	1	Acesulfame Potassium.	اھطی الاطھفب
	2	Acetic Acid, Glacial	د ط ا خ، اھذی
	3	Alitame.	اھ د
	4	Allura Red Ac	الآ تڑ اھرا
	5	Aluminium Ammonium Sulfate.	الآلومنی و ج زب د الھمی
	6	Aluminium Silicate.	طھ د الھمی
	7	Ammonium Salts Of Phosphatidic Acid.	خ الھمی د طفلھبر دھ
	8	Alpha-Amylase From Aspergillus Oryzae Var.	فلب اھس ا طج زجاص أو رھبر
	9	Annatto Extracts, Bixin-Based.	طر خ ص الھمی معتمد - تھط
	10	Ascorbic Acid, L-	د ط الھمی رھ، اھ
	11	Ascorbyl Esters.	ا طز ا د الھمی تھ
	12	Aspartame.	ا طھرب
	13	Aspartame-Acesulfame Salt.	الأسبرب - خ ا طھفب
	14	Azodicarbonamide.	ل س ذو وھوی اھذ
B	15	Beeswax.	ش غ العظ
	16	Benzoates.	تھ و ا د
	17	Benzoyl Peroxide.	تھ و و ط ب ذ اھ و
	18	Brilliant Blue Fcf.	الآرق اللمع
	19	Butylated Hydroxyanisole.	تھ و تھلارڈ ہڈرو و ط ا طھوی
C	20	Butylated Hydroxytoluene.	تھ و تھلارڈ ہڈرو و ط رھ
	21	Calcium Aluminium Silicate.	طھ د الھمی
	22	Calcium Ascorbate.	طھ ی تھ د اھطھ
	23	Calcium Carbonate.	وھوی د اھطھ
	24	Calcium Chloride.	وھ رڈ اھطھ
	25	Calcium Hydroxide	ہڈرو و ط ذ اھطھ
	26	Calcium Propionate.	تھ و تھب د اھطھ
	27	Calcium Silicate	طھ د الھمی
	28	Candelilla Wax.	ش غ فلٹھ
	29	Canthaxanthin.	وھ و ط ب تھ

		Additives	بَلج اُلفیخ
	30	Caramel III - Ammonia Caramel.	و ز ا - III و ز ا الأموب
	31	Caramel IV - Sulfite Ammonia Caramel.	و ز ا - IV و ج ز ا دو ز ا الأموب
	32	Carbon Dioxide.	ثب ا و ظ ا ای بی
	33	Carmines	ه ریش
	34	Carnauba Wax.	ش غ وزی
	35	Carotenes, Beta-, Vegetable.	ه رور ثب - سچری
	36	Carotenoids.	ه رور بد
	37	Castor Oil.	س ذ ا خ زوع
	38	Chlorine.	ایری
	39	Chlorine Dioxide.	ه نرو و ظ ا ای ری
	40	Chlorophylls And Chlorophyllins, Coppercomplexes.	ایری روف و ویری و فیش و معدا د اینص.
	41	Citric Acid.	د ط ا ط ز ه.
	42	Cyclodextrin, Beta-.	ثب - طی و ی و ط ز
D	43	Diacetyltartaric And Fatty Acid Esters Of Glycerol.	غ ز غ ه ثب ای الاسیز و املاح ال ب ب ص ا ذه ب ج ج ط زوی
	44	Dimethyl Dicarbonate.	ثب ای ب ث ثی و ی ب د
E	45	Erythrosine.	لوی ط
	46	Ethylene Diamine Tetra Acetates.	رثب عی خلا ه ثب ای ای ب
F	47	Fast Green Fcf.	ال ا خ ع ز ا ط ز غ FCF
	48	Ferric Ammonium Citrate.	طیزا د د د ه الأمی
	49	Ferrocyanides.	د د نو ط د
	50	Ferrous Gluconate.	جی و ی ب د ا د د فوس.
	51	Ferrous Lactate.	لاک د ا د د فوس
	52	Formic Acid.	د طفلی ره.
G	53	Glucono Delta-Lactone.	غی و ی ب د - د ب لاک
	54	Glycerol Ester Of Wood Rosin.	خ ا ج ط ز - ا ه ت ا صی ث زی
	55	Grape Skin Extract.	ظ ز خ ص ل ش ز العنت.
	56	Guaiaac Resin.	ا غیب ن
H	57	Hexamethylene Tetramine.	هی ظ بی ب رثب عی الأمید
	58	Hydroxybenzoates, Para-.	ثبرا ه نرو و ط ب و ا د
	59	Hydroxypropyl Distarch Phosphate.	Distarch هی ط ب د ه نرو و ط ثرو ب
I	60	Indigotine (Indigo Carmine).	لم تیش ا
	61	Iron Oxides.	ا و ظ ا ا د د
	62	Isopropyl Citrates.	طیزا د ا ش و ث
L	63	Lactic Acid, L-, D- And DL-.	د ط الاکتیک، L، D and DI

		Additives	بلځ اُمېطځ
	64	Lauric Arginate Ethyl Ester	ځ ټ اِي ر ه ارج ځ
	65	Lysozyme.	طِي طي
M	66	Magnesium Carbonate.	وښيې د آغ طِي
	67	Magnesium Oxide.	اوپڼد آغ طِي
	68	Magnesium Silicate, Synthetic.	طېي د آغ طِي صبي
	69	Malic Acid, DL-	د ط ا ب ه D1
	70	Microcrystalline Cellulose (Cellulose Gel).	ي زووزطوب اظيس (هلا اظيس)
	71	Microcrystalline Wax.	ش غ ي زووزطوب
N	72	Natamycin (Pimaricin).	ب ر ب ط (ن ت ر ط)
	73	Neotame.	ي ب
	74	Nisin.	ظ
P	75	Pectins.	ن ي ز
	76	Phosphates.	فلې فې د
	77	Polydimethylsiloxane.	ثي طي وې ټب ي ټ ټ
	78	Polyethylene Glycol.	جلايکوي ا ج ي ټ
	79	Polysorbates.	ثي طي وې د
	80	Polyvinylpyrrolidone.	ثي ف ټ ز وډ
	81	Potassium Carbonate.	وښيې د ا مې طي
	82	Potassium Chloride.	وي رډ لې طي
	83	Potassium Hydroxide.	هډرو وڼد لې طي
	84	Powdered Cellulose.	اظيس ا ف
	85	Propionic Acid.	د ط ا ج وښي ه
	86	Propyl Gallate.	پالا د لې وښي
	87	Propylene Glycol Esters Of Fatty Acids.	اظزا د لې وښي ج ي ي ل لا ب ب ض ا ذه ځ
Q	88	Quillaia Extracts.	ظز خص ب رط د القعر
R	89	Riboflavins.	ا ن ي فاف
S	90	Saccharins.	ه ل ه ا ر
	91	Salts Of Myristic, Palmitic And Stearic Acids With Ammonia, Calcium, Potassium And Sodium	املاح ا ب ب ض ا ز ط ز ه، لې ب ز ه والا ط ز ز ل ا م ي، ا م ي ط ي، ا ص ي ډ ي و ل ي ط ي
	92	Shellac, Bleached.	ظز خص ب ب ع ش ج ز ا ص ي
	93	Silicon Dioxide, Amorphous.	ټب ا وڼد ا ط ي ي، غ ز ز ج ي ر
	94	Sodium Aluminosilicate.	ط ي د ا م ي ا ص ي ډ ي
	95	Sodium Ascorbate.	ط ي ي ټب د ا ص ي ډ ي
	96	Sodium Carbonate	وښيې د ا ص ي ډ ي
	97	Sodium Dihydrogen Citrate.	ظزا د ط ي ډ ي ټ ب ي ځ ا هډ ر و ج

		Additives	بلج اُتخ
	98	Sodium Hydrogen Carbonate.	وېټيټ هسټيټي اېب ټخ اېډروچ .
	99	Sodium Hydroxide.	هټرو وټيټا هسټيټي
	100	Sodium Propionate.	ټوټيټيټي ډا هسټيټي
	101	Sodium Sesquicarbonate.	خټيټيټيټي ټيټيټي ټوټيټي ټوټيټي ډا هسټيټي
	102	Sorbates.	ټيټيټي ډا
	103	Stannous Chloride	وي رډ ټيټيټي
	104	Stearoyl Lactylates.	ټيټيټي لاکټيلا ريس
	105	Stearyl Citrate.	ټيټيټي ډا ټيټي ر .
	106	Steviol Glycosides.	چيټيټي ډا ټيټيټي.
	107	Sucralose (Trichlorogalactosucrose).	ټيټيټي (ټلاټ وي رټيټيټي)
	108	Sucroglycerides.	ټيټي زوچ ټيټي
	109	Sucrose Acetate Isobutyrate.	خلا ډا ټيټيټي ډا ټيټيټي.
	110	Sulfites	اچ رډ ډا
	111	Sunset Yellow Fcf	اُفټيټي غزو ټيټي FCF
T	112	Talc.	ره
	113	Tartrates.	غز غزا ډا
	114	Tertiary Butylhydroquinone (Tbhq).	ټيټيټي ټيټيټي (TBHQ)
	115	Thermally Oxidized Soya Bean Oil Interacted With Mono- And Diglycerides Of Fatty Acids	خط ډيټيټيټي اُفټيټيټي اُفټيټيټي وټيټيټي غ اُفټيټيټي وټيټيټي چيټيټي ډا اُفټيټيټي اُفټيټي.
	116	Thiodipropionates.	ټيټيټيټي اُفټيټيټي ډا
	117	Tocopherols.	ويټيټيټي ډا
	118	Triethyl Citrate.	اُفټيټي ډا ټلاټ ټيټي
	119	Tripotassium Citrate.	اُفټيټي ډا ټيټيټيټي ټلاټ .
	120	Trisodium Citrate.	ټلاټ ټيټيټي ډا هسټيټي

ملاحق

ملحق

(أ)

إرشادات وضع الحدود القصوى لاستخدام المواد المضافة إلى الأغذية مع الكميات المسموح تناولها يومياً تم إعداد هذا الملحق كإرشادات لعرض فرضيات استخدام المضافات معتمدة على اعتبارات الحد الأقصى المستخدم والحدود العليا الفسيولوجية لكميات الغذاء والشراب التي يمكن أن تُستخدم يومياً. لم يُعد هذا الملحق لتحديد اشتراطات استخدام المضافات ولا يمكن أن يُستخدم لحسابات دقيقة للمضافات المتناولة.

1. المواد المضافة إلى الأغذية - المبادئ الأساسية لحساب الحدود المستخدمة حدود وكميات المواد المضافة إلى الأغذية المستخدمة بطريقة الحسابات الجمعية "Budget method calculations" يجب أن توضح على نفس الأساس كما هو للمواد التي تم تحديد الكميات المسموح بتناولها يومياً (مثال الحمض أو احد أملاحه). للغذاء المباع كمرکز أو مسحوق معد لإعادة تحضيره قبل الاستخدام فإن الحسابات الجمعية Budget calculation لحدود المضاف الغذائي المستخدم يجب أن يطبق على المنتجات الجاهزة للأكل.

2. تقدير نواحي السلامة للحدود المستخدمة - المواد المضافة إلى الأغذية من غير تحديد للجرعات المسموح تناولها يومياً عندما لا يتم تحديد الكميات المسموح تناولها يومياً للمضاف عندها يُسمح باستخدامه في الغذاء بشكل عام بدون أي حدود (تحديد للكميات) ما عدا انه يضاف بناءً على ممارسات التصنيع الجيدة، أن عدم تحديد الكميات المسموح بتناولها يومياً لا يعني بان إضافته بكميات غير محددة يعتبر مقبولاً. استخدام هذا المصطلح (على أساس البيانات المتوفرة (كيميائية وبيوكيميائية وسمية وغيرها)) من قبل JECFA في حال أن الكمية الكلية المأخوذة يومياً من المادة ترتفع لاستخدامها لمستويات ضرورية لتحقيق التأثير المنشود ومن خلفيتها المقبولة في الغذاء ومن وجهة نظر اللجنة فهي لا تشكل خطراً على الصحة.

لذلك إذا تم استخدام مادة بكميات كبيرة و/أو في مدى واسع من الغذاء عن المقرر من قبل JECFA فإنه من الضروري استشارة JECFA للتأكد من أن الاستخدامات الجديدة تقع ضمن التقييم. مثال: مادة قد تكون قُيِّمت بأنها مادة مرطبة (مضاف غذائي يستخدم للمحافظة على رطوبة المنتج) بدون أن تشمل الاستخدام الأخير له كمحلي سائب والذي قد يؤدي إلى تناول كميات عالية وهامة منه.

3. تقييم المواد المضافة إلى الأغذية "مقبولة" لأهداف خاصة

في بعض الحالات، يكون من الصعب على JECFA تحديد الكميات المسموح بتناولها يومياً من المضافات ومع ذلك وجدت استخدام خاص من المادة مقبول. في مثل هذه الحالات فإن هذا المضاف يسمح باستخدامه وفقاً لشروط محددة. في حال ورود تقارير لاستخدامات أخرى للمضاف فعلى لجنة هيئة الدستور الغذائي الخاصة بالمواد المضافة إلى الأغذية CCFAC أن تطلب من JECFA لإعادة تقييم المضاف بضوء وجود معلومات جديدة عن الاستخدام.

4. تقدير نواحي السلامة للحدود المستخدمة - المواد المضافة إلى الأغذية مع تحديد للجرعات المسموح تناولها يومياً

أجزاء الجرعة المقبول تناولها يومياً والتي ستستخدم في الأغذية والمشروبات على التوالي في حال اقتراح استخدام المضاف في الأغذية والمشروبات فإنه لا يمكن استخدام الجرعة الكاملة المقبولة يومياً في كلٍ منهما. وأنه من الضروري توزيع أجزاء الجرعة المقبول تناولها يومياً على كل من الأغذية والمشروبات. مبدئياً، قد يكون من المناسب افتراض بتوزيع نصف الجرعة المقبول تناولها يومياً للأغذية والنصف الثاني للمشروبات.

ومع ذلك، فقد يكون من المناسب في حالات خاصة تجزئات أخرى طالما أن مجموع التجزئات لا يتجاوز قيمة الجرعة المقبول تناولها يومياً، على سبيل المثال: إذا كانت الأجزاء المستخدمة للأغذية = $4/1$ فإن الأجزاء المستخدمة للمشروبات = $4/3$ ، وكذلك إذا كانت الأجزاء المستخدمة للأغذية = $6/1$ فإن الأجزاء المستخدمة للمشروبات = $6/5$).

إذا كان المضاف استخدم فقط للأغذية فعندها تكون الكمية المستخدمة للأغذية = ١ والمستخدم للمشروبات = صفر، وإذا تم استخدام المضاف للمشروبات فقط فعندها تكون الكمية المستخدمة للأغذية = صفر والمستخدم للمشروبات = ١.

4(أ) - استخدامات مضاف الأغذية

استخدام مستويات اقل من الأغذية x الجرعة المقبول تناولها يومياً x 40
يكون مستوى الاستخدام المقترح للمضاف مناسباً للغذاء بشكل عام إذا كان اقل من حاصل ضرب الجزء المستخدم من المضاف في الأغذية مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 40.

استخدام مستويات اقل من الأغذية x الجرعة المقبول تناولها يومياً x 80
يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من الغذاء المحتوي على المضاف والذي بالعادة لا يزيد على نصف الحد الأعلى المفترض من الغذاء المتناول إذا كان اقل من حاصل ضرب الجزء المستخدم من المضاف في الأغذية مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 80 (مثال: 12.5 جم/ وزن الجسم كجم/ يوم).

استخدام مستويات اقل من الأغذية x الجرعة المقبول تناولها يومياً x 160
يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من الغذاء المحتوي على المضاف والذي بالعادة لا يزيد على ربع الحد الأعلى المفترض من الغذاء المتناول إذا كان اقل من حاصل ضرب الجزء المستخدم من المضاف في الأغذية مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 160 (مثال: 6.25 جم/ وزن الجسم كجم/ يوم).

استخدام مستويات اقل من الأغذية x الجرعة المقبول تناولها يومياً x 320
قد يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من الغذاء المحتوي على المضاف والذي بالعادة لا يزيد على ثمن الحد الأعلى المفترض من الغذاء المتناول إذا كان اقل من حاصل ضرب الجزء المستخدم من المضاف في الأغذية مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 320 (مثال: 3.13 جم/ وزن الجسم كجم/ يوم).

استخدام مستويات أعلى من الأغذية x الجرعة المقبول تناولها يومياً x 320
يحب أن يكون مستوى الاستخدام المقترح للمضاف مقبول للمنتجات حيث حسابات الكميات المأخوذة من كل المواد المفروض تناولها والتي تشير إلى أن زيادتها عن الجرعة المقبولة يومياً غير محبب أو إذا تقييم الكميات المأخوذة من المضاف والمعتمدة على طرق أكثر دقة لتقييم الكميات المأخوذة تشير إلى أن المستويات المستخدمة مقبولة إذا كان أعلى من حاصل ضرب الجزء المستخدم من المضاف في الأغذية مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 320 (مثال: مسح لاستهلاك الغذاء).

4(ب) - استخدامات المضاف الغذائي في المشروبات

استخدام مستويات أقل من المشروبات x الجرعة المقبول تناولها يومياً $10 \times$
قد يكون مستوى الاستخدام المقترح للمضاف مقبول للمشروبات بشكل عام إذا كان أقل من حاصل ضرب
الجزء المستخدم من المضاف في المشروبات مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 10.

استخدام مستويات أقل من المشروبات x الجرعة المقبول تناولها يومياً $20 \times$
قد يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من المشروبات المحتوي
على المضاف والذي بالعادة لا يزيد على نصف الحد الأعلى المفترض من المشروبات المتناولة إذا كان
أقل من حاصل ضرب الجزء المستخدم من المضاف في المشروبات مضروباً في الجرعة المقبول تناولها
يوميّاً مضروباً في 20 (مثال: 50 مل/ وزن الجسم كجم/ يوم).

استخدام مستويات أقل من المشروبات x الجرعة المقبول تناولها يومياً $40 \times$
قد يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من المشروبات المحتوي
على المضاف والذي بالعادة لا يزيد على ربع الحد الأعلى المفترض من المشروبات المتناولة إذا كان أقل
من حاصل ضرب الجزء المستخدم من المضاف في المشروبات مضروباً في الجرعة المقبول تناولها
يوميّاً مضروباً في 40 (مثال: 25 مل/ وزن الجسم كجم/ يوم).

استخدام مستويات أقل من المشروبات x الجرعة المقبول تناولها يومياً $80 \times$
قد يكون مستوى الاستخدام المقترح للمضاف مقبول وتؤمن الاستهلاك اليومي من المشروبات المحتوي
على المضاف والذي بالعادة لا يزيد على ثمن الحد الأعلى المفترض من المشروبات المتناولة إذا كان
أقل من حاصل ضرب الجزء المستخدم من المضاف في المشروبات مضروباً في الجرعة المقبول تناولها
يوميّاً مضروباً في 80 (مثال: 12.5 مل/ وزن الجسم كجم/ يوم).

استخدام مستويات أعلى من المشروبات x الجرعة المقبول تناولها يومياً $80 \times$
يجب أن يكون مستوى الاستخدام مقبول فقط للمنتجات حيث حسابات الكميات المأخوذة والتي تشير إلى
أن زيادتها عن الجرعة المقبولة يومياً غير محبب إذا كان أعلى من حاصل ضرب الجزء المستخدم من
المضاف في المشروبات مضروباً في الجرعة المقبول تناولها يومياً مضروباً في 80 .

أسجخ أسطخ

1. Codex General Standard For Food Additives Codex Stan 192-1995.
2. Commission Regulation (EU) No 1129/2011 Of 11 November 2011
Amending Annex Ii To Regulation (EC) No 1333/2008 Of The European
Parliament And Of The Council By Establishing A Union List Of Food
Additives.
3. Class Names And The International Numbering System For Food Additives
Cac/GL 36-1989.
4. SASO 1548/2011 “Sweeteners permitted to used in foodstuff.

إعذاف أسك أسطخ :

أسطخ أسطخ	أسطخ أسطخ / أسطخ أسطخ أسطخ	١
أسطخ	أسطخ أسطخ / أسطخ أسطخ أسطخ	٢
أسطخ	أسطخ أسطخ / أسطخ أسطخ أسطخ	٣
أسطخ / أسطخ	أسطخ أسطخ / أسطخ أسطخ أسطخ	٤

