
STATUTORY RULES OF NORTHERN IRELAND

1999 No. 244

FOOD

**Miscellaneous Food Additives (Amendment)
Regulations (Northern Ireland) 1999**

Made - - - - *25th May 1999*

Coming into operation *13th July 1999*

The Department of Health and Social Services and the Department of Agriculture being the Departments concerned⁽¹⁾ in exercise of the powers conferred on them by Articles 15(1)(a), 16(1), 25(1) and (3), 26(3) and 47(2) of, and paragraph 1 of Schedule 1 to, the Food Safety (Northern Ireland) Order 1991⁽²⁾ and of all other powers enabling them in that behalf, hereby make the following Regulations, after consultation in accordance with Article 47(3) of the said Order with such organisations as appear to them to be representative of interests likely to be substantially affected by the Regulations:

Citation, commencement and interpretation

1.—(1) These Regulations may be cited as the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 and shall come into operation on 13th July 1999.

(2) In these Regulations “the principal Regulations” means the Miscellaneous Food Additives Regulations (Northern Ireland) 1996⁽³⁾.

Amendment of the principal Regulations

2. The principal Regulations shall be amended in accordance with regulations 3 to 13.

3. In regulation 2(1) (interpretation)—

(a) in the definition of “Directive 95/2/EC” there shall be inserted at the end “and European Parliament and Council Directive 98/72/EC⁽⁴⁾”;

(b) in the definition of “Directive 96/77/EC” there shall be inserted at the end “, as amended by Commission Directive 98/86/EC⁽⁵⁾”;

(c) after the definition of “flavour enhancer” there shall be inserted the following—

(1) See Article 2(2) of S.I. 1991/762 (N.I. 7) as amended by S.I. 1996/1633 (N.I. 12) for the definitions of “the Department concerned” and “regulations” and with respect to the powers conferred on each Department jointly and severally by virtue of those definitions

(2) S.I. 1991/762 (N.I. 7) as amended by S.I. 1996/1633 (N.I. 12)

(3) S.R. 1996 No. 50 as amended by S.R. 1997 No. 340

(4) O.J. No. L295, 4.11.98, p. 18

(5) O.J. No. L334, 9.12.98, p. 1

““flour treatment agent” means a substance added to flour or dough to improve its baking quality, but does not include any emulsifier;”;

(d) in the definition of “miscellaneous additive”—

(i) after “flavour enhancer”, there shall be inserted “flour treatment agent,”;

(ii) there shall be inserted at the end “or any enzyme except invertase or lysozyme”.

4. In regulation 3(4) (use of miscellaneous additives) for “Notes 1 and 3” there shall be substituted “Notes 1, 3 and 4”.

5. In regulation 11 (transitional provisions and exemptions) there shall be inserted after paragraph (1A) the following paragraph—

“(1B) In any proceedings for an offence against these Regulations in respect of any food additive or food, it shall be a defence to prove that—

(a) the food additive or food concerned was put on the market or labelled before 1st July 1999 and the matter constituting the offence would not have constituted an offence against these Regulations if the amendments made by regulations 3(b) and 10 of the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been made when the food additive or, as the case may be, the food was put on the market or labelled, or

(b) the food additive or food concerned was put on the market or labelled before 4th November 2000 and the matter constituting the offence would not have constituted an offence against these Regulations or the Bread and Flour Regulations (Northern Ireland) 1998(6) if the amendments made by regulations 3(c) and (d)(i), 7(b)(iii), 12 and 14(4) of the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been made when the food additive or, as the case may be, the food was put on the market or labelled.”.

6. In Schedule 1 (miscellaneous additives generally permitted for use in foods not referred to in Schedule 6, 7 or 8)—

(a) after note (3) there shall be inserted—

“(4) The substance E 920 may be used only as a flour treatment agent.”;

(b) in the table there shall be inserted sequentially according to EC number the following entries—

“E 469	Enzymatically hydrolysed carboxy methyl cellulose”,
“E 920	L-Cysteine”,
“E 1103	Invertase”, and
“E 1451	Acetylated oxidised starch”.

7. In Schedule 2 (conditionally permitted preservatives and antioxidants)—

(a) in Part A (sorbates, benzoates and p-hydroxybenzoates) in the second table—

(i) there shall be substituted for the entry relating to olives and olive-based preparations the following entry—

“Olives and olive-based preparations	1000	500	1000”
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(ii) there shall be substituted for the entries relating to emulsified sauces with a fat content of 60% or more and emulsified sauces with a fat content less than 60% the following entries—

“Emulsified sauces with a fat content of 60% or more	1000	500	1000
Emulsified sauces with a fat content less than 60%	2000	1000	2000”

(iii) there shall be inserted at the end the following entries—

“. . . <i>Mehu and Makeutettu . . . Mehu</i>	500	200	
Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein	2000		
<i>Dulce de membrillo</i>		1000	
<i>Marmelada</i>			1500
<i>Ostkaka</i>	2000		
<i>Pasha</i>	1000		
<i>Semmelkn 154 delteig</i>	2000		
Cheese and cheese analogues (surface treatment only)			<i>quantum satis</i>
Cooked red beet		2000	
Collagen-based casings with a			<i>quantum satis</i> ”

water activity
greater than 0.6

(b) in Part B (sulphur dioxide and sulphites) in the second table—

(i) there shall be substituted for the entries relating to crustaceans and cephalopods the following entries—

Crustaceans and cephalopods:	
— fresh, frozen and deep-frozen	150 ^(*)
— crustaceans, <i>panaeidae solenoceridae</i> , <i>aristeidae</i> family:	
— up to 80 units	150 ^(*)
— between 80 and 120 units	200 ^(*)
— over 120 units	300 ^(*)
— cooked	50 ^(*)

“(*) In edible parts

(ii) in column 1 there shall be substituted for “Dehydrated granulated potatoes” the words “Dehydrated potatoes”;

(iii) in the entry relating to sugars as defined in Directive [73/437/EEC\(7\)](#) except glucose syrup, whether or not dehydrated, there shall be substituted in column 2 for the number “15” the number “10”;

(iv) there shall be substituted for the entry relating to vegetable — and cereal-protein-based meat, fish and crustacean analogues the following entry—

“Analogues of meat, fish and crustacean based on protein	200”;
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(v) there shall be inserted at the end the following entries—

“Marinated nuts	50
Vacuum packed sweet corn	100
Distilled alcoholic beverages containing whole pears	50”;

(c) in Part C (other preservatives)—

(i) in the first table the entry relating to E 233 Thiabendazole shall be omitted;

(ii) in the first table in the entry relating to E 234 Nisin there shall be inserted at the end in column 3 the word “Mascarpone” and in column 4 opposite that word “10 mg/kg”;

(iii) in the second table there shall be substituted for the entries relating to E 251 Sodium nitrate and E 252 Potassium nitrate the following entries—

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(7) O.J. No. L356, 27.12.73, p. 71

E 251 Sodium nitrate	Cured meat products	300	250 ^(*)
E 252 Potassium nitrate	Canned meat products		
	Hard, semi-hard and semi-soft cheese		50 ^(*)
	Dairy-based cheese analogue		
	Pickled herring and sprat		200 ^(**)
	<i>Foie gras, foie gras entier, blocs de foie gras</i>	50 ^(*)	

^(*) Expressed as NaNO₃

^(**) Residual amounts nitrite formed from nitrate included, expressed as NaNO₂

(iv) in the third table there shall be substituted for the entries relating to E 280 Propionic acid, E 281 Sodium propionate, E 282 Calcium propionate and E 283 Potassium propionate the following entries—

E 280	Propionic acid ^(*)	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid
E 281	Sodium propionate ^(*)		
E 282	Calcium propionate ^(*)		
E 283	Potassium propionate ^(*)	Energy reduced bread	2000 mg/kg expressed as propionic acid
		Partially baked, pre-packed bread	
		Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0.65	

^(*) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

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	Pre-packed rolls, buns and <i>pitta</i>	
	Prepacked <i>pølsebrød</i> <i>boller</i> and <i>dansk flutes</i>	
	<i>Christmas pudding</i>	1000 mg/kg expressed as propionic acid
	Pre-packed bread	
Cheese and cheese analogues (surface treatment only)	<i>Quantum satis</i> ”;	

“(*) Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

(d) in Part D (other antioxidants) in the table there shall be substituted in column 3 for “Dehydrated granulated potatoes” the words “Dehydrated potatoes”.

8. There shall be substituted for Schedule 3 (other permitted miscellaneous additives) Schedule 1 to these Regulations.

9. In Schedule 4 (permitted carriers and carrier solvents) in the table there shall be inserted at the end the following entries—

“E 322	Lecithins	Glazing agents for fruit
E 432-E436	Polysorbates	
E 470a	Sodium, potassium and calcium salts of fatty acids	
E 471	Mono and diglycerides of fatty acids	
E 491-E 495	Sorbitans	
E 570	Fatty acids	
	Dimethylpolysiloxane	
	Polyethyleneglycol 6000	Sweeteners
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	
E 459	Beta-cyclodextrine	Maximum 1 g/kg in or on the food
E 1451	Acetylated oxidised starch	
E 468	Cross linked sodium carboxy methyl cellulose	Sweeteners
E 469	Enzymatically hydrolysed carboxy methyl cellulose”.	

10. In Schedule 5 (purity criteria)—

- (a) the entries relating to the miscellaneous additives listed in Schedule 2 to these Regulations shall be omitted;
- (b) in the entry relating to Propane-1,2-diol (propylene glycol) there shall be substituted for “Directive 78/663/EEC” the words “Directive 78/664/EEC(8)”.

11. In Schedule 6 (foods in which miscellaneous additives listed in Schedule 1 are generally prohibited)—

- (a) there shall be substituted for the words from “Pasteurised and sterilised” to the words “and semi-skimmed)” the words “Pasteurised and sterilised (including UHT) milk (including plain, skimmed and semi-skimmed) and plain pasteurised cream”;
- (b) after the words “Dry pasta” there shall be inserted the words, “, excluding gluten-free pasta or pasta intended for hypoproteic diets, in accordance with Directive 89/398/EEC(9)”.

12. There shall be substituted for Schedule 7 (foods in which a limited number of miscellaneous additives listed in Schedule 1 may be used) Schedule 3 to these Regulations.**13.** In Schedule 8 (miscellaneous additives permitted in foods for infants and young children)—

- (a) there shall be substituted for the first introductory note the following introductory notes—

“**1.** Formulae and weaning foods for infants and young children may contain E 414 (acacia gum, gum arabic) and E 551 (silicon dioxide) resulting from the addition of nutrient preparations containing not more than 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol) when used as a carrier for vitamin B12 (not less than 1 part vitamin B12 to 1000 parts mannitol). The carry over of E 414 in the product ready for consumption shall not be more than 10 mg/kg.

1A. Formulae and weaning foods for infants and young children may contain E 301 (sodium L-ascorbate), used at quantum satis level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption shall not be more than 75 mg/l.”;

- (b) in Part I (miscellaneous additives permitted in infant formulae for infants in good health)—

- (i) there shall be substituted for note (b) the following note—

“(b) if more than one of the substances E 322, E 471, E 472c and E 473 is added to a food, the maximum level established for that food for each of those substances is lowered by that relative part as is present of the other substances together in that food.”;

- (ii) in the table where there shall be inserted at the end the following entries—

“E 304	L-ascorbyl palmitate	10 mg/1
E 331	Sodium citrates	2 g/1
E 332	Potassium citrates	Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC(10)
E 339	Sodium phosphates	1 g/1 expressed as P ₂ O ₅

(8) O.J. No. L223, 14.8.78, p. 30

(9) O.J. No. L186, 30.6.89, p. 27

(10) O.J. No. L175, 4.7.91, p. 35

E 340	Potassium phosphates	Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 412	Guar gum	1 g/1, where the liquid product contains partially hydrolysed proteins and is in conformity with the conditions set in Annex IV to Directive 91/321 EEC, as amended by Directive 96/4/EC ⁽¹¹⁾
E472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/1 sold as powder
	g/1 sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in Annex IV to Directive 91/321/EEC , as amended by Directive 96/4/EC	
E 473	Sucrose esters of fatty acids	120 mg/1 in products containing hydrolysed proteins, peptides or amino acids”;

(c) in Part II (miscellaneous additives permitted in follow-on formulae for infants in good health)—

(i) there shall be substituted for note (b) the following note—

“(b) if more than one of the substances E 322, E 471, E 472c and E 473 is added to a food, the maximum level established for that food for each of those substances is lowered by that relative part as is present of the other substances together in that food.”;

(ii) in note (c) there shall be substituted for the words “lowered with” the words “lowered by”;

(iii) in the table there shall be inserted at the end the following entries—

“E 304	L-ascorbyl palmitate	10 mg/1
E 331	Sodium citrates	2 g/1
E 332	Potassium citrates	Individually or in combination and in

(11) O.J. No. L49, 28.2.96, p. 12

(10) O.J. No. L175, 4.7.91, p. 35

(11) O.J. No. L49, 28.2.96, p. 12

			conformity with the limits set in Annex 1 to Directive 91/321/EEC
E 339	Sodium phosphates	1 g/1 expressed as P ₂ O ₅	
E 340	Potassium phosphates	Individually or in combination and in conformity with the limits set in Annex 1 to Directive 91/321/EEC	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/1 sold as powder. 9 g/1 sold as liquid where the products contain partially hydrolysed proteins, peptides or amino acids and are in conformity with the conditions set in Annex IV to Directive 91/321/EEC , as amended by Directive 96/4/EC	
E 473	Sucrose esters of fatty acids	120 mg/1 in products containing hydrolysed proteins, peptides or amino acids”;	

(d) in Part III (miscellaneous additives permitted in weaning foods for infants and young children in good health) in the table there shall be inserted at the end the following entries—

E 333	Calcium citrates ^(*)	Low-sugar fruit based products	<i>quantum satis</i>
E 341	Tricalcium phosphate ^(*)	Fruit based desserts	1 g/kg as P ₂ O ₅
E 1451	Acetylated oxidised starch	Weaning foods	50 g/kg”;

“(*) The note in Part IV does not apply.

(e) in Part IV (miscellaneous additives permitted in foods for infants and young children for special medical purposes) there shall be inserted at the end the following table—

<i>“EC No.</i>	<i>Name</i>	<i>Max. level</i>	<i>Special Conditions</i>
E 401	Sodium alginate	1 g/1	From 4 months onwards in special food products with adapted composition,

<i>“EC No.</i>	<i>Name</i>	<i>Max. level</i>	<i>Special Conditions</i>
E 405	Propane 1, 2-diolalginat	200 mg/1	required for metabolic disorders and for general tube feeding From 12 months onwards in specialised diets intended for young children who have cows' milk intolerance or inborn errors of metabolism
E 410	Locust bean gum	10 g/1	From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 g/1	From birth onwards in products in liquid formulae containing hydrolysed proteins, peptides or amino acids in conformity with the conditions set in Annex IV to Directive 91/321/EEC , as amended by Directive 96/4/EC
E 415	Xanthan gum	1.2 g/1	From birth onwards for use in products based on amino acids or peptides for use with patients who have problems with impairment of the gastro-intestinal tract, protein mal-absorption or inborn errors of metabolism
E 440	Pectins	10 g/1	From birth onwards in products used in case of gastro-intestinal disorders

<i>“EC No.</i>	<i>Name</i>	<i>Max. level</i>	<i>Special Conditions</i>
E 466	Sodium carboxy methyl cellulose	10g/1 or kg	From birth onwards in products for the dietary management of metabolic disorders
E 471	Mono-and diglycerides of fatty acids	5 g/1	From birth onwards in specialised diets, particularly those devoid of proteins
E 1450	Starch sodium octenyl succinate	20 g/1	In infant formulae and follow-on formulae”.

Consequential amendments

14.—(1) In the following Regulations references to the Miscellaneous Food Additives Regulations (Northern Ireland) 1996 shall be construed as references to those Regulations as amended by the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1997(12) and these Regulations:

- the Mineral Hydrocarbons in Food Regulations (Northern Ireland) 1966(13);
- the Specified Sugar Products Regulations (Northern Ireland) 1976(14);
- the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976(15);
- the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 1977(16);
- the Condensed Milk and Dried Milk Regulations (Northern Ireland) 1977(17);
- the Coffee and Coffee Products Regulations (Northern Ireland) 1979(18);
- the Jam and Similar Products Regulations (Northern Ireland) 1982(19);
- the Meat Products and Spreadable Fish Products Regulations (Northern Ireland) 1984(20);
- the Food Additives Labelling Regulations (Northern Ireland) 1992(21);
- the Food Labelling Regulations (Northern Ireland) 1996(22);

(2) In the Food Additives Labelling Regulations (Northern Ireland) 1992—

- (a) there shall be inserted after regulation 6 the following—

“Transitional provision

6A. In any proceedings for an offence under these Regulations in respect of any food additive, it shall be a defence to prove that the food additive

(12) S.R. 1997 No. 340

(13) S.R. & O. (N.I.) 1966 No. 200; the relevant amending regulations are S.R. 1996 No. 50

(14) S.R. 1976 No. 165; the relevant amending regulations are S.R. 1996 No. 50

(15) S.R. 1976 No. 183; the relevant amending regulations are S.R. 1996 No. 50

(16) S.R. 1977 No. 182; the relevant amending regulations are S.R. 1996 No. 50

(17) S.R. 1977 No. 196; the relevant amending regulations are S.R. 1996 No. 50

(18) S.R. 1979 No. 51; the relevant amending regulations are S.R. 1996 No. 50

(19) S.R. 1982 No. 105; the relevant amending regulations are S.R. 1996 No. 50

(20) S.R. 1984 No. 408; the relevant amending regulations are S.R. 1996 No. 50

(21) S.R. 1992 No. 417; the relevant amending regulations are S.R. 1996 No. 50

(22) S.R. 1996 No. 383; the relevant amending regulations are S.R. 1998 No. 253 and S.R. 1999 No. 143

concerned was put on the market or labelled before 4th November 2000 and the matter constituting the offence would not have constituted an offence under these Regulations if the amendments made by regulation 14(1) and (2)(b) of the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been made when the food additive was put on the market or labelled.”;

- (b) in Schedule 1 (categories of food additives) in Part II (supplementary)—
- (i) paragraph (s) shall be omitted; and
 - (ii) in paragraph (t) there shall be inserted at the beginning the words ““flour treatment agent”,” and there shall be inserted after the words “used as a” the words “flour treatment agent,”.
- (3) In the Food Labelling Regulations (Northern Ireland) 1996—
- (a) in regulation 14(11) (names of ingredients) the words “or in Schedule 3 to the Bread and Flour Regulations” shall be omitted;
 - (b) in regulation 50 (transitional provision) there shall be inserted at the end the following paragraph—
 - “(8) In any proceedings for an offence under regulation 44(a) as read with regulation 14(9) and (11), it shall be a defence to prove that the food concerned was prepacked before 4th November 2000 and the matter constituting the offence would not have constituted an offence under these Regulations if the amendment made by regulation 14(3)(a) of the Miscellaneous Food Additives (Amendment) Regulations (Northern Ireland) 1999 had not been made when the food was prepacked.”.
- (4) In the Bread and Flour Regulations (Northern Ireland) 1998(23)—
- (a) in regulation 5 (additional ingredients) there shall be substituted for paragraphs (1) and (2) the following paragraph—
 - “(1) No person shall use as an ingredient in the preparation of flour or bread any flour bleaching agent.”;
 - (b) Schedule 3 (ingredients permitted in flour and bread) shall be omitted.

Sealed with the Official Seal of the Department of Health and Social Services on

25th May 1999.

J. O'Neill
Assistant Secretary

Sealed with the Official Seal of the Department of Agriculture on

25th May 1999.

L. McKibben
Assistant Secretary

SCHEDULE 1

Regulation 8

Containing new Schedule 3 to the principal Regulations

“Schedule 3

Regulations 2(1) and 3(5)

Other Permitted Miscellaneous Additives

The maximum levels of use indicated refer to foods ready for consumption prepared following manufacturers' instructions.

<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 297	Fumaric acid	<i>(pro memoria)</i>	
		Wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	
		Fillings and toppings for fine bakery wares	2.5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts	4 g/kg
		Fruit-flavoured desserts	

(*) These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

(*) E 493 only

(**) E 492 only

(*) Asbestos free

(**) E553b only

(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
		Dry powdered dessert mixes	
		Instant powders for fruit based drinks	1 g/l
		Instant products for preparation of flavoured tea and herbal infusions	1 g/kg
		Chewing gum	2 g/kg
	In the following applications, the indicated maximum levels of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may be added individually or in combination (expressed as P ₂ O ₅)		
E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l
E 339	Sodium phosphates	Sterilised and UHT milk	1 g/l
	(i) Monosodium phosphate	Candied fruits	800 mg/kg
	(ii) Disodium phosphate	Fruit preparations	800 mg/kg
	(iii) Trisodium phosphate	Partly dehydrated milk with less than 28% solids	1 g/kg
E 340	Potassium phosphate	Partly dehydrated milk with more than 28% solids	1.5 g/kg
	(i) Monopotassium phosphate		
	(ii) Dipotassium phosphate		2.5 g/kg

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(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Dried milk and dried skimmed milk		
	(iii) Tripotassium phosphate	5 g/kg	
E 341	Calcium phosphates	Whipped cream and vegetable fat analogues	5 g/kg
	(i) Monocalcium phosphate	Unripened cheese (except <i>Mozzarella</i>)	2 g/kg
	(ii) Dicalcium phosphate	Processed cheese and processed cheese	20 g/kg
	(iii) Tricalcium phosphate analogues		
E 343	Magnesium phosphates	Meat products	5 g/kg
	(i) Monomagnesium phosphate	Sport drinks and prepared table waters	0.5 g/l
	(ii) Dimagnesium phosphate	Dietary supplements quantum satis	
E 450	Diphosphates	Salt and its substitutes	10 g/kg
	(i) Disodium diphosphate	Vegetable protein drinks	20 g/l
	(ii) Trisodium diphosphate	Beverage whiteners	30 g/kg

(*) These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

(*) E 493 only

(**) E 492 only

(*) Asbestos free

(**) E553b only

(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	(iii) Tetrasodium diphosphate	Beverage whiteners for vending machines	50 g/kg
	(v) Tetrapotassium diphosphate	Edible ices	1 g/kg
	(vi) Dicalcium diphosphate	Desserts	3 g/kg
	(vii) Calcium dihydrogen diphosphate	Dry powdered dessert mixes	7 g/kg
		Fine bakery wares	20 g/kg
E 451	Triphosphates	Flour	2.5 g/kg
	(i) Pentasodium triphosphate	Flour, self raising	20 g/kg
	(ii) Pentapotassium triphosphate	<i>Soda bread</i>	20 g/kg
E 452	Polyphosphates	Liquid egg (white, yolk or whole egg)	10 g/kg
	(i) Sodium polyphosphate	Sauces	5 g/kg
	(ii) Potassium polyphosphate	Soups and broths	3 g/kg
	(iii) Sodium calcium polyphosphate	Instant tea and instant herbal infusions	2 g/kg
		Cider and perry	2 g/l
	(iv) Calcium polyphosphates	Chewing gum	<i>quantum satis</i>
		Dried powdered foods	10 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Chocolate and malt dairy-based drinks	2 g/l	
	Alcoholic drinks (excluding wine and beer)	1 g/l	
	Breakfast cereals	5 g/kg	
	Snacks	5 g/kg	
	Surimi	1 g/kg	
	Fish and crustacean paste	5 g/kg	
	Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg	
	Special formulae for particular nutritional uses	5 g/kg	
	Glazings for meat and vegetable products	4 g/kg	
	Sugar confectionery	5 g/kg	
	Icing sugar	10 g/kg	
	Noodles	2 g/kg	
	Batters	12 g/kg	
	Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Unprocessed and processed molluscs and crustaceans	5 g/kg	
	frozen and deep-frozen		
	Filletts of unprocessed fish, frozen and deep-frozen	5 g/kg	
	Unprocessed and processed molluscs and crustaceans	5 g/kg	
	frozen and deep-frozen		
	Processed potato products (including frozen, deep-frozen, chilled and dried processed products) and pre-fried frozen and deep-frozen potatoes	5 g/kg	
	Spreadable fats excluding butter	5 g/kg	
	Soured-cream butter	2 g/kg	
	Canned crustacean products	1 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Waterbased emulsion sprays for coating baking tins	30 g/kg	
	Coffee based drinks for vending machines	2 g/l	
E 431	Polyoxyethylene (40) stearate	<i>(pro memoria)</i> Wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	
E 353	Metatartaric acid	Wine in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
		<i>Made wine</i>	100 mg/l
E 355	Adipic acid	Fillings and toppings for fine bakery wares	2 g/kg
E 356	Sodium adipate	Dry powdered dessert mixes	1 g/kg
E 357	Potassium adipate	Gel-like desserts	6 g/kg
		Fruit-flavoured desserts	1 g/kg
		Powders for home preparation of drinks	10 g/l expressed as adipic acid
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94(24) having a fat content of 41% or less	100 mg/kg	
	Frozen and deep-frozen crustaceans	75 mg/kg	
E 405	Propane-1,2-diol alginate	Fat emulsions	3 g/kg
	Fine bakery wares	2 g/kg	
	Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg	
	Sugar confectionery	1.5 g/kg	
	Water-based edible ices	3 g/kg	
	Cereal-and potato-based snacks	3 g/kg	
	Sauces	8 g/kg	
	Beer	100 mg/l	
	Chewing gum	5 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Fruit and vegetable preparations	5 g/kg	
	Non-alcoholic flavoured drinks	300 mg/l	
	Emulsified liqueur	10 g/l	
	Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1.2 g/kg	
	Dietary food supplements	1 g/kg	
	Cider excluding <i>cidre bouché</i>	100 mg/l	
E 416	Karaya gum	Cereal-and potato-based snacks	5 g/kg
	Nut coatings	10 g/kg	
	Fillings, toppings and coatings for fine bakery wares	5 g/kg	
	Desserts	6 g/kg	
	Emulsified sauces	10 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Egg-based liqueurs	10 g/l	
	Dietary food supplements	<i>quantum satis</i>	
	Chewing gum	5 g/kg	
E 420	Sorbitol	Foods in general (except drinks and those foods referred to in Schedules 6, 7 and 8)	<i>quantum satis</i> (for purposes other than sweetening)
		Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	
		Liqueurs	
	(i) Sorbitol		
	(ii) Sorbitol syrup		
E 421	Mannitol		
E 953	Isomalt		
E 965	Maltitol		
	(i) Maltitol		
	(ii) Maltitol syrup		
E 966	Lactitol		
E 967	Xylitol		
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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 425	Konjac ^(*) (i) Konjac gum (ii) Konjac glucomannane	Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg Individually or in combinations
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Fine bakery wares Fat emulsions for baking purposes	3 g/kg 10 g/kg
E 433	Polyoxyethylene sorbitan monoleate (polysorbate 80)	Milk and cream analogues Edible ices	5 g/kg 1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Desserts Sugar confectionery	3 g/kg 1 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Emulsified sauces Soups	5 g/kg 1 g/kg
E 436	Polyoxyethylene sorbitan	Chewing gum	5 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	tristearate (polysorbate 65)	Dietary food supplements	<i>quantum satis</i>
		Dietetic foods for special medical purposes	1 g/kg
	— Dietetic formulae for weight control intended Individually or in to replace total daily food intake or an individual meal combination		
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive	10 g/kg
	73/241/EEC(25) including fillings		
	Confectionery based on these products		10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Surface treatment of citrus fruit	50 mg/kg	
E 459	Beta-cyclodextrine	Foods in tablet and coated tablet form	<i>quantum satis</i>
E 468	Crosslinked sodium carboxy methyl cellulose	Solid dietary supplements	30 g/kg
E 473	Sucrose esters of fatty acids	Canned liquid coffee	1 g/l
E 474	Sucroglycerides	Heat-treated meat products	5 g/kg (on fat)
	Fat emulsions for baking purposes	10 g/kg	
	Fine bakery wares	10 g/kg	
	Beverage whiteners	20 g/kg	
	Edible ices	5 g/kg	
	Sugar confectionery	5 g/kg	
	Desserts	5 g/kg	
	Sauces	10 g/kg	
	Soups and broths	2 g/kg	
	Fresh fruits, surface treatment	<i>quantum satis</i>	
	Non-alcoholic aniseed-based drinks	5 g/l	
	Non-alcoholic coconut and almond drinks	5 g/l	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Spirituos beverages (excluding wine and beer)	5 g/l	
	Powders for the preparation of hot beverages	10 g/l	
	Dairy-based drinks	5 g/l	
	Dietary food supplements	<i>quantum satis</i>	
	Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg	
	Chewing gum	10 g/kg	
	Cream analogues	5 g/kg	
	Sterilised cream and sterilised cream with reduced fat content	5 g/kg	Individually or in combination
E 475	Polyglycerol esters of fatty acids	Fine bakery wares	10 g/kg
	Emulsified liqueurs	5 g/l	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Egg products	1 g/kg	
	Beverage whiteners	0.5 g/kg	
	Chewing gum	5 g/kg	
	Fat emulsions	5 g/kg	
	Milk and cream analogues	5 g/kg	
	Sugar confectionery	2 g/kg	
	Desserts	2 g/kg	
	Dietary food supplements	<i>quantum satis</i>	
	Dietetic foods intended for special medical purposes — Dietic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg	
	Granola-type breakfast cereals	10 g/kg	
E 476	Polyglycerol polyricinoleate	Spreadable fats as defined in Annexes A, B and C to Regulation (EC) No. 2991/94 having a fat content of 41% or less	4 g/kg

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	Similar spreadable products with a fat content of less than 10%	4 g/kg	
	Dressings	4 g/kg	
	Cocoa-based confectionery, including chocolate	5 g/kg	
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg
	Fat emulsions for baking purposes	10 g/kg	
	Milk and cream analogues	5 g/kg	
	Beverage whiteners	1 g/kg	
	Edible ices	3 g/kg	
	Sugar confectionery	5 g/kg	
	Desserts	5 g/kg	
	Whipped dessert toppings other than cream	30 g/kg	
	Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily	1 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	food intake or an individual meal		
E 479b	Thermally oxidised soya bean oil interacted with mono-and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481	Sodium stearyl-2-lactylate	Fine bakery wares	5 g/kg
E 482	Calcium stearyl-2-lactylate	Quick-cook rice	4 g/kg
	Breakfast cereals		5 g/kg
	Emulsified liqueur		8 g/l
	Spirits with less than 15% alcohol by volume		8 g/l
	Cereal-based snacks		2 g/kg
	Chewing gum		2 g/kg
	Fat emulsions		10 g/kg
	Desserts		5 g/kg
	Sugar confectionery		5 g/kg
	Beverage whiteners		3 g/kg
	Cereal-and potato-based snacks		5 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Minced and diced canned meat products	4 g/kg	
	Powders for the preparation of hot beverages	2 g/l	
	Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	2 g/kg	
	Bread (except that referred to in Schedule 7)	3 g/kg	
	<i>Mostarda di frutta</i>	2	g/kg
		Individually or in combination	
E 483	Stearyl tartrate	Bakery wares (except breads referred to in Schedule 7)	4 g/kg
	Desserts	5 g/kg	
E 491	Sorbitan monostearate	Fine bakery wares	10 g/kg
E 492	Sorbitan tristearate	Toppings and coatings for fine bakery wares	5 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 493	Sorbitan monolaurate	Jelly marmalade	25 mg/kg ^(*)
E 494	Sorbitan monooleate	Fat emulsions	10 g/kg
E 495	Sorbitan monopalmitate	Milk and cream analogues	5 g/kg
	Beverage whiteners	5 g/kg	
	Liquid tea concentrates and liquid fruit and herbal infusions concentrates	0.5 g/l	
	Edible ices	0.5 g/kg	
	Desserts	5 g/kg	
	Sugar confectionery	5 g/kg	
	Cocoa-based confectionery, including chocolate	10 g/kg ^(**)	
	Emulsified sauces	5 g/kg	
	Dietary food supplements	<i>quantum satis</i>	
	Yeast for baking	<i>quantum satis</i>	
	Chewing gum	5 g/kg	
	Dietetic foods intended for special medical purposes —	5 g/kg	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Dietetic formulae for weight control intended to replace total daily food intake or an individual meal (<i>pro memoria</i>) For E 491 only, wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	Individually or in combination	
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as tin
E 520	Aluminium sulphate	Egg white	30 mg/kg
E 521	Aluminium sodium sulphate	Candied, crystallised and glacé fruit and vegetables	200 mg/kg
E 522	Aluminium potassium sulphate	Individually or in combination, expressed as aluminium	

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 523	Aluminium ammonium sulphate		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (<i>scones</i> and sponge wares only)	1 g/kg expressed as aluminium
E 535	Sodium ferrocyanide	Salt and its substitutes	20 mg/kg
E 536	Potassium ferrocyanide		Individually or in combination, expressed as anhydrous potassium ferrocyanide
E 538	Calcium ferrocyanide		
E 551	Silicon dioxide	Dried powdered foods (including sugars)	10 g/kg
E 552	Calcium silicate	Salt and its substitutes	10 g/kg
E 553a	(i) Magnesium silicate	Dietary food supplements	<i>quantum satis</i>
	(ii) Magnesium trisilicate ^(*)	Foods in tablet and coated tablet form	<i>quantum satis</i>
E 553b	Talc ^(*)	Sliced or grated hard, semi-hard and processed	10 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 554	Sodium aluminium silicate	cheese	
E 555	Potassium aluminium silicate	Sliced or grated cheese analogues and processed	10 g/kg
E 556	Calcium aluminium silicate	cheese analogues	
E 559	Aluminium silicate (Kaolin)	Seasonings	30 g/kg
	Confectionery excluding chocolate (surface treatment only)	<i>quantum satis</i>	
	Tin-greasing products	30 g/kg	
		Individually or in combination	
	Chewing gum	<i>quantum satis</i> ^(**)	
	Rice		
	Sausages (surface treatment only)		
E 579	Ferrous gluconate	Olives darkened by oxidation	150 mg/kg as iron
E 585	Ferrous lactate		
E 620	Glutamic acid	Foods in general (except those referred to in	10 g/kg

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 621	Monosodium glutamate	Schedules 6, 7 and 8)	Individually or in combination
E 622	Monopotassium glutamate		
E 623	Calcium diglutamate		
E 624	Monoammonium glutamate	Condiments and seasonings	<i>quantum satis</i>
E 625	Magnesium diglutamate		
E 626	Guanylic acid	Foods in general (except those referred to in Schedules 6, 7 and 8)	500 mg/kg
E 627	Disodium guanylate		Individually or in combination, expressed as guanylic acid
E 628	Dipotassium guanylate		
E 629	Calcium guanylate		
E 630	Inosinic acid		
E 631	Disodium inosinate		
E 632	Dipotassium inosinate		
E 633	Calcium inosinate	Seasonings and condiments	<i>quantum satis</i>
E 634	Calcium 59-ribonucleotides		

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
E 635	Disodium 59-ribonucleotides		
E 900	Dimethyl polysiloxane	Jam, jellies and marmalade as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products	10 mg/kg
	Soups and broths	10 mg/kg	
	Oils and fats for frying	10 mg/kg	
	Confectionery (excluding chocolate)	10 mg/kg	
	Non-alcoholic flavoured drinks	10 mg/l	
	Pineapple juice	10 mg/l	
	Canned and bottled fruit and vegetables	10 mg/kg	
	Chewing gum	100 mg/kg	
	<i>(pro memoria)</i> Wine in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of		

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79		
	<i>Sød . . . saft</i>	10 mg/l	
	Batters	10 mg/kg	
	Cider excluding <i>cidre bouché</i>	10 mg/l	
E 901	Beeswax, white and yellow	As glazing agents only for:	<i>quantum satis</i>
E 902	Candelilla wax —	Confectionery (including chocolate)	
E 903	Carnauba wax —	Small products of fine bakery wares coated with chocolate	
E 904 Shellac	— Snacks — Nuts — Coffee beans Dietary food supplements Fresh citrus fruits, melons, apples, pears, peaches and pineapples	<i>quantum satis</i>	

(*) These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

(*) E 493 only

(**) E 492 only

(*) Asbestos free

(**) E553b only

(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

(*) If E 950, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	(surface treatment only)		
E 905	Microcrystalline wax Surface treatment of — Confectionery excluding chocolate — Chewing gum — Melons, papaya, mango and avocado	<i>quantum satis</i>	
E 912	Montan acid esters	Fresh citrus fruits (surface treatment only)	<i>quantum satis</i>
E 914	Oxidised polyethylene wax	Fresh melon, mango, avocado and pineapple (surface treatment only)	
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950	Acesulfame-K	Chewing gum with added sugars	800 mg/kg ^(*)
E 951	Aspartame	2500 mg/kg ^(*) (as flavour enhancer only)	
E 957	Thaumatococcus	Chewing gum with added sugars	10 mg/kg ^(*)

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<i>EC No.</i>	<i>Name</i>	<i>Food</i>	<i>Maximum level</i>
	Water-based flavoured non-alcoholic drinks	0.5 mg/l	
	Desserts — dairy and non-dairy	5 mg/kg (as flavour enhancer only)	
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg ^(*)
	Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94	5 mg/kg (as flavour enhancer only)	
	Meat products		
	Fruit jellies		
	Vegetable proteins		
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous extract
	Cider excluding cidrebouché		
E 1201	Polyvinylpyrrolidone	Dietary food supplements in tablet and coated tablet form	<i>quantum satis</i>
E 1202	Polyvinylpolypyrrolidone		
E 1505	Triethyl citrate	Dried egg white	<i>quantum satis</i>
E 1518	Glyceryl triacetate (triacetin)	Chewing gum	<i>quantum satis</i> ¹⁾

(*) These substances may not be used to produce dehydrated foods intended to rehydrate on ingestion.

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(24) O.J. No. L316, 9.12.94, p. 2

(25) O.J. No. L228, 16.8.73, p. 23

SCHEDULE 2

Regulation 10(a)

Miscellaneous Additives for which specific purity criteria specified or referred to in Schedule 5 to the Principal Regulations are omitted

E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1,2-diol alginate
E 406	Agar
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Acacia
E 415	Xanthan gum
E 416	Karaya gum
E 422	Glycerol
E 432	Polyoxyethylene (20) sorbitan monolaurate
E 433	Polyoxyethylene (20) sorbitan monooleate
E 434	Polyoxyethylene (20) sorbitan monopalmitate
E 435	Polyoxyethylene (20) sorbitan monostearate
E 436	Polyoxyethylene (20) sorbitan tristearate
E 440(i)	Pectin
E 440(ii)	Amidated pectin
E 442	Ammonium phosphatides
E 450(i)	Disodium diphosphate
E 450(ii)	Trisodium diphosphate
E 450(iii)	Tetrasodium diphosphate
E 450(v)	Tetrapotassium diphosphate
E 450(vi)	Dicalcium diphosphate
E 451(i)	Pentasodium triphosphate
E 451(ii)	Pentapotassium triphosphate
E 452(i)	Sodium polyphosphate
E 452(ii)	Potassium polyphosphate

E 452(iv)	Calcium polyphosphates
E 460(i)	Microcrystalline cellulose
E 460(ii)	Powdered cellulose
E 461	Methylcellulose
E 463	Hydroxypropylcellulose
E 464	Hydroxypropylmethylcellulose
E 465	Ethylmethylcellulose
E 466	Carboxymethylcellulose
E 470(a)	Sodium, potassium and calcium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 472(a)	Acetic acid esters of mono-and diglycerides of fatty acids
E 472(b)	Lactic acid esters of mono-and diglycerides of fatty acids
E 472(c)	Citric acid esters of mono-and diglycerides of fatty acids
E 472(d)	Tartaric acids esters of mono-and diglycerides of fatty acids
E 472(e)	Mono-and diacetyl tartaric acid esters of mono-and diglycerides of fatty acids
E 472(f)	Mixed acetic and tartaric acid esters of mono-and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 481	Sodium stearyl-2-lactylate
E 482	Calcium stearyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
E 508	Potassium chloride

SCHEDULE 3

Regulation 12

Containing new Schedule 7 to the Principal Regulations

“Schedule 7

Regulations 3(2) to (4) and 4(3)

Foods in which a limited number of miscellaneous additives listed in Schedule 1 may be used

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Cocoa and chocolate products as defined in Directive 73/241/EEC (not including cocoa and chocolate products energy reduced or with no added sugars)	E 330 Citric acid	0.5%
	E 322 Lecithins	<i>quantum satis</i>
	E 334 Tartaric acid	0.5%
	E 422 Glycerol	<i>quantum satis</i>
	E 471 Mono-and diglycerides of fatty acids	
	E 170 Calcium carbonates	7% on dry matter without fat expressed as potassium carbonates
	E 500 Sodium carbonates	
	E 501 Potassium carbonates	
	E 503 Ammonium carbonates	
	E 504 Magnesium carbonates	
	E 524 Sodium hydroxide	
	E 525 Potassium hydroxide	
	E 526 Calcium hydroxide	
	E 527 Ammonium hydroxide	
E 528 Magnesium hydroxyide		

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	E 530 Magnesium oxide	
	E 414 Acacia gum	as glazing agents only
	E 440 Pectins	<i>quantum satis</i>
Fruit juices and nectars as defined in Directive 93/77/EEC (26)	E 300 Ascorbic acid	<i>quantum satis</i>
Pineapple and passion fruit juices and nectars	E 440 Pectins	3 g/l
Pineapple juice as defined in Directive 93/77/EEC	E 296 Malic acid	3 g/l
Nectars as defined in Directive 93/77/EEC	E 330 Citric acid	5 g/l
	E 270 Lactic acid	5 g/l
Grape juice as defined in Directive 93/77/EEC	E 170 Calcium carbonates	<i>quantum satis</i>
	E 336 Potassium tartrates	
Fruit juices as defined in Directive 93/77/EEC	E 330 Citric acid	3 g/l
Extra jam and extra jelly, as defined in Directive 79/693/EEC	E 270 Lactic acid	<i>quantum satis</i>
	E 296 Malic acid	
	E 300 Asorbic acid	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 440 Pectins	

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Jam, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 471 Mono-and diglycerides of fatty acids	
	E 270 Lactic acid	<i>quantum satis</i>
	E 296 Malic acid	
	E 300 Ascorbic acid	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 350 Sodium malates	
	E 400 Alginic acid	10 g/kg (individually or in combination)
	E 401 Sodium alginate	
	E 402 Potassium alginate	
	E 403 Ammonium alginate	
	E 404 Calcium alginate	
	E 406 Agar	
	E 407 Carrageenan	
	E 410 Locust bean gum	
	E 412 Guar gum	
	E 415 Xanthan gum	
	E 418 Gellan gum	
	E 440 Pectins	<i>quantum satis</i>
E 471 Mono-and diglycerides of fatty acids		

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC(27)	E 509 Calcium chloride	
	E 524 Sodium hydroxide	
	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 407 Carrageenan	
	E 500 (ii) Sodium bicarbonate	
Plain pasteurised cream	E 501 (ii) Potassium bicarbonate	
	E 509 Calcium chloride	
	E 401 Sodium alginate	<i>quantum satis</i>
	E 402 Potassium alginate	
	E 407 Carageenan	
Frozen and deep-frozen unprocessed fruit and vegetables; prepacked, refrigerated unprocessed fruit and vegetables ready for consumption and	E 466 Sodium carboxy methyl cellulose	
	E 471 Mono-and diglycerides of fatty acids	
	E 300 Ascorbic acid	<i>quantum satis</i>

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
prepacked unprocessed and peeled potatoes		
Fruit compote		
Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	
Quick-cook rice	E 471 Mono-and diglycerides of fatty acids E 472a Acetic acid esters of mono-and diglycerides of fatty acids	<i>quantum satis</i>
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304 Fatty acid esters of ascorbic acid E 306 Tocopherol-rich extract E 307 Alpha-tocopherol E 308 Gamma-tocopherol E 309 Delta-tocopherol E 322 Lecithins E 471 Mono-and diglycerides of fatty acids	<i>quantum satis</i> 30 g/l 10 g/l

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	E 330 Citric acid	<i>quantum satis</i>
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking or frying purposes or for the preparation of gravy	E 270 Lactic acid	<i>quannum satis</i>
	E 300 Ascorbic acid	
	E 304 Fatty acid esters of ascorbic acid	
	E 306 Tocopherol-rich extract	
	E 307 Alpha-tocopherol	
	E 308 Gamma-tocopherol	
	E 309 Delta-tocopherol	
	E 322 Lecithins	30 g/l
	E 471 Mono-and diglycerides of fatty acids	10 g/l
	E 472c Citric acid esters of mono-and diglycerides of fatty acids	<i>quantum satis</i>
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Refined olive oil, including olive pomace oil	E 307 Alpha-tocopherol	200 mg/l

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Ripened cheese	E 170 Calcium carbonates E 504 Magnesium carbonates E 509 Calcium chloride E 575 Glucono-delta-lactone	<i>quantum satis</i>
Sliced and grated ripened cheese	E 170 Calcium carbonates E 504 Magnesium carbonates E 509 Calcium chloride E 575 Glucono-delta-lactone E 460 Celluloses	<i>quantum satis</i>
<i>Mozzarella</i> and whey cheese	E 270 Lactic acid E 330 Citric acid E 575 Glucono-delta-lactone E 260 Acetic acid	<i>quantum satis</i>
Soured-cream butter	E 500 Sodium carbonates	<i>quantum satis</i>
Canned and bottled fruit and vegetables	E 260 Acetic acid E 261 Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 296 Malic acid E 300 Asorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 325 Sodium lactate	<i>quantum satis</i>

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 334 Tartaric acid	
	E 335 Sodium tartrates	
	E 336 Potassium tartrates	
	E 337 Sodium potassium tartrate	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
<i>Gehakt</i>	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Pre-packed preparations of fresh minced meat	E 300 Ascorbic acid	<i>quantum satis</i>
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 332 Potassium citrates	
	E 333 Calcium citrates	
	E 260 Acetic acid	<i>quantum satis</i>
	E 261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 471 Mono-and diglycerides of fatty acids	
	E 472a Acetic acid esters of mono-and diglycerides of fatty acids	
E 472d Tartaric acid esters of mono-and diglycerides of fatty acids		
E 472e Mono-and diacetyl tartaric acid esters of mono-and diglycerides of fatty acids		

Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
	472f Mixed acetic and tartaric acid esters of mono-and diglycerides of fatty acids	
<i>Pain courant français</i>	E 260 Acetic acid	<i>quantum satis</i>
	E261 Potassium acetate	
	E 262 Sodium acetates	
	E 263 Calcium acetate	
	E 270 Lactic acid	
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 304 Fatty acid esters of ascorbic acid	
	E 322 Lecithins	
	E 325 Sodium lactate	
	E 326 Potassium lactate	
	E 327 Calcium lactate	
	E 471 Mono-and diglycerides of fatty acids	
<i>Fresh pasta</i>	E 270 Lactic acid	<i>quantum satis</i>
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 322 Lecithins	
	E 330 Citric acid	
	E 334 Tartaric acid	
	E 471 Mono-and diglycerides of fatty acids	
	E 575 Glucono-delta-lactone	

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Column 1 <i>Food</i>	Column 2 <i>Additive</i>	Column 3 <i>Maximum level</i>
Wines and sparkling wines and partially fermented grape must	Additives authorised: in accordance with Regulations (EEC) No. 822/87, (EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations; in accordance with Regulation (EEC) No. 1873/84 authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No. 337/79	<i>pro memoria</i>
Beer	E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 330 Citric acid E 414 Acacia acid	<i>quantum satis</i>
<i>Foie gras, foie gras entler, blocs de foie gras</i>	E 300 Ascorbic acid E 301 Sodium ascorbate”	<i>quantum satis</i>

(26) O.J. No. L244, 30.9.93, p. 23

(27) O.J. No. L24, 30.1.76, p. 49

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These regulations amend the Miscellaneous Food Additives Regulations (Northern Ireland) 1996, as amended (“the principal Regulations”).

These Regulations implement—

- (a) European Parliament and Council Directive [98/72/EC](#) amending Directive [95/2/EC](#) on food additives other than colours and sweeteners (regulations 3(a), (c) and (d), 4 to 9 and 11 to 13); and
- (b) Commission Directive [98/86/EC](#) amending Commission Directive [96/77/EC](#) laying down specific purity criteria on food additives other than colours and sweeteners (regulations 3(b), 5 and 10(a)).

The principal provisions of the Regulations—

(1) add flour treatment agents to the list of additive categories controlled as miscellaneous additives (regulation 3(c) and (d));

(2) add four new additives to the list of miscellaneous additives generally permitted for use in foods not referred to in Schedule 6, 7 or 8 to the principal Regulations (regulation 6);

(3) provide for additional uses of certain conditionally permitted additives in various foods (regulations 7 and 8), remove E 233 Thiabendazole from the list of permitted miscellaneous additives (regulation 7(c) (i)), permit the use of one new group of additives, E 343 Magnesium phosphates, in certain foods (regulation 8), and reduce the level of sulphur dioxide permitted in certain sugars (regulation 7(b)(iii));

(4) add a number of new substances to the list of permitted carriers and carrier solvents (regulation 9);

(5) remove the restrictions on the use of generally permitted additives in certain types of cream (regulation 11 and 12) and dry pasta (regulation 11), and increase the restrictions on the use of such additives in plain pasteurised cream (regulation 12); and

(6) provide for additional uses of certain permitted additives and for use of one new additive, E 1451 Acetylated oxidised starch, in specified foods for infants and young children including such foods for special medical purposes (regulation 13).

The Regulations also make consequential amendments to other legislation (regulation 14) and a minor drafting amendment (regulation 13(c)(ii)) and a correction (regulation 10(b)).