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	Column 2	Column 3
Food	Additive	Maximum level
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	quantum satis
	E 334 Tartaric acid	0.5%
	E 422 Glycerol	quantum satis
	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	
	E 530 Magnesium oxide	
	E 414 Acacia gum	as glazing agents only
	E 440 Pectins	quantum satis
Fruit juices and nectars as defined in Directive 93/77/ EEC(1)	E 300 Ascorbic acid	quantum satis
Pineapple and passion fruit juices and nectars	E 440 Pectins	3 g/l

⁽¹⁾ O.J. No. L244, 30.9.93, p. 23

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Column 1	Column 2	Column 3
Food	Additive	Maximum level
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	quantum satis
	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	quantum satis
	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	
	E 471 Mono-and diglycerides of fatty acids	
Jam, jellies and marmalades as defined in Directive 79/693/ EEC and other similar fruit spreads including low-calorie products	E 270 Lactic acid	quantum satis
	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	

Column 1	Column 2 Additive	Column 3
Food	E 335 Sodium tartrates	Maximum level
	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 Ammomium 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	quantum satis
	E 471 Mono-and diglycerides of fatty acids	
	E 509 Calcium chloride	
	E 524 Sodium hydroxide	
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC(2)	E 300 Ascorbic acid	quantum satis
	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	
	E 501 (ii) Potassium bicarbonate	
	E 509 Calcium chloride	
Plain pasteurised cream	E 401 Sodium alginate	quantum satis

⁽²⁾ O.J. No. L24, 30.1.76, p. 49

Column 1	Column 2	Column 3
Food	Additive E 402 Potassium alginate	Maximum level
	E 407 Carageenan	
	E 466 Sodium carboxy methyl cellulose	
	E 471 Mono-and diglycerides of fatty acids	
Frozen and deep-frozen unprocessed fruit and vegetables; prepacked, refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes	E 300 Ascorbic acid	quantum satis
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	quantum satis
	E 472a Acetic acid esters of mono-and diglycerides of fatty acids	
Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304 Fatty acid esters of ascorbic acid	quantum satis
	E 306 Tocopherol-rich extract	
	E 307 Alpha-tocopherol	
	E 308 Gamma-tocopherol	
	E 309 Delta-tocopherol	
	E 322 Lecithins	30 g/l

Column 1 Food	Column 2 Additive	Column 3 Maximum level
<i>F000</i>	E 471 Mono-and diglycerides of fatty acids	10 g/l
	E 330 Citric acid	quantum satis
	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	quannum satis
	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	quantum satis
	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
Ripened cheese	E 170 Calcium carbonates	quantum satis
	E 504 Magnesium carbonates	
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
Sliced and grated ripened cheese	E 170 Calcium carbonates	quantum satis
	E 504 Magnesium carbonates	

Column 1 Food	Column 2 Additive	Column 3 Maximum level
	E 509 Calcium chloride	
	E 575 Glucono-delta-lactone	
	E 460 Celluloses	
Mozzarella and whey cheese	E 270 Lactic acid	quantum satis
	E 330 Citric acid	
	E 575 Glucono-delta-lactone	
	E 260 Acetic acid	
Soured-cream butter	E 500 Sodium carbonates	quantum satis
Canned and bottled fruit and vegetables	E 260 Acetic acid	quantum satis
	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	
	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	
Gehakt	E 300 Ascorbic acid	quantum satis
	E 301 Sodium ascorbate	

Column 1	Column 2	Column 3
Food	Additive E 302 Calcium ascorbate	Maximum level
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
D 1 . 1	E 333 Calcium citrates	
Pre-packed preparations of fresh minced meat	E 300 Ascorbic acid	quantum satis
	E 301 Sodium ascorbate	
	E 302 Calcium ascorbate	
	E 330 Citric acid	
	E 331 Sodium citrates	
	E 332 Potassium citrates	
	E 333 Calcium citrates	
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260 Acetic acid	quantum satis
	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	

Column 1	Column 2	Column 3
Food	Additive	Maximum level
	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	
	472f Mixed acetic and tartaric acid esters of mono-and diglycerides of fatty acids	
Pain courant français	E 260 Acetic acid	quantum satis
	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	
Fresh pasta	E 270 Lactic acid	quantum satis
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 322 Lecithins	
	E 330 Citric acid	
	E 334 Tartaric acid	
	E 471 Mono-and digylcerides of fatty acids	
	E 575 Glucono-delta-lactone	
Wines and sparkling wines and partially fermented grape must	Additives authorised:	pro memoria
	in accordance with Regulations (EEC) No. 822/87, (EEC)	
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Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

Column 1	Column 2	Column 3
Food	Additive	Maximum level
	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	
Beer	E 270 Lactic acid	quantum satis
	E 300 Ascorbic acid	
	E 301 Sodium ascorbate	
	E 330 Citric acid	
	E 414 Acacia acid	
Foie gras, foie gras entler, blocs de foie gras	E 300 Ascorbic acid	quantum satis
	E 301 Sodium ascorbate"	