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STATUTORY INSTRUMENTS

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**1999 No. 1136**

**FOOD**

**The Miscellaneous Food Additives  
(Amendment) Regulations 1999**

<i>Made</i>	- - - -	<i>8th April 1999</i>
<i>Laid before Parliament</i>		<i>30th April 1999</i>
<i>Coming into force</i>	- -	<i>28th May 1999</i>

The Minister of Agriculture, Fisheries and Food, the Secretary of State for Health and the Secretary of State for Wales, acting jointly, in relation to England and Wales, and the Secretary of State for Scotland in relation to Scotland, in exercise of the powers conferred on them by sections 6(4), 16(1) (a), 17(1), 26(1) and (3) and 48(1) of, and paragraph 1 of Schedule 1 to, the Food Safety Act 1990<sup>(1)</sup> and of all other powers enabling them in that behalf, hereby make the following Regulations, after consultation in accordance with section 48(4) of the said Act with such organisations as appear to them to be representative of interests likely to be substantially affected by the Regulations:

**Title, commencement and interpretation**

1.—(1) These Regulations may be cited as the Miscellaneous Food Additives (Amendment) Regulations 1999 and shall come into force on 28th May 1999.

(2) In these Regulations “the principal Regulations” means the Miscellaneous Food Additives Regulations 1995<sup>(2)</sup>.

**Amendment of the principal Regulations**

2. The principal Regulations shall be amended in accordance with regulations 3 to 13 below.
3. In regulation 2(1) (interpretation)—
  - (a) in the definition of “Directive 95/2/EC” there shall be inserted at the end the words “and European Parliament and Council Directive 98/72/EC<sup>(3)</sup>”;
  - (b) in the definition of “Directive 96/77/EC” there shall be inserted at the end the words “, as amended by Commission Directive 98/86/EC<sup>(4)</sup>”;
  - (c) after the definition of “flavour enhancer” there shall be inserted the following definition—

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(1) 1990 c. 16; “the Ministers” is defined in section 4(1) of the Act; section 6(4)(a) of the Act was amended by the Deregulation and Contracting Out Act 1994 (c. 40), Schedule 9, paragraph 6.  
(2) S.I. 1995/3187, amended by S.I. 1997/1413.  
(3) OJ No. L295, 4.11.98, p. 18.  
(4) OJ 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) there shall be inserted after the words “flavour enhancer,” the words “flour treatment agent,”;
- (ii) there shall be inserted at the end the words “or any enzyme except invertase or lysozyme”.

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

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

“(1B) In any proceedings for an offence under 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 under these Regulations if the amendments made by regulations 3(b) and 10 of the Miscellaneous Food Additives (Amendment) Regulations 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 under these Regulations or the Bread and Flour Regulations 1998(5) 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 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 the following note–

“(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)–

(i) in the second table 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) in that table 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) in that table there shall be inserted at the end the following entries–

“... <i>Mehu</i> and <i>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>Semmelknödelteig</i>	2000		
Cheese and cheese analogues (surface treatment only)	<i>quantum satis</i>		
Cooked red beet		2000	

Collagen-based *quantum satis*”;  
casings with a  
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:	150(*)
– fresh, frozen and deep-frozen	
– crustaceans, <i>panaeidae</i>	150(*)
<i>solenceridae</i> , <i>aristeidae</i> family:	
– up to 80 units	
– between 80 and 120 units	200(*)
– over 120 units	300(*)
– cooked	50(*)*

“\* In edible parts.

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

(iii) in the entry relating to sugars as defined in Directive [73/437/EEC](#)(6) 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 crustaceans 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 2 the word “*Mascarpone*” and in column 3 opposite that word the words “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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(1)

(6) OJ 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(*) <sup>(*)</sup>
	}	Dairy-based cheese analogue }		
	}	Pickled herring and sprat }		200(**) <sup>(**)</sup>
	}	<i>Foie gras, foie gras entier, blocs de foie gras</i> }		50(*) <sup>(*)</sup> ;

“(\*) Expressed as NaNO<sub>3</sub>.

(\*\*) Residual amount nitrite formed from nitrate included, expressed as NaNO<sub>2</sub>.

(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 (*) <sup>(*)</sup> }	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>	}
}	Pre-packed <i>pølsebrød, 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 the words “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—

“E322	Lecitbins	} Glazing agents for fruit
E 432–E 436	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	}
E 900	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 the words “Directive [78/663/EEC](#)” the words “Directive [78/664/EEC\(7\)](#)”.

**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\(8\)](#)”.

**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 B<sub>12</sub> (not less than 1 part vitamin B<sub>12</sub> 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 1 (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 there shall be inserted at the end the following entries–

“E 304	L-ascorbyl palmitate	10 mg/l
E 331	Sodium citrates }	2 g/l
E 332	Potassium citrates }	Individually or in combination and in conformity with the limits set in Annex 1 to Directive <a href="#">91/321/EEC(9)</a>
E 339	Sodium phosphates }	1 g/l expressed as P <sub>2</sub> O <sub>5</sub>

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(7) OJ No. L223, 14.8.78, p. 30.

(8) OJ No. L186, 30.6.89, p. 27.

(9) OJ 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 <a href="#">91/321/EEC</a>
E 412	Guar gum	1 g/l, where the liquid product contains partially hydrolysed proteins and is in conformity with the conditions set in Annex IV to Directive <a href="#">91/321/EEC</a> , as amended by Directive <a href="#">96/4/EC</a> (10)
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7.5 g/l sold as powder  9 g/l 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 <a href="#">91/321/EEC</a> , as amended by Directive <a href="#">96/4/EC</a>
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids”;

(c) in Part 2 (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–

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

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(10) OJ No. L49, 28.2.96, p. 12.

(9) OJ No. L175, 4.7.91, p. 35.

(10) OJ No. L49, 28.2.96, p. 12.

			conformity with the limits set in Annex 1 to Directive <a href="#">91/321/EEC</a>
E 339	Sodium phosphates }		1 g/l expressed as P <sub>2</sub> O <sub>5</sub>
E 340	Potassium phosphates }		Individually or in combination and in conformity with the limits set in Annex 1 to Directive <a href="#">91/321/EEC</a>
E 472c	Citric acid esters of mono- and diglycerides of fatty acids		7.5 g/l sold as power
			9 g/l 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 <a href="#">91/321/EEC</a> , as amended by Directive <a href="#">96/4/EC</a>
E 473	Sucrose esters of fatty acids		120 mg/l in products containing hydrolysed proteins, peptides or amino acids”;

(d) in Part 3 (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 <sub>2</sub> O <sub>5</sub>
E 1451	Acetylated oxidised starch	Weaning foods	50 g/kg”;

“(\*) The note in Part 4 does not apply.

(e) in Part 4 (miscellaneous additives permitted in foods for infants and young children for special medical purposes) there shall be inserted at the end the following table–

“EC No.	Name	Maximum level	Special conditions
E 401	Sodium alginate	1 g/l	From 4 months onwards in special food products with adapted composition, required for

“EC No.	Name	Maximum level	Special conditions
E 405	Propane 1,2-di-alginate	200 mg/l	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/l	From birth onwards in products for reduction of gastro-oesophageal reflux
E 412	Guar gum	10 g/l	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 <a href="#">91/321/EEC</a> , as amended by Directive <a href="#">96/4/EC</a>
E 415	Xanthan gum	1.2 g/l	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/l	From birth onwards in products used in case of gastro-intestinal disorders
E 466	Sodium carboxy methyl cellulose	10 g/l or kg	From birth onwards in products

“EC No.	Name	Maximum level	Special conditions for the dietary management of metabolic disorders
E 471	Mono- and diglycerides of fatty acids	5 g/l	From birth onwards in specialised diets, particularly those devoid of proteins
E 1450	Starch sodium octenyl succinate	20 g/l	In infant formulae and follow-on formulae”.

### Consequential amendments

14.—(1) In the following Regulations references to the Miscellaneous Food Additives Regulations 1995 shall be construed as references to those Regulations as amended by the Miscellaneous Food Additives (Amendment) Regulations 1997(11) and these Regulations:

- the Mineral Hydrocarbons in Food Regulations 1966(12)
- the Mineral Hydrocarbons in Food (Scotland) Regulations 1966(13)
- the Specified Sugar Products Regulations 1976(14)
- the Specified Sugar Products (Scotland) Regulations 1976(15)
- the Cocoa and Chocolate Products Regulations 1976(16)
- the Cocoa and Chocolate Products (Scotland) Regulations 1976(17)
- the Fruit Juices and Fruit Nectars Regulations 1977(18)
- the Fruit Juices and Fruit Nectars (Scotland) Regulations 1977(19)
- the Condensed Milk and Dried Milk Regulations 1977(20)
- the Condensed Milk and Dried Milk (Scotland) Regulations 1977(21)
- the Coffee and Coffee Products Regulations 1978(22)
- the Coffee and Coffee Products (Scotland) Regulations 1979(23)
- the Jam and Similar Products Regulations 1981(24)
- the Jam and Similar Products (Scotland) Regulations 1981(25)
- the Meat Products and Spreadable Fish Products Regulations 1984(26)

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(11) S.I. 1997/1413.

(12) S.I. 1966/1073; the relevant amending instrument is S.I. 1995/3187.

(13) S.I. 1966/1263; the relevant amending instrument is S.I. 1995/3187.

(14) S.I. 1976/509; the relevant amending instrument is S.I. 1995/3187.

(15) S.I. 1976/946; the relevant amending instrument is S.I. 1995/3187.

(16) S.I. 1976/541; the relevant amending instrument is S.I. 1995/3187.

(17) S.I. 1976/914; the relevant amending instrument is S.I. 1995/3187.

(18) S.I. 1977/927; the relevant amending instrument is S.I. 1995/3187.

(19) S.I. 1977/1026; the relevant amending instrument is S.I. 1995/3187.

(20) S.I. 1977/928; the relevant amending instrument is S.I. 1995/3187.

(21) S.I. 1977/1027; the relevant amending instrument is S.I. 1995/3187.

(22) S.I. 1978/1420; the relevant amending instrument is S.I. 1995/3187.

(23) S.I. 1979/383; the relevant amending instrument is S.I. 1995/3187.

(24) S.I. 1981/1063; the relevant amending instrument is S.I. 1995/3187.

(25) S.I. 1981/1320; the relevant amending instrument is S.I. 1995/3187.

(26) S.I. 1984/1566; the relevant amending instrument is S.I. 1995/3187.

the Meat Products and Spreadable Fish Products (Scotland) Regulations 1984<sup>(27)</sup>  
the Food Additives Labelling Regulations 1992<sup>(28)</sup>  
the Food Labelling Regulations 1996<sup>(29)</sup>.

(2) In the Food Additives Labelling Regulations 1992–

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

**“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 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 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 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(1)(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 1999 had not been made when the food was prepacked.”.

(4) In the Bread and Flour Regulations 1998–

(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.

25th March 1999

*Jeff Rooker*  
Minister of State, Ministry of Agriculture,  
Fisheries and Food

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<sup>(27)</sup> S.I. [1984/1714](#); the relevant amending instrument is S.I. [1995/3187](#).

<sup>(28)</sup> S.I. [1992/1978](#); the relevant amending instrument is S.I. [1995/3187](#).

<sup>(29)</sup> S.I. [1996/1499](#); relevant amending instruments are S.I. [1998/1398](#), [1999/747](#).

Signed by authority of the Secretary of State for Health:

24th March 1999

*Tessa Jowell*  
Minister for Public Health,  
Department of Health

Signed by authority of the Secretary of State for Wales:

8th April 1999

*Jon Owen Jones*  
Parliamentary Under Secretary of State, Welsh  
Office

23rd March 1999

*Sam Galbraith*  
Parliamentary Under Secretary of State, Scottish  
Office

**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.

EC No.	Name	Food	Maximum level
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	}
		Dry powdered dessert mixes	}

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

(\*) E 493 only.

(\*) E 492 only.

(\*\*) Asbestos free.

(\*\*\*) E 553b only.

(\*) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

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EC No.	Name	Food	Maximum level
		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 <sub>2</sub> O <sub>5</sub> ).		
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 phosphates }	Partly dehydrated milk with more than 28% solids	1.5 g/kg
	(i) Monopotassium phosphate }		
	(ii) Dipotassium phosphate }	Dried milk and dried skimmed milk	2.5 g/kg

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

(\*) E 493 only.

(\*) E 492 only.

(\*\*) Asbestos free.

(\*\*\*) E 553b only.

(\*) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

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EC No.	Name	Food	Maximum level
E 341	(iii) Tripotassium phosphate }	Pasteurised, sterilised and UHT creams	5 g/kg
	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 analogues	20 g/kg
E 343	(iii) Tricalcium phosphate }		
	Magnesium phosphates }	Meat products	5 g/kg
	(i) Monomagnesium phosphate }	Sport drinks and prepared table waters	0.5 g/l
E 450	(ii) Dimagnesium phosphate }	Dietary supplements	<i>quantum satis</i>
	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
	(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

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

(\*) E 493 only.

(\*) E 492 only.

(\*\*) Asbestos free.

(\*\*\*) E 553b only.

(\*) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

EC No.	Name	Food	Maximum level
E 451	(vii) Calcium dihydrogen diphosphate }	Dry powdered dessert mixes	7 g/kg
	}	Fine bakery wares	20 g/kg
	Triphosphates }	Flour	2.5 g/kg
	(i) Pentasodium triphosphate }	Flour, self raising	20 g/kg
E 452	(ii) Pentapotassium triphosphate }	Soda bread	20 g/kg
	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
	}	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	

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(\*\*\*) E 553b only.

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EC No.	Name	Food	Maximum level
	}	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
	}	Unprocessed and processed molluscs and crustaceans frozen and deep-frozen	5 g/kg
	}	Processed potato products (including frozen, deep-frozen, chilled and dried processed products) and pre-fried frozen	5 g/kg

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EC No.	Name	Food	Maximum level
		and deep-frozen potatoes	
	}	Spreadable fats excluding butter	5 g/kg
	}	Soured-cream butter	2 g/kg
	}	Canned crustacean products	1 g/kg
	}	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) <a href="#">No. 1873/84</a> 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) <a href="#">No. 337/79</a>	
E 353	Metatartaric acid	Wine in accordance with Regulations (EEC) <a href="#">No. 822/87</a> ,	

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		(EEC) No. 4252/88, (EEC) No. 2332/92 and (EEC) No. 1873/84 and their implementing regulations	
E 355	Adipic acid }	<i>Made wine</i> Fillings and toppings for fine bakery wares	100 mg/l 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 Soups and broths Powders for home preparation of drinks	6 g/kg 5 g/kg 3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces Canned and bottled pulses, legumes,	75 mg/kg 250 mg/kg

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EC No.	Name	Food	Maximum level
		mushrooms and artichokes	
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Spreadable fats as defined in Annexes B and C to Regulation (EC) No. 2991/94(30) 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

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EC No.	Name	Food	Maximum level
		Beer	100 mg/l
		Chewing gum	5 g/kg
		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
		Egg-based liqueurs	10 g/l

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EC No.	Name	Food	Maximum level
		Dietary food supplements	<i>quantum satis</i>
E 420	Sorbitol }	Chewing gum	5 g/kg
		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)
	(i) Sorbitol }	Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	}
	(ii) Sorbitol syrup }	Liqueurs	}
E 421	Mannitol }		}
E 953	Isomalt }		}
E 965	Maltitol }		}
	(i) Maltitol }		}
	(ii) Maltitol syrup }		}
E 966	Lactitol }		}
E 967	Xylitol }		}
E 425	Konjac(*) <sup>(*)</sup> }	Foods in general (except those referred to in Schedules 6, 7 and 8)	10 g/kg individually or in combination
	(i) Konjac gum }		

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EC No.	Name	Food	Maximum level
	(ii) Konjac glucomannane }		
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20) }	Fine bakery wares	3 g/kg
	}	Fat emulsions for baking purposes	10 g/kg
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80) }	Milk and cream analogues	5 g/kg
	}	Edible ices	1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40) }	Desserts	3 g/kg
	}	Sugar confectionery	1 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60) }	Emulsified sauces	5 g/kg
	}	Soups	1 g/kg
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65) }	Chewing gum	5 g/kg
	}	Dietary food supplements	<i>quantum satis</i>
	}	Dietetic foods intended for special medical purposes— Dietetic formulae for weight control intended to	1 g/kg

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EC No.	Name	Food	Maximum level
		replace total daily food intake or an individual meal	
	}		Individually or in combination
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive <a href="#">73/241/EEC(31)</a> including fillings	10 g/kg
		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
		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

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EC No.	Name	Food	Maximum level
	}	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
	}	Spirituous 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	5 g/kg

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EC No.	Name	Food	Maximum level
		replace total daily food intake or an individual meal	
	}	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
		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— Dietetic formulae for weight control	5 g/kg

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EC No.	Name	Food	Maximum level
E 476	Polyglycerol polyricinoleate	intended to replace total daily food intake or an individual meal	
		Granola-type breakfast cereals	10 g/kg
		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
		Similar spreadable products with a fat content of less than 10%	4 g/kg
		Dressings	4 g/kg
E 477	Propane-1,2-diol esters of fatty acids	Cocoa-based confectionery, including chocolate	5 g/kg
		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

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EC No.	Name	Food	Maximum level
		Desserts	5 g/kg
		Whipped essert toppings other than cream	30 g/kg
		Dietetic foods intended for special medical purposes— Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg
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 stearoyl-2-lactylate }	Fine bakery wares	5 g/kg
E 482	Calcium stearoyl-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

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EC No.	Name	Food	Maximum level
	}	Desserts	5 g/kg
	}	Sugar confectionery	5 g/kg
	}	Beverage whiteners	3 g/kg
	}	Cereal- and potato-based snacks	5 g/kg
	}	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

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EC No.	Name	Food	Maximum level
E 491	Sorbitan monostearate }	Fine bakery wares	10 g/kg
E 492	Sorbitan tristearate }	Toppings and coatings for fine bakery wares	5 g/kg
E 493	Sorbitan monolaurate }	Jelly Marmalade	25 mg/kg <sup>(*)</sup> <sup>(*)</sup>
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 <sup>(*)</sup> <sup>(*)</sup>
	}	Emulsified sauces	5 g/kg
	}	Dietary food supplements	<i>quantum satis</i>
	}	Yeast for baking	<i>quantum satis</i>
	}	Chewing gum	5 g/kg

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EC No.	Name	Food	Maximum level
	}	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
	}	( <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,

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EC No.	Name	Food	Maximum level expressed as aluminium
E 523	Aluminium ammonium sulphate }		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares ( <i>scones</i> and sponge wares only)	1 g/kg
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	10 g/kg

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EC No.	Name	Food	Maximum level
		and processed cheese	
E 554	Sodium aluminium silicate }		
E 555	Potassium aluminium silicate }	Sliced or grated cheese analogues and processed cheese analogues	10 g/kg
E 556	Calcium aluminium silicate }		
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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EC No.	Name	Food	Maximum level
		Schedules 6, 7 and 8)	
E 621	Monosodium glutamate }		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 5'- ribonucleotides }		

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EC No.	Name	Food	Maximum level
E 635	Disodium 5'- ribonucleotides }		
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades as defined in Directive <a href="#">79/693/EEC</a> 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 <a href="#">(EEC)</a> <a href="#">No. 1873/84</a> authorising the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in	

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EC No.	Name	Food	Maximum level
		Regulation (EEC) No. 337/79	
		<i>Sø...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	<i>quantum satis</i>
	}	Fresh citrus fruits, melons, apples, pears, peaches and pineapples	<i>quantum satis</i>
	}	(surface treatment only)	
E 905	Microcrystalline wax	Surface treatment of	<i>quantum satis</i>
		– Confectionery	

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EC No.	Name	Food	Maximum level
		excluding chocolate	
		– Chewing gum	
		– Melons, papaya, mango and avocado	
E 912	Montan acid esters }	Fresh citrus fruits (surface treatment only)	} <i>quantum satis</i>
E 914	Oxidised polyethylene wax }	Fresh melon, mango, papaya, 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>(* <sup>(*)</sup> )
E 951	Aspartame }		2500 mg/kg(*) (as flavour enhancer only)
E 957	Thaumatococcus coccinoides }	Chewing gum with added sugars	10 mg/kg(*)
		Water-based flavoured non- alcoholic drinks	0.5 mg/l
		Desserts—dairy and non dairy	5 mg/kg  (as flavour enhancer only)

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

(\*) E 493 only.

(\*) E 492 only.

(\*\*) Asbestos free.

(\*\*\*) E 553b only.

(\*) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

EC No.	Name	Food	Maximum level
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
		Meat products	} (as flavour enhancer only)
		Fruit jellies	}
		Vegetable proteins	}
E 999	Quillaia extract	Water-based flavoured non- alcoholic drinks	} 200 mg/l
		Cider excluding <i>cidre bouché</i>	} calculated as anhydrous extract
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> ''

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

(\*) E 493 only.

(\*) E 492 only.

(\*\*) Asbestos free.

(\*\*\*)E 553b only.

(\*) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

(30) OJ No. L316, 9.12.94, p. 2.

(31) OJ 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**

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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 470a	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 acid 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**

Food	Additive		Maximum level
Cocoa and chocolate products as defined in Directive <a href="#">73/241/EEC</a> (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 hydroxide	}
	E 530	Magnesium oxide	}
	E 414	Acacia gum	} as glazing agents only

Food	Additive		Maximum level
	E 440	Pectins	} <i>quantum satis</i>
Fruit juices and nectars as defined in Directive <a href="#">93/77/EEC</a> (32)	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 <a href="#">93/77/EEC</a>	E 296	Malic acid	3 g/l
Nectars as defined in Directive <a href="#">93/77/EEC</a>	E 330	Citric acid	5 g/l
	E 270	Lactic acid	5 g/l
Grape juice as defined in Directive <a href="#">93/77/EEC</a>	E 170	Calcium carbonates	} <i>quantum satis</i>
	E 336	Potassium tartrates	}
Fruit juices as defined in Directive <a href="#">93/77/EEC</a>	E 330	Citric acid	3 g/l
Extra jam and extra jelly, as defined in Directive <a href="#">79/693/EEC</a>	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 440	Pectins	}
	E 471	Mono- and diglycerides of fatty acids	}
Jam, jellies and marmalades as defined in Directive <a href="#">79/693/EEC</a> and other similar	E 270	Lactic acid	} <i>quantum satis</i>

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(32) OJ No. L244, 30.9.93, p. 23.

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Food	Additive	Maximum level		
fruit spreads including low-calorie products	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	
	E 401	Sodium alginate	} (individually or in combination)	
	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	}	
	E 509	Calcium chloride	}	
	E 524	Sodium hydroxide	}	
	Partially dehydrated and dehydrated milk as defined in Directive <a href="#">76/118/EEC(33)</a>	E 300	Ascorbic acid	} <i>quantum satis</i>
		E 301	Sodium ascorbate	}
		E 304	Fatty acid esters of ascorbic acid	}

(33) OJ No. L24, 30.1.76, p. 49.

Food	Additive		Maximum level
	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	} <i>quantum satis</i>
	E 402	Potassium alginate	}
	E 407	Carrageenan	}
	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	} <i>quantum satis</i>
}	E 301	Sodium ascorbate	}
}	E 302	Calcium ascorbate	}
}	E 330	Citric acid	}
}	E 331	Sodium citrates	}
}	E 332	Potassium citrates	}
Fruit compote }	E 333	Calcium citrates	}
Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen }		}	
Quick-cook rice	E 471	Mono- and diglycerides of fatty acids	} <i>quantum satis</i>

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Food	Additive		Maximum level	
	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	} <i>quantum satis</i>	
	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 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>quantum 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	

Food	Additive		Maximum level
	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
Ripened cheese	E 170	Calcium carbonates	} <i>quantum satis</i>
	E 504	Magnesium carbonates	}
	E 509	Calcium chloride	}
	E 575	Glucono-delta-lactone	}
Sliced and grated ripened cheese	E 170	Calcium carbonates	} <i>quantum satis</i>
	E 504	Magnesium carbonates	}
	E 509	Calcium chloride	}
	E 575	Glucono-delta-lactone	}
	E 460	Celluloses	}
<i>Mozzarella</i> and whey cheese	E 270	Lactic acid	} <i>quantum satis</i>
	E 330	Citric acid	}
	E 575	Glucono-delta-lactone	}
	E 260	Acetic acid	}
Soured-cream butter	E 500	Sodium carbonates	<i>quantum satis</i>
Canned and bottled fruit and vegetables	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 296	Malic acid	}
	E 300	Ascorbic acid	}

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Food	Additive	Maximum level
	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 } }
<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 } }
	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 } <i>quantum satis</i> }

Food	Additive	Maximum level
	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 } }
	E 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> }
	E 261	Potassium acetate } }
	E 262	Sodium acetates } }
	E 263	Calcium acetate } }
	E 270	Lactic acid } }
	E 300	Ascorbic acid } }

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Food	Additive	Maximum level
	E 301	Sodium ascorbate } }
	E 302	Calcium ascorbate } }
	E 304	Fatty acid esters of } ascorbic acid } }
	E 322	Lectithins } }
	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 } <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 } }
Wines and sparkling wines and partially fermented grape must	Additives authorised:	<i>pro memoria</i>
	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	
Beer	E 270	Lactic acid } <i>quantum satis</i> }
	E 300	Ascorbic acid } }
	E 301	Sodium ascorbate } }
	E 330	Citric acid } }
	E 414	Acacia gum } }

Food	Additive		Maximum level
<i>Foie gras, foie gras entier, blocs de foie gras</i>	E 300	Ascorbic acid	} <i>quantum satis</i>
	E 301	Sodium ascorbate	}”

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### EXPLANATORY NOTE

*(This note is not part of the Regulations)*

These Regulations, which apply to Great Britain, amend the Miscellaneous Food Additives Regulations 1995, 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 (regulations 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 the 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), a minor drafting amendment (regulation 13(c)(ii)) and a correction (regulation 10(b)).

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(32) OJ No. L244, 30.9.93, p. 23.

(33) OJ No. L24, 30.1.76, p. 49.

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No regulatory impact assessment has been prepared in relation to these Regulations.