

European Parliament and Council Directive No 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners (repealed)

EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE No 95/2/EC
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on food additives other than colours and sweeteners (repealed)

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 100a thereof,

Having regard to the proposal from the Commission⁽¹⁾,

Having regard to the opinion of the Economic and Social Committee⁽²⁾,

Acting in accordance with the procedure laid down in Article 189b of the Treaty⁽³⁾,

Having regard to the Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorized for use in foodstuffs intended for human consumption⁽⁴⁾, and in particular Article 3 (2) thereof,

Whereas differences between national laws relating to preservatives, antioxidants and other additives and their conditions of use hinder the free movement of foodstuffs; whereas this may create conditions of unfair competition;

Whereas the prime consideration for any rules on these food additives and their conditions of use should be the need to protect the consumer;

Whereas it is generally recognized that unprocessed foodstuffs and certain other foodstuffs should be free from food additives;

Whereas, having regard to the most recent scientific and toxicological information on these substances, some of them are to be permitted only for certain foodstuffs and under certain conditions of use;

Whereas it is necessary to lay down strict rules for the use of food additives in infant formulae, follow-on formulae and weaning foods, as referred to in Council Directive 89/398/EEC of 3 May 1989 on the approximation of the laws of the Member States relating to foodstuffs intended for particular nutritional uses⁽⁵⁾, and in particular Article 4 (1) (e) thereof;

Whereas this Directive is not intended to affect rules relating to sweeteners and colours;

Whereas, pending specific provisions pursuant to Council Directive 91/414/EEC of 15 July 1991 concerning the placing of plant protection products on the market⁽⁶⁾, and pursuant to Council Directive 90/642/EEC of 27 November 1990 on the fixing of maximum levels for pesticide residues in and on certain products of plant origin, including fruit and vegetables⁽⁷⁾, certain substances belonging to this category are provisionally covered by this Directive;

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Whereas the Commission is to adapt Community provisions to accord with the rules laid down in this Directive;

Whereas the Scientific Committee for Food has been consulted for those substances which are not yet the subject of a Community provision;

Whereas it is necessary to include in this Directive specific provisions concerning additives referred to in other Community provisions;

Whereas it is desirable that when a decision is taken on whether a particular foodstuff belongs to a certain category of foods, the consultation of the Standing Committee for Foodstuffs procedure is followed;

Whereas modifications of existing purity criteria for food additives other than colours and sweeteners and new specifications for those where no purity criteria exist will be adopted in accordance with the procedure laid down in Article 11 of Directive 89/107/EEC;

Whereas the Scientific Committee for Food has not yet given an opinion on flour treatment agents; whereas those agents will be the subject of a separate Directive;

Whereas this Directive replaces Directives 64/54/EEC⁽⁸⁾, 70/357/EEC⁽⁹⁾, 74/329/EEC⁽¹⁰⁾ and 83/463/EEC⁽¹¹⁾; whereas those Directives are hereby repealed,

HAVE ADOPTED THIS DIRECTIVE:

Article 1

[^{F1} This Directive is a specific Directive forming a part of the comprehensive Directive, within the meaning of Article 3 of Directive 89/107/EEC, and applies to additives other than colours and sweeteners. It does not apply to enzymes other than those mentioned in the Annexes,]

2 Only additives which satisfy the requirements laid down by the Scientific Committee for Food may be used in foodstuffs.

3 For the purpose of this Directive:

- a 'preservatives' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;
- b 'antioxidants' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;

[^{F2}c 'carriers', including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive or flavouring without altering its function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;]

- d 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;
- e 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;
- f 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;
- g 'anti-foaming agents' are substances which prevent or reduce foaming;

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- h 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;
 - i 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;
 - j 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;
 - k 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;
 - l 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;
 - m 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;
 - n 'gelling agents' are substances which give a foodstuff texture through formation of a gel;
 - o 'glazing agents' (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;
 - p 'humectants' are substances which prevent foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;
 - q 'modified starches' are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;
 - r 'packaging gases' are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;
 - s 'propellants' are gases other than air which expel a foodstuff from a container;
 - t 'raising agents' are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;
 - u 'sequestrants' are substances which form chemical complexes with metallic ions;
 - [^{F3}v 'stabilisers' are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilisers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff, substances which stabilise, retain or intensify an existing colour of a foodstuff and substances which increase the binding capacity of the food, including the formation of cross-links between proteins enabling the binding of food pieces into re-constituted food;]
 - w 'thickeners' are substances which increase the viscosity of a foodstuff.
- 4 Flour treatment agents other than emulsifiers are substances which are added to flour or dough to improve its baking quality.
- 5 For the purposes of this Directive the following are not considered as food additives:
- a substances used for treatment of drinking water as provided for in Directive 80/778/EEC⁽¹²⁾;
 - b products containing pectin and derived from dried apple pomace or peel of citrus fruits, or from a mixture of both, by the action of dilute acid followed by partial neutralization with sodium or potassium salts ('liquid pectin');
 - c chewing gum bases;

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- d white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolytic enzymes;
- e ammonium chloride;
- f blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;
- g amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts and having no additive function;
- h caseinates and casein;
- i inulin.

Textual Amendments

- F1** Inserted by [Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)
- F2** Substituted by [Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.](#)
- F3** Substituted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

Article 2

[^{F1} Only substances listed in Annexes I, III, IV and V may be used in foodstuffs for the purposes mentioned in Article 1(3) and Article 1(4),

2 Food additives listed in Annex I are permitted in foodstuffs, for the purposes mentioned in Article 1(3) and Article 1(4), with the exception of those foodstuffs listed in Annex II, following the ‘*quantum satis*’ principle,]

3 Except where specifically provided for, paragraph 2 does not apply to:

- a — unprocessed foodstuffs,
- honey as defined in Directive 74/409/EEC⁽¹³⁾
- non-emulsified oils and fats of animal or vegetable origin,
- butter,
- [^{F1}pasteurised and sterilised (including UHT) milk (including plain, skimmed and semi-skimmed) and plain pasteurised cream,]
- unflavoured, live fermented milk products,
- natural mineral water as defined in Directive 80/777/EEC⁽¹⁴⁾ and spring water,
- coffee (excluding flavoured instant coffee) and coffee extracts,
- unflavoured leaf tea,
- sugars as defined in Directive 73/437/EEC⁽¹⁵⁾,
- [^{F1}dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 89/398/EEC,]
- natural unflavoured buttermilk (excluding sterilized buttermilk).

Within the meaning of this Directive, the term ‘unprocessed’ means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs; however, the foodstuffs may have been, for example, divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen or frozen, chilled, milled or husked, packed or unpacked;

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- b foods for infants and young children as referred to in Directive 89/398/EEC, including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of Annex VI;
- c the foodstuffs listed in Annex II, which may contain only those additives referred to in that Annex and those additives referred to in Annexes III and IV under the conditions specified therein.

4 Additives listed in Annexes III and IV may only be used in the foodstuffs referred to in those Annexes and under the conditions specified therein.

5 Only those additives listed in Annex V may be used as carriers or carrier solvents for food additives and must be used under the conditions specified therein.

6 The provisions of this Directive shall also apply to the corresponding foodstuffs intended for particular nutritional uses in accordance with Directive 89/398/EEC.

7 Maximum levels indicated in the Annexes refer to foodstuffs as marketed, unless otherwise stated.

8 In the Annexes to this Directive, '*quantum satis*' means that no maximum level is specified. However, additives shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided that they do not mislead the consumer.

Textual Amendments

- F1** Inserted by [Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 amending Directive 95/2/EC on food additives other than colours and sweeteners](#).

Article 3

[^{F3}1 The presence of a food additive is permissible:

- a in a compound foodstuff other than one mentioned in Article 2(3), to the extent to which the food additive is permitted in one of the ingredients of the compound foodstuff;
- b in a foodstuff where a flavouring has been added, to the extent to which the food additive is permitted in the flavouring in compliance with this Directive and has been carried over to the foodstuff via the flavouring, provided the food additive has no technological function in the final foodstuff; or
- c if the foodstuff is destined to be used solely in the preparation of a compound foodstuff and to an extent such that the compound foodstuff conforms to the provisions of this Directive.]

2 Paragraph 1 does not apply to infant formulae, follow-on formulae and [^{F2}processed cereal-based foods and baby foods], as referred to in Directive 89/398/EEC, except where specially provided for.

[^{F4}3 The level of additives in flavourings shall be limited to the minimum necessary to guarantee the safety and quality of flavourings and to facilitate their storage. Furthermore, the presence of additives in flavourings must not mislead consumers or present a hazard to their health. If the presence of an additive in a foodstuff, as a consequence of adding flavourings, has a technological function in the foodstuff, it shall be considered as an additive of the foodstuff and not as an additive of the flavouring.]

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Textual Amendments

- F2** Substituted by [Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.](#)
- F3** Substituted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)
- F4** Inserted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

Article 4

This Directive shall apply without prejudice to specific Directives permitting additives listed in the Annexes to be used as sweeteners or colours.

Article 5

Where necessary, it may be decided by the procedure laid down in Article 6 of this Directive:

- whether a particular foodstuff not categorized at the moment this Directive was adopted belongs to a category of foodstuffs referred to in Article 2 or in one of the Annexes, or
- whether a food additive listed in the Annexes and authorized at ‘*quantum satis*’ is used in accordance with the criteria referred to in Article 2, or
- whether a substance is a food additive within the meaning of Article 1.

^{F5}Article 6

1 The Commission shall be assisted by the Standing Committee on the Food Chain and Animal Health, set up by Article 58 of Regulation (EC) No 178/2002⁽¹⁶⁾, hereinafter referred to as ‘the Committee’.

2 Where reference is made to this Article, Articles 5 and 7 of Decision 1999/468/EC⁽¹⁷⁾ shall apply, having regard to the provisions of Article 8 thereof.

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

3 The Committee shall adopt its rules of procedure.]

Textual Amendments

- F5** Substituted by [Regulation \(EC\) No 1882/2003 of the European Parliament and of the Council of 29 September 2003 adapting to Council Decision 1999/468/EC the provisions relating to committees which assist the Commission in the exercise of its implementing powers laid down in instruments subject to the procedure referred to in Article 251 of the EC Treaty.](#)

Article 7

Member States shall, within three years of the entry into force of this Directive, establish systems to monitor the consumption and use of food additives and report their findings to the Commission.

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The Commission shall report to the European Parliament and the Council within five years of the entry into force of this Directive on the changes which have taken place in the food additives market, the levels of use and consumption.

In accordance with the general criteria in point 4 of Annex II to Directive 89/107/EEC, within five years of the entry into force of this Directive, the Commission shall review the conditions of use referred to in this Directive, and propose amendments where necessary.

Article 8

1 Directives 64/54/EEC, 70/357/EEC, 74/329/EEC and 83/463/EEC are hereby repealed.

2 References to these repealed Directives and to the purity criteria for certain food additives referred to in them shall henceforth be construed as references to this Directive.

Article 9

Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive not later than 25 September 1996 in order to:

- allow, by 25 September 1996 at the latest, trade in and use of products conforming to this Directive,
- prohibit by 25 March 1997 at the latest, trade in and use of products not conforming to this Directive; products put on the market or labelled before that date which do not comply with this Directive may, however, be marketed until stocks are exhausted.

They shall forthwith inform the Commission thereof.

When Member States adopt these measures, they shall contain a reference to this Directive or shall be accompanied by such reference on the occasion of their official publication. The methods of making such reference shall be laid down by the Member States.

Article 10

This Directive shall enter into force on the seventh day following that of its publication in the *Official Journal of the European Communities*.

Article 11

This Directive is addressed to the Member States.

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ANNEX I

**FOOD ADDITIVES GENERALLY PERMITTED FOR USE
IN FOODSTUFFS NOT REFERRED TO IN ARTICLE 2 (3)**

Note

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Article 2 (3) following the *quantum satis* principle.
- [^{F3}2. The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.]
3. Explanation of symbols used:
 - * The substances E 290, E 938, E 939, E 941, E 942[^{F6},] E 948 and [^{F7}E 949] may also be used in the foodstuffs referred to in Article 2 (3).
 - # The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

Textual Amendments

- F6** Substituted by [Directive 2001/5/EC of the European Parliament and of the Council of 12 February 2001 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)
- F7** Inserted by [Directive 2001/5/EC of the European Parliament and of the Council of 12 February 2001 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

- [^{F8}4. The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407, E 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Directive, as jelly confectionery of a firm consistence, contained in semi-rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth.]

Textual Amendments

- F8** Inserted by [Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.](#)

E No	Name
[^{F3} E 170	Calcium carbonate]
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
	(i) Sodium acetate
	(ii) Sodium hydrogen acetate (sodium diacetate)

a [^{F1}May be used only as a flour treatment agent.]

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E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide*
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid
	(i) Ascorbyl palmitate
	(ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
	(i) Monosodium citrate
	(ii) Disodium citrate
	(iii) Trisodium citrate
E 332	Potassium citrates
	(i) Monopotassium citrate
	(ii) Tripotassium citrate
E 333	Calcium citrates
	(i) Monocalcium citrate
	(ii) Dicalcium citrate

a [F¹May be used only as a flour treatment agent.]

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	(iii) Tricalcium citrate
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
	(i) Monosodium tartrate
	(ii) Disodium tartrate
E 336	Potassium tartrates
	(i) Monopotassium tartrate
	(ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 350	Sodium malates
	(i) Sodium malate
	(ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates
	(i) Calcium malate
	(ii) Calcium hydrogen malate
E 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
[^{F9} E 407a	Processed eucheuma seaweed]
E 410	Locust bean gum #
E 412	Guar gum #
E 413	Tragacanth

^a [^{F1}May be used only as a flour treatment agent.]

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E 414	Acacia gum (gum arabic)
E 415	Xanthan gum #
E 417	Tara gum #
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins
	(i) Pectin
	(ii) amidated pectin
E 460	Cellulose
	(i) Microcrystalline cellulose
	(ii) Powdered cellulose
E 461	Methyl cellulose
[^{F8} E 462	Ethyl cellulose]
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose
	Sodium carboxy methyl cellulose
[^{F4}	Cellulose gum]
[^{F1} E 469	Enzymatically hydrolysed carboxy methyl cellulose]
[^{F4}	Enzymatically hydrolysed cellulose gum]
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids

a [^{F1}May be used only as a flour treatment agent.]

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E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 500	Sodium carbonates
	(i) Sodium carbonate
	(ii) Sodium hydrogen carbonate
	(iii) Sodium sesquicarbonate
E 501	Potassium carbonates
	(i) Potassium carbonate
	(ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates
	(i) Ammonium carbonate
	(ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates
	(i) Magnesium carbonate
	(ii) Magnesium hydroxide carbonate (syn.: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
	(i) Sodium sulphate
	(ii) Sodium hydrogen sulphate
E 515	Potassium sulphates

a [F¹May be used only as a flour treatment agent.]

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	(i) Potassium sulphate
	(ii) Potassium hydrogen sulphate
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
[^{F1} E 920]	L-Cysteine] ^a
E 938	Argon*
E 939	Helium*
E 941	Nitrogen*
E 942	Nitrous oxide*
E 948	Oxygen*
[^{F7} E 949]	Hydrogen *]
[^{F1} E 1103]	Invertase]
E 1200	Polydextrose
E 1404	Oxidized starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch

^a [^{F1}May be used only as a flour treatment agent.]

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E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
[^{F1} E 1451	Acetylated oxidised starch]
a	[^{F1} May be used only as a flour treatment agent.]

Textual Amendments

F9 Inserted by Directive 96/85/EC of the European Parliament and of the Council of 19 December 1996 amending Directive 95/2/EC on food additives other than colours and sweeteners.

ANNEX II

FOODSTUFFS IN WHICH A LIMITED NUMBER OF ADDITIVES OF ANNEX I MAY BE USED

Foodstuff	Additive	Maximum level	
Cocoa and chocolate products as defined in Directive 73/241/EEC ^a	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	<i>quantum satis</i>
	[^{F3} E 170	Calcium carbonate	7 % on dry matter without fat expressed as potassium carbonates
	E 500	Sodium carbonates	
E 501	Potassium carbonates		

a OJ No L 228, 16. 8. 1973, p. 23.
Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Annex II.

b OJ No L 244, 30. 9. 1993, p. 23.

c OJ No L 205, 13. 8. 1979, p. 5.

d OJ No L 24, 30. 1. 1976, p. 49.

e OJ No L 84, 27. 3. 1987, p. 1.

f OJ No L 373, 31. 12. 1988, p. 59.

g OJ No L 231, 13. 8. 1992, p. 1.

h OJ No L 176, 3. 7. 1984, p. 6.

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	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
	E 440	Pectins	<i>quantum satis</i>
[^{F4}	E 472c	Citric acid esters of mono- and diglycerides of fatty acids	<i>quantum satis</i>]
Fruit juices and nectars as defined in Directive 93/77/EEC ^b	E 300	Ascorbic acid	<i>quantum satis</i>
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 carbonate	<i>quantum satis</i>
	E 336	Potassium tartrates	<i>quantum satis</i>

^a OJ No L 228, 16. 8. 1973, p. 23.

Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Annex II.

^b OJ No L 244, 30. 9. 1993, p. 23.

^c OJ No L 205, 13. 8. 1979, p. 5.

^d OJ No L 24, 30. 1. 1976, p. 49.

^e OJ No L 84, 27. 3. 1987, p. 1.

^f OJ No L 373, 31. 12. 1988, p. 59.

^g OJ No L 231, 13. 8. 1992, p. 1.

^h OJ No L 176, 3. 7. 1984, p. 6.

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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 ^c	E 440	Pectins	<i>quantum satis</i>
	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 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
Jam, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 440	Pectins	<i>quantum satis</i>
	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	

a [OJ No L 228, 16. 8. 1973, p. 23.](#)
Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Annex II.

b [OJ No L 244, 30. 9. 1993, p. 23.](#)

c [OJ No L 205, 13. 8. 1979, p. 5.](#)

d [OJ No L 24, 30. 1. 1976, p. 49.](#)

e [OJ No L 84, 27. 3. 1987, p. 1.](#)

f [OJ No L 373, 31. 12. 1988, p. 59.](#)

g [OJ No L 231, 13. 8. 1992, p. 1.](#)

h [OJ No L 176, 3. 7. 1984, p. 6.](#)

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	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	
[^{F1}	E 471	Mono and diglycerides of fatty acids	<i>quantum satis</i>]
	E 509	Calcium chloride	<i>quantum satis</i>
	E 524	Sodium hydroxide	
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC ^d	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	

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b OJ No L 244, 30. 9. 1993, p. 23.

c OJ No L 205, 13. 8. 1979, p. 5.

d OJ No L 24, 30. 1. 1976, p. 49.

e OJ No L 84, 27. 3. 1987, p. 1.

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	E 407	Carrageenan	
	E 500 (ii)	Sodium bicarbonate	
	E 501 (ii)	Potassium bicarbonate	
	E 509	Calcium chloride	
[^{F1} 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]
[^{F1} Frozen and deep-frozen unprocessed fruit and vegetables; prepacked, refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes.]	[^{F4} E 296]	[^{F4} Malic acid]	[^{F4} <i>quantum satis</i> (only for peeled potatoes)]
	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	
	E 302	Calcium ascorbate	
	E 330	Citric acid	
Fruit compote	E 331	Sodium citrates	
	E 332	Potassium citrates	

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f OJ No L 373, 31. 12. 1988, p. 59.

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h OJ No L 176, 3. 7. 1984, p. 6.

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Unprocessed fish, crustaceans and molluscs, including such products frozen and deep- frozen	E 333	Calcium citrates	
I ^{F4}	E 440	Pectin	<i>quantum satis</i> (only for fruit compote other than apple)
	E 509	Calcium chloride	I
Quick-cook rice	E 471	Mono- and diglycerides of fatty acids	<i>quantum satis</i>
	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	

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e OJ No L 84, 27. 3. 1987, p. 1.

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	E 333	Calcium citrates	
[^{F1} Non-emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) specifically intended for cooking and/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
	E 471	Mono- and diglycerides of fatty acids	10 g/l
	E 472 c	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	Alfa-tocopherol	200 mg/l
[^{F2} Ripened cheese	E 170	Calcium carbonate	<i>quantum satis</i>
	E 504	Magnesium carbonates	
	E 509	Calcium chloride	
	E 575	Glucono-delta-lactone	

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	E 500ii	Sodium hydrogen carbonate	<i>quantum satis (only for sour milk cheese)]</i>
Mozzarella and whey cheese	[^{F1} E 260]	[^{F1} Acetic acid]	[^{F1} <i>quantum satis</i>]
	E 270	Lactic acid	<i>quantum satis</i>
	E 330	Citric acid	
[^{F4}	E 460 (ii)	Powdered cellulose	<i>quantum satis (only for grated and sliced cheese)]</i>
	E 575	Glucono-delta-lactone	
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	
[^{F1}	E 296	Malic acid	<i>quantum satis]</i>
	E 300	Ascorbic 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	

a OJ No L 228, 16. 8. 1973, p. 23.
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	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>	[^{F1} E 300]	[^{F1} Ascorbic Acid]	[^{F1} quantum satis]
	[^{F1} E 301]	[^{F1} Sodium ascorbate]	
	[^{F1} E 302]	[^{F1} Calcium ascorbate]	
	E 330	Citric acid	<i>quantum satis</i>
	E 331	Sodium citrates	
	E 332	Potassium citrates	
	E 333	Calcium citrates	
[^{F10} Pre-packed preparations of fresh minced meat	E 261	Potassium acetate	<i>quantum satis</i>
	E 262i	Sodium acetate	
	E 262ii	Sodium hydrogen acetate	
	E 300	Ascorbic acid	
	E 301	Sodium ascorbate	
	E 302	Calcium ascorbate	
	E 325	Sodium lactate	
	E 326	Potassium lactate	
	E 330	Citric acid	
	E 331	Sodium citrates	
	E 332	Potassium citrates	
	E 333	Calcium citrates]	

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Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	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	

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		diglycerides of fatty acids	
	E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	
<i>Pain courant français; [F⁸Friss búzakenyér, fehér és félbarna kenyerek]</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	
	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	<i>quantum satis</i>
	E 300	Ascorbic acid	
	E 301	Sodium ascorbate	
	E 322	Lecithins	
	E 330	Citric acid	

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	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 authorized:		
	in accordance with Regulations (EEC) No 822/87 ^c , (EEC) No 4252/88 ^f , (EEC) No 2332/92 ^g and (EEC) No 1873/84 ^h and their implementing regulations,		
	in accordance with Regulation (EEC) No 1873/84 authorizing 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	<i>quantum satis</i>
	E 300	Ascorbic acid	
	E 301	Sodium ascorbate	
	E 330	Citric acid	
	E 414	Acacia gum	
<i>Foie gras, foie gras entier, blocs de foie gras; [F⁸Libamáj, libamáj egészben, libamáj tömbben]</i>	E 300	Ascorbic acid	<i>quantum satis</i>
	E 301	Sodium ascorbate	
[F ¹ Pineapple and passion fruit juices and nectars	E 440	Pectins	3 g/l

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Sliced and grated ripened cheese	E 170	Calcium carbonate]	<i>quantum satis</i>
	E 504	Magnesium carbonates	
	E 509	Calcium chloride	
	E 575	Glucono-delta-lactone	
	E 460	Celluloses	
Soured-cream butter	E 500	Sodium carbonates	<i>quantum satis]</i>
[^{F4} UHT goat milk	E 331	Sodium citrates	4 g/l
Chestnuts in liquid	E 410	Locust bean gum	<i>quantum satis</i>
	E 412	Guar gum	
	E 415	Xanthane gum]
[^{F11} Unflavoured live fermented cream products and substitute products with a fat content of less than 20 %	E 406	Agar	<i>quantum satis</i>
	E 407	Carrageenan	
	E 410	Locust bean gum	
	E 412	Guar gum	
	E 415	Xanthan gum	
	E 440	Pectins	
	E 460	Cellulose	
	E 466	Carboxy methyl cellulose	
	E 471	Mono- and diglycerides of fatty acids	
	E 1404	Oxidised starch	
	E 1410	Monostarch phosphate	
	E 1412	Distarch phosphate	

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E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxyl propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch]

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- a** OJ No L 228, 16. 8. 1973, p. 23.
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- c** OJ No L 205, 13. 8. 1979, p. 5.
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- g** OJ No L 231, 13. 8. 1992, p. 1.
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- h** OJ No L 176, 3. 7. 1984, p. 6.
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Textual Amendments

- F10** Substituted by Commission Directive 2010/69/EU of 22 October 2010 amending the Annexes to European Parliament and Council Directive 95/2/EC on food additives other than colours and sweeteners (Text with EEA relevance).
- F11** Inserted by Commission Directive 2010/69/EU of 22 October 2010 amending the Annexes to European Parliament and Council Directive 95/2/EC on food additives other than colours and sweeteners (Text with EEA relevance).

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ANNEX III

CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

PART A

Sorbates, benzoates and p-hydroxybenzoates

E No	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	
E 203	Calcium sorbate	
E 210	Benzoic acid	Ba ^a
E 211	Sodium benzoate	
E 212	Potassium benzoate	
E 213	Calcium benzoate	
E 214	Ethyl-p-hydroxybenzoate	PHB
E 215	Sodium ethyl p-hydroxybenzoate	
[^{F12}		
^{F12}]		
E 218	Methyl p-hydroxybenzoate	
E 219	Sodium methyl p-hydroxybenzoate	

a Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

Textual Amendments

F12 Deleted by Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.

Note

- The levels of all substances mentioned above are expressed as the free acid.
- The abbreviations used in the table mean the following:
 - Sa + Ba : Sa and Ba used singly or in combination
 - Sa + PHB : Sa and PHB used singly or in combination
 - Sa + Ba + PHB : Sa, Ba and PHB used singly or in combination.
- The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

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Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No 1601/91	200					
Non-alcoholic flavoured drinks ^a	300	150		250 Sa + 150 Ba		
Liquid tea concentrates and liquid fruit and herbal infusion concentrates				600		
Grape juice, unfermented, for sacramental use				2 000		
Wines as referred to in Regulation (EEC) No 822/87 ^b ; alcohol-free wine; fruit wine (including alcohol-free); <i>Made wine</i> ; cider and perry (including	200					

^a This entry does not include dairy-based drinks.

^b [OJ No L 84, 27. 3. 1987, p. 1.](#)

^c [OJ No L 186, 30. 6. 1989, p. 27.](#)

^d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council ([OJ L 183, 12.7.2002, p. 51](#)).]

^e [^{F8}Commission Directive 1999/21/EC ([OJ L 91, 7.4.1999, p. 29](#)).]

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alcohol-free)						
<i>Sød ... Saft</i> or <i>sødet ... Saft</i>	500	200				
Alcohol-free beer in keg		200				
Mead	200					
Spirits with less than 15 % alcohol by volume	200	200		400		
Fillings of ravioli and similar products	1 000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar-free products and other fruit-based spreads <i>Mermeladas</i>		500		1 000		
Candied, crystallized and glacé fruit and vegetables				1 000		
Dried fruit	1 000					
<i>Frugtgrød</i> and <i>Rote Grütze</i>	1 000	500				

a This entry does not include dairy-based drinks.

b [OJ No L 84, 27. 3. 1987, p. 1.](#)

c [OJ No L 186, 30. 6. 1989, p. 27.](#)

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council ([OJ L 183, 12.7.2002, p. 51](#)).]

e [^{F8}Commission Directive 1999/21/EC ([OJ L 91, 7.4.1999, p. 29](#)).]

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Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1 000					
Vegetables in vinegar, brine or oil (excluding olives)				2 000		
Potato dough and pre-fried potato slices	2 000					
<i>Gnocchi</i>	1 000					
<i>Polenta</i>	200					
[^{F1} Olives and olive-based preparations	1 000	500		1 000]]
Jelly coatings of meat products (cooked, cured or dried); Pâté					1 000	
Surface treatment of dried						<i>quantum satis</i>

a This entry does not include dairy-based drinks.

b [OJ No L 84, 27. 3. 1987, p. 1.](#)

c [OJ No L 186, 30. 6. 1989, p. 27.](#)

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council ([OJ L 183, 12.7.2002, p. 51.](#))]

e [^{F8}Commission Directive 1999/21/EC ([OJ L 91, 7.4.1999, p. 29.](#))]

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meat products						
Semi-preserved fish products including fish roe products				2 000		
Salted, dried fish				200		
[^{F12}]						
<i>Crangon crangon</i> and <i>Crangon vulgaris</i> , cooked				6 000		
Cheese, pre-packed, sliced	1 000					
Unripened cheese	1 000					
Processed cheese	2 000					
Layered cheese and cheese with added foodstuffs	1 000					
Non-heat-treated dairy-based desserts				300		
Curdled milk	1 000					
Liquid egg (white, yolk or whole egg)				5 000		

a This entry does not include dairy-based drinks.

b [OJ No L 84, 27. 3. 1987, p. 1.](#)

c [OJ No L 186, 30. 6. 1989, p. 27.](#)

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council ([OJ L 183, 12.7.2002, p. 51.](#))]

e [^{F8}Commission Directive 1999/21/EC ([OJ L 91, 7.4.1999, p. 29.](#))]

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Dehydrated, concentrated, frozen and deep-frozen egg products	1 000					
Pre-packed sliced bread and rye-bread	2 000					
[^{F3} Partially baked, pre-packed bakery wares intended for retail sale and energy-reduced bread intended for retail sale]	2 000					
Fine bakery wares with a water activity of more than 0,65	2 000					
Cereal- or potato-based snacks and coated nuts					1 000 (max. 300 PHB)	
Batters	2 000					
Confectionery (excluding chocolate)						1 500 (max. 300 PHB)
Chewing gum				1 500		

a This entry does not include dairy-based drinks.

b [OJ No L 84, 27. 3. 1987, p. 1.](#)

c [OJ No L 186, 30. 6. 1989, p. 27.](#)

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council ([OJ L 183, 12.7.2002, p. 51](#)).]

e [^{F8}Commission Directive 1999/21/EC ([OJ L 91, 7.4.1999, p. 29](#)).]

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Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	1 000					
Fat emulsions (excluding butter) with a fat content of 60 % or more	1 000					
Fat emulsions with a fat content less than 60 %	2 000					
[^{F1} Emulsified sauces with a fat content of 60 % or more	1 000	500		1 000		
Emulsified sauces with a fat content less than 60 %	2 000	1 000		2 000		1
Non-emulsified sauces				1 000		
Prepared salads				1 500		
Mustard				1 000		

a This entry does not include dairy-based drinks.

b [OJ No L 84, 27. 3. 1987, p. 1.](#)

c [OJ No L 186, 30. 6. 1989, p. 27.](#)

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council (OJ L 183, 12.7.2002, p. 51).]

e [^{F8}Commission Directive 1999/21/EC (OJ L 91, 7.4.1999, p. 29).]

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Seasonings and condiments				1 000		
Liquid soups and broths (excluding canned)				500		
Aspic	1 000	500				

[^{F12}]

[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC] ^e excluding foods for infants and young children as referred to in Directive 89/398/EEC ^c — dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1 500		
[^{F1} ... Mehu and	500	200				

a This entry does not include dairy-based drinks.

b OJ No L 84, 27. 3. 1987, p. 1.

c OJ No L 186, 30. 6. 1989, p. 27.

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council (OJ L 183, 12.7.2002, p. 51).]

e [^{F8}Commission Directive 1999/21/EC (OJ L 91, 7.4.1999, p. 29).]

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<i>Makeutettu ... Mehu</i>						
Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein	2 000					
<i>Dulce de membrillo</i>		1 000				
<i>Marmelada</i>				1 500		
<i>Ostkaka</i>	2 000					
<i>Pasha</i>	1 000					
<i>Semmelknödel</i>	2 000					
Cheese and cheese analogues (surface treatment only)	<i>quantum satis</i>					
Cooked red beet		2 000				
Collagen-based casings with a water activity greater than 0,6	<i>quantum satis</i>]
[^{F12}]						
[^{F4} Flavourings				1 500]
[^{F8} Crustaceans and molluscs, cooked		1 000		2 000		
a This entry does not include dairy-based drinks.						
b OJ No L 84, 27. 3. 1987, p. 1.						
c OJ No L 186, 30. 6. 1989, p. 27.						
d [^{F8} Directive 2002/46/EC of the European Parliament and of the Council (OJ L 183, 12.7.2002, p. 51).]						
e [^{F8} Commission Directive 1999/21/EC (OJ L 91, 7.4.1999, p. 29).]						

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Food supplements as defined in Directive 2002/46/EC ^d supplied in liquid form				2 000]
[^{F11} Seaweed-based fish analogue products	1 000	500				
Beer in kegs containing more than 0,5 % added fermentable sugar and/or fruit juices or concentrates	200	200		400		
Unpeeled fresh citrus fruit (surface treatment only)	20					
Food supplements as defined in Directive 2002/46/EC supplied in dried form containing preparations of vitamin A and of combinations				1 000 in the product ready for consumption]

a This entry does not include dairy-based drinks.

b OJ No L 84, 27. 3. 1987, p. 1.

c OJ No L 186, 30. 6. 1989, p. 27.

d [^{F8}Directive 2002/46/EC of the European Parliament and of the Council (OJ L 183, 12.7.2002, p. 51).]

e [^{F8}Commission Directive 1999/21/EC (OJ L 91, 7.4.1999, p. 29).]

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of vitamin A and D						
a	This entry does not include dairy-based drinks.					
b	OJ No L 84, 27. 3. 1987, p. 1.					
c	OJ No L 186, 30. 6. 1989, p. 27.					
d	[^{F8} Directive 2002/46/EC of the European Parliament and of the Council (OJ L 183, 12.7.2002, p. 51).]					
e	[^{F8} Commission Directive 1999/21/EC (OJ L 91, 7.4.1999, p. 29).]					

PART B

Sulphur dioxide and sulphites

E No	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

Note

- Maximum levels are expressed as SO₂ in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
- An SO₂ content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO ₂
<i>Burger meat</i> with a minimum vegetable and/or cereal content of 4 %	450
<i>Breakfast sausages</i>	450
<i>Longaniza fresca</i> and <i>butifarra fresca</i>	450
Dried salted fish of the 'Gadidae' species	200
[^{F2} Crustaceans and cephalopods	
— fresh, frozen and deep-frozen	150 ^a
— crustaceans, <i>Penaeidae</i> , <i>Solenoceridae</i> , <i>Aristaeidae</i> family	

a In edible parts.

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—	up to 80 units	150 ^a
—	between 80 and 120 units	200 ^a
—	over 120 units	300 ^a
Crustaceans and cephalopods		
—	cooked	50 ^a
—	cooked crustaceans, <i>Penaeidae</i> , <i>Solenoceridae</i> , <i>Aristaeidae</i> family:	
—	up to 80 units	135 ^a
—	between 80 and 120 units	180 ^a
—	over 120 units	270] ^a
Dry biscuit		50
[^{F2} Starches (excluding starches in infant formulae, follow-on formulae and processed cereal-based foods and baby foods)]		50
Sago		30
Pearl barley		30
[^{F1} Dehydrated potatoes]		400
Cereal- and potato-based snacks		50
Peeled potatoes		50
Processed potatoes (including frozen and deep-frozen potatoes)		100
Potato dough		100
White vegetables, dried		400
White vegetables, processed (including frozen and deep-frozen white vegetables)		50
Dried ginger		150
Dried tomatoes		200
Horseradish pulp		800
Onion, garlic and shallot pulp		300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)		100
Golden peppers in brine		500
Processed mushrooms (including frozen mushrooms)		50
Dried mushrooms		100

^a In edible parts.

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Dried fruits	
— apricots, peaches, grapes, prunes and figs	2 000
— bananas	1 000
— apples and pears	600
— other (including nuts in shell)	500
Dried coconut	50
Candied, crystallized or glacé fruit, vegetables, angelica and citrus peel	100
Jam, jelly and marmalade as defined in Directive 79/693/EEC (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
<i>Jams, jellies and marmelades</i> made with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2 000
<i>Mostarda di frutta</i>	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
[^{F1} Sugars as defined in Directive 73/437/EEC except glucose syrup, whether or not dehydrated	10]
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50

a In edible parts.

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Lime and lemon juice	350
Concentrates based on fruit juice and containing not less than 2,5 % barley (<i>barley water</i>)	350
Other concentrates based on fruit juice or comminuted fruit; <i>capilé groselha</i>	250
Non-alcoholic flavoured drinks containing fruit juice	20 (carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50
Grape juice, unfermented, for sacramental use	70
Glucose-syrup-based confectionery	50 (carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	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; (<i>pro memoria</i>) in accordance with Regulation (EEC) No 1873/84 authorizing 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.
Alcohol-free wine	200
<i>Made wine</i>	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard	250
Dijon mustard	500
Gelatin	50
[^{F1}] Analogues of meat, fish and crustaceans based on protein	200
Marinated nuts	50
Vacuum packed sweetcorn	100

a In edible parts.

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Distilled alcoholic beverages containing whole pears	50]
[^{F8} [^{X1} <i>Salsicha fresca</i>]	450
Table grapes	10
Fresh lychees	10 (measured on edible parts)]
[^{F11} Blueberries (<i>Vaccinium corymbosum</i> only)	10
Cinnamon (<i>Cinnamomum ceylanicum</i> only)	150]
a In edible parts.	

Editorial Information

X1 Substituted by [Corrigendum to Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs \(Official Journal of the European Union L 204 of 26 July 2006\)](#).

PART C

Other preservatives

E No	Name	Foodstuff	Maximum level
[^{F13}			
^{F13}]			
[^{F14}			
[^{F10} E 234	Nisin ^a	Semolina and tapioca puddings and similar products	3 mg/kg
		Ripened cheese and processed cheese	12,5 mg/kg
		<i>Clotted cream</i>	10 mg/kg
		<i>Mascarpone</i>	10 mg/kg
		Pasteurised liquid egg (white, yolk or whole egg)	6,25 mg/l]
E 235	Natamycin	Surface treatment of:	
		— hard, semi-hard and	1 mg/dm ² surface (not present at a depth of 5 mm)

a [^{F10}This substance may be present in certain cheeses as a result of fermentation process.]

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		semi-soft cheese	
		— dried, cured sausages	
E 239	Hexamethylene tetramine	<i>Provolone</i> cheese	25 mg/kg residual amount, expressed as formaldehyde
[^{F10} E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks Alcohol-free wine Liquid-tea concentrate	250 mg/l ingoing amount, residues not detectable
		Cider, perry, fruit wines Alcohol-reduced wine Wine-based drinks and products covered by Regulation (EEC) No 1601/91	250 mg/l ingoing amount, residues not detectable]
E 284	Boric acid	Sturgeons' eggs (Caviar)	4 g/kg expressed as boric acid
E 285	Sodium tetraborate (borax)		

a [^{F10}This substance may be present in certain cheeses as a result of fermentation process.]

Textual Amendments

F13 Deleted by [Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

F14 Deleted by [Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 amending Directive 95/2/EC on food additives other than colours and sweeteners.](#)

[^{F2} E No	Name	Foodstuff	Maximum amount that may be added during manufacture (expressed as NaNO ₂)	Maximum residual level (expressed as NaNO ₂)
E 249	Potassium nitrite ⁰	Meat products	150 mg/kg	
E 250	Sodium nitrite ⁰	Sterilised meat products (Fo > 3,0) ⁰	100 mg/kg	
		Traditional immersion cured		[^{X2} 175 mg/kg]

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		meat products (1):	
		<i>Wiltshire bacon</i> (1.1); <i>Entremeada, entrecosto, chispe, orelheira e cabeça (salgados)</i> <i>Toucinho fumado</i> (1.2); and similar products	[^{X3} 175 mg/kg]
		<i>Wiltshire ham</i> (1.1); and similar products	100 mg/kg
		<i>Rohschinken, nassgepökelt</i> (1.6); and similar products	50 mg/kg
		<i>Cured tongue</i> (1.3)	[^{X3} 50 mg/kg]
		Traditional dry cured meat products (2):	[^{X2} 175 mg/kg]
		<i>Dry cured bacon</i> (2.1); and similar products	[^{X3} 175 mg/kg]
		<i>Dry cured ham</i> (2.1); <i>Jamón curado, paleta curada, lomo embuchado y cecina</i> (2.2); <i>Presunto, presunto da pá</i> and <i>paio do lombo</i> (2.3); and similar products	100 mg/kg
		<i>Rohschinken, trockengepökelt</i> (2.5); and similar products	50 mg/kg

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		Other traditionally cured meat products (3):		
		<i>Vysočina Selský salám Turistický trvanlivý salám Poličan Herkules Lovecký salám Dunajská klobása Paprikáš (3.5); and similar products</i>	180 mg/kg	
		<i>Rohschinken, trocken-/ nassgepökelt (3.1); and similar products Jellied veal and brisket (3.2)</i>		50 mg/kg
E No	Name	Foodstuff	Maximum amount that may be added during manufacture^[X1](expressed as NaNO₃)	Maximum residual level ^[X1](expressed as NaNO₃)
E 251 E 252	Potassium nitrate ^c Sodium nitrate ^c	Non-heat-treated meat products	150 mg/kg	
		Traditional immersion cured meat products (1):		
		<i>Kylmäsavustettu poronliha/ Kallrökt renkött (1.4);</i>	300 mg/kg	

a When labelled 'for food use', nitrite may be sold only in a mixture with salt or a salt substitute.

b Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans).

c Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment.

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		<i>Wiltshire bacon and Wiltshire ham (1.1); Entremeada, entrecosto, chispe, orelheira e cabeça (salgados), Toucinho fumado (1.2); Rohschinken, nassgepökelt (1.6); and similar products</i>		250 mg/kg
		<i>Bacon, Filet de bacon (1.5); and similar products</i>		250 mg/kg without added E 249 or E 250
		<i>Cured tongue (1.3)</i>		10 mg/kg
		<i>Traditional dry cured meat products (2):</i>		[^{x2} 250 mg/kg]
		<i>Dry cured bacon and Dry cured ham (2.1); Jamón curado, paleta curada, lomo embuchado y cecina (2.2);</i>		[^{x3} 250 mg/kg]
		<i>Presunto, presunto da pá and paio do lombo (2.3); Rohschinken, trockengepökelt (2.5); and similar products</i>		
		<i>Jambon sec, jambon sel sec et autres pièces maturées</i>		250 mg/kg without added E 249 or E 250

a When labelled 'for food use', nitrite may be sold only in a mixture with salt or a salt substitute.

b Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans).

c Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment.

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		<i>séchées similaires</i> (2.4)		
		Other traditionally cured meat products (3):	[^{X2} 300 mg/kg (without added E 249 or E 250)]	
		<i>Rohwürste (Salami and Kantwurst)</i> (3.3);	[^{X3} 300 mg/kg (without added E 249 or E 250)]	
		<i>Rohschinken, trocken-/nassgepökelt</i> (3.1); and similar products		250 mg/kg
		<i>Salchichón y chorizo tradicionales de larga curación</i> (3.4); <i>Saucissons secs</i> (3.6); and similar products	250 mg/kg (without added E 249 or E 250)	
		<i>Jellied veal and brisket</i> (3.2);		10 mg/kg
		Hard, semi-hard and semi-soft cheese	150 mg/kg in the cheese milk or equivalent level if added after removal of whey and addition of water	
		Dairy-based cheese analogue		
		Pickled herring and sprat	500 mg/kg	

a When labelled 'for food use', nitrite may be sold only in a mixture with salt or a salt substitute.

b Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans).

c Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment.

Editorial Information

X2 Deleted by [Corrigendum to Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs \(Official Journal of the European Union L 204 of 26 July 2006\)](#).

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- X3** Inserted by [Corrigendum to Directive 2006/52/EC of the European Parliament and of the Council of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs \(Official Journal of the European Union L 204 of 26 July 2006\)](#).
- 1 Meat products are immersed in curing solution containing nitrites and/or nitrates, salt and other components. The meat products may undergo further treatments e.g. smoking.
 - 1.1 Meat is injected with curing solution followed by immersion curing for 3 to 10 days. The immersion brine solution also includes microbiological starter cultures.
 - 1.2 Immersion cured for 3 to 5 days. Product is not heat-treated and has a high water activity.
 - 1.3 Immersion cured for at least 4 days and pre-cooked.
 - 1.4 Meat is injected with curing solution followed by immersion curing. Curing time is 14 to 21 days followed by maturation in cold-smoke for 4 to 5 weeks.
 - 1.5 Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C.
 - 1.6 Curing time depending on the shape and weight of meat pieces for approximately 2 days/kg followed by stabilisation/maturation.
 - 2 Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation. The meat products may undergo further treatments e.g. smoking.
 - 2.1 Dry curing followed by maturation for at least 4 days.
 - 2.2 Dry curing with a stabilisation period of at least 10 days and a maturation period of more than 45 days.
 - 2.3 Dry cured for 10 to 15 days followed by a 30 to 45 day stabilisation period and a maturation period of at least 2 months.
 - 2.4 Dry cured for 3 days + 1 day/kg followed by a 1 week post-salting period and an ageing/ripening period of 45 days to 18 months.
 - 2.5 Curing time depending on the shape and weight of meat pieces for approximately 10 to 14 days followed by stabilisation/maturation.
 - 3 Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking. The products may undergo further treatments e.g. smoking.
 - 3.1 Dry curing and immersion curing used in combination (without injection of curing solution). Curing time depending on the shape and weight of meat pieces for approximately 14 to 35 days followed by stabilisation/maturation.
 - 3.2 Injection of curing solution followed, after a minimum of 2 days, by cooking in boiling water for up to 3 hours.

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- 3.3 Product has a minimum 4-week maturation period and a water/protein ratio of less than 1,7.
- 3.4 Maturation period of at least 30 days.
- 3.5 Dried product cooked to 70 °C followed by 8 to 12 day drying and smoking process. Fermented product subject to 14 to 30 day three-stage fermentation process followed by smoking.
- 3.6 Raw fermented dried sausage without added nitrites. Product is fermented at temperatures in the range of 18 to 22 °C or lower (10 to 12 °C) and then has a minimum ageing/ripening period of 3 weeks. Product has a water/protein ratio of less than 1,7.]

E No	Name	Foodstuff	Maximum level
E 280 E 281 E 282 E 283	Propionic acid Sodium propionate Calcium propionate Potassium propionate ^a	Pre-packed sliced bread and rye bread	3 000 mg/kg expressed as propionic acid
		Energy reduced bread Partially baked, pre-packed bread Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0,65 Pre-packed Rolls, and <i>pitta</i>	2 000 mg/kg expressed as propionic acid
		<i>Christmas pudding</i> Pre-packed bread	1 000 mg/kg expressed as propionic acid
[^{F1}		Prepacked <i>pølsebrød</i> , <i>boller</i> and <i>dansk flutes</i>	2 000 mg/kg expressed as propionic acid
		Cheese and cheese analogues (surface treatment only)	<i>quantum satis</i>]
E 1105	Lysozyme	Ripened cheese	<i>quantum satis</i>
[^{F4}		Wine in accordance with Regulation (EC) No 1493/1999 ^b and its implementing	<i>(pro memoria)</i>]

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

b [^{F4}Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine (OJ L 179, 14.7.1999, p.1). Regulation as last amended by Commission Regulation (EC) No 1795/2003 (OJ L 262, 14.10.2003, p. 1).

c Commission Regulation (EC) No 1622/2000 of 24 July 2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes (OJ L 194, 31.7.2000, p.1). Regulation as last amended by Regulation (EC) No 1410/2003 (OJ L 201, 8.8.2003, p. 9).]

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	Regulation (EC) No 1622/2000 ^c
a	Propionic acid and its salts may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.
b	[^{F4} Council Regulation (EC) No 1493/1999 of 17 May 1999 on the common organisation of the market in wine (OJ L 179, 14.7.1999, p.1). Regulation as last amended by Commission Regulation (EC) No 1795/2003 (OJ L 262, 14.10.2003, p. 1).
c	Commission Regulation (EC) No 1622/2000 of 24 July 2000 laying down certain detailed rules for implementing Regulation (EC) No 1493/1999 on the common organisation of the market in wine and establishing a Community code of oenological practices and processes (OJ L 194, 31.7.2000, p.1). Regulation as last amended by Regulation (EC) No 1410/2003 (OJ L 201, 8.8.2003, p. 9).]

PART D

Other antioxidants

Note

[^{F2}The * in the table refers to the proportionality rule: when combinations of gallates, TBHQ, BHA and BHT are used, the individual levels must be reduced proportionally.]

E No	Name	Foodstuff	Maximum level (mg/kg)
[^{F2} [^{X1} E 310	Propyl gallate	Fats and oils for the professional manufacture of heat-treated foodstuffs	200*(gallates, TBHQ and BHA, individually or in combination)
E 311	Octyl gallate	Frying oil and frying fat, excluding olive pomace oil	100*(BHT)
E 312	Dodecyl gallate		
E 319	Tertiary-butyl hydroquinone (TBHQ)	Lard; fish oil; beef, poultry and sheep fat	both expressed on fat
E 320	Butylated hydroxyanisole (BHA)	Cake mixes Cereal-based snack foods Milk powder for vending machines	200 (gallates, TBHQ and BHA, individually or in combination)
E 321	Butylated hydroxytoluene (BHT)	Dehydrated soups and broths Sauces Dehydrated meat Processed nuts Pre-cooked cereals	expressed on fat
		Seasonings and condiments	200 (gallates and BHA, individually or in combination) expressed on fat

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		Dehydrated potatoes	25 (gallates, TBHQ and BHA, individually or in combination)
		Chewing gum Food supplements as defined in Directive 2002/46/EC	400 (gallates, TBHQ, BHT and BHA, individually or in combination)
		Essential oils	1 000 (gallates, TBHQ and BHA, individually or in combination)
		Flavourings other than essential oils	100 * (gallates, individually or in combination) 200 * (TBHQ and BHA, individually or in combination)]
E 315 E 316	Erythorbic acid Sodium erythorbate	[^{F3} Cured meat products and preserved meat products]	500 expressed as erythorbic acid
		Preserved and semi-preserved fish products	1 500 expressed as erythorbic acid
		Frozen and deep-frozen fish with red skin	
[^{F11} E 392	Extracts of rosemary	Vegetable oils (excluding virgin oils and olive oils) and fat where content of polyunsaturated fatty acids is higher than 15 % w/w of the total fatty acid, for the use in non heat treated food products	30 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis
		Fish oils and algal oil Lard, beef, poultry, sheep and porcine fat Fats and oils for the professional manufacture of heat-treated foodstuffs Frying oil and frying fat, excluding olive	50 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis

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oil and olive pomace oil Snack foods (snack based on cereals, potatoes or starch)	
Sauces	100 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis
Fine bakery wares	200 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis
Food supplements as defined in Directive 2002/46/EC	400 mg/kg (expressed as the sum of carnosol and carnosic acid)
Dehydrated potatoes Egg products Chewing gum	200 mg/kg (expressed as the sum of carnosol and carnosic acid)
Milk powder for vending machines Seasoning and condiments Processed nuts	200 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis
Dehydrated soups and broths	50 mg/kg (expressed as the sum of carnosol and carnosic acid)
Dehydrated meat	150 mg/kg (expressed as the sum of carnosol and carnosic acid)
Meat and fish products, excluding dehydrated meat and dried sausage	150 mg/kg (expressed as the sum of carnosol and carnosic acid) Expressed on fat basis
Dried sausage	100 mg/kg

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			(expressed as the sum of carnosol and carnosic acid)
		Flavourings	1 000 mg/kg (expressed as the sum of carnosol and carnosic acid)
		Dried milk for the manufacturing of ice cream	30 mg/kg (expressed as the sum of carnosol and carnosic acid)]
[^{F8} E 586	4-Hexylresorcinol	Fresh, frozen and deep-frozen crustaceans	2 mg/kg as residues in crustacean meat]

ANNEX IV

OTHER PERMITTED ADDITIVES

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

E No	Name	Foodstuff	Maximum level
E 297	Fumaric acid	<i>(pro memoria)</i> Wine in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in	

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

f 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.

g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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		Regulation (EEC) No 337/79	
		Fillings and toppings for fine bakery wares	2,5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts Fruit-flavoured desserts Dry powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		[^{F1} Instant products for preparation of flavoured tea and herbal infusions	1 g/kg]
		Chewing gum	2 g/kg

[^{F1}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 P₂O₅):

E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l
		Sterilised and UHT milk	1 g/l
		Candied fruits	800 mg/kg
		Fruit preparations	800 mg/kg
E 339	Sodium phosphates	Partly dehydrated milk with less than 28 % solids	1 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

f 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.

g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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	(i)	Monosodium phosphate	Partly dehydrated milk with more than 28 % solids	1,5 g/kg
	(ii)	Disodium phosphate	Dried milk and dried skimmed milk	2,5 g/kg
	(iii)	Trisodium phosphate	Pasteurised, sterilised and UHT creams	5 g/kg
			Whipped cream and vegetable fat analogues	5 g/kg
			Unripened cheese (except <i>Mozzarella</i>)	2 g/kg
E 340		Potassium phosphates	Processed cheese and processed cheese analogues	20 g/kg
	(i)	Monopotassium phosphate	Meat products	5 g/kg
	(ii)	Dipotassium phosphate	Sport drinks and prepared table waters	0,5 g/l
	(iii)	Tripotassium phosphate	[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
			Salt and its substitutes	10 g/kg
			Vegetable protein drinks	20 g/l
[^{F11}			Whey protein containing sport drinks	4 g/kg]

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

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g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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E 341	Calcium phosphates	Beverage whiteners	30 g/kg
	(i) Monocalcium phosphate	Beverage whiteners for vending machines	50 g/kg
	(ii) Dicalcium phosphate	Edible ices	1 g/kg
	(iii) Tricalcium phosphate	Desserts	3 g/kg
Dry powdered dessert mixes		7 g/kg	
E 343	Magnesium phosphates	Fine bakery wares	20 g/kg
	(i) Monomagnesium phosphate	Flour	2,5 g/kg
	(ii) Dimagnesium phosphate	Flour, self-raising	20 g/kg
		Soda bread	20 g/kg
Liquid egg (white, yolk or whole egg)		10 g/kg	
E 450	Diphosphates	Sauces	5 g/kg
	(i) Disodium diphosphate	Soups and broths	3 g/kg
	(ii) Trisodium diphosphate	Instant tea and instant herbal infusions	2 g/kg
	(iii) Tetrasodium diphosphate	[^{F13} Cider and perry]	[^{F13} 2 g/l]
	(v) (SIC! (iv)) Tetrapotassium diphosphate	Chewing-gum	<i>quantum satis</i>
Dried powdered foodstuffs		10 g/kg	

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

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e E 553b only.

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g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

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	(vi)	(SIC! (v)) Dicalcium diphosphate	Chocolate and malt dairy-based drinks	2 g/l
	(vii)	(SIC! (vi)) Calcium dihydrogen diphosphate	Alcoholic drinks (excluding wine and beer)	1 g/l
Breakfast cereals			5 g/kg	
Snacks			5 g/kg	
E 451	Triphosphates		Surimi	1 g/kg
			Fish and crustacean paste	5 g/kg
	(i)	Pentasodium triphosphate	Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg
	(ii)	Pentapotassium triphosphate	Special formulae for particular nutritional uses	5 g/kg
			Glazings for meat and vegetable products	4 g/kg
E 452	Polyphosphates		Sugar confectionery	5 g/kg
	(i)	Sodium polyphosphate	Icing sugar	10 g/kg
	(ii)	Potassium polyphosphate	Noodles	2 g/kg
	(iii)	Sodium calcium polyphosphate	Batters	12 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

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g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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	(iv) Calcium polyphosphate	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 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
		Waterbased emulsion sprays for coating baking tins	30 g/kg
		Coffee based drinks for vending machines	2 g/l
		[^{F4} Flavourings	40 g/kg]
E 468	Crosslinked sodium carboxy methyl cellulose	[^{F2} Food supplements as defined in Directive 2002/46/EC supplied in solid form]	30 g/kg]
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
b	E 493 only.		
c	E 492 only.		
d	Asbestos free.		
e	E 553b only.		
f	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.		
g	[^{F1} These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]		
h	[^{F7} OJ L 160, 12.6.1989, p. 1.]		
i	[^{F4} Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]		

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E 431	Polyoxyethylene (40) stearate	<i>(pro memoria)</i> Wine in accordance with Regulation (EEC) No 1873/84 authorizing 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	
		<i>Made wine</i>	100 mg/l
E 355 E 356 E 357	Adipic acid Sodium adipate Potassium adipate	Fillings and toppings for fine bakery wares Dry powdered dessert mixes Gel-like desserts Fruit-flavoured desserts Powders for home preparation of drinks	2 g/kg 1 g/kg 6 g/kg 1 g/kg 10 g/l expressed as adipic acid
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

f 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.

g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

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		Powders for home preparation of drinks	3 g/l
[^{F2} 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
		Spreadable fats as defined in Annexes B and C to Regulation (EC) No 2991/94 ^a , having a fat content of 41 % or less	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
		[^{X1} Libamáj, egészben és tömbben]	250 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

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

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f 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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h [^{F7}OJ L 160, 12.6.1989, p. 1.]

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		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
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC] — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1,2 g/kg
		[^{F2} Food supplements as defined in Directive 2002/46/EC]	1 g/kg
		[^{F1} 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
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
b	E 493 only.		
c	E 492 only.		
d	Asbestos free.		
e	E 553b only.		
f	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.		
g	[^{F1} These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]		
h	[^{F7} OJ L 160, 12.6.1989, p. 1.]		
i	[^{F4} Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]		

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		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
		[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
		Chewing gum	5 g/kg
		[^{F4} Flavourings	50 g/kg]
E 420 E 421 E 953 E 965 E 966 E 967	Sorbitol (i) Sorbitol (ii) Sorbitol syrup Mannitol Isomalt Maltitol (i) Maltitol (ii) Maltitol syrup Lactitol Xylitol	Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2 (3)) Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods Liqueurs	<i>quantum satis</i> (for purposes other than sweetening)
[^{F8} E 968	Erythritol	Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2(3))	<i>quantum satis</i>
		Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	<i>quantum satis</i>

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

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		Liqueurs	<i>quantum satis</i>	
			For purposes other than sweetening]	
[^{F11} E 427	Cassia gum	Edible ices	2 500 mg/kg	
		Fermented milk products with the exception of unflavoured live fermented milk products		
		Dairy-based dessert and similar products		
		Filling, topping and coating for fine bakery wares and dessert		
		Processed cheese		
		Sauces and salads dressing		
		Dehydrated soups and broths		
		Heat-treated meat products	1 500 mg/kg]	
E 432	Polyoxyethylen sorbitan monolaurate (polysorbate 20)	Fine bakery wares	3 g/kg	
E 433		Fat emulsions for baking purposes	10 g/kg	
E 434		Milk and cream analogues	5 g/kg	
E 435		Edible ices	1 g/kg	
E 436		Polyoxyethylene sorbitan monooleate (polysorbate 80)	Desserts	3 g/kg
		Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Sugar confectionery	1 g/kg
		Emulsified sauces	5 g/kg	
		Soups	<i>quantum satis</i>	
		Chewing gum	1 g/kg	

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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	Polyoxyethylene sorbitan monostearate (polysorbate 60) Polyoxyethylene sorbitan tristearate (polysorbate 65)	[^{F2} Food supplements as defined in Directive 2002/46/EC] [^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC] — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	Individually or in combination
[^{F4}		Flavourings, except liquid smoke flavourings and flavourings based on spice oleoresins ⁱ	10 g/kg
		Foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins	1 g/kg]
E 442	Ammonium phosphatides	[^{F1} Cocoa and chocolate products as defined in Directive 73/241/EEC including fillings]	10 g/kg
		[^{F1} Confectionery based on these products]	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

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[^{F4}		Flavoured cloudy spirit drinks containing less than 15 % alcohol by volume	300 mg/l]
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
		[^{F1} Surface treatment of citrus fruit	50 mg/kg]
		[^{F7} Cloudy spirit drinks in accordance with Council Regulation (EEC) No 1576/89 laying down general rules on the definition, description and presentation of spirit drinks ^h	100 mg/l
		Cloudy spirit drinks containing less than 15 % alcohol by volume	100 mg/l]
E 473 E 474	Sucrose esters of fatty acids Sucroglycerides	Canned liquid coffee Heat-treated meat products	1 g/l 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
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
b	E 493 only.		
c	E 492 only.		
d	Asbestos free.		
e	E 553b only.		
f	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.		
g	[^{F1} These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]		
h	[^{F7} OJ L 160, 12.6.1989, p. 1.]		
i	[^{F4} Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]		

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	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
	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
	[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
	[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC]; dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]	
b	E 493 only.	
c	E 492 only.	
d	Asbestos free.	
e	E 553b only.	
f	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.	
g	[^{F1} These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]	
h	[^{F7} OJ L 160, 12.6.1989, p. 1.]	
i	[^{F4} Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]	

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		Chewing gum	10 g/kg Individually or in combination
[^{F1}		Cream analogues	5 g/kg
		Sterilised cream and sterilised cream with reduced fat content	5 g/kg]
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
		[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
	[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC] — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg	
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
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		Granola-type breakfast cereals	10 g/kg
[^{F1} E 476	Polyglycerol polyricinoleate	Spreadable fats as defined in Annexes A, B and C of 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 % fat	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
[^{F2} Dietary foods for special medical purposes as defined	1 g/kg		

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

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		in Directive 1999/21/EC] — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	
E 479b	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481 E 482	Sodium stearoyl-2-lactylate Calcium stearoyl-2-lactylate	Fine bakery wares Quick-cook rice Breakfast cereals	5 g/kg 4 g/kg 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
		Minced and diced canned meat products	4 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

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		Powders for the preparation of hot beverages	2 g/l
		[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC] — 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 Annex II)	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 Annex II)	4 g/kg
		Desserts	5 g/kg
E 491 E 492 E 493 E 494 E 495	Sorbitan monostearate Sorbitan tristearate Sorbitan monolaurate Sorbitan monooleate Sorbitan monopalmitate	Fine bakery wares Toppings and coatings for fine bakery wares Jelly marmalade Fat emulsions	10 g/kg 5 g/kg 25 mg/kg ^b 10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	5 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

f 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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h [^{F7}OJ L 160, 12.6.1989, p. 1.]

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	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 ^c
	Emulsified sauces	5 g/kg
	[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
	Yeast for baking	<i>quantum satis</i>
	Chewing gum	5 g/kg
	[^{F2} Dietary foods for special medical purposes as defined in Directive 1999/21/EC]; 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 authorizing	Individually or in combination

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

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		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 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as Sn
E 520 E 521 E 522 E 523	Aluminium sulphate Aluminium sodium sulphate Aluminium potassium sulphate Aluminium ammonium sulphate	Egg white Candied, crystallized and glacé fruit and vegetables	30 mg/kg 200 mg/kg Individually or in combination, expressed as aluminium
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (scones and sponge wares only)	1 g/kg expressed as aluminium
E 535 E 536 E 538	Sodium ferrocyanide Potassium ferrocyanide Calcium ferrocyanide	Salt and its substitutes	Individually or in combination, 20 mg/kg as anhydrous potassium ferrocyanide
[^{F4} E 551	Silicon dioxide	Flavourings	50 g/kg]
E 551 E 552 E 553a E 553b E 554 E 555 E 556 E 559	Silicon dioxide Calcium silicate (i) Magnesium silicate (ii) Magnesium trisilicate ^d Talc ^d	Dried powdered foodstuffs (including sugars) Salt and its substitutes [^{F2} Food supplements as defined in	10 g/kg 10 g/kg 10 g/kg <i>quantum satis</i> [^{F1} 10 g/kg]

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

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e E 553b only.

f 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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	Sodium aluminium silicate Potassium aluminium silicate Calcium aluminium silicate Aluminium silicate (Kaolin)	Directive 2002/46/EC] Foodstuffs in tablet and coated tablet form [^{F1} Sliced or grated hard, semi-hard and processed cheese] [^{F1} Sliced or grated cheese analogues and processed cheese analogues]	
		Chewing gum	<i>quantum satis</i> ^e
		Rice	
		Sausages (surface treatment only)	
[^{F1}		Seasonings	30 g/kg
		Confectionery excluding chocolate (surface treatment only)	<i>quantum satis</i>
		Tin-greasing products	30 g/kg]
E 579 E 585	Ferrous gluconate Ferrous lactate	Olives darkened by oxidation	150 mg/kg as Fe
E 620 E 621 E 622 E 623 E 624 E 625	Glutamic acid Monosodium glutamate Monopotassium glutamate Calcium diglutamate Monoammonium glutamate Magnesium diglutamate	Foodstuffs in general (except those referred to in Article 2 (3)) Condiments and seasonings	10 g/kg Individually or in combination <i>quantum satis</i>

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

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h [^{F7}OJ L 160, 12.6.1989, p. 1.]

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E 626 E 627 E 628 E 629 E 630 E 631 E 632 E 633	Guanylic acid Disodium guanylate Dipotassium guanylate Calcium guanylate Inosinic acid Disodium inosinate Dipotassium inosinate Calcium inosinate	Foodstuffs in general (except those referred to in Article 2 (3)) Seasonings and condiments	500 mg/kg individually or in combination, expressed as guanylic acid <i>quantum satis</i>
E 634	Calcium 5'-ribonucleotides		
E 635	Disodium 5'-ribonucleotides		
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades 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

a [F¹OJ L 316, 9. 12. 1994, p. 2.]

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		(<i>pro memoria</i>) Wine in accordance with Regulation (EEC) No 1873/84 authorizing 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>Sød...Saft</i>	10 mg/l
		Batters	10 mg/kg
		[^{F1} Cider excluding <i>cidre bouché</i>	10 mg/l]
		[^{F4} Flavourings	10 mg/kg]
E 901 E 902 [^{F13} E 903] E 904	Beeswax, white and yellow Candelilla wax [^{F13} Carnauba wax] Shellac	As glazing agents only for: — Confectionery (including chocolate) — Small products of fine bakery wares coated with chocolate — Snacks — Nuts — Coffee beans — [^{F11} Pre-packed	<i>quantum satis</i>
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
b	E 493 only.		
c	E 492 only.		
d	Asbestos free.		
e	E 553b only.		
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		wafers containing ice cream (only for E 901)]	
		[^{F2} Food supplements as defined in Directive 2002/46/EC]	<i>quantum satis</i>
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	<i>quantum satis</i>
		[^{F1} Peaches and pineapples (surface treatment only)	<i>quantum satis</i>
[^{F11}		Flavourings in non-alcoholic flavoured drinks (only for E 901)	0,2 g/kg in the flavoured drinks]
[^{F4} E 903	Carnauba wax	As glazing agents only:	
		— confectionery (including chocolate)	500 mg/kg 1 200 mg/kg (only for chewing gum)
		— small products of fine bakery wares coated with chocolate	200 mg/kg
		— snacks	200 mg/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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		— nuts	200 mg/kg
		— coffee beans	200 mg/kg
		— [F ² food supplements as defined in Directive 2002/46/EC]	200 mg/kg
		— fresh citrus fruits, melons, apples, pears, peaches and pineapples (surface treatment only)	200 mg/kg]
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	Oxidized polyethylene wax		

a [F¹OJ L 316, 9. 12. 1994, p. 2.]

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[^{F1}		Fresh melon, mango, papaya, avocado and pineapple (surface treatment only)	<i>quantum satis</i>]
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		2 500 mg/kg
E 957	Thaumatococin		10 mg/kg (as flavour enhancer only) ^f
		[^{F1} 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 ^f
		[^{F1} Spreadable fats as defined in Annexes B and C of Regulation (EC) No 2991/94	5 mg/kg]
		Meat products	5 mg/kg (as flavour enhancer only)
		Fruit jellies	
Vegetable proteins			
[^{F11} E 961	Neotame	Water-based flavoured drinks, energy-reduced or with no added sugar	2 mg/l as flavour enhancer
		Milk- and milk-derivative-based or fruit-juice-based	2 mg/l as flavour enhancer

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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	drinks, energy-reduced or with no added sugar	
	‘Snacks’: certain flavours of ready-to-eat, pre-packed, dry, savoury starch products and coated nuts	2 mg/kg as flavour enhancer
	Starch-based confectionery, energy-reduced or with no added sugar	3 mg/kg as flavour enhancer
	Breath-freshening micro-sweets, with no added sugar	3 mg/kg as flavour enhancer
	Strongly flavoured throat pastilles with no added sugar	3 mg/kg as flavour enhancer
	Chewing gum with added sugar	3 mg/kg as flavour enhancer
	Energy-reduced jams, jellies and marmalades	2 mg/kg as flavour enhancer
	Sauces	2 mg/kg as flavour enhancer
	Food supplements as defined in Directive 2002/46/EC supplied in a liquid form	2 mg/kg as flavour enhancer
	Food supplements as defined in Directive 2002/46/EC supplied in a solid form	2 mg/kg as flavour enhancer

a [F1OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

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h [F7OJ L 160, 12.6.1989, p. 1.]

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		Food supplements as defined in Directive 2002/46/EC based on vitamins and/or mineral elements and supplied in a syrup-type or non-chewable form	2 mg/kg as flavour enhancer]
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous extract
		[^{F1} Cider excluding <i>cidre bouché</i>	200 mg/l calculated as anhydrous extract]
E 1201	Polyvinylpyrrolidone	[^{F2} Food supplements as defined in Directive 2002/46/EC in tablet and coated tablet form]	<i>quantum satis</i>
E 1202	Polyvinylpolypyrrolidone		
[^{F11} E 1203	Polyvinyl alcohol	Food supplements as defined in Directive 2002/46/EC in capsule and tablet form	18 g/kg]
[^{F10} E 1505	Triethyl citrate	Food supplements as defined in Directive 2002/46/EC in capsule and tablet form	3,5 g/kg
		Dried egg white	<i>quantum satis</i>]
[^{F1} E 1518	Glyceryl triacetate (triacetin)	Chewing gum	<i>quantum satis</i>
E 459	Beta-cyclodextrine	Foodstuffs in tablet and coated tablet form	<i>quantum satis</i>

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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		[^{F4} Encapsulated flavourings in	
		— flavoured teas and flavoured powdered instant drinks	500 mg/l
		— flavoured snacks	1 g/kg in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer]
E 425	Konjac ^g	[^{F15} Foodstuffs in general (except those referred to in Article 2(3) and jelly confectionery including jelly-mini-cups)]	10 g/kg individually or in combination
	(i) Konjac gum		
	(ii) Konjac glucomannane		
[^{F7} E 650	Zinc acetate	Chewing gum	1 000 mg/kg
E 943a E 943b E 944	Butane Iso-butane Propane	Vegetable oil pan spray (for professional use only) Water-based emulsion spray	<i>quantum satis</i>]
[^{F4} E 907	Hydrogenated poly-1-decene	As glazing agent for	
		— sugar confectionery	2 g/kg
		— dried fruits	2 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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[^{F2} [^{X1} E 1505	Triethyl citrate	Flavourings	3 g/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 g/l.
E 1517	Glyceryl diacetate (diacetin)		
E 1518	Glyceryl triacetate (triacetin)		
E 1520	Propan-1,2-diol (propylene glycol)]		
E 1519	Benzyl alcohol	Flavourings for	
		— liqueurs, aromatised wines, aromatised wine-based drinks and aromatised wine-products cocktails	100 mg/l
		— confectionery including chocolate	250 mg/kg from all sources in foodstuffs as consumed or as reconstituted

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

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g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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		and fine bakery wares	according to instruction of the manufacturer]
[^{F8} [^{X1} E 426	Soybean hemicellulose	Dairy-based drinks intended for retail sale	5 g/l
		Food supplements as defined in Directive 2002/46/EC	1,5 g/l
		Emulsified sauces	30 g/l
		Pre-packaged fine bakery wares intended for retail sale	10 g/kg
		Pre-packaged ready to eat oriental noodles intended for retail sale	10 g/kg
		Pre-packaged ready to eat rice intended for retail sale	10 g/kg
		Pre-packaged processed potato and rice products (including frozen, deep-frozen, chilled and dried processed products) intended for retail sale	10 g/kg
		Dehydrated, concentrated, frozen and deep-frozen egg products	10 g/kg

a [^{F1}OJ L 316, 9. 12. 1994, p. 2.]

b E 493 only.

c E 492 only.

d Asbestos free.

e E 553b only.

f 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.

g [^{F1}These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]

h [^{F7}OJ L 160, 12.6.1989, p. 1.]

i [^{F4}Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]

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		Jelly confectionery, except jelly mini-cups	10 g/kg]]
[^{F8} [^{X1} E 1204	Pullulan	Food supplements as defined in Directive 2002/46/EC in capsule and tablet form	quantum satis
		Breath freshening micro-sweets in the form of films	quantum satis
E 1452	Starch Aluminium Octenyl Succinate	Encapsulated vitamin preparations in food supplements as defined in Directive 2002/46/EC	35 g/kg in food supplement]]
[^{F11} E 1521	Polyethylene glycol	Food supplements as defined in Directive 2002/46/EC in capsule and tablet form	10 g/kg]
a	[^{F1} OJ L 316, 9. 12. 1994, p. 2.]		
b	E 493 only.		
c	E 492 only.		
d	Asbestos free.		
e	E 553b only.		
f	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.		
g	[^{F1} These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.]		
h	[^{F7} OJ L 160, 12.6.1989, p. 1.]		
i	[^{F4} Spice oleoresins are defined as extracts of spices from which the extraction solvent has been evaporated leaving a mixture of the volatile oil and resinous material from the spice.]		

Textual Amendments

- F15** Substituted by [Directive 2003/52/EC of the European Parliament and of the Council of 18 June 2003 amending Directive 95/2/EC as regards the conditions of use for a food additive E 425 konjac \(Text with EEA relevance\)](#).

ANNEX V

PERMITTED CARRIERS AND CARRIER SOLVENTS

Note

Not included in this list are:

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1. Substances generally considered as foodstuffs;
2. Substances referred to in Article 1 (5);
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E No	Name	Restricted use
[^{F6} E 1520	Propane-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff)]
E 422	Glycerol	
E 420	Sorbitol	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
[^{F8} E 968	Erythritol]	
E 400-404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propan-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 gum (gum arabic)	
E 415	Xanthan gumm	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Antifoaming agents
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	

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E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	
E 442	Ammonium phosphatiders	Antioxidants
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
[^{F8} E 462	Ethyl cellulose]	
E 463	Hydroxypropyl cellulose	
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose	
	Sodium carboxy methyl cellulose	
E 322	Lecithins	Colours and fat-soluble antioxidants
E 432-436	Polysorbates 20, 40, 60, 65 and 80	
E 470b	Magnesium salts of fatty acids	
E 471	Mono- and diglycerides of fatty acids	
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	
E 473	Sucrose esters of fatty acids	
E 475	Polyglycerol esters of fatty acids	Colours and anti-foaming agents
E 491	Sorbitan monostearate	
E 492	Sorbitan tristearate	
E 493	Sorbitan monolaurate	
E 494	Sorbitan monooleate	

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E 495	Sorbitan monopalmitate	
E 1404	Oxidized starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxy propyl starch	
E 1442	Hydroxy propyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
E 263	Calcium acetate	
E 331	Sodium citrates	
E 332	Potassium citrates	
E 341	Calcium phosphates	
E 501	Potassium carbonates	
E 504	Magnesium carbonates	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 514	Sodium sulphate	
E 515	Potassium sulphate	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	
E 551	Silicon dioxide	Emulsifiers and colours, max. 5 %
E 552	Calcium silicate	[^{F8} For E 551: in E 171 titanium dioxide and E 172

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		iron oxides and hydroxides (max. 90 % relative to the pigment)]
E 553b	Talc	Colours, max. 5 %
E 558	Bentonite	
E 559	Aluminium silicate (Kaolin)	
E 901	Beeswax	Colours
E 1200	Polidextrose	
E 1201	Polyvinylpyrrolidone	Sweeteners
E 1202	Polyvinylpolypyrrolidone	
[^{F1} E 322	Lecithins	Glazing agents for fruit
E 432-E 436	Polysorbates	
E 470 a	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	
[^{F10} E 1521	Polyethylene glycol	Sweeteners]
E 425	Konjac	
	(i) Konjac-gum	
	(ii) Konjac-glucomannane	
E 459	Beta-cyclodextrine	1 g/kg
E 1451	Acetylated oxidised starch	
E 468	Cross linked sodium carboxy methyl cellulose	Sweeteners
[^{F4}	Cross-linked cellulose gum]
E 469	Enzymatically hydrolysed carboxy methyl cellulose]
[^{F4} E 555	Potassium aluminium silicate	In E 171 titanium dioxide and E 172 iron oxides and hydroxides (max 90 % relative to the pigment)]

ANNEX VI

FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN

Note

[^{F1}Formulae and [^{F2}processed cereal-based foods and baby 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 one part vitamin B₁₂ to 1 000 parts mannitol). The carry over of E 414 in the product ready for consumption should not be more than 10 mg/kg.

[^{F4}Formulae and [^{F2}processed cereal-based foods and baby foods] for infants and young children may contain E 1450 starch sodium octenyl succinate resulting from the addition of vitamin preparations or polyunsaturated fatty acid preparations. The carry over of E 1450 in the product ready for consumption is not to be more than 100 mg/kg from vitamin preparations and 1 000 mg/kg from polyunsaturated fatty acid preparations.]

Formulae and [^{F2}processed cereal-based foods and baby foods] for infants and young children may contain E 301 (sodium L-ascorbate), used at QS level in coatings of nutrient preparations containing polyunsaturated fatty acids. The carry over of E 301 in the product ready for consumption should not be more than 75 mg/l.]

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

PART 1

**FOOD ADDITIVES PERMITTED IN INFANT
FORMULAE FOR INFANTS IN GOOD HEALTH**

Notes

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
- [^{F12} If more than one of the substances E 322, E 471, E 472c and E 473 are added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff.]

E No	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 338	Phosphoric acid	In conformity with the limits set in Annex I to Directive 91/321/EEC
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alfa-tocopherol Gamma-tocopherol Delta-tocopherol	10 mg/l individually or in combination

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E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
[^{F1} 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 I to Directive 91/321/EEC
E 339	Sodium phosphates	1 g/l expressed as P ₂ O ₅
E 340	Potassium phosphates	Individually or in combination and in conformity with the limits set in Annex I to Directive 91/321/EEC
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 of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 472 c	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 of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids]

PART 2

FOOD ADDITIVES PERMITTED IN FOLLOW- ON FORMULAE FOR INFANTS IN GOOD HEALTH

Note

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.

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- [^{F1}2. If more than one of the substances E 322, E 471, E 472c and E 473 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff.]
3. If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff.

E No	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	<i>quantum satis</i>
E 330	Citric acid	<i>quantum satis</i>
E 306 E 307 E 308 E 309	Tocopherol-rich extract Alfa-tocopherol Gamma-tocopherol Delta-tocopherol	10 mg/l individually or in combination
E 338	Phosphoric acid	In conformity with the limits set in Annex II to Directive 91/321/EEC
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
E 407	Carrageenan	0,3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l
[^{F1} 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 I to Directive 91/321/EEC
E 339	Sodium phosphates	1 g/l expressed as P ₂ O ₅
E 340	Potassium phosphates	Individually or in combination and in conformity with the limits set in Annex I to Directive 91/321/EEC
E 472 c	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

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		in conformity with the conditions set in Annex IV of Directive 91/321/EEC, as amended by Directive 96/4/EC
E 473	Sucrose esters of fatty acids	120 mg/l in products containing hydrolysed proteins, peptides or amino acids]

PART 3

FOOD ADDITIVES PERMITTED IN [F²PROCESSED CEREAL-BASED FOODS AND BABY FOODS] FOR INFANTS AND YOUNG CHILDREN IN GOOD HEALTH

E No	Name	Foodstuff	Maximum level
E 170 E 260 E 261 E 262 E 263 E 270 E 296 E 325 E 326 E 327 E 330 E 331 E 332 E 333	Calcium carbonates Acetic acid Potassium acetate Sodium acetates Calcium acetate Lactic acid ^a Malic acid ^a Sodium lactate ^a Potassium lactate ^a Calcium lactate ^a Citric acid Sodium citrates Potassium citrates Calcium citrates	[F ² Processed cereal-based foods and baby foods]	<i>quantum satis</i> (only for pH adjustment)
E 507 E 524 E 525 E 526	Hydrochloric acid Sodium hydroxide Potassium hydroxide Calcium hydroxide		
[F ¹¹ E 920	L-cysteine	Biscuits for infants and young children	1 g/kg]
E 500 E 501 E 503	Sodium carbonates Potassium carbonates Ammonium carbonates	[F ² Processed cereal-based foods and baby foods]	<i>quantum satis</i> (only as raising agents)
			Individually or in combination, expressed as ascorbic acid

a L(+)-form only.

b [F¹The note in part 4 does not apply.]

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E 300 E 301 E 302	L-ascorbic acid Sodium L-ascorbate Calcium L-ascorbate	Fruit- and vegetable-based drinks, juices and baby foods	0,3 g/kg
		Fat-containing cereal-based foods including biscuits and rusks	0,2 g/kg
E 304 E 306 E 307 E 308 E 309	L-ascorbyl palmitate Tocopherol-rich extract Alfa-tocopherol Gamma-tocopherol Delta-tocopherol	Fat-containing cereals, biscuits, rusks and baby foods	0,1 g/kg individually or in combination
E 338	Phosphoric acid	[^{F2} Processed cereal-based foods and baby foods]	1 g/kg as P ₂ O ₅ (only for pH adjustment)
E 339 E 340 E 341	Sodium phosphates Potassium phosphates Calcium phosphates	Cereals	1 g/kg individually or in combination, expressed as P ₂ O ₅
E 322	Lecithins	Biscuits and rusks Cereal-based foods Baby foods	10 g/kg
E 471 E 472a E 472b E 472c	Mono- and diglycerides of fatty acids Acetic acid esters of mono- and diglycerides of fatty acids Lactic acid esters of mono- and diglycerides of fatty acids Citric acid esters of mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 400 E 401 E 402 E 404	Alginic acid Sodium alginate Potassium alginate Calcium alginate	Desserts Puddings	0,5 g/kg individually or in combination
E 410 E 412 E 414 E 415 E 440	Locust bean gum Guar gum Acacia gum (gum arabic) Xanthan gum	[^{F2} Processed cereal-based foods and baby foods] Gluten-free cereal-based foods	10 g/kg individually or in combination 20 g/kg individually or in combination

a L(+)-form only.

b [^{F1}The note in part 4 does not apply.]

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	Pectins		
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334	Tartaric acid ^a	Biscuits and rusks	5 g/kg as a residue
E 335	Sodium tartrate ^a		
E 336	Potassium tartrate ^a		
E 354	Calcium tartrate ^a		
E 450a	Disodium diphosphate		
E 575	Glucono-delta-lactone		
E 1404	Oxidized starch	[^{F2} Processed cereal-based foods and baby foods]	50 g/kg
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate		
E 1414	Acetylated distarch phosphate		
E 1420	Acetylated starch adipate		
E 1422	Acetylated distarch adipate		
E 1450	Starch sodium octenyl succinate		
[^{F1} E 333	Calcium citrates ^b		
E 341	Tricalcium phosphate ^b	In fruit based desserts	1 g/kg as P ₂ O ₅
E 1451	Acetylated oxidised starch	[^{F2} Processed cereal-based foods and baby foods]	50 g/kg]
a	L(+)-form only.		
b	[^{F1} The note in part 4 does not apply.]		

PART 4

[^{F3}FOOD ADDITIVES PERMITTED IN DIETARY FOODS FOR INFANTS AND YOUNG CHILDREN FOR SPECIAL MEDICAL PURPOSES AS DEFINED IN DIRECTIVE 1999/21/EC]⁽¹⁸⁾

The tables in Parts 1 to 3 of Annex VI are applicable.

[^{F1} E number	Name	Maximum level	Special conditions
E 401	Sodium alginate	1 g/l	From four months onwards in special food products with adapted composition,

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			required for metabolic disorders and for general tube-feeding
E 405	Propane 1,2-diolsalginat	200 mg/l	From 12 months onwards in specialised diets intended for young children who have cow's milk intolerance or inborn errors of metabolism
E 410	Locust bean gum	10 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 of Directive 91/321/EEC, as amended by Directive 96/4/EC
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 for the dietary management of metabolic disorders

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E 471	Mono- and diglycerides of fatty acids	5 g/l	From birth onwards in specialised diets, particularly those devoid of proteins
[^{F4} E 472c	Citric acid esters of mono- and diglycerides of fatty acids	7,5 g/l sold as powder	From birth onwards
		9 g/l sold as liquid]	
[^{F8} E 473	Sucrose esters of fatty acids	120 mg/l	Products containing hydrolysed proteins, peptides and amino acids]
E 1450	Starch sodium octenyl succinate	20 g/l	In infant formulae and follow-on formulae]

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- (1) OJ No C 206, 13. 8. 1992, p. 12, and OJ No C 189, 13. 7. 1993, p. 11.
- (2) OJ No C 108, 19. 4. 1993, p. 26.
- (3) Opinion of the European Parliament of 26 May 1993 (OJ No C 176, 28. 6. 1993, p. 117), confirmed on 2 December 1993 (OJ No C 342, 20. 12. 1993), common position of the Council of 10 March 1994 (OJ No C 172, 24. 6. 1994, p. 4) and decision of the European Parliament of 16 November 1994 (OJ No C 341, 5. 12. 1994)
- (4) OJ No L 40, 11. 2. 1989, p. 27.
- (5) OJ No L 186, 30. 6. 1989, p. 27.
- (6) OJ No L 230, 19. 8. 1991, p. 1. Directive as last amended by Commission Regulation (EEC) No 3600/92 (OJ No L 366, 15. 12. 1992, p. 10).
- (7) OJ No L 350, 14. 12. 1990, p. 71.
- (8) OJ No 12, 27. 1. 1964, p. 161/64.
- (9) OJ No L 157, 18. 7. 1970, p. 31.
- (10) OJ No L 189, 12. 7. 1974, p. 1.
- (11) OJ No L 255, 15. 9. 1983, p. 1.
- (12) OJ No L 229, 30. 8. 1980, p. 11. Directive as last amended by Directive 91/692/EEC (OJ No L 377, 31. 12. 1991, p. 48).
- (13) OJ No L 211, 12. 8. 1974, p. 10.
- (14) OJ No L 229, 30. 8. 1980, p. 1.
- (15) OJ No L 356, 27. 12. 1973, p. 71.
- (16) [^{F5}OJ L 31, 1.2.2002, p. 1.
- (17) Council Decision 1999/468/EC of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission (OJ L 184, 17.7.1999, p. 23).]
- (18) [^{F3}Commission Directive 1999/21/EC of 25 March 1999 on dietary foods for special medical purposes, (OJ L 91, 7.4.1999, p. 29).]

Textual Amendments

- F3** Substituted by Directive 2003/114/EC of the European Parliament and of the Council of 22 December 2003 amending Directive 95/2/EC on food additives other than colours and sweeteners.
- F5** Substituted by Regulation (EC) No 1882/2003 of the European Parliament and of the Council of 29 September 2003 adapting to Council Decision 1999/468/EC the provisions relating to committees which assist the Commission in the exercise of its implementing powers laid down in instruments subject to the procedure referred to in Article 251 of the EC Treaty.