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# EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE No 95/2/EC
## of 20 February 1995
## on food additives other than colours and sweeteners

(OJ L 61, 18.3.1995, p. 1)

Amended by:

| | | Official Journal | | |
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| | | No | page | date |
| ►**M1** | Directive 96/85/EC of the European Parliament and of the Council of 19 December 1996 | L 86 | 4 | 28.3.1997 |
| ►**M2** | Directive 98/72/EC of the European Parliament and of the Council of 15 October 1998 | L 295 | 18 | 4.11.1998 |
| ►**M3** | Directive 2001/5/EC of the European Parliament and of the Council of 12 February 2001 | L 55 | 59 | 24.2.2001 |

Corrected by:

►**C1** Corrigendum, OJ L 248, 14.10.1995, p. 60 (95/2/EC)

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# EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE No 95/2/EC

## of 20 February 1995

## on food additives other than colours and sweeteners

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;

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

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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.

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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 [1], 70/357/EEC [2], 74/329/EEC [3] and 83/463/EEC [4]; whereas those Directives are hereby repealed,

HAVE ADOPTED THIS DIRECTIVE:

*Article 1*

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1. 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,

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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;

(c) 'carriers', including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological 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;

(h) 'bulking agents' are substances which contribute to the volume of a foodstuff without contributing significantly to its available energy value;

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[1] OJ No 12, 27. 1. 1964, p. 161/64.
[2] OJ No L 157, 18. 7. 1970, p. 31.
[3] OJ No L 189, 12. 7. 1974, p. 1.
[4] OJ No L 255, 15. 9. 1983, p. 1.

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(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;

(v) ‘stabilizers’ are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilizers include substances which enable the maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff and include also substances which stabilize, retain or intensify an existing colour of a foodstuff;

(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 ([1]);

(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;

([1]) 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).

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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 amylolitic 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.

*Article 2*

▼M2

1. 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,

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

(a) — unprocessed foodstuffs,
— honey as defined in Directive 74/409/EEC [1]
— non-emulsified oils and fats of animal or vegetable origin,
— butter,

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— pasteurised and sterilised (including UHT) milk (including plain, skimmed and semi-skimmed) and plain pasteurised cream,

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— unflavoured, live fermented milk products,
— natural mineral water as defined in Directive 80/777/EEC [2] and spring water,
— coffee (excluding flavoured instant coffee) and coffee extracts,
— unflavoured leaf tea,
— sugars as defined in Directive 73/437/EEC [3],

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— dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 89/398/EEC,

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— 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;

(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.

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(1) OJ No L 211, 12. 8. 1974, p. 10.
(2) OJ No L 229, 30. 8. 1980, p. 1.
(3) OJ No L 356, 27. 12. 1973, p. 71.

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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.

*Article 3*

1. The presence of a food additive in a foodstuff is permissible:

— in a compound foodstuff other than one mentioned in Article 2 (3) to the extent that the food additive is permitted in one of the ingredients of the compound foodstuff, or

— 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 weaning foods, as referred to in Directive 89/398/EEC, except where specially provided for.

*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.

*Article 6*

1. Where the procedure laid down in this Article is to be followed, the Commission shall be assisted by the Standing Committee for Foodstuffs, set up under Decision 69/414/EEC [1], hereinafter referred to as 'the Committee'.

2. The Chairman shall refer the matter to the Committee either on his own initiative or at the request of the representative of a Member State.

3. The representative of the Commission shall submit to the Committee a draft of the measures to be taken. The Committee shall deliver its opinion on the draft within a time limit which the Chairman

[1] OJ No L 291, 19. 11. 1969, p. 9.

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may lay down according to the urgency of the matter. The opinion shall be delivered by the majority laid down in Article 148 (2) of the Treaty in the case of decisions which the Council is required to adopt on a proposal from the Commission. The votes of the representatives of the Member States within the Committee shall be weighted in the manner set out in that Article. The Chairman shall not vote.

4. (a) The Commission shall adopt the measures envisaged if they are in accordance with the opinion of the Committee.

(b) If the measures envisaged are not in accordance with the opinion of the Committee, or if no opinion is delivered, the Commission shall, without delay, submit to the Council a proposal relating to the measures to be taken. The Council shall act by a qualified majority.

If, on the expiry of three months from the date of referral to the Council, the Council has not acted, the proposed measures shall be adopted by the Commission.

*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.

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.

2. The substances listed under numbers E 407 and E 440 may be standardized 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, E 948 and ►M3 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.

| E No | Name |
|---|---|
| E 170 | Calcium carbonates<br>i) Calcium carbonate<br>ii) Calcium hydrogen carbonate |
| E 260 | Acetic acid |
| E 261 | Potassium acetate |
| E 262 | Sodium acetates<br>i) Sodium acetate<br>ii) Sodium hydrogen acetate (sodium diacetate) |
| 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<br>i) Ascorbyl palmitate<br>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<br>i) Monosodium citrate<br>ii) Disodium citrate<br>iii) Trisodium citrate |
| E 332 | Potassium citrates<br>i) Monopotassium citrate<br>ii) Tripotassium citrate |
| E 333 | Calcium citrates<br>i) Monocalcium citrate<br>ii) Dicalcium citrate |

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| E No | Name |
|---|---|
| | iii) Tricalcium citrate |
| E 334 | Tartaric acid (L(+)−) |
| E 335 | Sodium tartrates<br>i) Monosodium tartrate<br>ii) Disodium tartrate |
| E 336 | Potassium tartrates<br>i) Monopotassium tartrate<br>ii) Dipotassium tartrate |
| E 337 | Sodium potassium tartrate |
| E 350 | Sodium malates<br>i) Sodium malate<br>ii) Sodium hydrogen malate |
| E 351 | Potassium malate |
| E 352 | Calcium malates<br>i) Calcium malate<br>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 |
| ▼M1 | |
| E 407a | Processed eucheuma seaweed |
| ▼B | |
| E 410 | Locust bean gum # |
| E 412 | Guar gum # |
| E 413 | Tragacanth |
| E 414 | Acacia gum (gum arabic) |
| E 415 | Xanthan gum # |
| E 417 | Tara gum # |
| E 418 | Gellan gum |
| E 422 | Glycerol |
| E 440 | Pectins<br>i) Pectin<br>ii) amidated pectin |
| E 460 | Cellulose<br>i) Microcrystalline cellulose<br>ii) Powdered cellulose |
| E 461 | Methyl cellulose |
| E 463 | Hydroxypropyl cellulose |
| E 464 | Hydroxypropyl methyl cellulose |
| E 465 | Ethyl methyl cellulose |
| E 466 | Carboxy methyl cellulose<br>Sodium carboxy methyl cellulose |
| ▼M2 | |
| E 469 | Enzymatically hydrolysed carboxy methyl cellulose |
| ▼B | |
| E 470a | Sodium, potassium and calcium salts of fatty acids |

▼B

| E No | Name |
|---|---|
| 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 |
| 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<br>i) Sodium carbonate<br>ii) Sodium hydrogen carbonate<br>iii) Sodium sesquicarbonate |
| E 501 | Potassium carbonates<br>i) Potassium carbonate<br>ii) Potassium hydrogen carbonate |
| E 503 | Ammonium carbonates<br>i) Ammonium carbonate<br>ii) Ammonium hydrogen carbonate |
| E 504 | Magnesium carbonates<br>i) Magnesium carbonate<br>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<br>i) Sodium sulphate<br>ii) Sodium hydrogen sulphate |
| E 515 | Potassium sulphates<br>i) Potassium sulphate<br>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 |
| ▼M2 | |
| E 920 | L-Cysteine ([1]) |
| ▼B | |
| E 938 | Argon* |

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| E No | Name |
|---|---|
| E 939 | Helium* |
| E 941 | Nitrogen* |
| E 942 | Nitrous oxide* |
| E 948 | Oxygen* |
| ▼M3 E 949 | Hydrogen * |
| ▼M2 E 1103 | Invertase |
| ▼B 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 |
| E 1422 | Acetylated distarch adipate |
| E 1440 | Hydroxy propyl starch |
| E 1442 | Hydroxy propyl distarch phosphate |
| E 1450 | Starch sodium octenyl succinate |
| ▼M2 E 1451 | Acetylated oxidised starch |

([1]) May be used only as a flour treatment agent.

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*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 (1) | E 330 Citric acid | 0,5 % |
| | E 322 Lecithins | *quantum satis* |
| | E 334 Tartaric acid | 0,5 % |
| | E 422 Glycerol | *quantum satis* |
| | E 471 Mono- and diglycerides of fatty acids | *quantum satis* |
| | E 170 Calcium carbonates | 7 % on dry matter without fat expressed as potassium carbonates |
| | E 500 Sodium carbonates | |
| | E 501 Potassium carbonates | |
| | E 503 Ammonium carbonates | |
| | E 504 Magnesium carbonates | |
| | E 524 Sodium hydroxide | |
| | E 525 Potassium hydroxide | |
| | E 526 Calcium hydroxide | |
| | E 527 Ammonium hydroxide | |
| | E 528 Magnesium hydroxide | |
| | E 530 Magnesium oxide | |
| | E 414 Acacia gum | as glazing agents only *quantum satis* |
| | E 440 Pectins | |
| Fruit juices and nectars as defined in Directive 93/77/EEC (2) | E 300 Ascorbic acid | *quantum satis* |
| Pineapple juice as defined in Directive 93/77/EEC | E 296 Malic acid | 3 g/l |
| Nectars as defined in Directive 93/77/EEC | E 330 Citric acid | 5 g/l |
| | E 270 Lactic acid | 5 g/l |
| Grape juice as defined in Directive 93/77/EEC | E 170 Calcium carbonates | *quantum satis* |
| | E 336 Potassium tartrates | *quantum satis* |
| 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 (3) | E 440 Pectins | *quantum satis* |
| | E 270 Lactic acid | *quantum satis* |
| | E 296 Malic acid | |
| | E 300 Ascorbic acid | |
| | E 327 Calcium lactate | |
| | E 330 Citric acid | |
| | E 331 Sodium citrates | |
| | E 333 Calcium citrates | |
| | E 334 Tartaric acid | |
| | E 335 Sodium tartrates | |
| | E 350 Sodium malates | |

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| Foodstuff | Additive | Maximum level |
|---|---|---|
| | E 471 Mono- and diglycerides of fatty acids | *quantum satis* |
| Jam, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products | E 440 Pectins | *quantum satis* |
| | E 270 Lactic acid<br>E 296 Malic acid<br>E 300 Ascorbic acid<br>E 327 Calcium lactate<br>E 330 Citric acid<br>E 331 Sodium citrates<br>E 333 Calcium citrates<br>E 334 Tartaric acid<br>E 335 Sodium tartrates<br>E 350 Sodium malates | *quantum satis* |
| | E 400 Alginic acid<br>E 401 Sodium alginate<br>E 402 Potassium alginate<br>E 403 Ammonium alginate<br>E 404 Calcium alginate<br>E 406 Agar<br>E 407 Carrageenan<br>E 410 Locust bean gum<br>E 412 Guar gum<br>E 415 Xanthan gum<br>E 418 Gellan gum | 10 g/kg<br>(individually or in combination) |
| ▼M2 E 471 Mono and diglycerides of fatty acids | | *quantum satis* |
| ▼B E 509 Calcium chloride<br>E 524 Sodium hydroxide | | *quantum satis* |
| Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC [4] | E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 304 Fatty acid esters of ascorbic acid<br>E 322 Lecithins<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 407 Carrageenan<br>E 500 ii) Sodium bicarbonate<br>E 501 ii) Potassium bicarbonate<br>E 509 Calcium chloride | *quantum satis* |
| ▼M2 Plain pasteurised cream | E 401 Sodium alginate<br>E 402 Potassium alginate<br>E 407 Carrageenan | *quantum satis* |

▼M2

| Foodstuff | Additive | Maximum level |
|---|---|---|
| | E 466 Sodium carboxy methyl cellulose<br>E 471 Mono- and diglycerides of fatty acids | |
| ▼B ►M2 Frozen and deep-frozen unprocessed fruit and vegetables; pre-packed, refrigerated unprocessed fruit and vegetables ready for consumption and pre-packed unprocessed and peeled potatoes. ◄<br>Fruit compote<br>Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen | 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate<br>E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates | *quantum satis* |
| Quick-cook rice | E 471 Mono- and diglycerides of fatty acids<br>E 472a Acetic acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils) | E 304 Fatty acid esters of ascorbic acid<br>E 306 Tocopherol-rich extract<br>E 307 Alpha-tocopherol<br>E 308 Gamma-tocopherol<br>E 309 Delta-tocopherol | *quantum satis* |
| | E 322 Lecithins | 30 g/l |
| | E 471 Mono- and diglycerides of fatty acids | 10 g/l |
| | E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates | *quantum satis* |
| ▼M2 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<br>E 300 Ascorbic acid<br>E 304 Fatty acid esters of ascorbic<br>E 306 Tocopherol-rich extract<br>E 307 Alpha-tocopherol<br>E 308 Gamma-tocopherol<br>E 309 Delta-tocopherol | *quantum satis* |
| | E 322 Lecithins | 30 g/l |
| | E 471 Mono- and diglycerides of fatty acids | 10 g/l |

▼M2

| Foodstuff | Additive | Maximum level |
|---|---|---|
| | E 472 c Citric acid esters of mono-and diglycerides of fatty acids<br>E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates | *quantum satis* |
| ▼B Refined olive oil, including olive pomace oil | E 307 Alfa-tocopherol | 200 mg/l |
| Ripened cheese | E 170 Calcium carbonates<br>E 504 Magnesium carbonates<br>E 509 Calcium chloride<br>E 575 Glucono-delta-lactone | *quantum satis* |
| ▼M2 *Mozzarella* and whey cheese | E 260 Acetic acid | *quantum satis* |
| ▼B | E 270 Lactic acid<br>E 330 Citric acid<br>E 575 Glucono-delta-lactone | *quantum satis* |
| Canned and bottled fruit and vegetables | E 260 Acetic acid<br>E 261 Potassium acetate<br>E 262 Sodium acetates<br>E 263 Calcium acetate<br>E 270 Lactic acid | *quantum satis* |
| ▼M2 | E 296 Malic acid | *quantum satis* |
| ▼B | E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate<br>E 325 Sodium lactate<br>E 326 Potassium lactate<br>E 327 Calcium lactate<br>E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates<br>E 334 Tartaric acid<br>E 335 Sodium tartrates<br>E 336 Potassium tartrates<br>E 337 Sodium potassium tartrate<br>E 509 Calcium chloride<br>E 575 Glucono-delta-lactone | |
| ▼M2 *Gehakt* | E 300 Ascorbic Acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate | *quantum satis* |

▼B

| Foodstuff | Additive | Maximum level |
|---|---|---|
| | E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates | *quantum satis* |
| Pre-packed preparations of fresh minced meat | E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate<br>E 330 Citric acid<br>E 331 Sodium citrates<br>E 332 Potassium citrates<br>E 333 Calcium citrates | *quantum satis* |
| Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt | E 260 Acetic acid<br>E 261 Potassium acetate<br>E 262 Sodium acetates<br>E 263 Calcium acetate<br>E 270 Lactic acid<br>E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate<br>E 304 Fatty acid esters of ascorbic acid<br>E 322 Lecithins<br>E 325 Sodium lactate<br>E 326 Potassium lactate<br>E 327 Calcium lactate<br>E 471 Mono- and diglycerides of fatty acids<br>E 472a Acetic acid esters of mono- and diglycerides of fatty acids<br>E 472d Tartaric acid esters of mono- and diglycerides of fatty acids<br>E 472e Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids<br>E 472f Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids | *quantum satis* |
| *Pain courant français* | E 260 Acetic acid<br>E 261 Potassium acetate<br>E 262 Sodium acetates<br>E 263 Calcium acetate<br>E 270 Lactic acid<br>E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 302 Calcium ascorbate<br>E 304 Fatty acid esters of ascorbic acid<br>E 322 Lecithins<br>E 325 Sodium lactate | *quantum satis* |

▼B

| Foodstuff | Additive | Maximum level |
|---|---|---|
| | E 326 Potassium lactate<br>E 327 Calcium lactate<br>E 471 Mono- and diglycerides of fatty acids | |
| Fresh pasta | E 270 Lactic acid<br>E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 322 Lecithins<br>E 330 Citric acid<br>E 334 Tartaric acid<br>E 471 Mono- and diglycerides of fatty acids<br>E 575 Glucono-delta-lactone | *quantum satis* |
| Wines and sparkling wines and partially fermented grape must | Additives authorized:<br>in accordance with Regulations (EEC) No 822/87 ([5]), (EEC) No 4252/88 ([6]), (EEC) No 2332/92 ([7]) and (EEC) No 1873/84 ([8]) and their implementing regulations,<br>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 | <br><br><br><br>*pro memoria* |
| Beer | E 270 Lactic acid<br>E 300 Ascorbic acid<br>E 301 Sodium ascorbate<br>E 330 Citric acid<br>E 414 Acacia gum | *quantum satis* |
| *Foie gras, foie gras entier, blocs de foie gras* | E 300 Ascorbic acid<br>E 301 Sodium ascorbate | *quantum satis* |
| ▼M2<br>Pineapple and passion fruit juices and nectars | E 440 Pectins | 3 g/l |
| Sliced and grated ripened cheese | E 170 Calcium carbonates<br>E 504 Magnesium carbonates<br>E 509 Calcium chloride<br>E 575 Glucono-delta-lactone<br>E 460 Celluloses | *quantum satis* |
| Soured-cream butter | E 500 Sodium carbonates | *quantum satis* |

▼B

([1]) 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.

([2]) OJ No L 244, 30. 9. 1993, p. 23.
([3]) OJ No L 205, 13. 8. 1979, p. 5.
([4]) OJ No L 24, 30. 1. 1976, p. 49.
([5]) OJ No L 84, 27. 3. 1987, p. 1.

▼B

(6) OJ No L 373, 31. 12. 1988, p. 59.
(7) OJ No L 231, 13. 8. 1992, p. 1.
(8) OJ No L 176, 3. 7. 1984, p. 6.

▼B

*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 ([1]) |
| E 211 | Sodium benzoate | |
| E 212 | Potassium benzoate | |
| E 213 | Calcium benzoate | |
| E 214 | Ethyl-p-hydroxybenzoate | PHB |
| E 215 | Sodium ethyl p-hydroxybenzoate | |
| E 216 | Propyl p-hydroxybenzoate | |
| E 217 | Sodium propyl p-hydroxybenzoate | |
| E 218 | Methyl p-hydroxybenzoate | |
| E 219 | Sodium methyl p-hydroxybenzoate | |

([1]) Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.

*Note*

1. The levels of all substances mentioned above are expressed as the free acid.
2. 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.
3. The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

▼B

| 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 ([1]) | 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 ([2]); alcohol-free wine; fruit wine (including alcohol- free); *Made wine;* cider and perry (including alcohol-free) | 200 | | | | | |
| *Sød … Saft* or *sødet … Saft* | 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 *Mermeladas* | | 500 | | 1 000 | | |
| Candied, crystallized and glacé fruit and vegetables | | | | 1 000 | | |
| Dried fruit | 1 000 | | | | | |
| *Frugtgrød* and *Rote Grütze* | 1 000 | 500 | | | | |
| 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 | | | | | |
| *Gnocchi* | 1 000 | | | | | |
| *Polenta* | 200 | | | | | |
| ▼M2 Olives and olive-based preparations | 1 000 | 500 | | 1 000 | | |

▼B

| Foodstuff | Maximum level (mg/kg or mg/l as appropriate) | | | | | |
|---|---|---|---|---|---|---|
| | Sa | Ba | PHB | Sa + Ba | Sa + PHB | Sa + Ba + PHB |
| Jelly coatings of meat products (cooked, cured or dried); Pâté | | | | | 1 000 | |
| Surface treatment of dried meat products | | | | | | *quantum satis* |
| Semi-preserved fish products in-cluding fish roe products | | | | 2 000 | | |
| Salted, dried fish | | | | 200 | | |
| Shrimps, cooked | | | | 2 000 | | |
| *Crangon crangon* and *Crangon vulgaris,* 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 | | |
| Dehydrated, concentrated, frozen and deep-frozen egg products | 1 000 | | | | | |
| Pre-packed sliced bread and rye-bread | 2 000 | | | | | |
| Partially baked, pre-packed bakery wares 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 | | |
| Toppings (syrups for pancakes, flavoured syrups for milk-shakes and ice cream; similar products) | 1 000 | | | | | |
| Fat emulsions (excluding butter) with a fat content of 60 % or more | 1 000 | | | | | |

▼B

| Foodstuff | Maximum level (mg/kg or mg/l as appropriate) | | | | | |
|---|---|---|---|---|---|---|
| | Sa | Ba | PHB | Sa + Ba | Sa + PHB | Sa + Ba + PHB |
| Fat emulsions with a fat content less than 60 % | 2 000 | | | | | |
| ▼M2 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 | | |
| ▼B Non-emulsified sauces | | | | 1 000 | | |
| Prepared salads | | | | 1 500 | | |
| Mustard | | | | 1 000 | | |
| Seasonings and condiments | | | | 1 000 | | |
| Liquid soups and broths (excluding canned) | | | | 500 | | |
| Aspic | 1 000 | 500 | | | | |
| Liquid dietary food supplements | | | | | | 2000 |
| Dietetic foods intended for special medical purposes excluding foods for infants and young children as referred to in Directive 89/398/EEC [3] — dietetic formulae for weight control intended to replace total daily food intake or an individual meal | | | | 1 500 | | |
| ▼M2 .. *Mehu* and *Makeutettu … Mehu* | 500 | 200 | | | | |
| Analogues of meat, fish, crustaceans and cephalopods and cheese based on protein | 2 000 | | | | | |
| *Dulce de membrillo* | | 1 000 | | | | |
| *Marmelada* | | | | 1 500 | | |
| *Ostkaka* | 2 000 | | | | | |
| *Pasha* | 1 000 | | | | | |
| *Semmelknödelteig* | 2 000 | | | | | |
| Cheese and cheese analogues (surface treatment only) | *quantum satis* | | | | | |
| Cooked red beet | | 2 000 | | | | |
| Collagen-based casings with a water activity greater than 0,6 | *quantum satis* | | | | | |

▼B

(1) This entry does not include dairy-based drinks.
(2) OJ No L 84, 27. 3. 1987, p. 1.
(3) OJ No L 186, 30. 6. 1989, p. 27.

▼B

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*

1. Maximum levels are expressed as $SO_2$ in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.

2. An $SO_2$ 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 $SO_2$ |
|---|---|
| *Burger meat* with a minimum vegetable and/or cereal content of 4 % | 450 |
| *Breakfast sausages* | 450 |
| *Longaniza fresca* and *butifarra fresca* | 450 |
| Dried salted fish of the ‘Gadidae’ species | 200 |
| ▼M2 | |
| Crustaceans and cephalopods: | |
| — fresh, frozen and deep-frozen | 150 (1) |
| — crustaceans, *panaeidae solenceridae, aristeidae* family: | |
| — up to 80 units | 150 (1) |
| — between 80 and 120 units | 200 (1) |
| — over 120 units | 300 (1) |
| — cooked | 50 (1) |
| ▼B | |
| Dry biscuit | 50 |
| Starches (excluding starches for weaning foods, follow-on formulae and infant formulae) | 50 |
| Sago | 30 |
| Pearl barley | 30 |
| ►M2 Dehydrated potatoes ◄ | 400 |
| Cereal- and potato-based snacks | 50 |
| Peeled potatoes | 50 |
| Processed potatoes (including frozen and deep-frozen potatoes) | 100 |

▼B

| Foodstuff | Maximum level (mg/kg or mg/l as appropriate). Expressed as $SO_2$ |
|---|---|
| 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 |
| 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 |
| *Jams*, *jellies* and *marmelades* made with sulphited fruit | 100 |
| Fruit-based pie fillings | 100 |
| Citrus-juice-based seasonings | 200 |
| Concentrated grape juice for home wine-making | 2 000 |
| *Mostarda di frutta* | 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 |
| ▼M2 Sugars as defined in Directive 73/437/EEC except glucose syrup, whether or not dehydrated | 10 |
| ▼B Glucose syrup, whether or not dehydrated | 20 |

▼B

| Foodstuff | Maximum level (mg/kg or mg/l as appropriate). Expressed as $SO_2$ |
|---|---|
| Treacle and molasses | 70 |
| Other sugars | 40 |
| Toppings (syrups for pancakes, flavoured syrups for milk-shakes and ice cream; similar products) | 40 |
| Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments | 50 |
| Lime and lemon juice | 350 |
| Concentrates based on fruit juice and containing not less than 2,5 % barley *(barley water)* | 350 |
| Other concentrates based on fruit juice or comminuted fruit; *capilé groselha* | 250 |
| Non-alcoholic flavoured drinks containing fruit juice | 20<br>(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<br>(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;<br>*(pro memoria)* 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 |
| *Made wine* | 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 |

▼B

| Foodstuff | Maximum level (mg/kg or mg/l as appropriate). Expressed as $SO_2$ |
|---|---|
| ▼M2 Analogues of meat, fish and crustaceans based on protein | 200 |
| Marinated nuts | 50 |
| Vacuum packed sweetcorn | 100 |
| Distilled alcoholic beverages containing whole pears | 50 |

▼B

(1) In edible parts.

PART C

**Other preservatives**

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 230 | Biphenyl, diphenyl | Surface treatment of citrus fruits | 70 mg/kg |
| E 231<br>E 232 | Orthophenyl phenol<br>Sodium orthophenyl phenol | Surface treatment of citrus fruits | 12 mg/kg individually or in combination expressed as orthophenyl phenol |
| ▼M2 ——— | | | |
| ▼B E 234 | Nisin (1) | Semolina and tapioca puddings and similar products | 3 mg/kg |
| | | Ripened cheese and processed cheese | 12,5 mg/kg |
| | | *Clotted cream* | 10 mg/kg |
| ▼M2 | | *Mascarpone* | 10 mg/kg |
| ▼B E 235 | Natamycin | Surface treatment of:<br>— hard, semi-hard and semi-soft cheese<br>— dried, cured sausages | 1 mg/dm² surface (not present at a depth of 5 mm) |
| E 239 | Hexamethylene tetramine | *Provolone* cheese | 25 mg/kg residual amount, expressed as formaldehyde |
| E 242 | Dimethyl dicarbonate | Non-alcoholic flavoured drinks<br>Alcohol-free wine<br>Liquid-tea concentrate | 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) | | |

(1) This substance may be present naturally in certain cheeses as a result of fermentation processes.

▼B

| E No | Name | Foodstuff | Indicative ingoing amount | Residual amount |
|---|---|---|---|---|
| | | | mg/kg | |
| E 249 | Potassium nitrite (1) | Non-heat-treated, cured, dried meat products | 150 (2) | 50 (3) |
| E 250 | Sodium nitrite (1) | Other cured meat products<br>Canned meat products<br>*Foie gras, foie gras entier, blocs de foie gras* | 150 (2) | 100 (3) |
| | | Cured bacon | | 175 (3) |
| E 251 | Sodium nitrate | Cured meat products<br>Canned meat products | 300 | 250 (4) |
| ▼M2 | | *Foie gras, foie gras entier, blocs de foie gras* | | 50 (4) |
| ▼B E 252 | Potassium nitrate | Hard, semi-hard and semi-soft cheese | | 50 (4) |
| | | Dairy-based cheese analogue | | |
| | | Pickled herring and sprat | | 200 (5) |
| ▼M2 | | *Foie gras, foie gras entier, blocs de foie gras* | | 50 (4) |

▼B

(1) When labelled 'for food use', nitrite may only be sold in a mixture with salt or a salt substitute.
(2) Expressed as $NaNo_2$.
(3) Residual amount at point of sale to the final consumer, expressed as $NaNo_2$.
(4) Expressed as $NaNo_3$.
(5) Residual amount, nitrite formed from nitrate included, expressed as $NaNo_2$.

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 280 | Propionic acid | Pre-packed sliced bread and rye bread | 3 000 mg/kg expressed as propionic acid |
| E 281 | Sodium propionate | | |
| E 282 | Calcium propionate | Energy reduced bread<br>Partially baked, pre-packed bread<br>Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0,65<br>Pre-packed Rolls, and *pitta* | 2 000 mg/kg expressed as propionic acid |
| E 283 | Potassium propionate (1) | *Christmas pudding*<br>Pre-packed bread | 1 000 mg/kg expressed as propionic acid |
| ▼M2 | | Prepacked *pølsebrød, boller* and *dansk flutes* | 2 000 mg/kg expressed as propionic acid |

▼M2

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | | Cheese and cheese analogues (surface treatment only) | *quantum satis* |
| ▼B E 1105 | Lysozyme | Ripened cheese | *quantum satis* |

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

PART D

**Other antioxidants**

*Note*

The * in the table refers to the proportionality rule: when combinations of gallates, BHA and BHT are used, the individual levels must be reduced proportionally.

| E No | Name | Foodstuff | Maximum level (mg/kg) |
|---|---|---|---|
| E 310<br>E 311<br>E 312 | Propyl gallate<br>Octyl gallate<br>Dodecyl gallate | Fats and oils for the professional manufacture of heat-treated foodstuffs | 200* (gallates and BHA, individually or in combination) |
| E 320<br>E 321 | Butylated hydroxyanisole (BHA)<br>Butylated hydroxytoluene (BHT) | Frying oil and frying fat, excluding olive pomace oil | 100* (BHT) |
| | | Lard; fish oil; beef, poultry and sheep fat | both expressed on fat |
| | | Cake mixes<br>Cereal-based snack foods<br>Milk powder for vending machines<br>Dehydrated soups and broths<br>Sauces<br>Dehydrated meat<br>Processed nuts<br>Seasonings and condiments<br>Pre-cooked cereals | 200 (gallates and BHA, individually or in combination)<br>expressed on fat |
| | | ►M2 Dehydrated potatoes ◄ | 25 (gallates and BHA, individually or in combination) |
| | | Chewing-gum<br>Dietary supplements | 400 (gallates, BHT and BHA, individually or in combination) |
| E 315<br>E 316 | Erytorbic acid<br>Sodium erythorbate | Semi-preserved and preserved meat products | 500 expressed as erythorbic acid |
| | | Preserved and semi-preserved fish products<br>Frozen and deep-frozen fish with red skin | 1 500 expressed as erythorbic acid |

▼B

*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 | *(pro memoria)* | |
| | | 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 | |
| | | Fillings and toppings for fine bakery wares | 2,5 g/kg |
| | | Sugar confectionery | 1 g/kg |
| | | Gel-like desserts | 4 g/kg |
| | | Fruit-flavoured desserts | |
| | | Dry powdered dessert mixes | |
| | | Instant powders for fruit based drinks | 1 g/l |
| ▼M2 | | Instant products for preparation of flavoured tea and herbal infusions | 1 g/kg |
| ▼B | | Chewing gum | 2 g/kg |
| ▼M2 | In the following applications the indicated maximum levels of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 343, E 450, E 451 and E 452 may be added individually or in combination (expressed as $P_2O_5$): | | |
| 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 |
| | 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 *Mozzarell*a) | 2 g/kg |
| E 340 | Potassium phosphates | Processed cheese and processed cheese analogues | 20 g/kg |
| | i) Monopotassium phosphate | Meat products | 5 g/kg |

▼M2

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | ii) Dipotassium phosphate | Sport drinks and prepared table waters | 0,5 g/l |
| | iii) Tripotassium phosphate | Dietary supplements | *quantum satis* |
| | | Salt and its substitutes | 10 g/kg |
| | | Vegetable ptotein drinks | 20 g/l |
| 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 | Cider and perry | 2 g/l |
| | v) (SIC! iv)) Tetrapotassium diphosphate | Chewing-gum | *quantum satis* |
| | | Dried powdered foodstuffs | 10 g/kg |
| | 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 |
| | 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 |

▼M2

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | | Spreadable fats excluding butter | 5 g/kg |
| | | Soured-cream butter | 2 g/kg |
| | | Canned crustacean products | 1 g/kg |
| | | Waterbased emulsion sprays for coating baking tins | 30 g/kg |
| | | Coffee based drinks for vending machines | 2 g/l |
| E 468 | Crosslinked sodium carboxy methyl cellulose | Solid dietary supplements | 30 g/kg |

▼B

| | | | |
|---|---|---|---|
| E 431 | Polyoxyethylene (40) stearate | *(pro memoria)* 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 | |
| | | *Made wine* | 100 mg/l |
| E 355<br>E 356<br>E 357 | Adipic acid<br>Sodium adipate<br>Potassium adipate | Fillings and toppings for fine bakery wares | 2 g/kg |
| | | Dry powdered dessert mixes | 1 g/kg |
| | | Gel-like desserts | 6 g/kg |
| | | Fruit-flavoured desserts | 1 g/kg |
| | | Powders for home preparation of drinks | 10 g/l expressed as adipic acid |
| E 363 | Succinic acid | Desserts | 6 g/kg |
| | | Soups and broths | 5 g/kg |
| | | Powders for home preparation of drinks | 3 g/l |
| E 385 | Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA) | Emulsified sauces | 75 mg/kg |
| | | Canned and bottled pulses, legumes, mushrooms and artichokes | 250 mg/kg |
| | | Canned and bottled crustaceans and molluscs | 75 mg/kg |
| | | Canned and bottled fish | 75 mg/kg |

▼M2

| | | | |
|---|---|---|---|
| | | Spreadable fats as defined in Annexes B and C of Regulation (EC) no 2991/94 [1], having a fat content of 41 % or less | 100 mg/kg |

▼B

| | | | |
|---|---|---|---|
| | | Frozen and deep-frozen crustaceans | 75 mg/kg |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 405 | Propane-1, 2-diol alginate | Fat emulsions | 3 g/kg |
| | | Fine bakery wares | 2 g/kg |
| | | Fillings, toppings and coatings for fine bakery wares and desserts | 5 g/kg |
| | | Sugar confectionery | 1,5 g/kg |
| | | Water-based edible ices | 3 g/kg |
| | | Cereal- and potato-based snacks | 3 g/kg |
| | | Sauces | 8 g/kg |
| | | Beer | 100 mg/l |
| | | Chewing gum | 5 g/kg |
| | | Fruit and vegetable preparations | 5 g/kg |
| | | Non-alcoholic flavoured drinks | 300 mg/l |
| | | Emulsified liqueur | 10 g/l |
| | | Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 1,2 g/kg |
| | | Dietery food supplements | 1 g/kg |
| ▼M2 | | Cider excluding *cidre bouché* | 100 mg/l |
| ▼B | | | |
| E 416 | Karaya gum | Cereal- and potato-based snacks | 5 g/kg |
| | | Nut coatings | 10 g/kg |
| | | Fillings, toppings and coatings for fine bakery wares | 5 g/kg |
| | | Desserts | 6 g/kg |
| | | Emulsified sauces | 10 g/kg |
| | | Egg-based liqueurs | 10 g/l |
| | | Dietary food supplements | *quantum satis* |
| | | Chewing gum | 5 g/kg |
| E 420 | Sorbitol | Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2 (3)) | *quantum satis* |
| | (i) Sorbitol | | |
| | (ii) Sorbitol syrup | | |
| E 421 | Mannitol | Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods | (for purposes other than sweetening) |
| E 953 | Isomalt | | |
| E 965 | Maltitol | | |
| | (i) Maltitol | | |
| | (ii) Maltitol syrup | | |
| E 966 | Lactitol | | |
| E 967 | Xylitol | Liqueurs | |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 432 | Polyoxyethylen sorbitan monolaurate (polysorbate 20) | Fine bakery wares | 3 g/kg |
| | | Fat emulsions for baking purposes | 10 g/kg |
| E 433 | Polyoxyethylene sorbitan monooleate (polysorbate 80) | Milk and cream analogues | 5 g/kg |
| | | Edible ices | 1 g/kg |
| E 434 | Polyoxyethylene sorbitan monopalmitate (polysorbate 40) | Desserts | 3 g/kg |
| | | Sugar confectionery | 1 g/kg |
| E 435 | Polyoxyethylene sorbitan monostearate (polysorbate 60) | Emulsified sauces | 5 g/kg |
| | | Soups | 1 g/kg |
| E 436 | Polyoxyethylene sorbitan tristearate (polysorbate 65) | Chewing gum | 5 g/kg |
| | | Dietary food supplements | *quantum satis* |
| | | Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 1 g/kg<br>Individually or in combination |
| E 442 | Ammonium phosphatides | ►M2 Cocoa and chocolate products as defined in Directive 73/241/EEC including fillings ◄ | 10 g/kg |
| | | ►M2 Confectionery based on these products ◄ | 10 g/kg |
| E 444 | Sucrose acetate isobutyrate | Non-alcoholic flavoured cloudy drinks | 300 mg/l |
| E 445 | Glycerol esters of wood rosins | Non-alcoholic flavoured cloudy drinks | 100 mg/l |
| ▼M2 | | Surface treatment of citrus fruit | 50 mg/kg |
| ▼M3 | | 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 [8] | 100 mg/l |
| | | Cloudy spirit drinks containing less than 15 % alcohol by volume | 100 mg/l |
| ▼B | | | |
| E 473 | Sucrose esters of fatty acids | Canned liquid coffee | 1 g/l |
| E 474 | Sucroglycerides | Heat-treated meat products | 5 g/kg (on fat) |
| | | Fat emulsions for baking purposes | 10 g/kg |
| | | Fine bakery wares | 10 g/kg |
| | | Beverage whiteners | 20 g/kg |
| | | Edible ices | 5 g/kg |
| | | Sugar confectionery | 5 g/kg |
| | | Desserts | 5 g/kg |
| | | Sauces | 10 g/kg |
| | | Soups and broths | 2 g/kg |
| | | Fresh fruits, surface treatment | *quantum satis* |
| | | Non-alcoholic aniseed-based drinks | 5 g/l |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | | Non-alcoholic coconut and almond drinks | 5 g/l |
| | | Spirituous beverages (excluding wine and beer) | 5 g/l |
| | | Powders for the preparation of hot beverages | 10 g/l |
| | | Dairy-based drinks | 5 g/l |
| | | Dietary food supplements | *quantum satis* |
| | | Dietetic foods intended for special medical purposes; dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 5 g/kg |
| | | Chewing gum | 10 g/kg Individually or in combination |
| ▼M2 | | Cream analogues | 5 g/kg |
| | | Sterilised cream and sterilised cream with reduced fat content | 5 g/kg |
| ▼B | | | |
| E 475 | Polyglycerol esters of fatty acids | Fine bakery wares | 10 g/kg |
| | | Emulsified liqueurs | 5 g/l |
| | | Egg products | 1 g/kg |
| | | Beverage whiteners | 0,5 g/kg |
| | | Chewing gum | 5 g/kg |
| | | Fat emulsions | 5 g/kg |
| | | Milk and cream analogues | 5 g/kg |
| | | Sugar confectionery | 2 g/kg |
| | | Desserts | 2 g/kg |
| | | Dietary food supplements | *quantum satis* |
| | | Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 5 g/kg |
| | | Granola-type breakfast cereals | 10 g/kg |
| ▼M2 | | | |
| 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 |
| ▼B | | 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 |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | | Desserts | 5 g/kg |
| | | Whipped dessert toppings other than cream | 30 g/kg |
| | | Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 1 g/kg |
| 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<br>E 482 | Sodium stearoyl-2- lactylate<br>Calcium stearoyl-2- lactylate | Fine bakery wares | 5 g/kg |
| | | Quick-cook rice | 4 g/kg |
| | | Breakfast cereals | 5 g/kg |
| | | Emulsified liqueur | 8 g/l |
| | | Spirits with less than 15 % alcohol by volume | 8 g/l |
| | | Cereal-based snacks | 2 g/kg |
| | | Chewing gum | 2 g/kg |
| | | Fat emulsions | 10 g/kg |
| | | Desserts | 5 g/kg |
| | | Sugar confectionery | 5 g/kg |
| | | Beverage whiteners | 3 g/kg |
| | | Cereal- and potato-based snacks | 5 g/kg |
| | | Minced and diced canned meat products | 4 g/kg |
| | | Powders for the preparation of hot beverages | 2 g/l |
| | | Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 2 g/kg |
| | | Bread (except that referred to in Annex II) | 3 g/kg |
| | | *Mostarda di frutta* | 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 |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 491 | Sorbitan monostearate | Fine bakery wares | 10 g/kg |
| E 492 | Sorbitan tristearate | Toppings and coatings for fine bakery wares | 5 g/kg |
| E 493 | Sorbitan monolaurate | | |
| E 494 | Sorbitan monooleate | Jelly marmalade | 25 mg/kg (2) |
| E 495 | Sorbitan monopalmitate | Fat emulsions | 10 g/kg |
| | | Milk and cream analogues | 5 g/kg |
| | | Beverage whiteners | 5 g/kg |
| | | Liquid tea concentrates and liquid fruit and herbal infusions concentrates | 0,5 g/l |
| | | Edible ices | 0,5 g/kg |
| | | Desserts | 5 g/kg |
| | | Sugar confectionery | 5 g/kg |
| | | Cocoa-based confectionery, including chocolate | 10 g/kg (3) |
| | | Emulsified sauces | 5 g/kg |
| | | Dietary food supplements | *quantum satis* |
| | | Yeast for baking | *quantum satis* |
| | | Chewing gum | 5 g/kg |
| | | Dietetic foods intended for special medical purposes; dietetic formulae for weight control intended to replace total daily food intake or an individual meal | 5 g/kg |
| | | *(pro memoria)* For E 491 only, 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 | Individually or in combination |
| E 512 | Stannous chloride | Canned and bottled white asparagus | 25 mg/kg Sn |
| E 520 | Aluminium sulphate | Egg white | 30 mg/kg |
| E 521 | Aluminium sodium sulphate | Candied, crystallized and glacé fruit and vegetables | 200 mg/kg |
| E 522 | Aluminium potassium sulphate | | Individually or in combination, expressed as aluminium |
| E 523 | Aluminium ammonium sulphate | | |
| E 541 | Sodium aluminium phosphate, acidic | Fine bakery wares (scones and sponge wares only) | 1 g/kg expressed as aluminium |
| E 535 | Sodium ferrocyanide | Salt and its substitutes | Individually or in combination, 20 mg/kg as anhydrous potassium ferrocyanide |
| E 536 | Potassium ferrocyanide | | |
| E 538 | Calcium ferrocyanide | | |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 551 | Silicon dioxide | Dried powdered foodstuffs (including sugars) | 10 g/kg |
| E 552 | Calcium silicate | | |
| E 553a | (i) Magnesium silicate | Salt and its substitutes | 10 g/kg |
| | (ii) Magnesium trisilicate (4) | Dietary food supplements | *quantum satis* |
| E 553b | Talc (4) | | |
| E 554 | Sodium aluminium silicate | Foodstuffs in tablet and coated tablet form | *quantum satis* |
| E 555 | Potassium aluminium silicate | | |
| E 556 | Calcium aluminium silicate | ►M2 Sliced or grated hard, semi-hard and processed cheese ◄ | ►M2 10 g/kg ◄ |
| E 559 | Aluminium silicate (Kaolin) | | |
| | | ►M2 Sliced or grated cheese analogues and processed cheese analogues ◄ | |
| | | Chewing gum | *quantum satis* (5) |
| | | Rice | |
| | | Sausages (surface treatment only) | |
| ▼M2 | | | |
| | | Seasonings | 30 g/kg |
| | | Confectionery excluding chocolate (surface treatment only) | *quantum satis* |
| | | Tin-greasing products | 30 g/kg |
| ▼B | | | |
| E 579 | Ferrous gluconate | Olives darkened by oxidation | 150 mg/kg as Fe |
| E 585 | Ferrous lactate | | |
| E 620 | Glutamic acid | Foodstuffs in general (except those referred to in Article 2 (3)) | 10 g/kg |
| E 621 | Monosodium glutamate | | Individually or in combination |
| E 622 | Monopotassium glutamate | | |
| E 623 | Calcium diglutamate | Condiments and seasonings | *quantum satis* |
| E 624 | Monoammonium glutamate | | |
| E 625 | Magnesium diglutamate | | |
| E 626 | Guanylic acid | Foodstuffs in general (except those referred to in Article 2 (3)) | 500 mg/kg individually or in combination, expressed as guanylic acid |
| E 627 | Disodium guanylate | | |
| E 628 | Dipotassium guanylate | | |
| E 629 | Calcium guanylate | | |
| E 630 | Inosinic acid | | |
| E 631 | Disodium inosinate | | |
| E 632 | Dipotassium inosinate | | |
| E 633 | Calcium inosinate | | |
| E 634 | Calcium 5'-ribonucleotides | | |
| E 635 | Disodium 5'-ribonucleotides | Seasonings and condiments | *quantum satis* |
| 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 |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| | | Canned and bottled fruit and vegetables | 10 mg/kg |
| | | Chewing gum | 100 mg/kg |
| | | *(pro memoria)* 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 | |
| | | *Sød…Saft* | 10 mg/l |
| | | Batters | 10 mg/kg |
| ▼M2 | | Cider excluding *cidre bouché* | 10 mg/l |
| ▼B | E 901 Beeswax, white and yellow<br>E 902 Candelilla wax<br>E 903 Carnauba wax<br>E 904 Shellac | As glazing agents only for:<br>— Confectionery (including chocolate)<br>— Small products of fine bakery wares coated with chocolate<br>— Snacks<br>— Nuts<br>— Coffee beans | *quantum satis* |
| | | Dietary food supplements | *quantum satis* |
| | | Fresh citrus fruits, melons, apples and pears (surface treatment only) | *quantum satis* |
| ▼M2 | | Peaches and pineapples (surface treatment only) | *quantum satis* |
| | E 905 Microcrystalline wax | Surface treatment of:<br>— confectionery excluding chocolate<br>— chewing gum<br>— melons, papaya, mango and avocado | *quantum satis* |
| ▼B | E 912 Montan acid esters<br>E 914 Oxidized polyethylene wax | Fresh citrus fruits (surface treatment only) | *quantum satis* |
| ▼M2 | | Fresh melon, mango, papaya, avocado and pineapple (surface treatment only) | *quantum satis* |
| ▼B | E 927b Carbamide | Chewing gum without added sugars | 30 g/kg |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 950 | Acesulfame-K | Chewing gum with added sugars | 800 mg/kg |
| E 951 | Aspartame | | 2 500 mg/kg |
| E 957 | Thaumatin | | 10 mg/kg (as flavour enhancer only) (6) |
| ▼M2 | | Water-based flavoured non-alcoholic drinks | 0,5 mg/l |
| | | Desserts — dairy and non dairy | 5 mg/kg (as flavour enhancer only) |
| ▼B E 959 | Neohesperidine DC | Chewing gum with added sugars | 150 mg/kg (6) |
| ▼M2 | | Spreadable fats as defined in Annexes B and C of Regulation (EC) No 2991/94 | 5 mg/kg |
| ▼B | | Meat products | 5 mg/kg |
| | | Fruit jellies | (as flavour enhancer only) |
| | | Vegetable proteins | |
| E 999 | Quillaia extract | Water-based flavoured non-alcoholic drinks | 200 mg/l calculated as anhydrous extract |
| ▼M2 | | Cider excluding *cidre bouché* | 200 mg/l calculated as anhydrous extract |
| ▼B E 1201 | Polyvinylpyrrolidone | Dietary food supplements in tablet and coated tablet form | *quantum satis* |
| E 1202 | Polyvinylpolypyrrolidone | | |
| E 1505 | Triethyl citrate | Dried egg white | *quantum satis* |
| ▼M2 E 1518 | Glyceryl triacetate (triacetin) | Chewing gum | *quantum satis* |
| E 459 | Beta-cyclodextrine | Foodstuffs in tablet and coated tablet form | *quantum satis* |
| E 425 | Konjac (7) | Foodstuffs in general (except those referred to in Article 2(3)) | 10 g/kg individually or in combination |
| | (i) Konjac gum | | |
| | (ii) Konjac glucomannane | | |
| ▼M3 E 650 | Zinc acetate | Chewing gum | 1 000 mg/kg |

▼M3

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 943a | Butane | Vegetable oil pan spray (for professional use only) | *quantum satis* |
| E 943b | Iso-butane | Water-based emulsion spray | |
| E 944 | Propane | | |

▼B

►M2 (1) OJ L 316, 9. 12. 1994, p. 2. ◄

(2) E 493 only.

(3) E 492 only.

(4) Asbestos free.

(5) E 553b only.

(6) 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.

►M2 (7) These substances may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion. ◄

►M3 (8) OJ L 160, 12.6.1989, p. 1. ◄

▼B

*ANNEX V*

**PERMITTED CARRIERS AND CARRIER SOLVENTS**

*Note*

Not included in this list are:

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 |
|---|---|---|
| ▼M3 E 1520 | Propane-1,2-diol (propylene glycol) | Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff) |
| ▼B E 422 | Glycerol | |
| E 420 | Sorbitol | |
| E 421 | Mannitol | |
| E 953 | Isomalt | |
| E 965 | Maltitol | |
| E 966 | Lactitol | |
| E 967 | Xylitol | |
| 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) | |
| 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 | |
| E 463 | Hydroxypropyl cellulose | |
| E 464 | Hydroxypropyl methyl cellulose | |
| E 465 | Ethyl methyl cellulose | |

▼B

| E No | Name | Restricted use |
|---|---|---|
| E 466 | Carboxy methyl cellulose<br>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 | |
| E 491 | Sorbitan monostearate | Colours and anti-foaming agents |
| E 492 | Sorbitan tristearate | |
| E 493 | Sorbitan monolaurate | |
| E 494 | Sorbitan monooleate | |
| 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) | |

▼B

| E No | Name | Restricted use |
|---|---|---|
| E 551<br>E 552 | Silicon dioxide<br>Calcium silicate | Emulsifiers and colours, max. 5 % |
| E 553b<br>E 558<br>E 559 | Talc<br>Bentonite<br>Aluminium silicate (Kaolin) | Colours, max. 5 % |
| E 901 | Beeswax | Colours |
| E 1200 | Polidextrose | |
| E 1201<br>E 1202 | Polyvinylpyrrolidone<br>Polyvinylpolypyrrolidone | Sweeteners |
| ▼M2<br>E 322<br>E 432-E 436<br>E 470 a<br>E 471<br>E 491-E 495<br>E 570<br>E 900 | Lecithins<br>Polysorbates<br>Sodium, potassium and calcium salts of fatty acids<br>Mono and diglycerides of fatty acids<br>Sorbitans<br>Fatty acids<br>Dimethylpolysiloxane | Glazing agents for fruit |
| | Polyethyleneglycol 6000 | Sweeteners |
| E 425 | Konjac<br>(i) Konjac-gum<br>(ii) Konjac-glucomannane | |
| E 459 | Beta-cyclodextrine | 1 g/kg |
| E 1451 | Acetylated oxidised starch | |
| E 468 | Cross linked sodium carboxy methyl cellulose | Sweeteners |
| E 469 | Enzymatically hydrolysed carboxy methyl cellulose | |

▼B

*ANNEX VI*

## FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN

*Note*

▼M2

Formulae and weaning foods for infants and young children may contain E 414 (acacia gum, gum arabic) and E 551 (silicon dioxide) resulting from the addition of nutrient preparations containing not more than 150 g/kg of E 414 and 10 g/kg of E 551, as well as E 421 (mannitol) when used as a carrier for vitamin $B_{12}$ (not less than one part vitamin $B_{12}$ 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.

Formulae and weaning 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.

▼B

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.

▼M2

2. 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.

▼B

| E No | Name | Maximum level |
|---|---|---|
| E 270 | Lactic acid (L(+)-form only) | *quantum satis* |
| E 330 | Citric acid | *quantum satis* |
| E 338 | Phosphoric acid | In conformity with the limits set in Annex I to Directive 91/321/EEC |
| E 306 | Tocopherol-rich extract | 10 mg/l individually or in combination |
| E 307 | Alfa-tocopherol | |
| E 308 | Gamma-tocopherol | |
| E 309 | Delta-tocopherol | |
| E 322 | Lecithins | 1 g/l |
| E 471 | Mono- and diglycerides | 4 g/l |

▼M2

| | | |
|---|---|---|
| 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 $P_2O_5$ |
| 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 |

▼**M2**

| E No | Name | Maximum level |
|---|---|---|
| E 472 c | Citric acid esters of mono- and diglycerides of fatty acids | 7,5 g/l sold as powder<br>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 |

▼B

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.

▼M2

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.

▼B

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) | *quantum satis* |
| E 330 | Citric acid | *quantum satis* |
| E 306 | Tocopherol-rich extract | 10 mg/l individually or in combination |
| E 307 | Alfa-tocopherol | |
| E 308 | Gamma-tocopherol | |
| E 309 | Delta-tocopherol | |
| 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 |

▼M2

| | | |
|---|---|---|
| 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 $P_2O_5$ |
| 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<br>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 |

▼B

PART 3

**FOOD ADDITIVES PERMITTED IN WEANING FOODS FOR INFANTS AND YOUNG CHILDREN IN GOOD HEALTH**

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 170 | Calcium carbonates | Weaning foods | *quantum satis* (only for pH adjustment) |
| E 260 | Acetic acid | | |
| E 261 | Potassium acetate | | |
| E 262 | Sodium acetates | | |
| E 263 | Calcium acetate | | |
| E 270 | Lactic acid (*) | | |
| E 296 | Malic acid (*) | | |
| E 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 507 | Hydrochloric acid | | |
| E 524 | Sodium hydroxide | | |
| E 525 | Potassium hydroxide | | |
| E 526 | Calcium hydroxide | | |
| E 500 | Sodium carbonates | Weaning foods | *quantum satis* (only as raising agents) |
| E 501 | Potassium carbonates | | |
| E 503 | Ammonium carbonates | | |
| | | | Individually or in combination, expressed as ascorbic acid |
| E 300 | L-ascorbic acid | Fruit- and vegetable-based drinks, juices and baby foods | 0,3 g/kg |
| E 301 | Sodium L-ascorbate | | |
| E 302 | Calcium L-ascorbate | | |
| | | Fat-containing cereal-based foods including biscuits and rusks | 0,2 g/kg |
| E 304 | L-ascorbyl palmitate | Fat-containing cereals, biscuits, rusks and baby foods | 0,1 g/kg individually or in combination |
| E 306 | Tocopherol-rich extract | | |
| E 307 | Alfa-tocopherol | | |
| E 308 | Gamma-tocopherol | | |
| E 309 | Delta-tocopherol | | |
| E 338 | Phosphoric acid | Weaning foods | 1 g/kg as $P_2O_5$ (only for pH adjustment) |
| E 339 | Sodium phosphates | Cereals | 1 g/kg individually or in combination, expressed as $P_2O_5$ |
| E 340 | Potassium phosphates | | |
| E 341 | Calcium phosphates | | |

▼B

| E No | Name | Foodstuff | Maximum level |
|---|---|---|---|
| E 322 | Lecithins | Biscuits and rusks<br>Cereal-based foods<br>Baby foods | 10 g/kg |
| E 471 | Mono- and diglycerides of fatty acids | Biscuits and rusks<br>Cereal-based foods<br>Baby foods | 5 g/kg individually or in combination |
| 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 | | |
| E 400 | Alginic acid | Desserts<br>Puddings | 0,5 g/kg individually or in combination |
| E 401 | Sodium alginate | | |
| E 402 | Potassium alginate | | |
| E 404 | Calcium alginate | | |
| E 410 | Locust bean gum | Weaning foods | 10 g/kg individually or in combination |
| E 412 | Guar gum | | |
| E 414 | Acacia gum (gum arabic) | | |
| E 415 | Xanthan gum | Gluten-free cereal-based foods | 20 g/kg individually or in combination |
| E 440 | Pectins | | |
| E 551 | Silicon dioxide | Dry cereals | 2 g/kg |
| E 334 | Tartaric acid (*) | Biscuits and rusks | 5 g/kg as a residue |
| E 335 | Sodium tartrate (*) | | |
| E 336 | Potassium tartrate (*) | | |
| E 354 | Calcium tartrate (*) | | |
| E 450a | Disodium diphosphate | | |
| E 575 | Glucono-delta-lactone | | |
| E 1404 | Oxidized starch | Weaning 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 | | |
| E 1422 | Acetylated distarch adipate | | |
| E 1450 | Starch sodium octenyl succinate | | |
| ▼M2 E 333 | Calcium citrates (1) | In low-sugar fruit based products | *quantum satis* |
| E 341 | Tricalcium phosphate (1) | In fruit based desserts | 1 g/kg as $P_2O_5$ |
| E 1451 | Acetylated oxidised starch | Weaning foods | 50 g/kg |

▼B

(*) L(+)-form only.
►M2 (1) The note in part 4 does not apply. ◄

▼B

PART 4

**FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN FOR SPECIAL MEDICAL PURPOSES**

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

▼M2

| 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, required for metabolic disorders and for general tube-feeding |
| E 405 | Propane 1,2-diolalginate | 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 | Mono- and diglycerides of fatty acids | 10 g/l or kg | From birth onwards in products for the dietary management of metabolic disorders |
| E 471 | Mono- and diglycerides of fatty acids | 5 g/l | From birth onwards in specialised diets, particularly those devoid of proteins |
| E 1450 | Starch sodium octenyl succinate | 20 g/l | In infant formulae and follow-on formulae |