[^{F1}ANNEX II

[^{F1}Domestic] list of food additives approved for use in foods and conditions of use

Textual Amendments

- **F1** Substituted by Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives (Text with EEA relevance).
- F1 Word in Annex 2 heading substituted (31.12.2020) by The Food Additives, Flavourings, Enzymes and Extraction Solvents (Amendment etc.) (EU Exit) Regulations 2019 (S.I. 2019/860), regs. 1, 112; 2020 c. 1, Sch. 5 para. 1(1)

[^{F2} PART B

LIST OF ALL ADDITIVES

1. Colours

Curcumin Riboflavins Tartrazine Quinoline Yellow
Tartrazine Quinoline Yellow
Quinoline Yellow
·
Sunset Yellow FCF/Orange Yellow S
Carminic acid, Carmine]
Azorubine, Carmoisine
Amaranth
Ponceau 4R, Cochineal Red A
Erythrosine
Allura Red AC
Patent Blue V
Indigotine, Indigo carmine
Brilliant Blue FCF
Chlorophylls and chlorophyllins
]

a The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

b Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

E 141	Copper complexes of chlorophylls, chlorophyllins
E 142	Green S
E 150a	Plain caramel ^a
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
[^{F4} E 151	Brilliant Black PN]
E 153	Vegetable carbon
E 155	Brown HT
E 160a	Carotenes
[^{F5} E 160b(i)	Annatto bixin
E 160b(ii)	Annatto norbixin]
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin ^b
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides
E 173	Aluminium
E 174	Silver
E 175	Gold
E 180	Litholrubine BK

a The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks).

b Canthaxanthin is not authorised in the food categories listed in Part D and E. The substance is in list B1 because it is used in medicinal products in accordance with Directive 2009/35/EC of the European Parliament and of the Council (OJ L 109, 30.4.2009, p. 10).

2. Sweeteners

E-number	Name
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2

E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharins
E 955	Sucralose
E 957	Thaumatin
E 959	Neohesperidine DC
[^{F6} E 960	Steviol glycosides]
E 961	Neotame
E 962	Salt of aspartame-acesulfame
[^{F7} E 964	Polyglycitol syrup]
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol
[^{F8} E 969	Advantame]

3. Additives other than colours and sweeteners

E-number		Name
E 170		Calcium carbonate
[^{F11} E 172		Iron oxides and hydroxides]
E 200		Sorbic acid
E 202		Potassium sorbate
F12		
E 210		Benzoic acid ^a
E 211		Sodium benzoate ^a
	Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice.	
b [^{F9} authorised u	[^{F9} authorised until 31 January 2014.	
c authorised unti	authorised until 31 May 2013 .]	
d [^{F10} Period of ap	[^{F10} Period of application: From 6 February 2013 .]]]	

E 212	Potassium benzoate ^a
E 213	Calcium benzoate *
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
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
E 234	Nisin
E 235	Natamycin
E 239	Hexamethylene tetramine
E 242	Dimethyl dicarbonate
[^{F13} E 243	Ethyl lauroyl arginate]
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 260	Acetic acid
[^{F14} E 261	Potassium acetates] ^d
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
a Benzoic acid may be present in certain fermented produ manufacturing practice.	icts resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014 .	
c authorised until 31 May 2013.]	
d [^{F10} Period of application: From 6 February 2013 .]]]	

E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
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 310	Propyl gallate
F15	
F15	_
E 315	Erythorbic acid
E 315 E 316	Erythorbic acid Sodium erythorbate
	-
E 316	Sodium erythorbate
E 316 E 319	Sodium erythorbate Tertiary-butyl hydroquinone (TBHQ)
E 316 E 319 E 320	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)
E 316 E 319 E 320 E 321	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)
E 316 E 319 E 320 E 321 E 322	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)Lecithins
E 316 E 319 E 320 E 321 E 322 E 325	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactate
E 316 E 319 E 320 E 321 E 322 E 325 E 326	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactate
E 316 E 319 E 320 E 321 E 322 E 325 E 326 E 327	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactateCalcium lactate
E 316 E 319 E 320 E 321 E 322 E 325 E 326 E 327 E 330	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactateCalcium lactateCitric acid
E 316 E 319 E 320 E 321 E 322 E 322 E 325 E 326 E 327 E 330 E 331 E 332	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactateCalcium lactateCitric acidSodium citrates
E 316 E 319 E 320 E 321 E 322 E 325 E 326 E 327 E 330 E 331 E 332 a Benzoic acid may be present in certain fermented product	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactateCalcium lactateCitric acidSodium citratesPotassium citrates
E 316 E 319 E 320 E 321 E 322 E 325 E 326 E 327 E 330 E 331 E 332 a Benzoic acid may be present in certain fermented product manufacturing practice.	Sodium erythorbateTertiary-butyl hydroquinone (TBHQ)Butylated hydroxyanisole (BHA)Butylated hydroxytoluene (BHT)LecithinsSodium lactatePotassium lactateCalcium lactateCitric acidSodium citratesPotassium citrates

E 333	Calcium citrates
Е 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Magnesium phosphates
E 350	Sodium malates
E 351	Potassium malate
E 352	Calcium malates
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
Е 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium disodium ethylene diamine tetra- acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar

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

b [^{F9}authorised until 31 January 2014.

c authorised until 31 May 2013 .]

d [^{F10}Period of application: From 6 February 2013 .]]]

E 407a	Processed euchema seaweed
E 407	
	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
[^{F16} E 423	Octenyl succinic acid modified gum arabic]
E 425	Konjac
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
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 440	Pectins
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol esters of wood rosins
E 450	Diphosphates
E 451	Triphosphates
a Benzoic acid may be present in certain fermented produ manufacturing practice.	icts resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014.	
c authorised until 31 May 2013 .]	
d [^{F10} Period of application: From 6 February 2013 .]]]	

E 452	Polyphosphates
[^{F17} E 456	Potassium polyaspartate]
E 459	Beta-cyclodextrin
E 460	Cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose
E 463	Hydroxypropyl cellulose
[^{F18} E 463a	Low-substituted hydroxypropyl cellulose (L- HPC)]
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
[^{F4} E 466	Sodium carboxy methyl cellulose, Cellulose gum]
E 468	Cross-linked sodium carboxy methyl cellulose, cross linked cellulose gum
E 469	Enzymatically hydrolysed carboxy methyl cellulose, 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
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
a Benzoic acid may be present in certain f manufacturing practice.	ermented products resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014 .	

authorised until 31 May 2013 .] с

d [^{F10}Period of application: From 6 February 2013 .]]]

E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidised soya bean oil interacted with mono- and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
E 483	Stearyl tartrate
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
[^{F19} E 499	Stigmasterol-rich plant sterols]
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Ammonium carbonates
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates
E 515	Potassium sulphates
E 516	Calcium sulphate
	1

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

b [^{F9}authorised until 31 January 2014.

c authorised until 31 May 2013 .]

d [^{F10}Period of application: From 6 February 2013 .]]]

E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium 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
[^{F20} E 534	Iron tartrate]
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
[^{F21} E 556	Calcium aluminium silicate ^b
E 558	Bentonite ^e
E 559	Aluminium silicate (Kaolin)] ^b
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
a Benzoic acid may be present in certain fermented produc manufacturing practice.	ts resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014 .	
c authorised until 31 May 2013.]	
d [^{F10} Period of application: From 6 February 2013 .]]]	

E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4-Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	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
E 640	Glycine and its sodium salt
[^{F22} E 641	L-leucine]
E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
 Benzoic acid may be present in certain fermented products resulting from the fermentation process following good manufacturing practice. 	
b [^{F9} authorised until 31 January 2014 .	
c authorised until 31 May 2013 .]	
d [^{F10} Period of application: From 6 February 2013 .]]]	

F23	
E 914	Oxidised polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase
E 1105	Lysozyme
E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1205	Basic methacrylate copolymer
[^{F24} E 1206	Neutral methacrylate copolymer
E 1207	Anionic methacrylate copolymer]
[^{F25} E 1208	Polyvinylpyrrolidone-vinyl acetate copolymer]
[^{F26} E 1209	Polyvinyl alcohol-polyethylene glycol- graft -co-polymer]
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
a Benzoic acid may be present in certain fermented promanufacturing practice.	oducts resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014 .	
c authorised until 31 May 2013.]	

F23

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 1451	Acetylated oxidised starch
E 1452	Starch aluminium octenyl succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycol
a Benzoic acid may be present in certain fermented practice.	products resulting from the fermentation process following good
b [^{F9} authorised until 31 January 2014.	
c authorised until 31 May 2013 .]	
d [^{F10} Period of application: From 6 February 2013 .]]]

Changes to legislation: There are outstanding changes not yet made to Regulation (EC) No 1333/2008 of the European Parliament and of the Council. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. View outstanding changes Changes and effects yet to be applied to : Regulation applied (with modifications) by S.I. 2023/959 reg. 4(a)Sch. 1 Changes and effects yet to be applied to the whole legislation item and associated provisions Annex 2 Pt. B para. 2 words inserted by S.S.I. 2023/78 sch. 1 para. 1(b) _ Annex 2 Pt. B para. 2 Table words inserted by S.I. 2023/343 Sch. 1 para. 2(b) Annex 2 Pt. B para. 2 words substituted by S.S.I. 2023/78 sch. 1 para. 1(a) _ Annex 2 Pt. B para. 2 table words substituted by S.I. 2023/334 reg. 2(2)(a) _ Annex 2 Pt. B para. 2 Table words substituted by S.I. 2023/343 Sch. 1 para. 2(a) Annex 2 Pt. C para. 5(v) inserted by S.I. 2023/334 reg. 2(3) Annex 2 Pt. C para. 5(v) inserted by S.I. 2023/343 Sch. 1 para. 3 Art. 28A(3)(d) words substituted by S.I. 2019/1013 reg. 79(a) (This amendment _ not applied to legislation.gov.uk. S.I. 2019/1013 revoked immediately before IP completion day by S.I. 2020/1504, regs. 1(2), 21(e)) Art. 28A(5) inserted by S.I. 2019/1013 reg. 79(b) (This amendment not applied to legislation.gov.uk. S.I. 2019/1013 revoked immediately before IP completion day by S.I. 2020/1504, regs. 1(2), 21(e))