

## SCHEDULE 1

Regulation 2

### CATEGORIES OF FOOD ADDITIVES

#### PART I

#### LIST OF FOOD ADDITIVES

1. Colouring matter.
2. Antioxidants.
3. Preservatives.
4. Emulsifiers.
5. Emulsifying salts.
6. Thickeners.
7. Gelling agents.
8. Stabilisers.
9. Flavour modifiers.
10. Acids.
11. Acidity regulators.
12. Anti-caking agents.
13. Modified starch.
14. Sweeteners.
15. Raising agents.
16. Anti-foaming agents.
17. Glazing agents.
18. Flour bleaching agents.
19. Flour improvers.
20. Firming agents.
21. Humectants.
22. Enzyme preparations.
23. Sequestrants.
24. Bulking agents.
25. Propellant gas.
26. Packaging gas.

*Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.*

## PART II

### SUPPLEMENTARY

For the purposes of Part I of this Schedule—

- (a) “colouring matter” means any matter which is a colouring matter for the purposes of the Colouring Matter in Food Regulations 1973;
- (b) “antioxidant” has the meaning which it has in the Antioxidants in Food Regulations 1978;
- (c) “preservative” has the meaning which it has in the Preservatives in Food Regulations 1989;
- (d) “emulsifier” has the meaning which it has in the Emulsifiers and Stabilisers in Food Regulations 1989;
- (e) “emulsifying salts” has the meaning which it has in the Cheese Regulations 1970(1);
- (f) “thickener” means any substance which increases the viscosity of food;
- (g) “gelling agent” means any substance which alters the texture of food through formation of a gel;
- (h) “stabiliser” has the meaning which it has in the Emulsifiers and Stabilisers in Food Regulations 1989;
- (i) “flavour modifier” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (j) “acid” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (k) “acidity regulator” means any substance which is a base or a buffer, and for the purpose of this definition “base” and “buffer” have the meanings which they have respectively in the Miscellaneous Additives in Food Regulations 1980;
- (l) “anti-caking agent” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (m) “modified starch” means any product obtained from starch, the preparation of which product has resulted in the modification of one or more of the properties of the starch from which it was prepared, but does not include malt extract or glucose syrup;
- (n) “sweetener” has the meaning which it has in the Sweeteners in Food Regulations 1983;
- (o) “raising agent” means any substance or mixture of substances which releases gas and thereby increases the volume of a dough or a batter;
- (p) “anti-foaming agent” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (q) “glazing agent” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (r) “flour bleaching agent” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (s) “flour improver” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (t) “firming agent” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (u) “humectant” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;

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(1) S.I.1970/94; the relevant amending instrument is S.I. 1974/1122.

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- (v) “enzyme preparation” means any substance or mixture of substances, other than a natural food substance or live organism, which contains any relevant protein in sufficient quantity to be capable of performing a technological function in food, and for the purposes of this definition—
  - (i) “natural food substance” means any substance which is wholly a natural product, is suitable for use as food and is commonly used as food (whether or not that substance has been subjected to any process or treatment), and
  - (ii) “relevant protein” means any protein which is capable of catalysing a specific chemical reaction;
- (w) “sequestrant” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (x) “bulking agent” means any substance which is a bulking aid, and for the purpose of this definition “bulking aid” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980;
- (y) “propellant gas” means any gas, other than air, which is capable of expelling food from a container;
- (z) “packaging gas” has the meaning which it has in the Miscellaneous Additives in Food Regulations 1980.