L.N. 85 of 2008

PRESERVATIVES IN FOOD (AMENDMENT) REGULATION 2008

CONTENTS

Section Page

PART 1

COMMENCEMENT AND TECHNICAL AMENDMENTS

Section Page

PART 2

Amendments to Harmonize with Codex Alimentarius Commission Standards

PRESERVATIVES IN FOOD (AMENDMENT) REGULATION 2008

(Made by the Director of Food and Environmental Hygiene under section 55 of the Public Health and Municipal Services Ordinance (Cap. 132))

PART 1

COMMENCEMENT AND TECHNICAL AMENDMENTS

1. Commencement

This Regulation shall come into operation on 1 July 2008.

2. Title amended

The title to the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) is amended, in the English text, by repealing "**Regulations**" and substituting "**Regulation**".

3. Citation repealed

Section 1 is repealed.

4. Interpretation

Section 2(1) is amended, in the English text, in the definition of "preservative", in paragraph (*f*), by repealing "sub-paragraph" and substituting "paragraph".

5. Sections amended: substitution of "this Regulation" for "these regulations"

The following provisions are amended, in the English text, by repealing "these regulations" and substituting "this Regulation"—

(*a*) section 2(1) and (2);
(*b*) section 5(3)(*c*);
(*c*) section 7;
(*d*) section 8(1) and (2);
(*e*) section 10;
(*f*) section 2(3) of Schedule 2.

6. Sections amended: substitution of "section" for "regulation"

The following provisions are amended, in the English text, by repealing "regulation" wherever it appears and substituting "section"—

(*a*) section 6(1) and (3);

(*b*) section 7A(1) and (2);

(*c*) section 8(3);

(*d*) section 9;

(*e*) sections 2(1), 5(1) and 6(1) of Schedule 2.

7. Sections amended: substitution of "subsection" for "paragraph"

The following provisions are amended, in the English text, by repealing "paragraph" wherever it appears and substituting "subsection"—

(*a*) section 5(2);

(*b*) section 6(2);

(*c*) section 7A(1), (3) and (4).

8. Sections amended: substitution of "Schedule 2" for "the Second Schedule"

The following provisions are amended, in the English text, by repealing "the Second Schedule" wherever it appears and substituting "Schedule 2"—

(*a*) section 5(1);

(*b*) section 6(1).

9. Labelling of food containing a preservative or antioxidant

Section 6(1) is amended by repealing "paragraph" and substituting "section".

10. Regulations not to apply to food etc. for re-export

Section 7 is amended, in the English text, in the heading, by repealing "**Regulations**" and substituting "**Regulation**".

11. Application to air transit or air transhipment cargo

Section 7A(1) is amended, in the English text, by repealing "Regulation" and substituting "Section".

12. Amendment of First Schedule

Section 11 is amended—

(*a*) in the English text, in the heading, by repealing "**First Schedule**" and substituting "**Schedule 1**";

(*b*) by repealing "Column 3 of Part I of the First Schedule" and substituting "column 3 of Schedule 1".

13. Labelling of articles of food containing preservative or antioxidant labelling of preservatives or antioxidants and statements about articles of food containing excess amounts of permitted preservatives

Schedule 2 is amended—

(*a*) in the English text, by repealing "SECOND SCHEDULE" and substituting "SCHEDULE 2";

(*b*) by repealing "[regs. 3(1), 5 & 6]" and substituting "[ss. 3, 5 & 6]";

(*c*) in section 2—

(i) in subsection (2), by repealing "paragraph" and substituting "section";

(ii) in the English text, in subsection (3), by repealing "apply" and substituting "applies".

PART 2

Amendments to Harmonize with Codex Alimentarius Commission Standards

14. Interpretation

(1) Section 2(1) is amended—

(*a*) by repealing the definition of "antioxidant" and substituting—

""antioxidant" (抗氧化劑) means any substance that protects food against deterioration caused by oxidation (including fat rancidity and colour changes) but does not include—

(*a*) lecithin;
(*b*) ascorbic acid or salts or esters of ascorbic acid;
(*c*) tocopherols;
(*d*) erythorbic acid, citric acid, tartaric acid, phosphoric acid, lactic acid or the calcium, potassium or sodium salts of any such acid;
(*e*) calcium, potassium or sodium salts of gluconic acid;
(*f*) acetic and fatty acid esters of glycerol, lactic and fatty acid esters of glycerol or citric and fatty acid esters of glycerol; or
(*g*) glucose oxidase derived from *Aspergillus niger* var.;";

(*b*) by repealing the definitions of "dairy product", "flavouring emulsion", "flavouring syrup", "flour confectionery", "fruit juice", "jam", "soft drink", "specified food", "sugar", "sweetened" and "unsweetened";

(*c*) by repealing the definition of "permitted antioxidant" and substituting—

""permitted antioxidant" (准許抗氧化劑) means a substance specified in column 2 of Schedule 1 that functions primarily as an antioxidant;";

(*d*) by repealing the definition of "permitted preservative" and substituting—

""permitted preservative" (准許防腐劑) means a substance specified in column 2 of Schedule 1 that functions primarily as a preservative;";

(*e*) in the definition of "preservative"—

(i) by repealing paragraph (*a*);

(ii) in paragraph (*l*), by repealing the semicolon and substituting "; or";

(iii) by adding—

"(*m*) glucose oxidase derived from *Aspergillus niger* var.;";

(*f*) in the English text, in the definition of "storage", by repealing the semicolon and substituting a full stop;

(*g*) by adding—

""alternative form" (替代物), in relation to a permitted food additive set out in column 1 of Schedule 1A, means a substance specified in relation to that food additive in column 2 of that Schedule;

"Codex Alimentarius Commission" (食品法典委員會) means the body created in 1963 by the World Health Organization and the Food and Agriculture Organization to develop food standards, guidelines and related texts;

"food additive" (食物添加劑) means a preservative or an antioxidant;

"GMP" (優良製造規範) means good manufacturing practice, which includes a manufacturing practice that complies with the following—

(*a*) the quantity of the food additive added to the food is limited to the lowest possible level necessary to accomplish the desired effect of adding it;

(*b*) the quantity of the food additive that becomes a component of the food as a result of its use in the manufacturing, processing or packaging of a food and that is not intended to accomplish any physical or other technical effect in the food itself, is reduced to a reasonably possible extent; and

(*c*) the food additive is prepared and handled in the same way as a food ingredient;

"INS" (國際編碼系統) means the system known as the International Numbering System for Food Additives that was adopted by the Codex Alimentarius Commission for identifying food additives in the list of ingredients of any pre-packaged food;

"maximum permitted level" (最高准許含量), in relation to a permitted food additive set out in column 2 of Schedule 1, means the proportion specified in relation to that food additive in column 3 of that Schedule;

"permitted food additive" (准許食物添加劑) means a food additive specified in column 2 of Schedule 1;

"relevant food" (有關食物), in relation to a scheduled food category, means food that constitutes or belongs to the scheduled food category;

"scheduled food category" (附表所列食物分類) means a category or sub-category of food specified in column 1 of Schedule 1;".

(2) Section 2(3) is repealed.

15. Section added

The following is added—

"**2A. Use of alternative forms**

(1) An alternative form may be used in place of a permitted food additive set out in relation to it in column 1 of Schedule 1A but only as follows—

(*a*) subject to paragraph (*b*), the alternative form may be used up to the maximum permitted level specified for the relevant permitted food additive subject to the alternative form being calculated in the form of the permitted food additive;

(*b*) calcium disodium ethylene diamine tetraacetate, which is the alternative form of disodium ethylene diamine tetraacetate, must be calculated in the form of anhydrous calcium disodium ethylene diamine tetraacetate.

(2) A reference to a permitted food additive in this Regulation is to be construed in accordance with subsection (1).".

16. Section substituted

Section 3 is repealed and the following substituted—

"**3. Restrictions on sale etc. of food containing food additive**

(1) Subject to this section, a person shall not import, manufacture for sale or sell any article of food that contains a food additive.

(2) Any relevant food may contain the permitted food additive specified in relation to its scheduled food category but in a proportion that does not exceed the maximum permitted level.

(3) Subject to subsection (4), any relevant food or any food intended for use in the preparation of a relevant food may—

(*a*) on importation on a sale that is not a retail sale; or

(*b*) on consignment or delivery pursuant to a sale that is not a retail sale,

contain, in any proportion, a permitted preservative that is specified for the scheduled food category of the relevant food.

(4) Subsection (3)—

(*a*) applies only if the seller has given to the importer on or before importation or to the buyer on or before sale a document, in the form specified in Schedule 2, that accurately states the description and the maximum quantity of the preservatives present in the food; and

(*b*) does not apply to pre-packed food, or fruit or fruit pulp that contains sulphur dioxide and is intended for manufacturing purposes.

(5) Where 2 or more permitted food additives are specified in relation to a scheduled food category, any relevant food of that food category may contain an admixture of those food additives—

(*a*) if each such food additive does not exceed the maximum permitted level; or

(*b*) if a note referred to in column 4 of Schedule 1 opposite to that scheduled food category specifies a different condition, that condition is complied with instead of paragraph (*a*).

(6) Any food may contain, in a proportion that does not exceed 5 parts per million, formaldehyde derived from—

(*a*) any wet strength wrapping containing any resin based on formaldehyde; or

(*b*) any plastic food container or utensil manufactured from any resin of which formaldehyde is a condensing component.

(7) The skin, but not the flesh, of a banana may contain nystatin.

(8) Any canned food may contain nisin, and any food may contain nisin introduced in the preparation of that food by the use of canned food containing nisin.

(9) Any compounded food may contain any permitted food additive introduced in the preparation of that food by the use of any relevant food (other than fruit or fruit pulp intended for manufacturing purposes or any unfermented grape juice product intended for sacramental use), if—

(*a*) that permitted food additive is specified in Schedule 1 for the scheduled food category of the relevant food used in the compounded food; and

(*b*) the proportion of the permitted food additive present in the compounded food does not exceed, in relation to the quantity of the relevant food used, the maximum permitted level.

(10) Subsection (1) does not apply to an article of food containing any food additive that is naturally present in that food.".

17. Sale, labelling and advertisement of preservatives and antioxidants

Section 5(3) is amended—

(*a*) by repealing paragraphs (*a*) and (*b*) and substituting—

"(*a*) any food additive other than a permitted food additive;";

(*b*) in paragraph (*c*), by repealing "preservative or antioxidant specified in Column 2 of Part II of the First Schedule" and substituting "food additive";

(*c*) in the Chinese text, by repealing "防腐劑或抗氧化劑" wherever it appears and substituting "食物添加劑".

18. Labelling of food containing a preservative or antioxidant

(1) Section 6(1) is amended—

(*a*) by adding "relevant" before "food" where it first appears;

(*b*) by repealing "any added preservative or antioxidant specified in the First Schedule as permissible in the case of such food" and substituting "a permitted preservative or permitted antioxidant specified in relation to the scheduled food category of that food".

(2) Section 6(3) is amended by repealing "specified food" and substituting "relevant food".

19. Defences

Section 8(3) is amended by repealing "specified food" and substituting "relevant food".

20. Section added

The following is added—

"**10A. Transitional: Continued application of repealed provisions during transitional period**

(1) During the transitional period, a person who imports, manufactures for sale or sells any article of food that contains a preservative or an antioxidant (as defined in the Amended Regulation) does not contravene section 3 if the importation, manufacture for sale or sale would not have contravened any provision of regulation 3 of the former Regulations.

(2) During the transitional period, a person does not contravene section 4 if the antioxidant (as defined in the Amended Regulation) that the food to which the label, advertisement or description relates has in it or on it was not an antioxidant within the meaning of the former Regulations.

(3) During the transitional period, a person does not contravene section 5(1) if the substance that—

(*a*) is sold by the person; and

(*b*) is recommended for use as a preservative or an antioxidant in food (as defined in the Amended Regulation),

was not a preservative or an antioxidant within the meaning of the former Regulations.

(4) During the transitional period, a person who sells or advertises for sale, a preservative or an antioxidant (as defined in the Amended Regulation), with a view to its use in the preparation of food, does not contravene section 5(3) if the sale or advertisement would not have contravened regulation 5(3) of the former Regulations.

(5) During the transitional period, if any food sold, consigned or delivered by a person contains an added preservative or antioxidant that was specified as permissible in the case of such food in the First Schedule of the former Regulations, the person does not contravene section 6 if the food is sold, consigned or delivered in accordance with regulation 6 of the former Regulations.

(6) To avoid doubt it is stated that the provisions of the former Regulations that are necessary to give effect to this section continue to apply to the extent necessary, despite their repeal or amendment by the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008).

(7) To avoid doubt it is stated that this section (the purpose of which is to enable the continued application of the former Regulations as an alternative to the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008)) does not limit or prejudice the application of the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008).

(8) In this section—

"Amended Regulation" (經修訂規例) means the former Regulations as amended by the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008);

"former Regulations" (舊有規例) means the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) as they were in force immediately before the commencement of the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008);

"transitional period" (過渡期) means the period beginning on 1 July 2008 and ending on 30 June 2010 (both dates inclusive).".

21. Schedule 1 substituted

The First Schedule is repealed and the following substituted—

"SCHEDULE 1 [ss. 2, 3 & 11 & Sch. 1A]

FOOD WHICH MAY CONTAIN FOOD ADDITIVE AND THE DESCRIPTION AND PROPORTION OF FOOD ADDITIVE IN EACH CASE

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
1	**Dairy products and analogues, excluding infant formulae and follow-up formulae, and products of food category 2 and its sub-categories**				
1.1	Beverage whiteners	319	Tertiary butylhydroquinone	100	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.2	Clotted cream	234	Nisin	GMP	
1.3	Milk powder and cream powder (plain), including casein and caseinates	320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
1.3.1	Milk powder for vending machines	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
1.4	Milk powder and cream powder analogues	319	Tertiary butylhydroquinone	100	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.5	Cheese and analogues				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
1.5.1	Unripened cheese (e.g. cottage cheese, cream cheese and mozzarella cheese)	200	Sorbic acid	1000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	GMP	
1.5.2	Ripened cheese (e.g. camembert cheese, cheddar cheese, edam cheese and gouda cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.2.1	Cheese powder (for reconstitution (e.g. for cheese sauces))	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
1.5.2.2	Provolone cheese	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		239	Hexamethylene tetramine	25	Note 4
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.3	Whey cheese	200	Sorbic acid	1000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
1.5.4	Processed cheese	200	Sorbic acid	3000	Note 5
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	Note 5
1.5.5	Cheese analogues, including imitation cheese, imitation cheese mixes and imitation cheese powders	200	Sorbic acid	1000	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
1.5.6	Whey protein cheese (e.g. ricotta cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm^2	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
1.6	Dairy-based desserts (e.g. ice cream, pudding and fruit or flavoured yoghurt), excluding plain yoghurt	210	Benzoic acid	300	
		310	Propyl gallate	90	Notes 1 and 6
1.6.1	Fruit-based milk and cream desserts	200	Sorbic acid	300	Note 22
		210	Benzoic acid	300	Note 22
		220	Sulphur dioxide	100	Note 10
		310	Proply gallate	90	Notes 1 and 6
1.6.2	Fruit yoghurt	200	Sorbic acid	300	Note 18
		210	Benzoic acid	300	Note 18
		214	Ethyl para-hydroxybenzoate	120	Note 18
		218	Methyl para-hydroxybenzoate	120	Note 18
		220	Sulphur dioxide	60	Note 10
		310	Propyl gallate	90	Notes 1 and 6
2	**Fats and oils, and fat emulsions**				
2.1	Fats and oils essentially free from water				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
2.1.1	Anhydrous butter oil and ghee	310	Propyl gallate	100	Notes 1 and 7
		311	Octyl gallate	100	Notes 1 and 7
		312	Dodecyl gallate	100	Notes 1 and 7
		320	Butylated hydroxyanisole	175	Notes 1 and 7
		321	Butylated hydroxytoluene	75	Notes 1 and 7
2.1.2	Vegetable oils and fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
2.1.3	Lard, tallow, fish oil and other animal fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	
2.2	Fat emulsions mainly of type water-in-oil				
2.2.1	Emulsions containing at least 80% fat				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
2.2.1.1	Margarine and similar products	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	75	Note 9
		388	Thiodipropionic acid	200	
2.2.1.2	Butter for manufacturing purposes	310	Propyl gallate	80	Notes 1 and 23
		311	Octyl gallate	80	Notes 1 and 23
		312	Dodecyl gallate	80	Notes 1 and 23
		320	Butylated hydroxyanisole	160	Notes 1 and 23
		321	Butylated hydroxytoluene	160	Notes 1 and 23

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
2.2.1.3	Blends of butter and margarine	310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
2.2.2	Emulsions containing less than 80% fat, including fat-reduced butter, fat-reduced margarine and their mixtures	200	Sorbic acid	2000	Note 21
		210	Benzoic acid	1000	Note 21
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	100	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
		388	Thiodipropionic acid	200	
2.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions, excluding products with fat derived from milkfat and dessert products of food category 2.4 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
2.4	Fat-based desserts, excluding dairy-based dessert products of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
3	**Edible ices, including water-based frozen desserts, confections and novelties (e.g. sherbet and sorbet)**	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
4	**Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds**				
4.1	Surface-treated fresh fruit	220	Sulphur dioxide	50	Note 10
4.1.1	Apples	220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	
4.1.2	Pears		Copper carbonate	3	Note 24
		220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	
4.1.3	Citrus fruit	220	Sulphur dioxide	50	Note 10
		230	Diphenyl	100	
		231	Ortho-phenylphenol	12	
4.2	Frozen sliced apples	220	Sulphur dioxide	500	Note 10

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.3	Dried fruit	210	Benzoic acid	800	
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.1	Dried figs	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.2	Prunes	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.3	Dried apricots	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	2000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.4	Raisins	210	Benzoic acid	800	
		220	Sulphur dioxide	1500	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.5	Desiccated coconuts	210	Benzoic acid	800	
		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.4	Fruit pickled in vinegar, oil or brine	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.5	Canned or bottled (pasteurized or heat-sterilized) fruit	210	Benzoic acid	800	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		512	Stannous chloride	20	Note 11
4.6	Jams, jellies, marmalades	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	500	Note 18
		218	Methyl para-hydroxybenzoate	500	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	130	Note 9
4.7	Fruit-based spreads (e.g. apple butter, lemon curd and chutney) excluding products of food category 4.6 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	100	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.8	Candied fruit	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	100	Note 10
4.9	Fruit preparations, including pulps, purees, fruit sauces, fruit toppings, coconut milk and coconut cream	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	500	Note 10
4.10	Fruit-based desserts, including fruit-flavoured water-based desserts, excluding fine bakery wares containing fruit of food categories 7.2.1 and 7.2.2 and their sub-categories (if applicable), fruit-flavoured edible ices of food category 3 and its sub-categories (if applicable) and fruit-containing frozen dairy desserts of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.11	Fermented fruit products	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.12	Fruit fillings for pastries, excluding purees of food category 4.9 and its sub-categories (if applicable)	200	Sorbic acid	450	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	650	Note 9
4.13	Cooked fruit	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
4.14	Peeled, cut or shredded fresh potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.15	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.15.1	Frozen French fried potatoes	386	Disodium ethylene diamine tetraacetate	100	Note 9
4.15.2	Frozen avocados	220	Sulphur dioxide	300	Note 10

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
4.15.3	Frozen potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.16	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
4.16.1	Dried potatoes	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		310	Propyl gallate	50	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
4.16.2	Dried beans	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	800	Notes 9 and 27
4.16.3	Ready-to-eat dried vegetables	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	200	Notes 9 and 27
4.16.4	Kampyo	210	Benzoic acid	1000	
		220	Sulphur dioxide	5000	Note 10
4.17	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds pickled in vinegar, oil, brine, or soy sauce, excluding fermented soybean products of food categories 12.13 and 12.14 and their sub-categories (if applicable) and fermented vegetables of food category 4.21 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.17.1	Pickled olives	200	Sorbic acid	500	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
		579	Ferrous gluconate	150	Note 12
4.18	Canned or bottled (pasteurized or heat-sterilized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	365	Note 9
		512	Stannous chloride	25	Note 11
4.19	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. tomato puree, peanut butter and cashew butter)	210	Benzoic acid	1000	
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.19.1	Energy-reduced products	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
4.19.2	Tomato purees	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.20	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps, pastes and preparations (e.g. vegetable desserts and sauces, and candied vegetables) other than food category 4.19, and its sub-categories (if applicable)	210	Benzoic acid	3000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9
4.20.1	Tomato pulp and tomato paste	210	Benzoic acid	3000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9
4.20.2	Sweetened nut paste	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	3000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
4.20.3	Horseradish pulp	210	Benzoic acid	3000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9
4.21	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 12.13 and 12.14, and their sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	210	Benzoic acid	1000	
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22.1	Cooked and pre-packed beetroot	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		386	Disodium ethylene diamine tetraacetate	250	Note 9
5	**Confectionery**				
5.1	Cocoa products and chocolate products including imitations and chocolate substitutes				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
5.1.1	Cocoa mixes (powders) and cocoa mass/cakes	310	Propyl gallate	200	Note 1
5.1.2	Cocoa mixes (syrups)	210	Benzoic acid	700	Note 20
		214	Ethyl para-hydroxybenzoate	700	Note 20
		218	Methyl para-hydroxybenzoate	700	Note 20
		310	Propyl gallate	200	Note 1
5.1.3	Cocoa-based spreads, including fillings (e.g. cocoa butter)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Note 1
		386	Disodium ethylene diamine tetraacetate	50	Note 9
5.1.4	Cocoa and chocolate products, including chocolate-covered nuts and fruit	310	Propyl gallate	200	Note 1
5.1.4.1	White chocolate	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.1.4.2	Chocolate-covered mallow	200	Sorbic acid	1000	
		310	Propyl gallate	200	Note 1
5.1.5	Imitation chocolate, chocolate substitute products	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
5.2	Confectionery, including hard candy, soft candy and nougats, excluding products of food categories 5.1, 5.3 and 5.4 and their sub-categories (if applicable)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.2.1	Marzipans	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.3	Chewing gum	210	Benzoic acid	1500	
		310	Propyl gallate	1000	Note 2
		314	Guaiac resin	1500	
		319	Tertiary butylhydroquinone	400	Note 2
		320	Butylated hydroxyanisole	400	Note 2
		321	Butylated hydroxytoluene	400	Note 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6	**Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 7 and its sub-categories**				
6.1	Whole, broken, or flaked grain, including barley, corn, oats, rice, sorghum, soybeans and wheat	310	Propyl gallate	100	Note 1
6.2	Flours	220	Sulphur dioxide	200	Note 10
6.3	Starches	220	Sulphur dioxide	50	Note 10
6.4	Breakfast cereals, including rolled oats	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
6.5	Pre-cooked pastas and noodles and like products	210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6.5.1	Instant noodles	200	Sorbic acid	2000	
		210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6.6	Cereal and starch based desserts (e.g. rice pudding and tapioca pudding), including cereal or starch based fillings for desserts	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
		386	Disodium ethylene diamine tetraacetate	315	Note 9
7	**Bakery wares**				
7.1	Bread and ordinary bakery wares and mixes, including all types of non-sweet bakery products and bread-derived products				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
7.1.1	Breads and rolls (e.g. white breads, rye breads, raisin breads, whole wheat breads, whole wheat rolls and soda breads)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.2	Crackers (e.g. soda crackers, rye crisps), excluding flavoured crackers of food category 14.1 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		280	Propionic acid	1000	Note 5
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.3	Other ordinary bakery products (e.g. bagels, pita and English muffins)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
7.1.4	Bread-type products, including bread stuffing and bread crumbs	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.5	Steamed breads (e.g. mantou and bao)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.6	Mixes for bread and ordinary bakery wares	210	Benzoic acid	1000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2	Fine bakery wares and mixes				
7.2.1	Cakes, cookies and pies (e.g. cheesecakes, western cakes, moon cakes, oatmeal cookie, fruit-filled pies and custard pies)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
7.2.2	Other fine bakery products (e.g. pancakes, waffles, Danish pastry, cones for ice cream, flour confectionery, doughnuts, sweet rolls, scones and muffins)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2.3	Mixes for fine bakery wares (e.g. cake mix, flour confectionery mix, pancake mix, pie mix and waffle mix)	210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
8	**Meat and meat products, including poultry and game**				
8.1	Fresh meat, poultry and game, comminuted	384	Isopropyl citrates	200	
8.2	Processed meat, poultry and game products in whole pieces or cuts				
8.2.1	Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
8.2.2	Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts	210	Benzoic acid	1000	
		235	Pimaricin	6	
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
		384	Isopropyl citrates	200	
8.2.3	Fermented non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.4	Heat-treated processed meat, poultry and game products in whole pieces or cuts including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
8.2.4.1	Cured and heat-treated meat	250	Sodium nitrite	125	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.5	Frozen processed meat, poultry and game products in whole pieces or cuts, including raw and cooked meat cuts that have been frozen	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.3	Processed comminuted meat, poultry and game products				
8.3.1	Cured (including salted) non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
8.3.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products	210	Benzoic acid	1000	
		220	Sulphur dioxide	450	Note 10
		235	Pimaricin	1 mg/dm^2	Note 3
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		384	Isopropyl citrates	200	
8.3.3	Fermented non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
8.3.4	Heat-treated processed comminuted meat, poultry and game products, including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products (e.g. foie gras and pates, cooked meatballs)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.4.1	Cured and heat-treated processed comminuted meat, poultry and game products (e.g. cooked, cured chopped meat, canned corned beef and luncheon meat)	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	125	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.4.2	Heat-treated hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
8.3.4.3	Heat-treated sausages or sausage meat (e.g. breakfast sausages)	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.5	Frozen processed comminuted meat, poultry and game products, including raw, partially cooked and fully cooked products (e.g. frozen breaded or battered chicken fingers)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
8.3.5.1	Frozen hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
9	**Fish and fish products, including aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), molluscs (e.g. clams and snails), crustaceans (e.g. shrimps, crabs and lobsters) and echinoderms (e.g. sea urchins and sea cucumbers)**				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
9.1	Fresh molluscs, crustaceans and echinoderms	220	Sulphur dioxide	100	Note 10
9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms				
9.2.1	Frozen (including fresh and partially cooked) fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms (e.g. frozen clams, frozen cod fillets, frozen crabs, frozen finfish, frozen lobsters, frozen prawns, frozen fish roe and frozen surimi)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
9.2.1.1	Frozen molluscs, crustaceans and echinoderms	220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
9.2.2	Frozen uncooked battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen breaded fish fingers and frozen batter-coated fish fillets)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
		388	Thiodipropionic acid	200	Note 1
9.2.3	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe	386	Disodium ethylene diamine tetraacetate	50	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
9.2.3.1	Cooked fish balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		386	Disodium ethylene diamine tetraacetate	50	Note 9
9.2.4	Cooked molluscs, crustaceans and echinoderms (excluding frying)	220	Sulphur dioxide	150	Note 10
9.2.4.1	Cooked mollusc, crustacean, and echinoderm balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	150	Note 10
9.2.4.2	Cooked shrimps (excluding frying)	210	Benzoic acid	2000	
		220	Sulphur dioxide	150	Note 10
9.2.4.2.1	Cooked shrimps of species *Crangon crangon* and *Crangon vulgaris* (excluding frying)	210	Benzoic acid	6000	
		220	Sulphur dioxide	150	Note 10
9.2.5	Fried fish balls and cakes, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
9.2.6	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms	210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.1	Dried shredded fish, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	200	Note 18
		214	Ethyl para-hydroxybenzoate	200	Note 18
		218	Methyl para-hydroxybenzoate	200	Note 18
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.2	Fermented fish products	210	Benzoic acid	1000	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
9.2.6.3	Salted fish	200	Sorbic acid	200	
		210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms				
9.3.1	Fish and fish products, including molluscs, crustaceans and echinoderms, marinated with vinegar or wine and/or in jelly	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
9.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	250	Note 9
9.3.3	Semi-preserved salmon substitutes, caviar and other fish roe products, salted and/or treated with a preservative	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
9.3.3.1	Semi-preserved caviar	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2500	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. traditional Oriental fish paste), excluding products of food categories 9.3.1–9.3.3 and their sub-categories (if applicable)	210	Benzoic acid	2000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.4.1	Shrimp paste	210	Benzoic acid	2000	Note 20
		214	Ethyl para-hydroxybenzoate	1000	Note 20
		218	Methyl para-hydroxybenzoate	1000	Note 20
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
9.4	Fully preserved (including canned or fermented) fish and fish products, including molluscs, crustaceans and echinoderms	220	Sulphur dioxide	150	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
9.4.1	Canned abalone	220	Sulphur dioxide	1000	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
10	**Egg products**				
10.1	Pasteurized and chemically preserved (e.g. by addition of salt) liquid egg products, including whole egg, egg yolk and egg white	210	Benzoic acid	5000	
10.2	Dried and/or heat coagulated (pasteurized) egg products	386	Disodium ethylene diamine tetraacetate	200	Notes 9 and 15
10.3	Egg-based desserts (e.g. egg custard and custard fillings for fine bakery wares)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
11	**Sugars and table-top sweeteners, excluding lactose and honey**				
11.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	220	Sulphur dioxide	15	Note 10
11.2	Powdered sugar, powdered dextrose	220	Sulphur dioxide	15	Note 10

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
11.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	220	Sulphur dioxide	20	Note 10
11.3.1	Dried glucose syrup used to manufacture candy products	220	Sulphur dioxide	150	Note 10
11.3.2	Glucose syrup used to manufacture candy products	220	Sulphur dioxide	400	Note 10
11.4	Plantation or mill white sugar	220	Sulphur dioxide	70	Note 10
11.5	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.3 and its sub-categories (if applicable)	220	Sulphur dioxide	40	Note 10
11.6	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.3 and its sub-categories (if applicable)	220	Sulphur dioxide	70	Note 10
11.7	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)	210	Benzoic acid	1000	
		220	Sulphur dioxide	40	Note 10
11.8	Table-top sweeteners, including those containing high-intensity sweeteners (e.g. acesulfame potassium and sorbitol)	210	Benzoic acid	2000	
		386	Disodium ethylene diamine tetraacetate	1000	Notes 9 and 16
12	**Spices, condiments, soups, sauces, salads, yeast and like products, soy sauces, fermented soybeans and soy protein powders and mixes**				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
12.1	Herbs and spices (e.g. basil, oregano, chilli paste and curry paste)	220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9
12.1.1	Curry paste	210	Benzoic acid	350	Note 20
		214	Ethyl para-hydroxybenzoate	350	Note 20
		218	Methyl para-hydroxybenzoate	350	Note 20
		220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.2	Condiments (e.g. meat tenderisers, onion salt and garlic salt), excluding condiment sauces (e.g. ketchup, mayonnaise and mustard)	210	Benzoic acid	1000	
		220	Sulphur dioxide	200	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9
12.3	Vinegars, including cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar and fruit (wine) vinegar	210	Benzoic acid	1000	
		220	Sulphur dioxide	100	Note 10
12.4	Mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	250	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene diamine tetraacetate	75	Note 9
12.4.1	Dijon mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene diamine tetraacetate	75	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.5	Ready-to-eat soups and broths, including canned, bottled, and frozen (e.g. bouillon, consommes, water- and cream-based soups, chowders and bisques)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
12.6	Mixes for soups and broths (e.g. bouillon powders and cubes, powdered and condensed soups and stock cubes and powders)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		218	Methyl para-hydroxybenzoate	175	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.7	Emulsified sauces (e.g. mayonnaise and salad dressing)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	100	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.8	Non-emulsified sauces, including water-, coconut milk- and milk-based sauces (e.g. barbecue sauce, ketchup, cheese sauce, cream sauce, Worcestershire sauce, brown gravy and chilli sauce)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
12.9	Mixes for sauces and gravies (e.g. mixes for cheese sauce, hollandaise sauce and salad dressing)	210	Benzoic acid	1000	
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.10	Fish sauce and oyster sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
12.11	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.19 and 5.1.3, and their sub-categories (if applicable)	210	Benzoic acid	1500	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
12.12	Yeast and like products	320	Butylated hydroxyanisole	200	Note 1
12.13	Soy sauces	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	550	Note 18
		214	Ethyl para-hydroxybenzoate	550	Note 18
		218	Methyl para-hydroxybenzoate	550	Note 18

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
12.13.1	Non-fermented soy sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	550	Note 18
		218	Methyl para-hydroxybenzoate	550	Note 18
12.14	Fermented soybeans (e.g. dou chi)	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	1000	Note 20
		218	Methyl para-hydroxybenzoate	1000	Note 20
12.15	Soy protein powders and mixes (for reconstitution (e.g. for soy beverage and home-made soft tofu))	210	Benzoic acid	1000	
13	**Beverages, excluding dairy products**				
13.1	Fruit juice	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10
13.1.1	Grape juice products (unfermented, intended for sacramental use)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
		220	Sulphur dioxide	70	Note 10

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
13.2	Vegetable juice	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10
13.3	Concentrates for fruit juice	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.4	Concentrates for vegetable juice	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.5	Fruit nectar	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
13.6	Vegetable nectar	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10
13.7	Concentrates for fruit nectar	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.8	Concentrates for vegetable nectar	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	600	Note 18
		214	Ethyl para-hydroxybenzoate	600	Note 18
		218	Methyl para-hydroxybenzoate	600	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
13.9	Water-based flavoured drinks, including carbonated and non-carbonated varieties and concentrates, "sport", "energy" or "electrolyte" drinks, particulated drinks, ready-to-drink coffee and tea drinks and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea and chilled canned cappuccino drinks)	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11
13.9.1	Fruit juice-based drinks and dry ginger ale	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	70	Notes 10 and 14
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
13.9.2	Glucose drinks containing not less than 2.3 kg of glucose syrup per 10 litres of the drink	200	Sorbic acid	400	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11
13.9.3	Concentrates (liquid or solid) for water-based flavoured drinks	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
13.10	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, including treated coffee beans for the manufacture of coffee products, excluding cocoa	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	450	Note 20
		218	Methyl para-hydroxybenzoate	450	Note 20
		242	Dimethyl dicarbonate	250	Note 13
		386	Disodium ethylene diamine tetraacetate	35	Note 9
13.10.1	Coffee extract, solid	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	450	Note 20
		218	Methyl para-hydroxybenzoate	450	Note 20
		220	Sulphur dioxide	150	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		386	Disodium ethylene diamine tetraacetate	35	Note 9
13.11	Beer and malt beverages	210	Benzoic acid	70	Note 20
		214	Ethyl para-hydroxybenzoate	70	Note 20
		218	Methyl para-hydroxybenzoate	70	Note 20
		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9
13.12	Cider and perry	200	Sorbic acid	200	
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		1105	Lysozyme	500	

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
13.12.1	Cider and perry containing less than 7% ethanol	200	Sorbic acid	200	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		1105	Lysozyme	500	
13.13	Grape wines	200	Sorbic acid	400	
		220	Sulphur dioxide	350	Note 10
		242	Dimethyl dicarbonate	200	Note 13
		1105	Lysozyme	500	
13.13.1	White wines	200	Sorbic acid	400	
		220	Sulphur dioxide	400	Note 10
		242	Dimethyl dicarbonate	200	Note 13
		1105	Lysozyme	500	
13.14	Wines (other than grape, apple and pear) (e.g. rice wine (sake) and sparkling and still fruit wines)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13
13.15	Mead	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	200	Note 13
13.16	Distilled spirituous beverages containing more than 15% alcohol	200	Sorbic acid	400	
		220	Sulphur dioxide	200	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
13.17	Aromatised alcoholic beverages (e.g. wine and spirituous cooler-type beverages and low-alcoholic refreshers)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	70	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9
14	**Ready-to-eat savouries**				
14.1	Snacks—potato, cereal, flour or starch based (from roots and tubers, pulses and legumes), including all plain and flavoured savoury snacks (e.g. potato chips, popcorn and flavoured crackers), excluding plain crackers of food category 7.1.2 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
14.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
14.3	Snacks—fish based, excluding dried fish snacks of food category 9.2.6 and dried meat snacks of food category 8.3.2 and their sub-categories (if applicable)	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
15	**Miscellaneous**				

Column 1		Column 2		Column 3	Column 4
		Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	
No.	Food category or sub-category	INS no.	Name		Note
15.1	Food additives				
15.1.1	Colouring matter (if in the form of a solution of a permitted colouring matter)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
15.1.2	Preparations of permitted sweetener and water only	210	Benzoic acid	750	
		214	Ethyl para-hydroxybenzoate	250	Note 17
		218	Methyl para-hydroxybenzoate	250	Note 17
15.1.3	Dimethylpolysiloxane	200	Sorbic acid	1000	Note 19
		210	Benzoic acid	2000	Note 19
		214	Ethyl para-hydroxybenzoate	2000	Note 19
		218	Methyl para-hydroxybenzoate	2000	Note 19
		220	Sulphur dioxide	1000	Notes 10 and 19
15.2	Flavourings and flavouring syrups	210	Benzoic acid	800	Note 19
		214	Ethyl para-hydroxybenzoate	800	Note 19
		218	Methyl para-hydroxybenzoate	800	Note 19
		220	Sulphur dioxide	350	Notes 10 and 19
15.3	Enzymes				
15.3.1	Rennet, liquid	210	Benzoic acid	2000	Note 20
		214	Ethyl para-hydroxybenzoate	2000	Note 20
		218	Methyl para-hydroxybenzoate	2000	Note 20

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
15.3.2	Papain, solid	220	Sulphur dioxide	30000	Note 10
15.3.3	Papain, aqueous solutions	200	Sorbic acid	1000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19
15.3.4	Aqueous solutions of enzyme preparations not otherwise specified, including immobilised enzyme preparations in aqueous media	200	Sorbic acid	3000	Note 19
		210	Benzoic acid	3000	Note 19
		214	Ethyl para-hydroxybenzoate	3000	Note 19
		218	Methyl para-hydroxybenzoate	3000	Note 19
		220	Sulphur dioxide	500	Notes 10 and 19
15.4	Essential oils and isolates from the concentrates of essential oils	310	Propyl gallate	1000	Notes 1 and 2
		311	Octyl gallate	1000	Notes 1 and 2
		312	Dodecyl gallate	1000	Notes 1 and 2
		320	Butylated hydroxyanisole	1000	Notes 1 and 2
		321	Butylated hydroxytoluene	1000	Notes 1 and 2
15.5	Liquid foam headings	210	Benzoic acid	10000	Note 19
		214	Ethyl para-hydroxybenzoate	10000	Note 19
		218	Methyl para-hydroxybenzoate	10000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19
15.6	Gelatin	220	Sulphur dioxide	1000	Note 10
15.7	Gelatin capsules	200	Sorbic acid	3000	

Column 1		Column 2		Column 3	Column 4
		Permitted food additives			
No.	Food category or sub-category	INS no.	Name	Maximum permitted level (ppm, unless otherwise specified)	Note
15.8	Silicone antifoam emulsion	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
15.9	Pectin, liquid	220	Sulphur dioxide	250	Note 10
15.10	Partial glycerol esters	310	Propyl gallate	100	Notes 1 and 28
		311	Octyl gallate	100	Notes 1 and 28
		312	Dodecyl gallate	100	Notes 1 and 28
		320	Butylated hydroxyanisole	100	Notes 1 and 28
		321	Butylated hydroxytoluene	200	Notes 1 and 28

Note 1 Levels of butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate, tertiary butylhydroquinone, thiodipropionic acid and guaiac resin, are calculated against the weight of the fat or oil content of the food.

Note 2 In relation to butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate and tertiary butylhydroquinone, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 3 Pimaricin should be applied on the surface of food and only present up to a maximum depth of 5 mm. Every 1 mg/dm^2 is equivalent to 20 ppm of the applicable surface of the food.

Note 4 Level of hexamethylene tetramine is calculated as formaldehyde.

Note 5 Sorbic acid and propionic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 6 Level of propyl gallate is calculated on the dry ingredient, dry weight, dry mix or concentrate basis.

Note 7 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate, as appropriate, can be used in combination only if the combined level does not exceed 200 ppm, and the individual maximum permitted levels are not exceeded.

Note 8 Sodium nitrate and sodium nitrite can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 9 Level of disodium ethylene diamine tetraacetate is calculated as anhydrous calcium disodium ethylene diamine tetraacetate.

Note 10 Level of sulphur dioxide is calculated as residual sulphur dioxide.

Note 11 Level of stannous chloride is calculated as tin.

Note 12 Level of ferrous gluconate is calculated as iron.

Note 13 The maximum permitted level refers to the added level during manufacturing of the food.

Note 14 Levels of food additives concerned are measured in the form of the food which is reconstituted according to the instruction of manufacturer or is served to consumer.

Note 15 Level of disodium ethylene diamine tetraacetate is calculated against the egg yolk weight on a dry basis.

Note 16 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis of the high intensity sweetener.

Note 17 Ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 18 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate and sorbic acid, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 19 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate, sorbic acid and sulphur dioxide, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 20 Benzoic acid, ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 21 Benzoic acid and sorbic acid can be used in combination only if the combined level does not exceed 2000 ppm, and the individual maximum permitted levels are not exceeded.

Note 22 Benzoic acid and sorbic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 23 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 240 ppm, and the individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 80 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene or mixtures of them do not exceed 160 ppm.

Note 24 Level of copper carbonate is calculated as copper.

Note 25 For use in dehydrated products only.

Note 26 For use in dehydrated products and in salami-type products only.

Note 27 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis.

Note 28 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed

300 ppm, and that individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 100 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene do not exceed 100 ppm and 200 ppm respectively, or mixtures of them do not exceed 200 ppm.".

22. Schedule 1A added

The following is added—

"SCHEDULE 1A [ss. 2 & 2A]

Item	Column 1 Permitted food additive (with INS no.) specified for it in Schedule 1	Column 2 Alternative form (with INS no.) in which the permitted food additive may be used (to be calculated as the permitted food additive shown in column 1)
1.	Sorbic acid (200)	Sodium sorbate (201) Potassium sorbate (202) Calcium sorbate (203)
2.	Benzoic acid (210)	Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
3.	Ethyl para-hydroxybenzoate (214)	Sodium ethyl para-hydroxybenzoate (215)
4.	Methyl para-hydroxybenzoate (218)	Sodium methyl para-hydroxybenzoate (219)
5.	Sulphur dioxide (220)	Sodium sulphite (221) Sodium hydrogen sulphite (222) Sodium metabisulphite (223) Potassium metabisulphite (224) Potassium sulphite (225) Calcium sulphite (226) Calcium hydrogen sulphite (227) Potassium bisulphite (228) Sodium thiosulphate (539) Sulphurous acid
6.	Ortho-phenylphenol (231)	Sodium ortho-phenylphenol (232)
7.	Sodium nitrite (250)	Potassium nitrite (249)
8.	Sodium nitrate (251)	Potassium nitrate (252)
9.	Propionic acid (280)	Sodium propionate (281) Calcium propionate (282) Potassium propionate (283)
10.	Disodium ethylene diamine tetraacetate (386)	Calcium disodium ethylene diamine tetraacetate (385)
11.	Thiodipropionic acid (388)	Dilauryl thiodipropionate (389)

".

23. Labelling of articles of food containing preservative or antioxidant labelling of preservatives or antioxidants and statements about articles of food containing excess amounts of permitted preservatives

Schedule 2 is amended—

(*a*) in section 1, by adding "(being relevant food)" after "food" where it first appears;

(*b*) in section 4(1), by repealing "paragraph (*b*) of regulation 3(1)" and substituting "section 3(3) and (4)".

CHEUK Wing-hing
Director of Food and
Environmental Hygiene

14 April 2008

Explanatory Note

The main object of the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008) ("the Regulation") is to bring the legislation controlling the use of food additives (food preservatives and antioxidants) into line with the current standards prescribed by the Codex Alimentarius Commission (a body created by the World Health Organization and the Food and Agriculture Organization).

Part 1

2. In this Part, section 1 provides for the commencement of the Regulation. The rest of Part 1 contains purely technical amendments and does not bring about any change in the law. The purpose and effect of those amendments are to bring the Regulation into line with current drafting practices.

Part 2

3. This Part contains the substantive amendments designed to align the standards relating to food additives with the Codex Alimentarius Commission standards. (Those standards are specified in the Codex General Standard for Food Additives ("GSFA") published by the Commission.)

4. The terms "permitted antioxidant" and "permitted preservative" are redefined so that they mean respectively a substance specified in the new Schedule 1 that functions primarily as an antioxidant or a preservative. The definitions of "antioxidant" and "preservative" are also amended with reference to the corresponding definitions adopted by the Codex documents.

5. New section 3 in section 16 of the Regulation replaces regulation 3 of the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) ("the principal Regulations"). Like the former regulation 3, the new section 3 prohibits the importation, manufacture for sale or sale of food containing preservatives or antioxidants other than those permitted by the legislation ("permitted food additives") or exceeding the maximum permitted level.

6. The substance of the new section 3 is the same as that of the former regulation 3 of the principal Regulations except for the amendments that are designed to bring the standards into line with the current Codex standards. The reason for replacing regulation 3 with a new section instead of amending it is technical: to make the provisions easier to read.

7. The permitted food additives and the maximum permitted level are set out in a new Schedule 1 in section 21 of the Regulation, which replaces the existing First Schedule of the principal Regulations. Basically, Schedule 1 adopts the food additives and the maximum permitted level under the GSFA. Since some of those permitted food additives are multi-functional (that is, they can serve as both a preservative and an antioxidant), instead of separating preservatives and antioxidants (as in the principal Regulations), all the permitted food additives are specified in Schedule 1.

8. Following the system adopted by the GSFA, food additives are specified with reference to categories of food ("scheduled food category") instead of individual food items. Accordingly, the existing definitions of several food items are being repealed as they would no longer be necessary. The definition of "relevant food" means a food item that constitutes or belongs to a scheduled food category.

9. An alternative form is a different form of a permitted food additive that can be used in place of the permitted food additive in food, but only in accordance with the new section 2A in section 15 of the Regulation. The alternative forms are set out in a new Schedule 1A. (In the former First Schedule to the principal Regulations, the alternative forms were in Part 2 of that Schedule.)

10. Section 5 in section 17 and section 6 in section 18 of the Regulation are amended so that they apply to food additives, without distinguishing between preservatives and antioxidants. However, in the new section 3(3) and sections 4 and 8(3) of the principal Regulations the distinction is preserved as their

application depends on whether the permitted food additive is primarily a preservative or an antioxidant.

11. New section 10A in section 20 of the Regulation is a transitional arrangement to provide for the continued but temporary application of the existing standards for preservatives and antioxidants during the "transitional period". The transitional period will be 24 months beginning on the commencement of the new standards. The purpose is to allow sufficient time for the trade to prepare for the new system, in particular, the tightening of the permitted levels of some food additives. However, as under the new system additional food additives will be permitted and some permitted levels will be relaxed, the new system will also be in force at the same time. Despite the repeal of the former regulation 3 and the First Schedule of the principal Regulations, if, during the transitional period, a person complies with the standards applicable under the earlier regime in relation to article of food, the person does not commit an offence under the Regulation. Similarly, if a person complies with sections 5 and 6 as they were before being amended by the Regulation, the person does not commit an offence during the transitional period.