Working document on the establishment of the Community list of food additives

ANNEX

Annex II to Regulation (EC) No 1333/2008 on food additives

EU LIST OF FOOD ADDITIVES APPROVED FOR USE IN FOODS AND CONDITIONS OF USE

Introduction

This EU- list includes:

- the name of the food additive and its E number;
- the foods to which the food additive may be added;
- the conditions under which the food additive may be used;
- if appropriate, restrictions on the sale of the food additive directly to the final consumer.

PART A: GENERAL PROVISIONS

(1) Food additives listed in Part B.2.(1) (Group I) are permitted in foodstuffs under the condition mentioned, unless otherwise specified in part C.

(2) Except where specifically provided for in Part C of this Annex, paragraph 2 does not apply to the foodstuffs listed in Table 1.

(3) Except where specifically provided for in Part C of this annex, food colours may not be used in the foodstuffs listed in Table 2.

(4) Unless otherwise specified in part C, the food colours listed in Part B.2.(2) (Group II) are permitted in foodstuffs other than those mentioned in paragraph 4.

(5) Food additives authorised in the food categories listed in part C, can be permitted in groups of additives. The compositions of the groups are listed in Part B.2. For each group the application of the maximum levels is laid down (e.g. maximum levels apply individually or in combination).

(6) Some specific provisions related to use of certain individual additives, e.g. expression of maximum limit, are laid down in the Part C.

Table 1: Foodstuffs to which no additives may be added unless otherwise provided in Part C.

1	Unprocessed foodstuffs as defined in Article 3
2	Honey as defined in Directive 2001/110/EC
3	Non-emulsified oils and fats of animal or vegetable origin
4	Butter
5	Pasteurised and sterilised (including UHT) milk (including plain, skimmed and semi-skimmed) and plain pasteurised cream
6	Unflavoured, live fermented milk products
7	Natural mineral water as defined in Directive 2009/54/EC and spring water
8	Coffee (excluding flavoured instant coffee) and coffee extracts
9	Unflavoured leaf tea
10	Sugars as defined in Directive 2001/111/EC
11	Dry pasta, excluding gluten-free and/or pasta intended for hypoproteic diets, in accordance with Directive 2009/39/EC
12	Plain unflavoured buttermilk (excluding sterilized buttermilk)

Table 2: Foodstuffs to which no food colours may be added unless otherwise provided in Part C.

1	Unprocessed foodstuffs
2	All bottled or packed waters
3	Milk, semi-skimmed and skimmed milk, pasteurized or sterilized (including UHT sterilization) (unflavoured)

4	Chocolate milk
5	Fermented milk (unflavoured)
6	Preserved milks as mentioned in Directive 2001/114/EC (unflavoured)
7	Butter-milk (unflavoured)
8	Cream and cream powder (unflavoured)
9	Oils and fats of animal or vegetable origin
10	Eggs and egg products as defined in Regulation (EC) 853/2004
11	Flour and other milled products and starches
12	Bread and similar products
13	Pasta and gnocchi
14	Sugar, including all mono- and disaccharides
15	Tomato paste and canned and bottled tomatoes
16	Tomato-based sauces
17	Fruit juice and fruit nectar as mentioned in Directive 2001/112/EC and vegetable juice and vegetable nectars
18	Fruit, vegetables (including potatoes) and mushrooms — canned, bottled or dried; processed fruit, vegetables (including potatoes) and mushrooms
19	Extra jam, extra jelly, and chestnut purée as mentioned in Directive 2001/113/EC; crème de pruneaux
20	Fish, molluscs and crustaceans, meat, poultry and game as well as their preparations, but not including prepared meals containing these ingredients
21	Cocoa products and chocolate components in chocolate products as mentioned in Directive 2000/36/EC
22	Roasted coffee, tea, chicory; tea and chicory extracts; tea, plant, fruit and cereal preparations for infusions, as well as mixes and instant mixes of these products
23	Salt, salt substitutes, spices and mixtures of spices
24	Wine and other products defined by Regulation (EEC) No 1234/2007
25	Korn, Kornbrand, fruit spirit drinks, fruit spirits, Ouzo, Grappa, Tsikoudia from Crete, Tsipouro from Macedonia, Tsipouro from Thessaly, Tsipouro from Tyrnavos, Eau de vie de marc Marque nationale luxembourgeoise, Eau

	de vie de seigle Marque nationale luxembourgeoise, London gin, as defined in Regulation (EC) 110/2008
26	Sambuca, Maraschino and Mistra as defined in Regulation (EEC) No 110/2008
27	Sangria, Clarea and Zurra as mentioned in Regulation (EEC) No 1601/91
28	Wine vinegar
29	Foods for infants and young children as mentioned in Directive 2009/39/EC including foods for special medical purposes for infants and young children
30	Honey
31	Malt and malt products
32	Ripened and unripened cheese (unflavoured)
33	Butter from sheep and goats' milk

PART B: LIST OF ADDITIVES

Part B.1: List of all additives

See document: WGA 10.01.xx.xx

Colours *(49 substances)*

- Aluminium lakes prepared from the listed colours are authorized.
- The colours E 123, E 127, E 154, E 160b, E 161g, E 173 and E 180, may not be sold directly to the consumer.

E -number	Name
E 100	Curcumin
E 101	Riboflavins (i) Riboflavin (ii) Riboflvain-5'-phosphate
E 102	Tartrazine
E 104	Quinoline Yellow

E 110	Sunset Yellow FCF/Orange Yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine
E 123	Amaranth
E 124	Ponceau 4R, Cochineal Red A
E 127	Erythrosine
E 129	Allura Red AC
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 140	Chlorophylls - chlorophyllins (i) Chlorophylls (ii) Chlorophyllins
E 141	Copper complexes of chlorophylls - chlorophyllins (i) Copper complexes of chlorophylls (ii) Copper complexes of chlorophyllins
E 142	Green S
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 151	Brilliant Black BN, Black BN
E 153	Vegetable carbon
E 154	Brown FK
E 155	Brown HT
E 160a	Carotenes

E 160a	Beta carotenes (i) Mixed carotenes (ii) Beta-carotene
E 160b	Annatto, Bixin, Norbixin
E 160c	Paprika extract, capsanthin, capsorubin
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 160f	Ethyl ester of beta-apo-8'-carotenal (C 30)
E 161b	Lutein
E 161g	Canthaxanthin
E 162	Beetroot Red, betanin
E 163	Anthocyanins (i) Anthocyanins (ii) Grape skin extract (iii) Black current extract
E 170	Calcium carbonates (i) Calcium carbonate (ii) Calcium hydrogen carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides (i) Iron oxide black (ii) Iron oxide red (iii) Iron oxide yellow
E 173	Aluminium
E 174	Silver
E 175	Gold

E 180	Litholrubine BK

Preservatives *(38 substances)*

E -number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite
E 230	Biphenyl, Diphenyl
E 231	Orthophenyl phenol
E 232	Sodium orthophenyl phenol
E 234	Nisin

E 235	Natamycin
E 239	Hexamethylene tetramine
E 242	Dimethy dicarbonate
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 1105	Lysozyme

Antioxidants *(19 substances)*

E -number	Name
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid (i) Ascorbyl palmitate (ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol

E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)
E 320	Butylated hydroxyanisole (BHA)
E 321	Butylated hydroxytoluene (BHT)
E 586	4-Hexylresorcinol

Sweeteners *(18 substances)*

E -number	Name
E 420	Sorbitol [1] (i) Sorbitol (ii) Sorbitol syrup
E 421	Mannitol [1]
E 950	Acesulfame K
E 951	Aspartame
E 952	Cyclamic acid and its Na and Ca salts
E 953	Isomalt
E 954	Saccharin and its Na, K and Ca salts
E 955	Sucralose
E 957	Thaumatine
E 959	Neohesperidine DC
E 961	Neotame
E 962	Salt of aspartame-acesulfame

[1] These additives can also be used for purpose other than sweetening

E 965	Malitols (i) Maltitol (ii) Malitol syrup
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

Other additives *(278 substances)*

E -number	Name
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate)
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates (i) Monosodium citrate (ii) Disodium citrate

	(iii) Trisodium citrate
E 332	Potassium citrates (i) Monopotassium citrate (ii) Tripotassium citrate
E 333(i)	Calcium citrates (i) Monocalcium citrate (ii) Dicalcium citrate (iii) Tricalcium citrate
E 334	Tartaric acid (L(+)-)
E 335	Sodium tartrates (i) Monosodium tartrate (ii) Disodium tartrate
E 336	Potassium tartrates (i) Monopotassium tartrate (ii) Dipotassium tartrate
E 337	Sodium potassium tartrate
E 338	Phosphoric acid
E 339	Sodium phosphates (i) Monosodium phosphate (ii) Disodium phosphate (iii) Trisodium phosphate
E 340	Potassium phosphates (i) Monopotassium phosphate (ii) Dipotassium phosphate (iii) Tripotassium phosphate
E 341	Calcium phosphates

	(i) Monocalcium phosphate (ii) Dicalcium phosphate (iii) Tricalcium phosphate
E 343	Magnesium phosphates (i) Monomagnesium phosphate (ii) Dimagnesium phosphate
E 350	Sodium malates (i) Sodium malate (ii) Sodium hydrogen malate
E 351	Potassium malate
E 352	Calcium malates (i) Calcium malate (ii) Calcium hydrogen malate
E 353	Metatartaric acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate
E 363	Succinic acid
E 380	Triammonium citrate
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)
E 392	Extracts of rosemary
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate

E 404	Calcium alginate
E 405	Propane-1, 2-diol alginate
E 406	Agar
E 407a	Processed euchema seaweed
E 407	Carrageenan
E 410	Locust bean gum
E 412	Guar gum
E 413	Tragacanth
E 414	Gum arabic (acacia gum)
E 415	Xanthan gum
E 416	Karaya gum
E 417	Tara gum
E 418	Gellan gum
E 422	Glycerol
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane
E 426	Soybean hemicellulose
E 427	Cassia gum
E 431	Polyoxyethylene (40) stearate
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan monotristearate (polysorbate 65)
E 440	Pectins

	(i) Pectin (ii) Amidated pectin
E 442	Ammonium phosphatides
E 444	Sucrose acetate isobutyrate
E 445	Glycerol ester of wood rosins
E 450	Diphosphates (i) Disodium diphosphate (ii) Trisodium diphosphate (iii) Tetrasodium diphosphate (iv) Tetrapotassium diphosphate (v) Dicalcium diphosphate (vi) Calcium dihydrogen diphosphate
E 451	Triphosphates (i) Pentasodium triphosphate (ii) Pentapotassium triphosphate
E 452	Polyphosphates (i) Sodium polyphosphate (ii) Potassium polyphosphate (iii) Sodium calcium polyphosphate (iv) Calcium polyphosphate
E 459	Beta-cyclodextrin
E 460	Cellulose (i) Microcrystalline cellulose (ii) Powdered cellulose
E 461	Methyl cellulose
E 462	Ethyl cellulose

E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose, Sodium carboxy methyl cellulose
E 468	Crosslinked sodium carboxy methyl cellulose
E 469	Enzyme hydrolysed carboxy methyl cellulose
E 470a	Sodium, potassium and calcium salts of fatty acids
E 470b	Magnesium salts of fatty acids
E 471	Mono- and diglycerides of fatty acids
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids
E 472c	Citric acid esters of mono- and diglycerides of fatty acids
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids
E 472e	Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids
E 472	Esters of mono- and diglycerides of fatty acids
E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides
E 475	Polyglycerol esters of fatty acids
E 476	Polyglycerol polyricinoleate
E 477	Propane-1,2-diol esters of fatty acids
E 479b	Thermally oxidized soya bean oil extracted with mono and diglycerides of fatty acids
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate
E 483	Stearyl tartrate

E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate
E 500	Sodium carbonates (i) Sodium carbonate (ii) Sodium hydrogen carbonate (iii) Sodium sesquicarbonate
E 501	Potassium carbonates (i) Potassium carbonate (ii) Potassium hydrogen carbonate
E 503	Ammonium carbonates (i) Ammonium carbonate (ii) Ammonium hydrogen carbonate
E 504	Magnesium carbonates (i) Magnesium carbonate (ii) Magnesium hydrogen carbonate
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Stannous chloride
E 513	Sulphuric acid
E 514	Sodium sulphates (i) Sodium sulphate

	(ii) Sodium hydrogen sulphate
E 515	Potassium sulphates (i) Potassium sulphate (ii) Potassium hydrogen sulphate
E 516	Calcium sulphate
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Sodium aluminium phosphate acidic
E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicates (i) Magnesium silicate (ii) Magnesium trisilicate
E 553b	Talc

E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate (Kaolin)
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate
E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate

E 634	Calcium 5'-ribonucleotides
E 635	Disodium 5'-ribonucleotides
E 640	Glycine and its sodium salts
E 650	Zinc acetate
E 900	Dimethyl polysiloxane
E 901	Beeswax, white and yellow
E 902	Candelilla wax
E 903	Carnauba wax
E 904	Shellac
E 905	Microcrystalline wax
E 907	Hydrogenated poly-1-decene
E 912	Montan acid ester
E 914	Oxidized polyethylene wax
E 920	L-cysteine
E 927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E 943a	Butane
E 943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Quillaia extract
E 1103	Invertase

E 1200	Polydextrose
E 1201	Polyvinylpyrrolidone
E 1202	Polyvinylpropylpyrrolidone
E 1203	Polyvinyl alcohol (PVA)
E 1204	Pullulan
E 1404	Oxidised starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate
E 1451	Acetylated oxidised starch
E 1452	Starch Aluminium Octenyl Succinate
E 1505	Triethyl citrate
E 1517	Glyceryl diacetate (diacetin)
E 1518	Glyceryl triacetate (triacetin)
E 1519	Benzyl alcohol
E 1520	Propane-1, 2-diol (propylene glycol)
E 1521	Polyethylene glycols (i) Polyethylene glycol (PEG 400) (ii) Polyethylene glycol (PEG 3000) (iii) Polyethylene glycol (PEG 3350)

	(iv) Polyethylene glycol (PEG 4000) (v) Polyethylene glycol (PEG 6000) (vi) Polyethylene glycol (PEG 8000)

Part B.2: Grouped additives.

(1) Group I: Generally permitted food additives

The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this is stated in addition to the number and designation.

E 410, E 412, E 415 E 417 and E 425 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

The substances listed under numbers E 400, E 401, E 402, E 403, E 404, E 406, E 407,

E 407a, E 410, E 412, E 413, E 414, E 415, E 417, E 418 and E 440 may not be used in jelly mini-cups, defined, for the purpose of this Directive, as jelly confectionery of a firm consistence, contained in semi rigid mini-cups or mini-capsules, intended to be ingested in a single bite by exerting pressure on the mini-cups or mini-capsule to project the confectionery into the mouth.

E 425 may not be used in jelly confectionery including jelly-minicups.

E 920 may be used only as a flour treatment agent.

E-number	Name	Specific maximum level
E 170	Calcium carbonates (i) Calcium carbonate (ii) Calcium hydrogen carbonate	QS
E 260	Acetic acid	QS
E 261	Potassium acetate	QS
E 262	Sodium acetates (i) Sodium acetate (ii) Sodium hydrogen acetate (sodium diacetate)	QS
E 263	Calcium acetate	QS

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

	(i) Monocalcium citrate (ii) Dicalcium citrate (iii) Tricalcium citrate	
E 334	Tartaric acid (L(+)-)	QS
E 335	Sodium tartrates (i) Monosodium tartrate (ii) Disodium tartrate	QS
E 336	Potassium tartrate (i) Monopotassium tartrate (ii) Dipotassium tartrate	QS
E 337	Sodium potassium tartrate	QS
E 350	Sodium malates (i) Sodium malate (ii) Sodium hydrogen malate	QS
E 351	Potassium malate	QS
E 352	Calcium malates (i) Calcium malate (ii) Calcium hydrogen malate	QS
E 354	Calcium tartrate	QS
E 380	Triammonium citrate	QS
E 400	Alginic acid	QS
E 401	Sodium alginate	QS
E 402	Potassium alginate	QS
E 403	Ammonium alginate	QS
E 404	Calcium alginate	QS
E 406	Agar	QS

E 407	Carrageenan	QS
E 407a	Processed euchema seaweed	QS
E 410	Locust bean gum	QS
E 412	Guar gum	QS
E 413	Tragacanth	QS
E 414	Gum arabic (Acacia gum)	QS
E 415	Xanthan gum	QS
E 417	Tara gum	QS
E 418	Gellan gum	QS
E 422	Glycerol	QS
E 425	Konjac (i) Konjac gum (ii) Konjac glucomannane	10 g/kg, individually or in combination
E 440	Pectins (i) Pectin (ii) Amidated pectin	QS
E 450	Diphosphates (i) Disodium diphosphate (ii) Trisodium diphosphate (iii) Tetrasodium diphosphate (iv) Tetrapotassium diphosphate (v) Dicalcium diphosphate (vi) Calcium dihydrogen diphosphate	QS
E 460	Celluloses (i) Microcrystalline cellulose (ii) Powdered cellulose	QS

E 461	Methyl cellulose	QS
E 462	Ethyl cellulose	QS
E 463	Hydroxypropyl cellulose	QS
E 464	Hydroxypropyl methyl cellulose	QS
E 465	Ethyl methyl cellulose	QS
E 466	Carboxy methyl cellulose	QS
E 469	Enz. Hydrolysed carboxy methyl cellulose	QS
E 470a	Sodium, potassium and calcium salts of fatty acids	QS
E 470b	Magnesium salts of fatty acids	QS
E 471	Mono- and diglycerides of fatty acids	QS
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	QS
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	QS
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	QS
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	QS
E 472e	Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	QS
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	QS
E 500	Sodium carbonates (i) Sodium carbonate (ii) Sodium hydrogen carbonate (iii) Sodium sesquicarbonate	QS
E 501	Potassium carbonates (i) Potassium carbonate (ii) Potassium hydrogen carbonate	QS

E 503	Ammonium carbonates (i) Ammonium carbonate (ii) Ammonium hydrogen carbonate	QS
E 504	Magnesium carbonates (i) Magnesium carbonate (ii) Magnesium hydrogen carbonate	QS
E 507	Hydrochloric acid	QS
E 508	Potassium chloride	QS
E 509	Calcium chloride	QS
E 511	Magnesium chloride	QS
E 513	Sulphuric acid	QS
E 514	Sodium sulphates (i) Sodium sulphate (ii) Sodium hydrogen sulphate	QS
E 515	Potassium sulphates (i) Potassium sulphate (ii) Potassium hydrogen sulphate	QS
E 516	Calcium sulphate	QS
E 524	Sodium hydroxide	QS
E 525	Potassium hydroxide	QS
E 526	Calcium hydroxide	QS
E 527	Ammonium hydroxide	QS
E 528	Magnesium hydroxide	QS
E 529	Calcium oxide	QS
E 530	Magnesium oxide	QS
E 570	Fatty acids	QS

E 574	Gluconic acid	QS
E 575	glucono-delta-lactone	QS
E 576	Sodium gluconate	QS
E 577	Potassium gluconate	QS
E 578	Calcium gluconate	QS
E 640	Glycine and it sodium salts	QS
E 920	L-cysteine	QS
E 938	Argon	QS
E 939	Helium	QS
E 941	Nitrogen	QS
E 942	Nitrous oxide	QS
E 948	Oxygen	QS
E 949	Hydrogen	QS
E 1103	Invertase	QS
E 1200	Polydextrose	QS
E 1404	Oxidized starch	QS
E 1410	Monostarch phosphate	QS
E 1412	Distarch phosphate	QS
E 1413	Phosphated distarch phosphate	QS
E 1414	Acetylated distarch phosphate	QS
E 1420	Acetylated starch	QS
E 1422	Acetylated distarch adipate	QS
E 1440	Hydroxy propyl starch	QS
E 1442	Hydroxy propyl distarch phosphate	QS
E 1450	Starch sodium octenyl succinate	QS
E 1451	Acetylated oxidised starch	QS

E 620	Glutamic acid	10 g/kg, individually or in combination
E 621	Monosodium glutamate	
E 622	Monopotassium glutamate	
E 623	Calcium diglutamate	
E 624	Monoammonium glutamate	
E 625	Magnesium diglutamate	
E 626	Guanylic acid	500 mg/kg, individually or in combination, expressed as guanylic acid
E 627	Disodium guanylate	
E 628	Dipotassium guanylate	
E 629	Calcium guanylate	
E 630	Inosinic acid	
E 631	Disodium inosinate	
E 632	Dipotassium inosinate	
E 633	Calcium inosinate	
E 634	Calcium 5'-ribonucleotides	
E 635	Disodium 5'ribonucleotides	

(2) Group II: Generally permitted food colours

Colours in this list may be used according the *quantum satis* principle.

E-number	Name
E 101	(i) Riboflavin (ii) Riboflavin-5'-phosphate
E 140	Chlorophylls, Chlorophyllins (i) Chlorophylls (ii) Chlorophyllins
E 141	Copper complexes of chlorophylls and chlorophyllins (i) Copper complexes of chlorophylls

	(ii) Copper complexes of chlorophyllins
E 150a	Plain caramel
E 150b	Caustic sulphite caramel
E 150c	Ammonia caramel
E 150d	Sulphite ammonia caramel
E 153	Vegetable carbon
E 160a	Beta carotenes (i) Mixed carotenes (ii) Beta-carotene
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Beetroot Red, betanin
E 163	Anthocyanins
E 170	calcium carbonate
E 171	Titanium dioxide
E 172	Iron oxides and hydroxides

(3) Group III: Food colours with combined maximum limit

Colours in this list may be used individually or in combination in the following foods up to the maximum level specified.

However, for non-alcoholic flavoured drinks, edible ices, desserts, fine bakery wares and confectionery, colours may be used up to the limit indicated but the quantities of each of the colours E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or mg/l.

E-number	Name
E 100	Curcumin
E 102	Tartrazine
E 104	Quinoline Yellow
E 110	Sunset yellow FCF/Orange yellow S
E 120	Cochineal, Carminic acid, Carmines
E 122	Azorubine, Carmoisine

E 124	Ponceau 4R, Cochineal red A
E 129	Allura red AG
E 131	Patent Blue V
E 132	Indigotine, Indigo carmine
E 133	Brilliant Blue FCF
E 142	Green S
E 151	Brillant black BN, Black BN
E 155	Brown HT
E 160d	Lycopene
E 160e	Beta-apo-8'-carotenal (C 30)
E 160f	Ethyl ester of beta-apo-8'-carotenal (C 30)
E 161b	Lutein

(4) Group IV: Polyols

Polyols may be used according the *quantum satis* principle.

E-number	Name
E 420	Sorbitols (i) Sorbitol (ii) Sorbitol syrup
E 421	Mannitol
E 953	Isomalt
E 965	Maltitol (i) Maltitol (ii) Maltitol syrup
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

(5) E 200 – 203: Sorbic acid – sorbates (SA)

The maximum levels may be added individually or in combination. The levels of all substances mentioned are expressed as the free acid.

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate

(6) E 210 – 213: Benzoic acid – benzoates (BA)

The maximum levels may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid.

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

E-number	Name
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

(7) E 200 – 213: Sorbic acid - sorbates; Benzoic acid – benzoates (SA + BA)

The maximum levels may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid.

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

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate

E 213	Calcium benzoate

(8) E 200 – 219: Sorbic acid - sorbates; Benzoic acid - benzoates; p-hydroxybenzoates (SA + BA + PHB)

The maximum levels may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid.

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

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(9) E 200 - 203; 214 – 219: Sorbic acid - sorbates; p-hydroxybenzoates (SA + PHB)

The maximum levels may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid.

E-number	Name
E 200	Sorbic acid
E 202	Potassium sorbate
E 203	Calcium sorbate
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate

E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(10) E 214 – 219: p-hydroxybenzoates (PHB)

The maximum levels may be added individually or in combination. The maximum level is applicable to the sum and the levels are expressed as the free acid.

E-number	Name
E 214	Ethyl-p-hydroxybenzoate
E 215	Sodium ethyl p-hydroxybenzoate
E 218	Methyl p-hydroxybenzoate
E 219	Sodium methyl p-hydroxybenzoate

(11) E 220 – 228: Sulphur dioxide – sulphites

Maximum levels are expressed as SO2 in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.

An SO2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

E-number	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

(12) E 249 – 250: Nitrites

Maximum levels are expressed as $NaNO_2$.

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

E-number	Name

E 249	Potassium nitrite
E 250	Sodium nitrite

(13) E 251 – 252: Nitrates

Maximum levels are expressed as $NaNO_3$.

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

E-number	Name
E 251	Sodium nitrate
E 252	Potassium nitrate

(14) E 280 – 283: Propionic acid – propionates

Maximum levels are expressed as propionic acid.

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

E-number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

(15) E 310 – 320: Gallates, TBHQ and BHA

The maximum levels may be added individually or in combination.

E-number	Name
E 310	Propyl gallate
E 311	Octyl gallate
E 312	Dodecyl gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Tertiary-butyl hydroquinone (TBHQ)

E 320	Butylated hydroxyanisole (BHA)

(16) E 338 – 452: Phosphoric acid - phosphates - di - tri- and polyphosphates

The maximum levels may be added individually or in combination (expressed as P_2O_5).

E-number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates (i) Monosodium phosphate (ii) Disodium phosphate (iii) Trisodium phosphate
E 340	Potassium phosphates (i) Monopotassium phosphate (ii) Dipotassium phosphate (iii) Tripotassium phosphate
E 341	Calcium phosphates (i) Monocalcium phosphate (ii) Dicalcium phosphate (iii) Tricalcium phosphate
E 343	Magnesium phosphates (i) Monomagnesium phosphate (ii) Dimagnesium phosphate
E 450	Diphosphates (i) Disodium diphosphate (ii) Trisodium diphosphate (iii) Tetrasodium diphosphate (iv) Tetrapotassium diphosphate (v) Dicalcium diphosphate

	(vi) Calcium dihydrogen diphosphate
E 451	Triphosphates
E 451(i)	Pentasodium triphosphate
E 451(ii)	Pentapotassium triphosphate
E 452	Polyphosphates (i) Sodium polyphosphate (ii) Potassium polyphosphate (iii) Sodium calcium polyphosphate (iv) Calcium polyphosphate

(17) E 355 – 357: Adipic acid – adipates

Maximum levels are expressed as adipic acid.

E-number	Name
E 355	Adipic acid
E 356	Sodium adipate
E 357	Potassium adipate

(18) E 432 – 436: Polysorbates

Maximum levels may be added individually or in combination.

E-number	Name
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)
E 436	Polyoxyethylene sorbitan monotristearate (pPolysorbate 65)

(19) E 473 – 474: Sucrose esters of fatty acids, Sucroglycerides

Maximum levels may be added individually or in combination.

E-number	Name

E 473	Sucrose esters of fatty acids
E 474	Sucroglycerides

(20) E 481 – 482: Stearoyl-2- lactylates

Maximum levels may be added individually or in combination

E-number	Name
E 481	Sodium stearoyl-2-lactylate
E 482	Calcium stearoyl-2-lactylate

(21) E 491 – 495: Sorbitan esters

Maximum levels may be added individually or in combination.

E-number	Name
E 491	Sorbitan monostearate
E 492	Sorbitan tristearate
E 493	Sorbitan monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan monopalmitate

(22) E 520 – 523: Aluminium sulphates

Maximum levels may be added individually or in combination (expressed as aluminium).

E-number	Name
E 520	Aluminium sulphate
E 521	Aluminium sodium sulphate
E 522	Aluminium potassium sulphate
E 523	Aluminium ammonium sulphate

(23) E 551 – 559: Silicon dioxide – silicates

Maximum levels may be added individually or in combination. (Not Directive 95/2/EC)

E-number	Name

E 551	Silicon dioxide
E 552	Calcium silicate
E 553a	Magnesium silicates (i) Magnesium silicate (ii) Magnesium trisilicate
E 553b	Talc
E 554	Sodium aluminium silicate
E 555	Potassium aluminium silicate
E 556	Calcium aluminium silicate
E 559	Aluminium silicate

(24) E 620 – 625: Glutamic acid – glutamates

Maximum levels may be added individually or in combination.

E-number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassium glutamate
E 623	Calcium diglutamate
E 624	Monoammonium glutamate
E 625	Magnesium diglutamate

(25) E 626 – 635: Ribonucleotic esters and ribonucleotides

Maximum levels may be added individually or in combination (expressed as guanylic acid).

E-number	Name
E 626	Guanylic acid
E 627	Disodium guanylate
E 628	Dipotassium guanylate
E 629	Calcium guanylate

E 630	Inosinic acid
E 631	Disodium inosinate
E 632	Dipotassium inosinate
E 633	Calcium inosinate
E 634	Calcium 5'ribonucleotides
E 635	Disodium 5'ribonucleotides

PART C: AUTHORISED FOOD ADDITIVES AND CONDITIONS OF USE IN FOOD CATEGORIES

Additives generally authorised

(1) The substances E 290, E 938, E 939, E 941, E 942, E 948 and E 949 may be used in all food categories, including the foodstuffs listed table 1 of Part A.

(2) The following substances may be used in dried powdered foodstuffs at the indicated level, provided no different maximum level is specified in the respective food category table:

- E 338 – E 452: Phosphoric acid - phosphates - di - tri- and polyphosphates at a maximum level of 10 g/kg
- E 551 – E 559: Silicon dioxide – silicates at a maximum level of 10 g/kg
- …

Specific provisions related to certain substances

- The adopt uses in Groups I and II are authorized of levels specified in Part B.2.
- The maximum usable doses for the salt of aspartame-acesulfame are derived from the maximum usable doses for its constituent parts, aspartame (E951) and acesulfame-K (E950). The maximum usable doses for both aspartame (E951) and acesulfame-K (E950) are not to be exceeded by use of the salt of aspartame-acesulfame, either alone or in combination with E950 or E951. Limits are expressed either as (a) acesulfame-K equivalents or (b) aspartame equivalents. *To be introduced in the tables*
- For the substance E 952, cyclamic acid and its Na and Ca salts, maximum usable doses are expressed in free acid.
- For the substance E 954, saccharin and its Na, K and Ca salts, maximum usable doses are expressed in free imide.

Authorisation of Food additives according different food categories.

See transfer tables:

1 Dairy
2 Fats and Oils
4 Fruit and Vegetables
5 Confectionery
6 Cereals and Cereal Products
7 Bakery Wares
8 Meat and Meat Products
9 Fish and Fish Products
10 Eggs and Egg Products
11 Sugars and Table Top Sweeteners
12 Salt, Spices, Seasonings, Sauces etc.
13 PARNUTS
14 Beverages
15 Snacks
16 Desserts
17 Food Supplements