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Contents

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Acts whose titles are printed in light type are those relating to day-to-day management of agricultural matters, and are generally valid for a limited period.

The titles of all other Acts are printed in bold type and preceded by an asterisk.

I

(Acts whose publication is obligatory)

EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE No 95/2/EC

of 20 February 1995

on food additives other than colours and sweeteners

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 100a thereof,

Having regard to the proposal from the Commission [1],

Having regard to the opinion of the Economic and Social Committee [2],

Acting in accordance with the procedure laid down in Article 189b of the Treaty [3],

Having regard to the Council Directive 89/107/EEC of 21 December 1988 on the approximation of the laws of the Member States concerning food additives authorized for use in foodstuffs intended for human consumption [4], and in particular Article 3 (2) thereof,

Whereas differences between national laws relating to preservatives, antioxidants and other additives and their conditions of use hinder the free movement of foodstuffs; whereas this may create conditions of unfair competition;

Whereas the prime consideration for any rules on these food additives and their conditions of use should be the need to protect the consumer;

Whereas it is generally recognized that unprocessed foodstuffs and certain other foodstuffs should be free from food additives;

Whereas, having regard to the most recent scientific and toxicological information on these substances, some of them are to be permitted only for certain foodstuffs and under certain conditions of use;

Whereas it is necessary to lay down strict rules for the use of food additives in infant formulae, follow-on formulae and weaning foods, as referred to in Council Directive 89/398/EEC of 3 May 1989 on the approximation of the laws of the Member States relating to foodstuffs intended for particular nutritional uses [5], and in particular Article 4 (1) (e) thereof;

Whereas this Directive is not intended to affect rules relating to sweeteners and colours;

Whereas, pending specific provisions pursuant to Council Directive 91/414/EEC of 15 July 1991 concerning the placing of plant protection products on the market [6], and pursuant to Council Directive 90/642/EEC of 27 November 1990 on the fixing of maximum levels for pesticide residues in and on certain products of plant origin, including fruit and vegetables [7], certain substances belonging to this category are provisionally covered by this Directive;

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

Whereas the Scientific Committee for Food has been consulted for those substances which are not yet the subject of a Community provision;

Whereas it is necessary to include in this Directive specific provisions concerning additives referred to in other Community provisions;

Whereas it is desirable that when a decision is taken on whether a particular foodstuff belongs to a certain category of foods, the consultation of the Standing Committee for Foodstuffs procedure is followed;

Whereas modifications of existing purity criteria for food additives other than colours and sweeteners and new specifications for those where no purity criteria exist will

(1) OJ No C 206, 13. 8. 1992, p. 12, and OJ No C 189, 13. 7. 1993, p. 11.
(2) OJ No C 108, 19. 4. 1993, p. 26.
(3) Opinion of the European Parliament of 26 May 1993 (OJ No C 176, 28. 6. 1993, p. 117), confirmed on 2 December 1993 (OJ No C 342, 20. 12. 1993), common position of the Council of 10 March 1994 (OJ No C 172, 24. 6. 1994, p. 4) and decision of the European Parliament of 16 November 1994 (OJ No C 341, 5. 12. 1994)
(4) OJ No L 40, 11. 2. 1989, p. 27.
(5) OJ No L 186, 30. 6. 1989, p. 27.
(6) OJ No L 230, 19. 8. 1991, p. 1. Directive as last amended by Commission Regulation (EEC) No 3600/92 (OJ No L 366, 15. 12. 1992, p. 10).
(7) OJ No L 350, 14. 12. 1990, p. 71.

be adopted in accordance with the procedure laid down in Article 11 of Directive 89/107/EEC;

Whereas the Scientific Committee for Food has not yet given an opinion on flour treatment agents; whereas those agents will be the subject of a separate Directive;

Whereas this Directive replaces Directives 64/54/EEC [1], 70/357/EEC [2], 74/329/EEC [3] and 83/463/EEC [4]; whereas those Directives are hereby repealed,

HAVE ADOPTED THIS DIRECTIVE:

Article 1

1. This Directive is a specific Directive forming a part of the comprehensive Directive, within the meaning of Article 3 of Directive 89/107/EEC, and applies to additives other than colours, sweeteners and flour treatment agents.

2. Only additives which satisfy the requirements laid down by the Scientific Committee for Food may be used in foodstuffs.

3. For the purpose of this Directive:

(a) 'preservatives' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by micro-organisms;

(b) 'antioxidants' are substances which prolong the shelf-life of foodstuffs by protecting them against deterioration caused by oxidation, such as fat rancidity and colour changes;

(c) 'carriers', including carrier solvents, are substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function (and without exerting any technological effect themselves) in order to facilitate its handling, application or use;

(d) 'acids' are substances which increase the acidity of a foodstuff and/or impart a sour taste to it;

(e) 'acidity regulators' are substances which alter or control the acidity or alkalinity of a foodstuff;

(f) 'anti-caking agents' are substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;

(g) 'anti-foaming agents' are substances which prevent or reduce foaming;

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

(i) 'emulsifiers' are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff;

(j) 'emulsifying salts' are substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;

(k) 'firming agents' are substances which make or keep tissues of fruit or vegetables firm or crisp, or interact with gelling agents to produce or strengthen a gel;

(l) 'flavour enhancers' are substances which enhance the existing taste and/or odour of a foodstuff;

(m) 'foaming agents' are substances which make it possible to form a homogenous dispersion of a gaseous phase in a liquid or solid foodstuff;

(n) 'gelling agents' are substances which give a foodstuff texture through formation of a gel;

(o) 'glazing agents' (including lubricants) are substances which, when applied to the external surface of a foodstuff, impart a shiny appearance or provide a protective coating;

(p) 'humectants' are substances which prevent foodstuffs from drying out by counteracting the effect of an atmosphere having a low degree of humidity, or promote the dissolution of a powder in an aqueous medium;

(q) 'modified starches' are substances obtained by one or more chemical treatments of edible starches, which may have undergone a physical or enzymatic treatment, and may be acid or alkali thinned or bleached;

(r) 'packaging gases' are gases other than air, introduced into a container before, during or after the placing of a foodstuff in that container;

(s) 'propellants' are gases other than air which expel a foodstuff from a container;

(t) 'raising agents' are substances or combinations of substances which liberate gas and thereby increase the volume of a dough or a batter;

(u) 'sequestrants' are substances which form chemical complexes with metallic ions;

(v) 'stabilizers' are substances which make it possible to maintain the physico-chemical state of a foodstuff; stabilizers include substances which enable the

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

maintenance of a homogenous dispersion of two or more immiscible substances in a foodstuff and include also substances which stabilize, retain or intensify an existing colour of a foodstuff;

(w) 'thickeners' are substances which increase the viscosity of a foodstuff.

4. Flour treatment agents other than emulsifiers are substances which are added to flour or dough to improve its baking quality.

5. For the purposes of this Directive the following are not considered as food additives:

(a) substances used for treatment of drinking water as provided for in Directive 80/778/EEC [1];

(b) products containing pectin and derived from dried apple pomace or peel of citrus fruits, or from a mixture of both, by the action of dilute acid followed by partial neutralizaton with sodium or potassium salts ('liquid pectin');

(c) chewing gum bases;

(d) white or yellow dextrin, roasted or dextrinated starch, starch modified by acid or alkali treatment, bleached starch, physically modified starch and starch treated by amylolitic enzymes;

(e) ammonium chloride;

(f) blood plasma, edible gelatin, protein hydrolysates and their salts, milk protein and gluten;

(g) amino acids and their salts other than glutamic acid, glycine, cysteine and cystine and their salts and having no additive function;

(h) caseinates and casein;

(i) inulin.

Article 2

1. Only substances listed in Annexes I, III, IV and V may be used in foodstuffs for the purposes mentioned in Article 1 (3).

2. Food additives listed in Annex I are permitted in foodstuffs, for the purposes mentioned in Article 1 (3), with the exception of those foodstuffs listed in Annex II, following the *'quantum satis'* principle.

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

(a) — unprocessed foodstuffs,

— honey as defined in Directive 74/409/EEC [2]

— non-emulsified oils and fats of animal or vegetable origin,

— butter,

— pasteurized and sterilized (including UHT sterilization) milk and cream (including skimmed, plain and semi-skimmed),

— unflavoured, live fermented milk products,

— natural mineral water as defined in Directive 80/777/EEC [3] and spring water,

— coffee (excluding flavoured instant coffee) and coffee extracts,

— unflavoured leaf tea,

— sugars as defined in Directive 73/437/EEC [4],

— dry pasta,

— natural unflavoured buttermilk (excluding sterilized buttermilk).

Within the meaning of this Directive, the term 'unprocessed' means not having undergone any treatment resulting in a substantial change in the original state of the foodstuffs; however, the foodstuffs may have been, for example, divided, parted, severed, boned, minced, skinned, pared, peeled, ground, cut, cleaned, trimmed, deep-frozen or frozen, chilled, milled or husked, packed or unpacked;

(b) foods for infants and young children as referred to in Directive 89/398/EEC, including foods for infants and young children not in good health; these foodstuffs are subject to the provisions of Annex VI;

(c) the foodstuffs listed in Annex II, which may contain only those additives referred to in that Annex and those additives referred to in Annexes III and IV under the conditions specified therein.

4. Additives listed in Annexes III and IV may only be used in the foodstuffs referred to in those Annexes and under the conditions specified therein.

5. Only those additives listed in Annex V may be used as carriers or carrier solvents for food additives and must be used under the conditions specified therein.

6. The provisons of this Directive shall also apply to the corresponding foodstuffs intended for particular nutritional uses in accordance with Directive 89/398/EEC.

7. Maximum levels indicated in the Annexes refer to foodstuffs as marketed, unless otherwise stated.

[1] OJ No L 229, 30. 8. 1980, p. 11. Directive as last amended by Directive 91/692/EEC (OJ No L 377, 31. 12. 1991, p. 48).

[2] OJ No L 221, 12. 8. 1974, p. 10.
[3] OJ No L 229, 30. 8. 1980, p. 1.
[4] OJ No L 356, 27. 12. 1973, p. 71.

8. In the Annexes to this Directive, *'quantum satis'* means that no maximum level is specified. However, additives shall be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided that they do not mislead the consumer.

Article 3

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

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

— if the foodstuff is destined to be used solely in the preparation of a compound foodstuff and to an extent such that the compound foodstuff conforms to the provisions of this Directive.

2. Paragraph 1 does not apply to infant formulae, follow-on formulae and weaning foods, as referred to in Directive 89/398/EEC, except where specially provided for.

Article 4

This Directive shall apply without prejudice to specific Directives permitting additives listed in the Annexes to be used as sweeteners or colours.

Article 5

Where necessary, it may be decided by the procedure laid down in Article 6 of this Directive:

— whether a particular foodstuff not categorized at the moment this Directive was adopted belongs to a category of foodstuffs referred to in Article 2 or in one of the Annexes, or

— whether a food additive listed in the Annexes and authorized at *'quantum satis'* is used in accordance with the criteria referred to in Article 2, or

— whether a substance is a food additive within the meaning of Article 1.

Article 6

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

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

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

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

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

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

Article 7

Member States shall, within three years of the entry into force of this Directive, establish systems to monitor the consumption and use of food additives and report their findings to the Commission.

The Commission shall report to the European Parliament and the Council within five years of the entry into force of this Directive on the changes which have taken place in the food additives market, the levels of use and consumption.

In accordance with the general criteria in point 4 of Annex II to Directive 89/107/EEC, within five years of the entry into force of this Directive, the Commission shall review the conditions of use referred to in this Directive, and propose amendments where necessary.

Article 8

1. Directives 64/54/EEC, 70/357/EEC, 74/329/EEC and 83/463/EEC are hereby repealed.

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

2. References to these repealed Directives and to the purity criteria for certain food additives referred to in them shall henceforth be construed as references to this Directive.

Article 9

Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive not later than 25 September 1996 in order to:

— allow, by 25 September 1996 at the latest, trade in and use of products conforming to this Directive,

— prohibit by 25 March 1997 at the latest, trade in and use of products not conforming to this Directive; products put on the market or labelled before that date which do not comply with this Directive may, however, be marketed until stocks are exhausted.

They shall forthwith inform the Commission thereof.

When Member States adopt these measures, they shall contain a reference to this Directive or shall be accompanied by such reference on the occasion of their official publication. The methods of making such reference shall be laid down by the Member States.

Article 10

This Directive shall enter into force on the seventh day following that of its publication in the *Official Journal of the European Communities*.

Article 11

This Directive is addressed to the Member States.

Done at Brussels, 20 February 1995.

For the European Parliament	For the Council
The President	The President
K. HÄNSCH	J. PUECH

ANNEX I

FOOD ADDITIVES GENERALLY PERMITTED FOR USE IN FOODSTUFFS NOT REFERRED TO IN ARTICLE 2 (3)

Note

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Article 2 (3) following the *quantum satis* principle.

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

3. Explanation of symbols used:

   * The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used in the foodstuffs referred to in Article 2 (3).

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

E No	Name
E 170	Calcium carbonates (i) Calcium carbonate (ii) Calcium hydrogen carbonate
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 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 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid

E No	Name
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	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 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 354	Calcium tartrate
E 380	Triammonium citrate
E 400	Alginic acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Ammonium alginate
E 404	Calcium alginate
E 406	Agar
E 407	Carrageenan
E 410	Locust bean gum#
E 412	Guar gum#
E 413	Tragacanth
E 414	Acacia gum (gum arabic)
E 415	Xanthan gum#
E 417	Tara gum#
E 418	Gellan gum
E 422	Glycerol
E 440	Pectins (i) pectin (ii) amidated pectin

E No	Name
E 460	Cellulose (i) Microcrystalline cellulose (ii) Powdered cellulose
E 461	Methyl cellulose
E 463	Hydroxypropyl cellulose
E 464	Hydroxypropyl methyl cellulose
E 465	Ethyl methyl cellulose
E 466	Carboxy methyl cellulose Sodium 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 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 hydroxide carbonate (syn.: Magnesium hydrogen carbonate)
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sodium sulphates (i) Sodium sulphate (ii) Sodium hydrogen sulphate
E 515	Potassium sulphates (i) Potassium sulphate (ii) Potassium hydrogen sulphate
E 516	Calcium sulphate
E 524	Sodium hydroxide
E 525	Potassium hydroxide

E No	Name
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Gluconic acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 640	Glycine and its sodium salt
E 938	Argon*
E 939	Helium*
E 941	Nitogen*
E 942	Nitrous oxide*
E 948	Oxygen*
E 1200	Polydextrose
E 1404	Oxidized starch
E 1410	Monostarch phosphate
E 1412	Distarch phosphate
E 1413	Phosphated distarch phosphate
E 1414	Acetylated distarch phosphate
E 1420	Acetylated starch
E 1422	Acetylated distarch adipate
E 1440	Hydroxy propyl starch
E 1442	Hydroxy propyl distarch phosphate
E 1450	Starch sodium octenyl succinate

ANNEX II

FOODSTUFFS IN WHICH A LIMITED NUMBER OF ADDITIVES OF ANNEX I MAY BE USED

Foodstuff	Additive		Maximum level
Cocoa and chocolate products as defined in Directive 73/241/EEC (1)	E 330	Citric acid	0,5 %
	E 322	Lecithins	*quantum satis*
	E 334	Tartaric acid	0,5 %
	E 422	Glycerol	*quantum satis*
	E 471	Mono- and diglycerides of fatty acids	*quantum satis*
	E 170	Calcium carbonates	7 % on dry matter without fat expressed as potassium carbonates
	E 500	Sodium carbonates	
	E 501	Potassium carbonates	
	E 503	Ammonium carbonates	
	E 504	Magnesium carbonates	
	E 524	Sodium hydroxide	
	E 525	Potassium hydroxide	
	E 526	Calcium hydroxide	
	E 527	Ammonium hydroxide	
	E 528	Magnesium hydroxide	
	E 530	Magnesium oxide	
	E 414	Acacia gum	as glazing agents only
	E 440	Pectins	*quantum satis*
Fruit juices and nectars as defined in Directive 93/77/EEC (2)	E 300	Ascorbic acid	*quantum satis*
Pineapple juice as defined in Directive 93/77/EEC	E 296	Malic acid	3 g/l
Nectars as defined in Directive 93/77/EEC	E 330	Citric acid	5 g/l
	E 270	Lactic acid	5 g/l
Grape juice as defined in Directive 93/77/EEC	E 170	Calcium carbonates	*quantum satis*
	E 336	Potassium tartrates	*quantum satis*
Fruit juices as defined in Directive 93/77/EEC	E 330	Citric acid	3 g/l
Extra jam and extra jelly, as defined in Directive 79/693/EEC (3)	E 440	Pectins	*quantum satis*
	E 270	Lactic acid	*quantum satis*
	E 296	Malic acid	
	E 300	Ascorbic acid	
	E 327	Calcium lactate	
	E 330	Citric acid	

(1) OJ No L 228, 16. 8. 1973, p. 23.
Cocoa and chocolate products energy-reduced or with no added sugars are not covered by Annex II.
(2) OJ No L 244, 30. 9. 1993, p. 23.
(3) OJ No L 205, 13. 8. 1979, p. 5.

Foodstuff	Additive	Maximum level
	E 331 Sodium citrates E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 350 Sodium malates	*quantum satis*
	E 471 Mono- and diglycerides of fatty acids	*quantum satis*
Jam, jellies and marmalades as defined in Directive 79/693/EEC and other similar fruit spreads including low-calorie products	E 440 Pectins	*quantum satis*
	E 270 Lactic acid E 296 Malic acid E 300 Ascorbic acid E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 350 Sodium malates	*quantum satis*
	E 400 Alginic acid E 401 Sodium alginate E 402 Potassium alginate E 403 Ammonium alginate E 404 Calcium alginate E 406 Agar E 407 Carrageenan E 410 Locust bean gum E 412 Guar gum E 415 Xanthan gum E 418 Gellan gum	10 g/kg (individually or in combination)
	E 509 Calcium chloride E 524 Sodium hydroxide	*quantum satis*
Partially dehydrated and dehydrated milk as defined in Directive 76/118/EEC [1]	E 300 Ascorbic acid E 301 Sodium ascorbate E 304 Fatty acid esters of ascorbic acid E 322 Lecithins E 331 Sodium citrates E 332 Potassium citrates E 407 Carrageenan E 500 (ii) Sodium bicarbonate E 501 (ii) Potassium bicarbonate E 509 Calcium chloride	*quantum satis*

[1] OJ No L 24, 30. 1. 1976, p. 49.

Foodstuff	Additive	Maximum level
Sterilized, pasteurized and UHT cream, low-calorie cream and pasteurized low-fat cream	E 270 Lactic acid E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates E 400 Alginic acid E 401 Sodium alginate E 402 Potassium alginate E 403 Ammonium alginate E 404 Calcium alginate E 406 Agar E 407 Carrageenan E 410 Locust bean gum E 415 Xanthan gum E 440 Pectins E 460 Celluloses E 461 Methyl 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 471 Mono- and diglycerides of fatty acids E 508 Potassium chloride E 509 Calcium chloride E 1404 Oxidized starch E 1410 Monostarch phosphate E 1412 Distarch phosphate E 1413 Phosphated distarch phosphate E 1414 Acetylated distarch phosphate E 1420 Acetylated starch E 1422 Acetylated distarch adipate E 1440 Hydroxy propyl starch E 1442 Hydroxy propyl distarch phosphate E 1450 Starch sodium octenyl succinate	*quantum satis*
Frozen and deep-frozen unprocessed fruit and vegetables	E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid	*quantum satis*

Foodstuff	Additive	Maximum level
Fruit compote Unprocessed fish, crustaceans and molluscs, including such products frozen and deep-frozen	E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*quantum satis*
Quick-cook rice	E 471 Mono- and diglycerides of fatty acids E 472a Acetic acid esters of mono- and diglycerides of fatty acids	*quantum satis*
Non emulsified oils and fats of animal or vegetable origin (except virgin oils and olive oils)	E 304 Fatty acid esters of ascorbic acid E 306 Tocopherol-rich extract E 307 Alpha-tocopherol E 308 Gamma-tocopherol E 309 Delta-tocopherol	*quantum satis*
	E 322 Lecithins	30 g/l
	E 471 Mono- and diglycerides of fatty acids	10 g/l
	E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*quantum satis*
Refined olive oil, including olive pomace oil	E 307 Alpha-tocopherol	200 mg/l
Ripened cheese	E 170 Calcium carbonates E 504 Magnesium carbonates E 509 Calcium chloride E 575 Glucono-delta-lactone	*quantum satis*
Mozzarella and whey cheese	E 270 Lactic acid E 330 Citric acid E 575 Glucono-delta-lactone	*quantum satis*
Canned and bottled fruit and vegetables	E 260 Acetic acid E 261 Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates	*quantum satis*

Foodstuff	Additive	Maximum level
	E 333 Calcium citrates E 334 Tartaric acid E 335 Sodium tartrates E 336 Potassium tartrates E 337 Sodium potassium tartrate E 509 Calcium chloride E 575 Glucono-delta-lactone	*quantum satis*
Gehakt	E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*quantum satis*
Pre-packed preparations of fresh minced meat	E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 330 Citric acid E 331 Sodium citrates E 332 Potassium citrates E 333 Calcium citrates	*quantum satis*
Bread prepared solely with the following ingredients: wheat-flour, water, yeast or leaven, salt	E 260 Acetic acid E 261 Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 304 Fatty acid esters of ascorbic acid E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 471 Mono- and diglycerides of fatty acids E 472a Acetic 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	*quantum satis*

Foodstuff	Additive	Maximum level
Pain courant français	E 260 Acetic acid E 261 Potassium acetate E 262 Sodium acetates E 263 Calcium acetate E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 302 Calcium ascorbate E 304 Fatty acid esters of ascorbic acid E 322 Lecithins E 325 Sodium lactate E 326 Potassium lactate E 327 Calcium lactate E 471 Mono- and diglycerides of fatty acids	*quantum satis*
Fresh pasta	E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 322 Lecithins E 330 Citric acid E 334 Tartaric acid E 471 Mono- and diglycerides of fatty acids E 575 Glucono-delta-lactone	*quantum satis*
Wines and sparkling wines and partially fermented grape must	Additives authorized: in accordance with Regulations (EEC) No 822/87 [1], (EEC) No 4252/88 [2], (EEC) No 2332/92 [3] and (EEC) No 1873/84 [4] and their implementing regulations, in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	*pro memoria*
Beer	E 270 Lactic acid E 300 Ascorbic acid E 301 Sodium ascorbate E 330 Citric acid E 414 Acacia gum	*quantum satis*
Foie gras, foie gras entier, blocs de foie gras	E 300 Ascorbic acid E 301 Sodium ascorbate	*quantum satis*

[1] OJ No L 84, 27. 3. 1987, p. 1.
[2] OJ No L 373, 31. 12. 1988, p. 59.
[3] OJ No L 231, 13. 8. 1992, p. 1.
[4] OJ No L 176, 3. 7. 1984, p. 6.

ANNEX III

CONDITIONALLY PERMITTED PRESERVATIVES AND ANTIOXIDANTS

PART A

Sorbates, benzoates and p-hydroxybenzoates

E No	Name	Abbreviation
E 200	Sorbic acid	Sa
E 202	Potassium sorbate	
E 203	Calcium sorbate	
E 210	Benzoic acid	Ba [1]
E 211	Sodium benzoate	
E 212	Potassium benzoate	
E 213	Calcium benzoate	
E 214	Ethyl p-hydroxybenzoate	PHB
E 215	Sodium ethyl p-hydroxybenzoate	
E 216	Propyl p-hydroxybenzoate	
E 217	Sodium propyl p-hydroxybenzoate	
E 218	Methyl p-hydroxybenzoate	
E 219	Sodium methyl p-hydroxybenzoate	

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

Note

1. The levels of all substances mentioned above are expressed as the free acid.
2. The abbreviations used in the table mean the following:
   — Sa + Ba: Sa and Ba used singly or in combination
   — Sa + PHB: Sa and PHB used singly or in combination
   — Sa + Ba + PHB: Sa, Ba and PHB used singly or in combination.
3. The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Wine-based flavoured drinks including products covered by Regulation (EEC) No 1601/91	200					
Non-alcoholic flavoured drinks (1)	300	150		250 Sa + 150 Ba		
Liquid tea concentrates and liquid fruit and herbal infusion concentrates				600		
Grape juice, unfermented, for sacramental use				2 000		
Wines as referred to in Regulation (EEC) No 822/87 (2); alcohol-free wine; fruit wine (including alcohol-free); *Made wine;* cider and perry (including alcohol-free)	200					
Sød... Saft or Sødet... Saft	500	200				
Alcohol-free beer in keg		200				
Mead	200					
Spirits with less than 15 % alcohol by volume	200	200		400		
Fillings of ravioli and similar products	1 000					
Low-sugar jams, jellies, marmalades and similar low calorie or sugar-free products and other fruit-based spreads *Mermeladas*		500		1 000		
Candied, crystallized and glacé fruit and vegetables				1 000		
Dried fruit	1 000					
Frugtgrød and *Rote Grütze*	1 000	500				
Fruit and vegetable preparations including fruit-based sauces, excluding purée, mousse, compote, salads and similar products, canned or bottled	1 000					
Vegetables in vinegar, brine or oil (excluding olives)				2 000		
Potato dough and pre-fried potato slices	2 000					
Gnocchi	1 000					
Polenta	200					
Olives and olive-based preparations	1 000					
Jelly coatings of meat products (cooked, cured or dried); Paté					1 000	
Surface treatment of dried meat products						*quantum satis*

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

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Semi-preserved fish products including fish roe products				2 000		
Salted, dried fish				200		
Shrimps, cooked				2 000		
Crangon crangon and *Crangon vulgaris*, cooked				6 000		
Cheese, pre-packed, sliced	1 000					
Unripened cheese	1 000					
Processed cheese	2 000					
Layered cheese and cheese with added foodstuffs	1 000					
Non-heat-treated dairy-based desserts				300		
Curdled milk	1 000					
Liquid egg (white, yolk or whole egg)				5 000		
Dehydrated, concentrated, frozen and deep-frozen egg products	1 000					
Pre-packed sliced bread and rye-bread	2 000					
Partially baked, pre-packed bakery wares intended for retail sale	2 000					
Fine bakery wares with a water activity of more than 0,65	2 000					
Cereal- or potato-based snacks and coated nuts					1 000 (max. 300 PHB)	
Batters	2 000					
Confectionery (excluding chocolate)						1 500 (max. 300 PHB)
Chewing gum				1 500		
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	1 000					
Fat emulsions (excluding butter) with a fat content of 60 % or more	1 000					
Fat emulsions with a fat content less than 60 %	2 000					
Emulsified sauces with a fat content of 60 % or more	1 000					

Foodstuff	Maximum level (mg/kg or mg/l as appropriate)					
	Sa	Ba	PHB	Sa + Ba	Sa + PHB	Sa + Ba + PHB
Emulsified sauces with a fat content less than 60 %	2 000					
Non-emulsified sauces				1 000		
Prepared salads				1 500		
Mustard				1 000		
Seasonings and condiments				1 000		
Liquid soups and broths (excluding canned)				500		
Aspic	1 000	500				
Liquid dietary food supplements						2 000
Dietetic foods intended for special medical purposes excluding foods for infants and young children as referred to in Directive 89/398/EEC [1] — dietetic formulae for weight control intended to replace total daily food intake or an individual meal				1 500		

[1] OJ No L 186, 30. 6. 1989, p. 27.

PART B

Sulphur dioxide and sulphites

E No	Name
E 220	Sulphur dioxide
E 221	Sodium sulphite
E 222	Sodium hydrogen sulphite
E 223	Sodium metabisulphite
E 224	Potassium metabisulphite
E 226	Calcium sulphite
E 227	Calcium hydrogen sulphite
E 228	Potassium hydrogen sulphite

Note

1. Maximum levels are expressed as SO_2 in mg/kg or mg/l as appropriate and relate to the total quantity, available from all sources.
2. An SO_2 content of not more than 10 mg/kg or 10 mg/l is not considered to be present.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO_2
Burger meat with a minimum vegetable and/or cereal content of 4 %	450
Breakfast sausages	450
Longaniza fresca and *Butifarra fresca*	450
Dried salted fish of the 'Gadidae' species	200
Crustaceans and cephalopods — fresh, frozen and deep-frozen crustaceans, *penaeidae solenceridae, aristeidae* family: — up to 80 units — between 80 and 120 units — over 120 units — cooked	 150 (1) 150 (1) 200 (1) 300 (1) 50 (1)
Dry biscuit	50
Starches (excluding starches for weaning foods, follow-on formulae and infant formulae)	50
Sago	30
Pearl barley	30
Dehydrated granulated potatoes	400
Cereal- and potato-based snacks	50
Peeled potatoes	50
Processed potatoes (including frozen and deep-frozen potatoes)	100
Potato dough	100
White vegetables, dried	400
White vegetables, processed (including frozen and deep-frozen white vegetables)	50
Dried ginger	150
Dried tomatoes	200
Horseradish pulp	800
Onion, garlic and shallot pulp	300
Vegetables and fruits in vinegar, oil or brine (except olives and golden peppers in brine)	100
Golden peppers in brine	500
Processed mushrooms (including frozen mushrooms)	50
Dried mushrooms	100
Dried fruits — apricots, peaches, grapes, prunes and figs — bananas — apples and pears — other (including nuts in shell)	 2 000 1 000 600 500

(1) In edible parts.

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO_2
Dried coconut	50
Candied, crystallized or glacé fruit, vegetables, angelica and citrus peel.	100
Jam, jelly and marmalade as defined in Directive 79/693/EEC (except extra jam and extra jelly) and other similar fruit spreads including low-calorie products	50
Jams, jellies and *marmelades* made with sulphited fruit	100
Fruit-based pie fillings	100
Citrus-juice-based seasonings	200
Concentrated grape juice for home wine-making	2 000
Mostarda di frutta	100
Jellying fruit extract, liquid pectin for sale to the final consumer	800
Bottled whiteheart cherries, rehydrated dried fruit and lychees	100
Bottled, sliced lemon	250
Sugars as defined in Directive 73/437/EEC except glucose syrup, whether or not dehydrated	15
Glucose syrup, whether or not dehydrated	20
Treacle and molasses	70
Other sugars	40
Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	40
Orange, grapefruit, apple and pineapple juice for bulk dispensing in catering establishments	50
Lime and lemon juice	350
Concentrates based on fruit juice and containing not less than 2,5 % barley *(barley water)*	350
Other concentrates based on fruit juice or comminuted fruit; *capilé groselha*	250
Non-alcoholic flavoured drinks containing fruit juice	20 (carry-over from concentrates only)
Non-alcoholic flavoured drinks containing at least 235 g/l glucose syrup	50
Grape juice, unfermented, for sacramental use	70

Foodstuff	Maximum level (mg/kg or mg/l as appropriate) Expressed as SO_2
Glucose-syrup-based confectionery	50 (carry-over from the glucose syrup only)
Beer including low-alcohol and alcohol-free beer	20
Beer with a second fermentation in the cask	50
Wines	in accordance with Regulations (EEC) No 822/87, (EEC) No 4252/88, (EEC) No 2332/92 and (EEC) No 1873/84 and their implementing regulations; *(pro memoria)* in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79.
Alcohol-free wine	200
Made wine	260
Cider, perry, fruit wine, sparkling fruit wine (including alcohol-free products)	200
Mead	200
Fermentation vinegar	170
Mustard, excluding Dijon mustard	250
Dijon mustard	500
Gelatin	50
Vegetable- and cereal-protein-based meat, fish and crustacean analogues	200

PART C

Other preservatives

E No	Name	Foodstuff	Maximum level
E 230	Biphenyl, diphenyl	Surface treatment of citrus fruits	70 mg/kg
E 231 E 232	Orthophenyl phenol Sodium orthophenyl phenol	Surface treatment of citrus fruits	12 mg/kg individually or in combination expressed as orthophenyl phenol
E 233	Thiabendazole	Surface treatment of: — citrus fruit — bananas	 6 mg/kg 3 mg/kg
E 234	Nisin (1)	Semolina and tapioca puddings and similar products Ripened cheese and processed cheese *Clotted cream*	3 mg/kg 12,5 mg/kg 10 mg/kg
E 235	Natamycin	Surface treatment of: — hard, semi-hard and semi-soft cheese — dried, cured sausages	1 mg/dm^2 surface (not present at a depth of 5 mm)
E 239	Hexamethylene tetramine	*Provolone* cheese	25 mg/kg residual amount, expressed as formaldehyde
E 242	Dimethyl dicarbonate	Non-alcoholic flavoured drinks Alcohol-free wine Liquid-tea concentrate	250 mg/l ingoing amount, residues not detectable
E 284	Boric acid	Sturgeons' eggs (Caviar)	4 g/kg expressed as boric acid
E 285	Sodium tetraborate (borax)		

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

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

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

E No	Name	Foodstuff	Maximum level
E 280 E 281 E 282 E 283	Propionic acid Sodium propionate Calcium propionate Potassium propionate (1)	Pre-packed sliced bread and rye bread	3 000 mg/kg expressed as propionic acid
		Energy reduced bread Partially baked, pre-packed bread Pre-packed fine bakery wares (including flour confectionery) with a water activity of more than 0,65 Pre-packed Rolls, buns and *pitta*	2 000 mg/kg expressed as propionic acid
		Christmas pudding Pre-packed bread	1 000 mg/kg expressed as propionic acid
E 1105	Lysozyme	Ripened cheese	*quantum satis*

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

PART D

Other antioxidants

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

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

ANNEX IV

OTHER PERMITTED ADDITIVES

The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

E No	Name	Foodstuff	Maximum level
E 297	Fumaric acid	*(pro memoria)* Wine in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	
		Fillings and toppings for fine bakery wares	2,5 g/kg
		Sugar confectionery	1 g/kg
		Gel-like desserts Fruit-flavoured desserts Dry powdered dessert mixes	4 g/kg
		Instant powders for fruit based drinks	1 g/l
		Instant tea powder	1 g/l
		Chewing gum	2 g/kg
	In the following applications, the indicated maximum quantities of phosphoric acid and the phosphates E 338, E 339, E 340, E 341, E 450, E 451 and E 452 may be added individually or in combination (expressed as P_2O_5)		
E 338	Phosphoric acid	Non-alcoholic flavoured drinks	700 mg/l [1]
E 339	Sodium phosphates	Sterilized and UHT milk	1 g/l
	(i) Monosodium phosphate	Partly dehydrated milk with less than 28 % solids	1 g/kg
	(ii) Disodium phosphate	Partly dehydrated milk with more than 28 % solids	1,5 g/kg
	(iii) Trisodium phosphate	Dried milk and dried skimmed milk	2,5 g/kg
E 340	Potassium phosphates	Pasteurized, sterilized and UHT creams	5 g/kg
	(i) Monopotassium phosphate	Whipped cream and vegetable fat analogues	5 g/kg
	(ii) Dipotassium phosphate	Unripened cheese (except *Mozzarella*)	2 g/kg
	(iii) Tripotassium phosphate	Processed cheese and processed cheese analogues	20 g/kg
		Meat products	5 g/kg
		Sport drinks and prepared table waters	0,5 g/l
E 341	Calcium phosphates	Dietary supplements	*quantum satis*
	(i) Monocalcium phosphate	Salt and its substitutes	10 g/kg
	(ii) Dicalcium phosphate		
	(iii) Tricalcium phosphate		
		Vegetable protein drinks	20 g/l
		Beverage whiteners	30 g/kg
		Beverage whiteners for vending machines	50 g/kg

[1] E 338 only.

E No	Name	Foodstuff	Maximum level
E 450	Diphosphates	Edible ices	1 g/kg
	(i) Disodium diphosphate	Desserts	3 g/kg
	(ii) Trisodium diphosphate	Dry powdered dessert mixes	7 g/kg
	(iii) Tetrasodium diphosphate	Fine bakery wares	20 g/kg
	(iv) Dipotassium diphosphate	Flour	2,5 g/kg
	(v) Tetrapotassium diphosphate	Flout, self raising	20 g/kg
	(vi) Dicalcium diphosphate	*Soda bread*	20 g/kg
	(vii) Calcium dihydrogen diphosphate	Liquid egg (white, yolk or whole egg)	10 g/kg
		Sauces	5 g/kg
E 451	Triphosphates	Soups and broths	3 g/kg
	(i) Pentasodium triphosphate	Tea and herbal infusions	2 g/l
	(ii) Pentapotassium triphosphate	Cider and perry	2 g/l
E 452	Polyphosphates	Chewing gum	*quantum satis* (1)
	(i) Sodium polyphosphate	Dried powdered foodstuffs	10 g/kg (2)
	(ii) Potassium polyphosphate	Chocolate and malt dairy-based drinks	2 g/l
	(iii) Sodium calcium polyphosphate	Alcoholic drinks (excluding wine and beer)	1 g/l
	(iv) Calcium polyphosphates		
		Breakfast cereals	5 g/kg
		Snacks	5 g/kg
		Surimi	1 g/kg
		Fish and crustacean paste	5 g/kg
		Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	3 g/kg
		Special formulae for particular nutritional uses	5 g/kg
		Glazings for meat and vegetable products	4 g/kg
		Sugar confectionery	5 g/kg
		Icing sugar	10 g/kg
		Noodles	2 g/kg
		Batters	5 g/kg
		Fillets of unprocessed fish, frozen and deep-frozen	5 g/kg
		Frozen and deep-frozen crustacean products	5 g/kg
		Processed potato products (including frozen, deep-frozen, chilled and dried processed products)	5 mg/kg
E 431	Polyoxyethylene (40) stearate	*(pro memoria)* Wine in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	
E 353	Metatartaric acid	Wine in accordance with Regulations (EEC) No 822/87, (EEC) No 4252/88, (EEC) No 2332/92 and (EEC) No 1873/84 and their implementing regulations	
		Made wine	100 mg/l
E 355	Adipic acid	Fillings and toppings for fine bakery wares	2 g/kg
E 356	Sodium adipate	Dry powdered dessert mixes	1 g/kg
E 357	Potassium adipate	Gel-like desserts	6 g/kg
		Fruit-flavoured desserts	1 g/kg
		Powders for home preparation of drinks	10 g/l expressed as adipic acid

(1) E 341 (ii) only.
(2) E 341 (iii) only.

E No	Name	Foodstuff	Maximum level
E 363	Succinic acid	Desserts	6 g/kg
		Soups and broths	5 g/kg
		Powders for home preparation of drinks	3 g/l
E 385	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)	Emulsified sauces	75 mg/kg
		Canned and bottled pulses, legumes, mushrooms and artichokes	250 mg/kg
		Canned and bottled crustaceans and molluscs	75 mg/kg
		Canned and bottled fish	75 mg/kg
		Minarine	100 mg/kg
		Frozen and deep-frozen crustaceans	75 mg/kg
E 405	Propane-1, 2-diol alginate	Fat emulsions	3 g/kg
		Fine bakery wares	2 g/kg
		Fillings, toppings and coatings for fine bakery wares and desserts	5 g/kg
		Sugar confectionery	1,5 g/kg
		Water-based edible ices	3 g/kg
		Cereal- and potato-based snacks	3 g/kg
		Sauces	8 g/kg
		Beer	100 mg/l
		Chewing gum	5 g/kg
		Fruit and vegetable preparations	5 g/kg
		Non-alcoholic flavoured drinks	300 mg/l
		Emulsified liqueur	10 g/l
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1,2 g/kg
		Dietary food supplements	1 g/kg
E 416	Karaya gum	Cereal- and potato-based snacks	5 g/kg
		Nut coatings	10 g/kg
		Fillings, toppings and coatings for fine bakery wares	5 g/kg
		Desserts	6 g/kg
		Emulsified sauces	10 g/kg
		Egg-based liqueurs	10 g/l
		Dietary food supplements	*quantum satis*
		Chewing gum	5 g/kg
E 420	Sorbitol	Foodstuffs in general (except drinks and those foodstuffs referred to in Article 2 (3))	*quantum satis*
	(i) Sorbitol		
	(ii) Sorbitol syrup		
E 421	Mannitol		
E 953	Isomalt	Frozen and deep-frozen unprocessed fish, crustaceans, molluscs and cephalopods	(for purposes other than sweetening)
E 965	Maltitol		
	(i) Maltitol		
	(ii) Maltitol syrup		
E 966	Lactitol		
E 967	Xylitol	Liqueurs	

E No	Name	Foodstuff	Maximum level
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Fine bakery wares	3 g/kg
		Fat emulsions for baking purposes	10 g/kg
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	Milk and cream analogues	5 g/kg
		Edible ices	1 g/kg
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	Desserts	3 g/kg
		Sugar confectionery	1 g/kg
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	Emulsified sauces	5 g/kg
		Soups	1 g/kg
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	Chewing gum	5 g/kg
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg Individually or in combination
E 442	Ammonium phosphatides	Cocoa and chocolate products as defined in Directive 73/241/EEC	10 g/kg
		Cocoa-based confectionery	10 g/kg
E 444	Sucrose acetate isobutyrate	Non-alcoholic flavoured cloudy drinks	300 mg/l
E 445	Glycerol esters of wood rosins	Non-alcoholic flavoured cloudy drinks	100 mg/l
E 473	Sucrose esters of fatty acids	Canned liquid coffee	1 g/l
E 474	Sucroglycerides	Heat-treated meat products	5 g/kg (on fat)
		Fat emulsions for baking purposes	10 g/kg
		Fine bakery wares	10 g/kg
		Beverage whiteners	20 g/kg
		Edible ices	5 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Sauces	10 g/kg
		Soups and broths	2 g/kg
		Fresh fruits, surface treatment	*quantum satis*
		Non-alcoholic aniseed-based drinks	5 g/l
		Non-alcoholic coconut and almond drinks	5 g/l
		Spirituous beverages (excluding wine and beer)	5 g/l
		Powders for the preparation of hot beverages	10 g/l
		Dairy-based drinks	5 g/l
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes; dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Chewing gum	10 g/kg Individually or in combination
E 475	Polyglycerol esters of fatty acids	Fine bakery wares	10 g/kg
		Emulsified liqueurs	5 g/l
		Egg products	1 g/kg
		Beverage whiteners	0,5 g/kg
		Chewing gum	5 g/kg

E No	Name	Foodstuff	Maximum level
		Fat emulsions	5 g/kg
		Milk and cream analogues	5 g/kg
		Sugar confectionery	2 g/kg
		Desserts	2 g/kg
		Dietary food supplements	*quantum satis*
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		Granola-type breakfast cereals	10 g/kg
E 476	Polyglycerol polyricinoleate	Low and very low fat spreads and dressings	4 g/kg
		Cocoa-based confectionery, including chocolate	5 g/kg
E 477	Propane-1,2-diol esters of fatty acids	Fine bakery wares	5 g/kg
		Fat emulsions for baking purposes	10 g/kg
		Milk and cream analogues	5 g/kg
		Beverage whiteners	1 g/kg
		Edible ices	3 g/kg
		Sugar confectionery	5 g/kg
		Desserts	5 g/kg
		Whipped dessert toppings other than cream	30 g/kg
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	1 g/kg
E 479b	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	Fat emulsions for frying purposes	5 g/kg
E 481 E 482	Sodium stearoyl-2-lactylate Calcium stearoyl-2-lactylate	Fine bakery wares	5 g/kg
		Quick-cook rice	4 g/kg
		Breakfast cereals	5 g/kg
		Emulsified liqueur	8 g/l
		Spirits with less than 15 % alcohol by volume	8 g/l
		Cereal-based snacks	2 g/kg
		Chewing gum	2 g/kg
		Fat emulsions	10 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Beverage whiteners	3 g/kg
		Cereal- and potato-based snacks	5 g/kg
		Minced and diced canned meat products	4 g/kg
		Powders for the preparation of hot beverages	2 g/l
		Dietetic foods intended for special medical purposes — Dietetic formulae for weight control intended to replace total daily food intake or an individual meal	2 g/kg
		Bread (except that referred to in Annex II)	3 g/kg
		Mostarda di frutta	2 g/kg Individually or in combination
E 483	Stearyl tartrate	Bakery wares (except breads referred to in Annex II)	4 g/kg
		Desserts	5 g/kg

E No	Name	Foodstuff	Maximum level
E 491	Sorbitan monostearate	Fine bakery wares	10 g/kg
E 492	Sorbitan tristearate	Toppings and coatings for fine bakery wares	5 g/kg
E 493	Sorbitan monolaurate	Jelly marmalade	25 mg/kg (1)
E 494	Sorbitan monooleate	Fat emulsions	10 g/kg
E 495	Sorbitan monopalmitate	Milk and cream analogues	5 g/kg
		Beverage whiteners	5 g/kg
		Liquid tea concentrates and liquid fruit and herbal infusions concentrates	0,5 g/l
		Edible ices	0,5 g/kg
		Desserts	5 g/kg
		Sugar confectionery	5 g/kg
		Cocoa-based confectionery, including chocolate	10 g/kg (2)
		Emulsified sauces	5 g/kg
		Dietary food supplements	*quantum satis*
		Yeast for baking	*quantum satis*
		Chewing gum	5 g/kg
		Dietetic foods intended for special medical purposes; dietetic formulae for weight control intended to replace total daily food intake or an individual meal	5 g/kg
		(pro memoria) For E 491 only, wine in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	Individually or in combination
E 512	Stannous chloride	Canned and bottled white asparagus	25 mg/kg as Sn
E 520	Aluminium sulphate	Egg white	30 mg/kg
E 521	Aluminium sodium sulphate	Candied, crystallized and glacé fruit and vegetables	200 mg/kg
E 522	Aluminium potassium sulphate		Individually or in combination, expressed as aluminium
E 523	Aluminium ammonium sulphate		
E 541	Sodium aluminium phosphate, acidic	Fine bakery wares (*scones* and sponge wares only)	1 g/kg expressed as aluminium
E 535	Sodium ferrocyanide	Salt and its substitutes	Individually or in combination, 20 mg/kg as anhydrous potassium ferrocyanide
E 536	Potassium ferrocyanide		
E 538	Calcium ferrocyanide		
E 551	Silicon dioxide	Dried powdered foodstuffs (including sugars)	10 g/kg
E 552	Calcium silicate	Salt and its substitutes	10 g/kg
E 553a	(i) Magnesium silicate	Dietary food supplements	*quantum satis*
	(ii) Magnesium trisilicate (3)	Foodstuffs in tablet and coated tablet form	*quantum satis*
E 553b	Talc (3)	Sliced hard cheese and sliced processed cheese	10 g/kg
E 554	Sodium aluminium silicate		Individually or in combination
E 555	Potassium aluminium silicate		
E 556	Calcium aluminium silicate		
E 559	Aluminium silicate (Kaolin)		

(1) E 493 only.
(2) E 492 only.
(3) Asbestos free.

E No	Name	Foodstuff	Maximum level
		Chewing gum	*quantum satis* (1)
		Rice	
		Sausages (surface treatment only)	
		Moulded jelly sweets (surface treatment only)	
E 579	Ferrous gluconate	Olives darkened by oxidation	150 mg/kg as Fe
E 585	Ferrous lactate		
E 620	Glutamic acid	Foodstuffs in general (except those referred to in Article 2 (3))	10 g/kg Individually or in combination
E 621	Monosodium glutamate		
E 622	Monopotassium glutamate		
E 623	Calcium diglutamate		
E 624	Monoammonium glutamate	Condiments and seasonings	*quantum satis*
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	Foodstuffs in general (except those referred to in Article 2 (3))	
E 631	Disodium inosinate		
E 632	Dipotassium inosinate		
E 633	Calcium inosinate		
E 634	Calcium 5'-ribonucleotides		
E 635	Disodium 5'-ribonucleotides	Seasonings and condiments	*quantum satis*
E 900	Dimethyl polysiloxane	Jam, jellies and marmalades as defined in Directive 79/693/EEC and similar fruit spreads, including low calorie products	10 mg/kg
		Soups and broths	10 mg/kg
		Oils and fats for frying	10 mg/kg
		Confectionery (excluding chocolate)	10 mg/kg
		Non-alcoholic flavoured drinks	10 mg/l
		Pineapple juice	10 mg/l
		Canned and bottled fruit and vegetables	10 mg/kg
		Chewing gum	100 mg/kg
		(pro memoria) Wine in accordance with Regulation (EEC) No 1873/84 authorizing the offer or disposal for direct human consumption of certain imported wines which may have undergone oenological processes not provided for in Regulation (EEC) No 337/79	
		Sød ... saft	10 mg/l
		Batters	10 mg/kg
E 901	Beeswax, white and yellow	As glazing agents only for:	*quantum satis*
E 902	Candelilla wax	— Confectionery (including chocolate)	
E 903	Carnauba wax	— Small products of fine bakery wares coated with chocolate	
E 904	Shellac	— Snacks	
		— Nuts	
		— Coffee beans	

(1) E 553b only.

E No	Name	Foodstuff	Maximum level
		Dietary food supplements	*quantum satis*
		Fresh citrus fruits, melons, apples and pears (surface treatment only)	*quantum satis*
E 912 E 914	Montan acid esters Oxidized polyethylene wax	Fresh citrus fruits (surface treatment only)	*quantum satis*
E 927b	Carbamide	Chewing gum without added sugars	30 g/kg
E 950 E 951 E 957	Acesulfame-K Aspartame Thaumatin	Chewing gum with added sugars	800 mg/kg 2 500 mg/kg 10 mg/kg (as flavour enhancer only) (1)
E 959	Neohesperidine DC	Chewing gum with added sugars	150 mg/kg (1)
		Margarine Minarine Meat products Fruit jellies Vegetable proteins	5 mg/kg (as flavour enhancer only)
E 999	Quillaia extract	Water-based flavoured non-alcoholic drinks	200 mg/l calculated as anhydrous extract
E 1201 E 1202	Polyvinylpyrrolidone Polyvinylpolypyrrolidone	Dietary food supplements in tablet and coated tablet form	*quantum satis*
E 1505	Triethyl citrate	Dried egg white	*quantum satis*

(1) If E 950, E 951, E 957 and E 959 are used in combination in chewing gum, the maximum level for each is reduced proportionally.

ANNEX V

PERMITTED CARRIERS AND CARRIER SOLVENTS

Note

Not included in this list are:

1. Substances generally considered as foodstuffs;
2. Substances referred to in Article 1 (5);
3. Substances having primarily an acid or acidity regulator function, such as citric acid and ammonium hydroxide.

E No	Name	Restricted use
	Propan-1,2-diol (propylene glycol)	Colours, emulsifiers, antioxidants and enzymes (maximum 1 g/kg in the foodstuff)
E 422	Glycerol	
E 420	Sorbitol	
E 421	Mannitol	
E 953	Isomalt	
E 965	Maltitol	
E 966	Lactitol	
E 967	Xylitol	
E 400-404	Alginic acid and its sodium, potassium, calcium and ammonium salts	
E 405	Propan-1,2-diol alginate	
E 406	Agar	
E 407	Carrageenan	
E 410	Locust bean gum	
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 440	Pectins	
E 432	Polyoxyethylene sorbitan monolaurate (polysorbate 20)	Antifoaming agents
E 433	Polyoxyethylene sorbitan monooleate (polysorbate 80)	
E 434	Polyoxyethylene sorbitan monopalmitate (polysorbate 40)	
E 435	Polyoxyethylene sorbitan monostearate (polysorbate 60)	
E 436	Polyoxyethylene sorbitan tristearate (polysorbate 65)	
E 442	Ammonium phosphatides	Antioxidants
E 460	Cellulose (microcrystalline or powdered)	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	

E No	Name	Restricted use
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose Sodium carboxy methyl cellulose	
E 322	Lecithins	Colours and fat-soluble antioxidants
E 432-436	Polysorbates 20, 40, 60, 65 and 80	
E 470b	Magnesium salts of fatty acids	
E 471	Mono- and diglycerides of fatty acids	
E 472a	Acetic acid esters of mono-and diglycerides of fatty acids	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	
E 473	Sucrose esters of fatty acids	
E 475	Polyglycerol esters of fatty acids	
E 491	Sorbitan monostearate	Colours and anti-foaming agents
E 492	Sorbitan tristearate	
E 493	Sorbitan monolaurate	
E 494	Sorbitan monooleate	
E 495	Sorbitan monopalmitate	
E 1404	Oxidized starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxy propyl starch	
E 1442	Hydroxy propyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 170	Calcium carbonates	
E 263	Calcium acetate	
E 331	Sodium citrates	
E 332	Potassium citrates	
E 341	Calcium phosphates	
E 501	Potassium carbonates	
E 504	Magnesium carbonates	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 514	Sodium sulphate	
E 515	Potassium sulphate	
E 516	Calcium sulphate	
E 517	Ammonium sulphate	

E No	Name	Restricted use
E 577	Potassium gluconate	
E 640	Glycine and its sodium salt	
E 1505	Triethyl citrate	
E 1518	Glyceryl triacetate (triacetin)	
E 551	Silicon dioxide	Emulsifiers and colours, max. 5 %
E 552	Calcium silicate	
E 553b	Talc	Colours, max. 5 %
E 558	Bentonite	
E 559	Aluminium silicate (Kaolin)	
E 901	Beeswax	Colours
E 1200	Polydextrose	
E 1201	Polyvinylpyrrolidone	Sweeteners
E 1202	Polyvinylpolypyrrolidone	

ANNEX VI

FOOD ADDITIVES PERMITTED IN FOODS FOR INFANTS AND YOUNG CHILDREN

Note

Formulae and weaning foods for infants and young children may contain E 414 acacia gum (gum arabic) and E 551 silicon dioxide resulting from the addition of nutrient preparations containing not more than 10 g/kg of each of these substances, as well as E 421 mannitol when used as a carrier for vitamin B 12 (not less than 1 part vitamin B 12 to 1 000 parts mannitol).

The maximum levels of use indicated refer to foodstuffs ready for consumption prepared following manufacturers' instructions.

PART 1

FOOD ADDITIVES PERMITTED IN INFANT FORMULAE FOR INFANTS IN GOOD HEALTH

Notes

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.
2. If more than one of the substances E 322 and E 471 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substance in that foodstuff.

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

PART 2

FOOD ADDITIVES PERMITTED IN FOLLOW-ON FORMULAE FOR INFANTS IN GOOD HEALTH

Note

1. For the manufacture of acidified milks, non-pathogenic L(+)-lactic acid producing cultures may be used.

2. If more than one of the substances E 322 and E 471 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substance in that foodstuff.

3. If more than one of the substances E 407, E 410 and E 412 is added to a foodstuff, the maximum level established for that foodstuff for each of those substances is lowered with that relative part as is present of the other substances together in that foodstuff.

E No	Name	Maximum level
E 270	Lactic acid (L(+)-form only)	*quantum satis*
E 330	Citric acid	*quantum satis*
E 306	Tocopherol-rich extract	10 mg/l individually or in combination
E 307	Alpha-tocopherol	
E 308	Gamma-tocopherol	
E 309	Delta-tocopherol	
E 338	Phosphoric acid	In conformity with the limits set in Annex II to Directive 91/321/EEC
E 440	Pectins	5 g/l in acidified follow-on formulae only
E 322	Lecithins	1 g/l
E 471	Mono- and diglycerides	4 g/l
E 407	Carrageenan	0,3 g/l
E 410	Locust bean gum	1 g/l
E 412	Guar gum	1 g/l

PART 3

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

E No	Name	Foodstuff	Maximum level
E 170	Calcium carbonates	Weaning foods	*quantum satis* (only for pH adjustment)
E 260	Acetic acid		
E 261	Potassium acetate		
E 262	Sodium acetates		
E 263	Calcium acetate		
E 270	Lactic acid (*)		
E 296	Malic acid (*)		
E 325	Sodium lactate (*)		
E 326	Potassium lactate (*)		
E 327	Calcium lactate (*)		
E 330	Citric acid		
E 331	Sodium citrates		
E 332	Potassium citrates		
E 333	Calcium citrates		
E 507	Hydrochloric acid		
E 524	Sodium hydroxide		
E 525	Potassium hydroxide		
E 526	Calcium hydroxide		
E 500	Sodium carbonates	Weaning foods	*quantum satis* (only as raising agents)
E 501	Potassium carbonates		
E 503	Ammonium carbonates		
			Individually or in combination, expressed as ascorbic acid
E 300	L-ascorbic acid	Fruit- and vegetable-based drinks, juices and baby foods	0,3 g/kg
E 301	Sodium L-ascorbate		
E 302	Calcium L-ascorbate		
		Fat-containing cereal-based foods including biscuits and rusks	0,2 g/kg
E 304	L-ascorbyl palmitate	Fat-containing cereals, biscuits, rusks and baby foods	0,1 g/kg individually or in combination
E 306	Tocopherol-rich extract		
E 307	Alpha-tocopherol		
E 308	Gamma-tocopherol		
E 309	Delta-tocopherol		
E 338	Phosphoric acid	Weaning foods	1 g/kg as P_2O_5 (only for pH adjustment)
E 339	Sodium phosphates	Cereals	1 g/kg individually or in combination, expressed as P_2O_5
E 340	Potassium phosphates		
E 341	Calcium phosphates		

(*) L(+)-form only.

E No	Name	Foodstuff	Maximum level
E 322	Lecithins	Biscuits and rusks Cereal-based foods Baby foods	10 g/kg
E 471	Mono- and diglycerides of fatty acids	Biscuits and rusks Cereal-based foods Baby foods	5 g/kg individually or in combination
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids		
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids		
E 472c	Citric acid esters of mono- and diglycerides of fatty acids		
E 400	Alginic acid	Desserts Puddings	0,5 g/kg individually or in combination
E 401	Sodium alginate		
E 402	Potassium alginate		
E 404	Calcium alginate		
E 410	Locust bean gum	Weaning foods	10 g/kg individually or in combination
E 412	Guar gum		
E 414	Acacia gum (gum arabic)		
E 415	Xanthan gum	Gluten-free cereal-based foods	20 g/kg individually or in combination
E 440	Pectins		
E 551	Silicon dioxide	Dry cereals	2 g/kg
E 334	Tartaric acid (*)	Biscuits and rusks	5 g/kg as a residue
E 335	Sodium tartrate (*)		
E 336	Potassium tartrate (*)		
E 354	Calcium tartrate (*)		
E 450a	Disodium diphosphate		
E 575	Glucono-delta-lactone		
E 1404	Oxidized starch	Weaning foods	50 g/kg
E 1410	Monostarch phosphate		
E 1412	Distarch phosphate		
E 1413	Phosphated distarch phosphate		
E 1414	Acetylated distarch phosphate		
E 1420	Acetylated starch		
E 1422	Acetylated distarch adipate		
E 1450	Starch sodium octenyl succinate		

(*) L(+)-form only.

PART 4

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

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