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Australia New Zealand  
Food Authority

Amendment No. 49  
to the  
Food Standards Code

**AUSTRALIA NEW ZEALAND FOOD AUTHORITY**  
**VARIATIONS TO THE *FOOD STANDARDS CODE***  
**(AMENDMENT No. 49)**

**1. Preamble**

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called 'the Code') which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

The Schedule contains variations adopted by the Australia New Zealand Food Standards Council in May and June 2000.

These variations are published pursuant to section 32 of the *Australia New Zealand Food Authority Act 1991*.

**2. Citation**

These variations may be collectively known as *Amendment No. 49* to the Code.

**3. Commencement**

These variations commence on the date of publication of this Gazette.

**SCHEDULE**

[1] *Standard A1 is varied by inserting under the sub-heading Processed Foods in the Table to subclause (19)(e) –*

Kraft Vegemite  
Sanitarium Cornflakes  
Sanitarium Soy Tasty

[2] *The Food Standards Code is varied by deleting Standard T1, and substituting –*

**STANDARD T1****TRANSITIONAL ARRANGEMENTS FOR THE AUSTRALIA NEW ZEALAND FOOD STANDARDS SYSTEM**

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**PURPOSE**

This Standard implements the transitional provisions of an Agreement between Australia and New Zealand establishing a system for the development of joint food standards signed at Wellington on 5 December 1995. It should be noted that the *Trans Tasman Mutual Recognition Act 1997 (Cth)* permits, with some qualifications, the sale in Australia of food which may be lawfully sold in New Zealand and is imported from New Zealand into Australia. It should also be noted that other laws, such as those relating to quarantine and therapeutic goods, continue to have effect and will apply to food imported from New Zealand.

This Standard provides for the addition of food additives either in accordance with Standard 1.3.1, or where expressly permitted elsewhere by this Code, but not a combination of Standard 1.3.1 and other relevant provisions of the Code.

This Standard also makes some amendments to the Australian Food Standards Code to permit Australian manufacturers of specified foods to manufacture to the New Zealand Food Regulations if they so wish. Provision for these 'dual standards' is made so that Australian manufacturers can compete on equal terms with product imported from New Zealand. It should be noted that the permission is to manufacture either to the requirements in the Australian Food Standards Code in their entirety or those in the New Zealand Food Regulations in their entirety. It is not permitted to draw requirements from both sets of standards.

The transitional arrangements in the Agreement cease to have effect upon the establishment of a joint Australia New Zealand Food Standards Code. This Standard will cease to have effect at that time, and will be repealed. Individual permissions for dual standards may be repealed before that time if the regulatory differences which gave rise to them are addressed by other means.

**TABLE OF PROVISIONS****Clause**

1. Food additives
2. Dual Standards

**Food additives**

1. Notwithstanding the prohibition on the addition of food additives to food in clause 2 of Standard 1.3.1, food additives may be added to food, either –

- (a) where expressly permitted by clause 3 of Standard 1.3.1; or
- (b) where expressly permitted elsewhere by this Code;

but not a combination of paragraph 1(a) and paragraph 1(b).

**Dual Standards**

2. Notwithstanding any provisions elsewhere in this Code, a food specified in the Table to this clause made or produced in Australia is deemed to comply with all requirements of this Code if it complies with -

- (a) Standard A12; and
- (b) Standard A14; and
- (c) all relevant microbiological standards contained in this Code; and
- (d) all relevant provisions in the New Zealand Food Regulations 1984 as amended, other than those provisions relating to:
  - (i) maximum residue limits for agricultural and veterinary chemicals; and
  - (ii) maximum permitted concentrations for contaminants in foods.

**Table to clause 3**

|   |
|---|
| Food standardised in Part H, other than goat's milk standardised in Standard H5 |
| Food standardised in Standard J3  |
| Food standardised in Standard K3  |
| Food standardised in Standard O2  |
| Food standardised in Standard O7  |
| Food standardised in Standard Q3  |
| Food standardised in Standard R4  |
| Salad dressing  |

[3] *The Food Standards Code is varied by inserting after Standard T1 -*

**STANDARD 1.3.1**

**FOOD ADDITIVES**

**Purpose**

A food additive is any substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which is intentionally added to a food to achieve one or more of the technological functions specified in Schedule 5. It or its by-products may remain in the food. Food additives are distinguishable from processing aids (see Standard 1.3.3) and vitamins and minerals added to food for nutritional purposes (see Standard 1.3.2).

This standard regulates the use of food additives in the production and processing of food. A food additive may only be added to food where expressly permitted in this standard.

Additives can only be added to food in order to achieve an identified technological function according to Good Manufacturing Practice.

Standard 1.3.4 prescribes standards for the identity and purity of food additives.

## Table of Provisions

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| 6            | Additives performing the same function  |
| 7            | Carry-over of additives   |
| 8            | Food for use in preparation of another food   |
| 9            | The addition of a garnish to food   |
| 10           | Colours and their aluminium and calcium lakes                                       |
| Schedule 1 - | Permitted uses of food additives by food type                                       |
| Schedule 2 - | Miscellaneous additives permitted to GMP in processed foods specified in Schedule 1 |
| Schedule 3   | Colours permitted to GMP in processed foods specified in Schedule 1                 |
| Schedule 4   | Colours permitted to specified levels in processed foods specified in Schedule 1    |
| Schedule 5   | Technological functions which may be performed by food additives                    |

## Clauses

### 1 Definitions

In this standard -

**technological function** means a function set out in Schedule 5.

**maximum permitted level** means the maximum amount of additive which may be present in the food as set out in relation to that food in Schedule 1.

**processed food** means food which has undergone any treatment resulting in a substantial change in the original state of the food.

#### Editorial note:

This definition of 'processed food' is used to determine some additive permissions.

Processes such as dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing or freezing, milling or husking, packing or unpacking are not considered to result in a substantial change to the original state of the food.

### 2 General prohibition on the use of additives

Unless expressly permitted in this Standard, food additives must not be added to food.

### 3 Permitted use of additives

The additives listed by name or number in Schedules 1,2,3 and 4 may be added to a food or class of food to perform technological functions provided that:

- (a) the use complies with any restrictions on use listed in Schedule 1; and
- (b) the proportion of the additive does not exceed the maximum level necessary to achieve one or more technological functions under conditions of Good Manufacturing Practice (GMP).

#### **Editorial Note**

The Codex Alimentarius Commission Procedural Manual sets out the following relevant criteria for use in assessing compliance with Good Manufacturing Practice:

- (a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and
- (c) the additive is prepared and handled in the same way as a food ingredient.

The manner in which a food is intended to be presented (e.g. by the use of such quality descriptors as natural, pure, traditional etc) may affect the type and level of food additives that could be used in accordance with GMP. Similarly, the type and level of food additives used may affect the way in which a food may be presented.

### 4 Requirements for use of intense sweeteners

Save where otherwise expressly stated in Schedule 1 and notwithstanding any specific level specified in a Schedule to this Standard, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

#### **Editorial Note:**

In general, the use of intense sweeteners is limited to:

- 1. foods meeting the definition of 'reduced joule' or 'low joule';
- 2. "no added sugars" food e.g. artificially sweetened canned fruit without added sugar; or
- 3. specific foods in which the use of the sweetener is in addition to sugar rather than as an alternative e.g. chewing gum, brewed soft drink (these foods are listed in Schedule 1 on a case-by-case basis).

Conditions relating to the use of reduced/low joule and no added sugar claims can be found in Standard 1.2.7 or in ANZFA's Code of Practice on Nutrient Claims in Food Labels and in Advertisements (Commonwealth of Australia, AGPS 1995).

## 5 Maximum permitted levels of additives

- (1) Where a maximum level for an additive in a food is prescribed, unless otherwise stated, the level refers to the maximum amount which may be present in the food as sold or, where there are directions for preparation, when prepared for consumption according to label directions.
- (2) For the purposes of this Standard:
 

**annatto** and annatto extracts shall be calculated as bixin.

**benzoic acid** and its salts shall be calculated as benzoic acid.

**cyclamate** and its salts shall be calculated as cyclohexyl-sulphamic acid.

**propionic acid** and its salts shall be calculated as propionic acid.

**saccharin** and its calcium and sodium salts shall be calculated as saccharin.

**sorbic acid** and its salts shall be calculated as sorbic acid.

**sulphur dioxide**, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide.

## 6 Additives performing the same function

- (1) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination.
- (2) Where two or more additives are used in combination to achieve the same technological function, the sum of the fractions obtained by dividing the amount of each food additive used by the maximum amount permitted for that food additive must not exceed 1.

### Example

A food can have a maximum amount of 40 mg/kg of preservative X or 20 mg/kg of preservative Y. Some of the permitted combinations of the two preservatives are:

| Preservative X | Fraction for Preservative X | Preservative Y | Fraction for Preservative Y | Sum of Fractions |
|----------------|-----------------------------|----------------|-----------------------------|------------------|
| 40 mg/kg       | 1                           | nil            | 0                           | 1                |
| 30 mg/kg       | 0.75                        | 5 mg/kg        | 0.25                        | 1                |
| 20 mg/kg       | 0.5                         | 10 mg/kg       | 0.5                         | 1                |
| 10 mg/kg       | 0.25                        | 15 mg/kg       | 0.75                        | 1                |
| nil            | 0                           | 20 mg/kg       | 1                           | 1                |

## 7 Carry-over of additives

Other than by direct addition, an additive may be present in any food as a result of carry-over from an ingredient, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

**Editorial Notes**

In clause 7, the ingredient can itself be a food additive.

The additive must be permitted to be present in the ingredient and must not be present in any greater quantity than permitted.

**8 Food for use in preparation of another food**

A food intended for use in the preparation of another food may contain any or all of the additives in a quantity permitted in the final food.

**9 The addition of a garnish to food**

The addition of a garnish to a food does not render that food a mixed food for the purposes of this Standard.

**Editorial Note**

Examples of the addition of a garnish to a food include lemon slice to fish or pepper to steak to make pepper steak.

**10 Colours and their aluminium and calcium lakes**

A reference to a colour listed in Schedules 1, 3 and 4 of this Standard includes a reference to the aluminium and calcium lakes prepared from that colour.

**SCHEDULE 1****0 GENERAL PROVISIONS**

| INS Number      | Additive Name   | Max level  | Applications  |
|-----------------|---|------------|---|
|                 | Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.                 |            |   |
|                 | Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.                   |            |   |
|                 | Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule. |            |   |
| <b>0.1</b>      | <b>Preparations of food additives</b>   |            |   |
|                 | <i>Additives in Schedules 3&amp;4 must not be present in foods in this category unless expressly permitted below</i>  |            | Does not apply to preparations of colours or flavours |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates  | 1000 mg/kg |   |



|                 |  |      |       |
|-----------------|--|------|-------|
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |
| 216             | Propyl p -hydroxybenzoate (propylparaben)                | 2500 | mg/kg |
| 218             | Methyl p -hydroxybenzoate (methylparaben)                | 2500 | mg/kg |
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites       | 350  | mg/kg |
| 224 225 228     |  |      |       |
| 304             | Ascorbyl palmitate                                       | GMP  |       |
| 306             | Tocopherols concentrate mixed                            | GMP  |       |
| 307             | Tocopherol, d-alpha-, concentrate                        | GMP  |       |
| 308             | Synthetic gamma-tocopherol                               | GMP  |       |
| 309             | Synthetic delta-tocopherol                               | GMP  |       |
| 310             | Propyl gallate   | 100  | mg/kg |
| 311             | Octyl gallate  | 100  | mg/kg |
| 312             | Dodecyl gallate  | 100  | mg/kg |
| 319             | Tertiary butylhydroquinone                               | 200  | mg/kg |
| 320             | Butylated hydroxyanisole                                 | 200  | mg/kg |
| 385             | Calcium disodium EDTA                                    | 500  | mg/kg |

**baking compounds**

|     |                            |     |  |
|-----|----------------------------|-----|--|
| 541 | Sodium aluminium phosphate | GMP |  |
|-----|----------------------------|-----|--|

**renneting enzymes**

|                 |  |      |       |
|-----------------|--|------|-------|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates   | 9000 | mg/kg |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 9000 | mg/kg |

**1 DAIRY PRODUCTS (excluding butter and butter fats)****1.1 Liquid milk and liquid milk based drinks****1.1.1 Liquid milk (including buttermilk)**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

|   |                         |  |                    |
|---|-------------------------|--|--------------------|
| - | Additives in Schedule 2 |  | UHT goat milk only |
|---|-------------------------|--|--------------------|

**1.1.2 Liquid milk products and flavoured liquid milk\***

|      |                       |     |       |
|------|-----------------------|-----|-------|
| 160b | Annatto extracts      | 10  | mg/kg |
| 950  | Acesulphame potassium | 500 | mg/kg |
| 956  | Alitame               | 40  | mg/kg |

**1.2 Fermented and renneted milk products****1.2.1 Fermented milk and renneted milk**

*Additives in Schedules 2,3&4 must not be present in foods in this category*

**1.2.2 Fermented milk products and renneted milk products\***

|      |                       |     |       |
|------|-----------------------|-----|-------|
| 160b | Annatto extracts      | 60  | mg/kg |
| 950  | Acesulphame potassium | 500 | mg/kg |
| 956  | Alitame               | 60  | mg/kg |

**1.3 Condensed milk and evaporated milk\*****1.4 Cream and cream products**

**1.4.1 Cream, reduced cream and light cream**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

|                 |   |      |       |   |
|-----------------|---|------|-------|---|
| -               | Additives in Schedule 2   |      |       | UHT cream only  |
| <b>1.4.2</b>    | <b>Cream products (flavoured, whipped, thickened, sour cream etc.)*</b> |      |       |   |
| 234             | Nisin   | 10   | mg/kg |   |
|                 | <b>whipped thickened light cream</b>                                    |      |       |   |
| 475             | Polyglycerol esters of fatty acids                                      | 5000 | mg/kg |   |
| <b>1.5</b>      | <b>Dried milk, milk powder, cream powder*</b>                           |      |       |   |
| 304             | Ascorbyl palmitate  | 5000 | mg/kg |   |
| 320             | Butylated hydroxyanisole  | 100  | mg/kg |   |
| 343             | Magnesium phosphates  | 1000 | mg/kg |   |
|                 |   | 0    |       |   |
| 431             | Polyoxyethylene (40) stearate   | GMP  |       |   |
| 481             | Sodium lactylates   | GMP  |       |   |
| 530             | Magnesium oxide   | 1000 | mg/kg |   |
|                 |   | 0    |       |   |
| 542             | Bone phosphate  | 1000 | mg/kg |   |
| 555             | Potassium aluminium silicate  | GMP  |       |   |
| <b>1.6</b>      | <b>Cheese and cheese products*</b>                                      |      |       |   |
| 160b            | Annatto extracts  | 50   | mg/kg |   |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates                  | 3000 | mg/kg |   |
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphates                      | 300  | mg/kg |   |
| 224 225 228     |   |      |       |   |
| 234             | Nisin   | GMP  |       |   |
| 235             | Pimaricin (natamycin)   | 15   | mg/kg | on cheese surfaces, based on individual cheese weight calculated as nitrate ion |
| 251 252         | Nitrates (potassium and sodium salts)                                   | 50   | mg/kg |   |
| 338             | Phosphoric acid   | GMP  |       |   |
| 481             | Sodium lactylates   | 5    | mg/kg | fresh cheese only   |
| 555             | Potassium aluminium silicate  | 1000 | mg/kg |   |
|                 |   | 0    |       |   |
| 560             | Potassium silicate  | 1000 | mg/kg |   |
|                 |   | 0    |       |   |
| <b>2</b>        | <b>EDIBLE OILS AND OIL EMULSIONS</b>                                    |      |       |   |
| 160b            | Annatto extracts  | 20   | mg/kg |   |
| 304             | Ascorbyl palmitate  | GMP  |       |   |
| 306             | Tocopherols concentrate mixed   | GMP  |       |   |
| 307             | Tocopherol, d-alpha-, concentrate                                       | GMP  |       |   |
| 308             | Synthetic gamma-tocopherol  | GMP  |       |   |
| 309             | Synthetic delta-tocopherol  | GMP  |       |   |
| 310             | Propyl gallate  | 100  | mg/kg |   |
| 311             | Octyl gallate   | 100  | mg/kg |   |
| 312             | Dodecyl gallate   | 100  | mg/kg |   |
| 319             | Tertiary butylhydroquinone  | 200  | mg/kg |   |
| 320             | Butylated hydroxyanisole  | 200  | mg/kg |   |
| 321             | Butylated hydroxytoluene  | 100  | mg/kg |   |
| <b>2.1</b>      | <b>Edible oils essentially free of water*</b>                           |      |       |   |
| 475             | Polyglycerol esters of fatty acids                                      | 2000 | mg/kg | shortening only   |
|                 |   | 0    |       |   |

|      |   |           |       |                  |
|------|---|-----------|-------|------------------|
| 476  | Polyglycerol esters of interesterified ricinoleic acids | 2000<br>0 | mg/kg | shortening only  |
| 900a | Polydimethylsiloxane                                    | 10        | mg/kg | frying oils only |

**olive oil**

*Additives in Schedules 3&4 must not be present in olive oil*

**2.2 Oil emulsions (water in oil)****2.2.1 Oil emulsions (>80% oil)****2.2.1.1 Butter**

*Additives must not be present in foods in this category unless expressly permitted below*

|      |                    |     |       |  |
|------|--------------------|-----|-------|--|
| 160a | Carotenes          | GMP |       |  |
| 160b | Annatto extracts   | 20  | mg/kg |  |
| 508  | Potassium chloride | GMP |       |  |

**2.2.1.2 Butter products\*****2.2.1.3 Margarine and similar products\***

|     |   |      |       |  |
|-----|---|------|-------|--|
| 475 | Polyglycerol esters of fatty acids                      | 5000 | mg/kg |  |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg |  |

**2.2.2 Oil emulsions (<80% oil)\***

|                 |  |           |       |  |
|-----------------|--|-----------|-------|--|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates   | 2000      | mg/kg |  |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 1000      | mg/kg |  |
| 234             | Nisin  | GMP       |       |  |
| 281             | Sodium propionate  | GMP       |       |  |
| 282             | Calcium propionate                                       | GMP       |       |  |
| 475             | Polyglycerol esters of fatty acids                       | 1000<br>0 | mg/kg |  |
| 476             | Polyglycerol esters of interesterified ricinoleic acids  | 1000<br>0 | mg/kg |  |

**3 ICE CREAM AND EDIBLE ICES\***

|      |                       |      |       |  |
|------|-----------------------|------|-------|--|
| 123  | Amaranth              | 290  | mg/kg |  |
| 160b | Annatto extracts      | 20   | mg/kg |  |
| 950  | Acesulphame potassium | 1000 | mg/kg |  |
| 956  | Alitame               | 100  | mg/kg |  |

**ice confection sold in liquid form**

|                                |  |     |       |  |
|--------------------------------|--|-----|-------|--|
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 400 | mg/kg |  |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg |  |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites       | 25  | mg/kg |  |

**4 FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)****4.1 Unprocessed fruits and vegetables**

*Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

**grapes packed with permeable envelopes**

|                 |  |    |       |
|-----------------|--|----|-------|
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 10 | mg/kg |
| 224 225 228     |  |    |       |

**4.1.1 Untreated fruits and vegetables**

*Additives in schedules 2,3&4 must not be present in foods in this category*

**4.1.2 Surface treated fruits and vegetables**

*Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

|     |                               |     |       |
|-----|-------------------------------|-----|-------|
| 342 | Ammonium phosphates           | GMP |       |
| 473 | Sucrose esters of fatty acids | 100 | mg/kg |
| 901 | Beeswax, white & yellow       | GMP |       |
| 903 | Carnauba wax                  | GMP |       |
| 904 | Shellac                       | GMP |       |

**citrus fruit**

|      |                       |      |       |
|------|-----------------------|------|-------|
| 914  | Oxidised polyethylene | 250  | mg/kg |
| 1520 | Propylene glycol      | 3000 | mg/kg |
|      |                       | 0    |       |

**walnut and pecan nut kernels**

|     |                          |     |       |
|-----|--------------------------|-----|-------|
| 304 | Ascorbyl palmitate       | GMP |       |
| 320 | Butylated hydroxyanisole | 70  | mg/kg |
| 321 | Butylated hydroxytoluene | 70  | mg/kg |

**4.1.3 Peeled and/or cut fruits and vegetables**

*Additives in schedules 3&4 must not be present in foods in this category unless expressly permitted below*

|                 |  |     |       |
|-----------------|--|-----|-------|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 375 | mg/kg |
|-----------------|--|-----|-------|

**products for manufacturing purposes**

|                 |  |     |       |               |
|-----------------|--|-----|-------|---------------|
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 200 | mg/kg | apples and    |
| 224 225 228     |  |     |       | potatoes only |

**root and tuber vegetables**

|                 |  |     |       |
|-----------------|--|-----|-------|
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 50  | mg/kg |
| 224 225 228     |  |     |       |
| 920             | L-cysteine monohydrochloride                       | GMP |       |

**4.2 Frozen unprocessed fruits and vegetables**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over

|              |   |  |      |       |   |
|--------------|---|--|------|-------|---|
|              | <b>frozen avocado</b>   |  |      |       |   |
|              | 220 221 222 223   | Sulphur dioxide and sodium and potassium sulphites       | 300  | mg/kg |   |
|              | 224 225 228   |  |      |       |   |
| <b>4.3</b>   | <b>Processed fruits and vegetables*</b>   |  |      |       |   |
|              | 220 221 222 223   | Sulphur dioxide and sodium and potassium sulphites       | 20   | mg/kg | ginger only                                   |
|              | 224 225 228   |  |      |       |   |
|              | <b>mushrooms in brine or water and not commercially sterile</b>                             |  |      |       |   |
|              | 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |   |
|              | 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates | 500  | mg/kg |   |
|              | <b>preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</b> |  |      |       |   |
|              | 127   | Erythrosine  | 290  | mg/kg |   |
|              | 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |   |
|              | <b>tomato products pH &lt; 4.5</b>  |  |      |       |   |
|              | 234   | Nisin  | GMP  |       |   |
| <b>4.3.1</b> | <b>Dried fruits and vegetables*</b>   |  |      |       |   |
|              | 220 221 222 223   | Sulphur dioxide and sodium and potassium sulphites       | 3000 | mg/kg |   |
|              | 224 225 228   |  |      |       |   |
|              | <b>desiccated coconut</b>   |  |      |       |   |
|              | 220 221 222 223   | Sulphur dioxide and sodium and potassium sulphites       | 50   | mg/kg |   |
|              | 224 225 228   |  |      |       |   |
| <b>4.3.2</b> | <b>Fruits and vegetables in vinegar, oil, brine or alcohol*</b>                             |  |      |       |   |
|              | 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |   |
|              | 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |   |
|              | 950   | Acesulphame potassium                                    | 3000 | mg/kg |   |
|              | 956   | Alitame  | 40   | mg/kg |   |
|              | <b>products made from bleached vegetables</b>   |  |      |       |   |
|              | 220 221 222 223   | Sulphur dioxide and sodium and potassium sulphites       | 750  | mg/kg |   |
|              | 224 225 228   |  |      |       |   |
| <b>4.3.3</b> | <b>Commercially sterile fruits and vegetables in hermetically sealed containers*</b>        |  |      |       |   |
|              | 512   | Stannous chloride  | 100  | mg/kg | asparagus not in direct contact with tin only |
|              | 950   | Acesulphame potassium                                    | 500  | mg/kg |   |
|              | 952   | Cyclamates   | 1350 | mg/kg |   |
|              | 954   | Saccharin  | 110  | mg/kg |   |
| <b>4.3.4</b> | <b>Fruit and vegetable spreads including jams, chutneys and related products*</b>           |  |      |       |   |
|              | 123   | Amaranth   | 290  | mg/kg |   |
|              | 281   | Sodium propionate  | GMP  |       |   |
|              | 282   | Calcium propionate                                       | GMP  |       |   |
|              | 950   | Acesulphame potassium                                    | 3000 | mg/kg |   |
|              | 952   | Cyclamates   | 1000 | mg/kg |   |
|              | 954   | Saccharin  | 1500 | mg/kg |   |
|              | 956   | Alitame  | 300  | mg/kg |   |
|              | <b>chutneys, low joule jam and low joule spread</b>   |  |      |       |   |
|              | 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |   |

|              |  |  |      |       |                    |
|--------------|--|--|------|-------|--------------------|
|              | 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |                    |
|              | 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 285  | mg/kg |                    |
| <b>4.3.5</b> | <b>Candied fruits and vegetables*</b>                              |  |      |       |                    |
|              | 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |                    |
|              | 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 2000 | mg/kg |                    |
| <b>4.3.6</b> | <b>Fruit and vegetable preparations including pulp*</b>            |  |      |       |                    |
|              | 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |                    |
|              | 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |                    |
|              | 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 350  | mg/kg |                    |
|              | 234  | Nisin  | GMP  |       |                    |
|              | <b>chilli paste</b>  |  |      |       |                    |
|              | 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 3000 | mg/kg |                    |
|              | <b>fruit and vegetable preparations for manufacturing purposes</b> |  |      |       |                    |
|              | 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 1000 | mg/kg |                    |
| <b>4.3.7</b> | <b>Fermented fruit and vegetable products*</b>                     |  |      |       |                    |
|              | <b>lactic acid fermented fruits and vegetables</b>                 |  |      |       |                    |
|              | 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |                    |
| <b>4.3.8</b> | <b>Other fruit and vegetable based products*</b>                   |  |      |       |                    |
|              | <b>dried instant mashed potato</b>                                 |  |      |       |                    |
|              | 304  | Ascorbyl palmitate                                       | GMP  |       |                    |
|              | 320  | Butylated hydroxyanisole                                 | 100  | mg/kg |                    |
|              | <b>imitation fruit</b>   |  |      |       |                    |
|              | 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |                    |
|              | 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 400  | mg/kg |                    |
|              | 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 3000 | mg/kg |                    |
| <b>5</b>     | <b>CONFECTIONERY</b>   |  |      |       |                    |
|              | 123  | Amaranth   | 300  | mg/kg |                    |
|              | 173  | Aluminium  | GMP  |       |                    |
|              | 174  | Silver   | GMP  |       |                    |
|              | 175  | Gold   | GMP  |       |                    |
|              | 950  | Acesulphame potassium                                    | 2000 | mg/kg | Clause 4 limits do |
|              | 951  | Aspartame  | 1000 | mg/kg | not apply to the   |
|              |  |  | 0    |       |                    |
|              | 955  | Sucralose  | 2500 | mg/kg | use of permitted   |

|   |  |      |       |  |
|---|--|------|-------|--|
| 956   | Alitame  | 300  | mg/kg | sweeteners in chewing gum and bubble gum           |
| <b>fruit filling for confectionery containing not less than 200 g/kg of fruit</b> |  |      |       |  |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |  |
| <b>5.1</b>  | <b>Chocolate and cocoa products</b>  |      |       |  |
|   | <i>Additives in Schedules 3&amp;4 must not be present in foods in this category unless expressly permitted below</i>   |      |       | Colours permitted on the surface of chocolate only |
| 476   | Polyglycerol esters of interesterified ricinoleic acids  | 5000 | mg/kg |  |
| 477   | Propylene glycol esters of fatty acids   | 4000 | mg/kg |  |
| <b>5.2</b>  | <b>Sugar confectionery*</b>  |      |       |  |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |  |
| <b>bubble gum and chewing gum</b>   |  |      |       |  |
| 304   | Ascorbyl palmitate   | GMP  |       |  |
| 310   | Propyl gallate   | 200  | mg/kg |  |
| 320   | Butylated hydroxyanisole   | 200  | mg/kg |  |
| 321   | Butylated hydroxytoluene   | 200  | mg/kg |  |
| <b>low joule chewing gum</b>  |  |      |       |  |
| 952   | Cyclamates   | 2000 | mg/kg |  |
|   |  | 0    |       |  |
| 954   | Saccharin  | 1500 | mg/kg |  |
| <b>5.3</b>  | <b>not assigned</b>  |      |       |  |
| <b>5.4</b>  | <b>Icings and frostings*</b>   |      |       |  |
| 160b  | Annatto extracts   | 20   | mg/kg |  |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1500 | mg/kg |  |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates   | 1000 | mg/kg |  |
| <b>6</b>  | <b>CEREALS AND CEREAL PRODUCTS</b>   |      |       |  |
| <b>6.1</b>  | <b>Cereals (whole and broken grains)</b>   |      |       |  |
|   | <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |      |       |  |
| 471   | Mono- and diglycerides of fatty acids  | GMP  |       | precooked rice only                                |

**6.2 Flours, meals and starches**

*Additives in Schedules 2,3&4 must not be present in foods in this category*

note: flour, meal and starch products (e.g. self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8.

**6.3 Processed cereal and meal products\***

|      |                  |     |       |   |
|------|------------------|-----|-------|---|
| 160b | Annatto extracts | 100 | mg/kg | extruded and/or puffed cereal products only |
|------|------------------|-----|-------|---|

**6.4 Flour products (including noodles and pasta)\***

|                             |  |      |       |   |
|-----------------------------|--|------|-------|---|
| 160b                        | Annatto extracts                                       | 25   | mg/kg | Flour products that are cooked on hot plates only e.g.. crumpets, pikelets, flapjacks, etc. |
| 200 201 202 203             | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg |   |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites     | 300  | mg/kg |   |
| 234                         | Nisin  | 250  | mg/kg |   |
| 280                         | Propionic acid   | 2000 | mg/kg |   |
| 281                         | Sodium propionate                                      | 2000 | mg/kg |   |
| 282                         | Calcium propionate                                     | 2000 | mg/kg |   |
| 283                         | Potassium propionate                                   | 2000 | mg/kg |   |
| 481                         | Sodium lactylates                                      | GMP  |       |   |
| 482                         | Calcium lactylates                                     | GMP  |       |   |
| 950                         | Acesulphame potassium                                  | 200  | mg/kg |   |
| 956                         | Alitame  | 200  | mg/kg |   |

**7 BREADS AND BAKERY PRODUCTS\***

|                 |  |      |       |
|-----------------|--|------|-------|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1200 | mg/kg |
| 280             | Propionic acid   | 4000 | mg/kg |
| 281             | Sodium propionate                                      | 4000 | mg/kg |
| 282             | Calcium propionate                                     | 4000 | mg/kg |
| 283             | Potassium propionate                                   | 4000 | mg/kg |
| 481             | Sodium lactylates                                      | GMP  |       |
| 482             | Calcium lactylates                                     | GMP  |       |

**7.1 Breads and related products\*****7.2 Biscuits, cakes and pastries\***

|                             |  |      |       |           |
|-----------------------------|--|------|-------|-----------|
| 160b                        | Annatto extracts                                   | 25   | mg/kg | cake only |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 300  | mg/kg |           |
| 475                         | Polyglycerol esters of fatty acids                 | 1500 | mg/kg |           |
|                             |  | 0    |       |           |
| 950                         | Acesulphame potassium                              | 200  | mg/kg |           |
| 956                         | Alitame  | 200  | mg/kg |           |



**8 MEAT AND MEAT PRODUCTS (including poultry and game)****8.1 Raw meat, poultry and game**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

**fresh poultry**

|     |                 |      |       |
|-----|-----------------|------|-------|
| 262 | Sodium acetates | 5000 | mg/kg |
|-----|-----------------|------|-------|

**8.2 Processed meat, poultry and game products in whole pieces or cuts\*****commercially sterile canned cured meat**

|         |                                       |    |       |  |
|---------|---------------------------------------|----|-------|--|
| 249 250 | Nitrites (potassium and sodium salts) | 50 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
|---------|---------------------------------------|----|-------|--|

**cured meat**

|         |                                       |     |       |  |
|---------|---------------------------------------|-----|-------|--|
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
|---------|---------------------------------------|-----|-------|--|

|         |                                       |     |       |
|---------|---------------------------------------|-----|-------|
| 251 252 | Nitrates (potassium and sodium salts) | 125 | mg/kg |
|---------|---------------------------------------|-----|-------|

**dried meat**

|                 |  |      |       |
|-----------------|--|------|-------|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1500 | mg/kg |
|-----------------|--|------|-------|

|         |                                       |     |       |  |
|---------|---------------------------------------|-----|-------|--|
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
|---------|---------------------------------------|-----|-------|--|

**slow dried cured meat**

|         |                                       |     |       |  |
|---------|---------------------------------------|-----|-------|--|
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
|---------|---------------------------------------|-----|-------|--|

|         |                                       |     |       |
|---------|---------------------------------------|-----|-------|
| 251 252 | Nitrates (potassium and sodium salts) | 500 | mg/kg |
|---------|---------------------------------------|-----|-------|

**8.3 Processed comminuted meat, poultry and game products\***

|      |                  |     |       |
|------|------------------|-----|-------|
| 160b | Annatto extracts | 100 | mg/kg |
|------|------------------|-----|-------|

|                 |  |     |       |
|-----------------|--|-----|-------|
| 220 221 222 223 | Sulphur dioxide and sodium and potassium sulphites | 500 | mg/kg |
|-----------------|--|-----|-------|

|             |  |  |  |
|-------------|--|--|--|
| 224 225 228 |  |  |  |
|-------------|--|--|--|

|         |                                       |     |       |  |
|---------|---------------------------------------|-----|-------|--|
| 249 250 | Nitrites (potassium and sodium salts) | 125 | mg/kg | total of nitrates and nitrites, calculated as sodium nitrite |
|---------|---------------------------------------|-----|-------|--|

**fermented, uncooked processed comminuted meat products**

|     |                       |     |                    |   |
|-----|-----------------------|-----|--------------------|---|
| 235 | Pimaricin (natamycin) | 1.2 | mg/dm <sup>2</sup> | when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food. |
|-----|-----------------------|-----|--------------------|---|

|     |   |   |      |       |  |
|-----|---|---|------|-------|--|
|     | 251 252   | Nitrates (potassium and sodium salts)                               | 500  | mg/kg | total of<br>nitrates and<br>nitrites,<br>calculated as<br>sodium nitrite |
| 8.4 | Edible casings*   |   |      |       |  |
|     | 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites                  | 500  | mg/kg |  |
| 8.5 | Animal protein products*  |   |      |       |  |
|     | gelatine  |   |      |       |  |
|     | 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites                  | 750  | mg/kg |  |
| 9   | FISH AND FISH PRODUCTS  |   |      |       |  |
| 9.1 | Unprocessed fish and fish fillets (including frozen and thawed)   |   |      |       |  |
|     | Additives in Schedules 2,3&4 must not be present in<br>foods in this category unless expressly permitted<br>below |   |      |       |  |
|     | frozen fish   |   |      |       |  |
|     | 300 301 302 303   | Ascorbic acid and sodium, calcium and potassium<br>ascorbates       | 400  | mg/kg | fillets only   |
|     | 315 316   | Erythorbic acid and sodium erythorbate                              | 400  | mg/kg |  |
|     | 339 340 341   | Sodium, potassium and calcium phosphates                            | GMP  |       |  |
|     | 450   | Pyrophosphates  | GMP  |       |  |
|     | 451   | Triphosphates   | GMP  |       |  |
|     | 452   | Polyphosphates  | GMP  |       |  |
|     | uncooked crustacea  |   |      |       |  |
|     | 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites                  | 100  | mg/kg |  |
|     | 300 301 302 303   | Ascorbic acid and sodium, calcium and potassium<br>ascorbates       | GMP  |       |  |
|     | 315 316   | Erythorbic acid and sodium erythorbate                              | GMP  |       |  |
|     | 330 331 332 333   | Citric acid and sodium, potassium, calcium and<br>ammonium citrates | GMP  |       |  |
|     | 380   |   |      |       |  |
|     | 500   | Sodium carbonates   | GMP  |       |  |
|     | 504   | Magnesium carbonates  | GMP  |       |  |
|     | -   | 4-hexylresorcinol   | GMP  |       |  |
| 9.2 | Processed fish and fish products*   |   |      |       |  |
|     | cooked crustacea  |   |      |       |  |
|     | 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites                  | 30   | mg/kg |  |
|     | roe   |   |      |       |  |
|     | 123   | Amaranth  | 300  | mg/kg |  |
| 9.3 | Semi preserved fish and fish products*  |   |      |       |  |
|     | 160b  | Annatto extracts  | 10   | mg/kg |  |
|     | 200 201 202 203   | Sorbic acid and sodium, potassium and calcium<br>sorbates           | 2500 | mg/kg |  |
|     | 210 211 212 213   | Benzoic acid and sodium, potassium and calcium<br>benzoates         | 2500 | mg/kg |  |

|             |  |  |      |       |                   |
|-------------|--|--|------|-------|-------------------|
|             | <b>roe</b>   |  |      |       |                   |
|             | 123  | Amaranth   | 300  | mg/kg |                   |
| <b>9.4</b>  | <b>Fully preserved fish including canned fish products*</b>  |  |      |       |                   |
|             | 220 221 222 223  | Sulphur dioxide and sodium and potassium sulphites | 30   | mg/kg |                   |
|             | 224 225 228  |  |      |       |                   |
|             | 385  | Calcium disodium EDTA                              | 250  | mg/kg |                   |
|             | <b>canned abalone (paua)</b>   |  |      |       |                   |
|             | 220 221 222 223  | Sulphur dioxide and sodium and potassium sulphites | 1000 | mg/kg |                   |
|             | 224 225 228  |  |      |       |                   |
|             | <b>roe</b>   |  |      |       |                   |
|             | 123  | Amaranth   | 300  | mg/kg |                   |
| <b>10</b>   | <b>EGGS AND EGG PRODUCTS</b>   |  |      |       |                   |
| <b>10.1</b> | <b>Eggs</b>  |  |      |       |                   |
|             | <i>Additives in Schedules 2,3&amp;4 must not be present in eggs</i>  |  |      |       |                   |
| <b>10.2</b> | <b>Liquid egg products</b>   |  |      |       |                   |
|             | <i>Additives in Schedules 3&amp;4 must not be present in foods in this category unless expressly permitted below</i>   |  |      |       |                   |
|             | 234  | Nisin  | GMP  |       |                   |
|             | 1505   | Triethyl citrate                                   | 1250 | mg/kg | liquid white only |
|             |  |  | 0    |       |                   |
| <b>10.3</b> | <b>Frozen egg products</b>   |  |      |       |                   |
|             | <i>Additives in Schedules 3&amp;4 must not be present in frozen egg products</i>                                       |  |      |       |                   |
| <b>10.4</b> | <b>Dried and/or heat coagulated egg products</b>   |  |      |       |                   |
|             | <i>Additives in Schedules 3&amp;4 must not be present in dried and/or heat coagulated egg products</i>                 |  |      |       |                   |
| <b>11</b>   | <b>SUGARS, HONEY AND RELATED PRODUCTS</b>  |  |      |       |                   |
| <b>11.1</b> | <b>Sugar</b>   |  |      |       |                   |
|             | <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |  |      |       |                   |
|             | 460  | Cellulose, microcrystalline and powdered           | GMP  |       |                   |
|             | <b>rainbow sugar*</b>  |  |      |       |                   |
|             | -  | Additives in Schedules 2, 3 and 4                  |      |       |                   |
| <b>11.2</b> | <b>Sugars and syrups</b>   |  |      |       |                   |
|             | <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |  |      |       |                   |

|        |   |  |     |       |  |
|--------|---|--|-----|-------|--|
|        | 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites       | 450 | mg/kg |  |
| 11.3   | Honey and related products  |  |     |       |  |
|        | Additives in Schedules 2,3&4 must not be present in honey and related products                              |  |     |       |  |
| 11.3.1 | Dried honey   |  |     |       |  |
|        | -   | Additives in Schedule 2                                  |     |       |  |
| 11.4   | Tabletop sweeteners*  |  |     |       |  |
|        | 636   | Maltol   |     | GMP   |  |
|        | 637   | Ethyl maltol   |     | GMP   |  |
|        | 640   | Glycine  |     | GMP   |  |
|        | 641   | L-Leucine  |     | GMP   |  |
|        | 950   | Acesulphame potassium                                    |     | GMP   |  |
|        | 951   | Aspartame  |     | GMP   | note - duplication of schedule 2<br>note - duplication of schedule 2 |
|        | 955   | Sucralose  |     | GMP   |  |
|        | 956   | Alitame  |     | GMP   |  |
|        | 1201  | Polyvinylpyrrolidone                                     |     | GMP   |  |
| 11.4.1 | Tabletop sweeteners - liquid preparations*  |  |     |       |  |
|        | 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   |     | GMP   |  |
|        | 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates |     | GMP   |  |
|        | 954   | Saccharin  |     | GMP   |  |
| 11.4.2 | Tabletop sweeteners - tablets or powder or granules packed in portion sized packages*                       |  |     |       |  |
|        | 954   | Saccharin  |     | GMP   |  |
| 12     | SALTS AND CONDIMENTS  |  |     |       |  |
| 12.1   | Salt and salt substitutes   |  |     |       |  |
| 12.1.1 | Salt  |  |     |       |  |
|        | Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below |  |     |       |  |
|        | 535   | Sodium ferrocyanide                                      | 50  | mg/kg | total of sodium and potassium ferrocyanide                           |
|        | 536   | Potassium ferrocyanide                                   | 50  | mg/kg |  |
|        | table salt  |  |     |       |  |
|        | 341   | Calcium phosphates                                       |     | GMP   |  |
|        | 504   | Magnesium carbonates                                     |     | GMP   |  |
|        | 551   | Silicon dioxide (amorphous)                              |     | GMP   |  |
|        | 552   | Calcium silicate   |     | GMP   |  |
|        | 554   | Sodium aluminosilicate                                   |     | GMP   |  |
|        | 556   | Calcium aluminium silicate                               |     | GMP   |  |
| 12.1.2 | Reduced salt sodium salt mixture*   |  |     |       |  |
| 12.1.3 | Salt substitute*  |  |     |       |  |
|        | 359   | Ammonium adipate   |     | GMP   |  |

|             |  |   |   |
|-------------|--|---|---|
|             | 363<br>1001  | Succinic acid<br>Choline salts of acetic, carbonic, hydrochloric, citric,<br>tartaric and lactic acid               | GMP<br>GMP  |
| <b>12.2</b> | <b>not assigned</b>  |   |   |
| <b>12.3</b> | <b>Vinegars and related products</b>   |   |   |
|             | <i>Additives in Schedules 2 &amp; 4 must not be present in foods in this category unless expressly permitted below</i> |   |   |
|             | 220 221 222 223<br>224 225 228<br>300 301 302 303  | Sulphur dioxide and sodium and potassium sulphites<br>Ascorbic acid and sodium, calcium and potassium<br>ascorbates | 100 mg/kg<br>100 mg/kg  |
|             | 315 316<br>-   | Erythorbic acid and sodium erythorbate<br>Flavourings (including permitted synthetic<br>flavourings)                | 100 mg/kg   |
| <b>12.4</b> | <b>not assigned</b>  |   |   |
| <b>12.5</b> | <b>Yeast and yeast products</b>  |   |   |
|             | <i>Colours in Schedule 4 must not be present in foods in this category unless expressly permitted below</i>            |   |   |
|             | dried yeast<br>481   | Sodium lactylates   | duplication of permission<br>already permitted in baked<br>goods etc. |
| <b>12.6</b> | <b>Vegetable protein products</b>  |   |   |
|             | <i>Colours in Schedule 4 must not be present in vegetable protein products</i>   |   |   |
| <b>13</b>   | <b>FOODS INTENDED FOR PARTICULAR DIETARY USES<sup>1</sup></b>  |   |   |
| <b>13.1</b> | <b>Infant formulae and follow-on formulae</b>  |   |   |
|             | <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |   |   |
|             | -  | Additives permitted in FSC Standard R7  |   |
| <b>13.2</b> | <b>Weaning foods</b>   |   |   |
|             | <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |   |   |
|             | -  | Additives permitted in FSC Standards R5 and R6  |   |

<sup>1</sup>References to Standards R3, R4, R5, R6, R7 and R9 will be replaced with a list of permitted additives once the appropriate standards have been reviewed.

**13.3 Formula dietary food**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

- Additives permitted in FSC Standard R4

**13.4 Dietetic formulae for slimming and weight reduction**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

- Additives permitted in FSC Standard R9

**13.5 Supplementary foods for dietetic uses**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

- Additives permitted in FSC Standard R3

**14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES****14.1 Non-alcoholic beverages****14.1.1 Waters****14.1.1.1 Mineral water**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

- |     |                |     |
|-----|----------------|-----|
| 290 | Carbon dioxide | GMP |
|-----|----------------|-----|

**14.1.1.2 Carbonated, mineralised and soda waters\*****14.1.2 Fruit and vegetable juices and fruit and vegetable juice products**

- |                                |  |     |       |   |
|--------------------------------|--|-----|-------|---|
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 400 | mg/kg | GMP principle   |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg | precludes the use of preservatives in                             |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites       | 115 | mg/kg | juices represented as not preserved by chemical or heat treatment |
| 242                            | Dimethyl dicarbonate                                     | 250 | mg/kg |   |
| 281                            | Sodium propionate  | GMP |       |   |
| 282                            | Calcium propionate                                       | GMP |       |   |

**14.1.2.1 Fruit and vegetable juices**

*Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below*

applies to fruit and vegetable juices separated by mechanical means only

|                 |  |  |      |       |   |
|-----------------|--|--|------|-------|---|
|                 | 270  | Lactic acid  |      | GMP   |   |
|                 | 290  | Carbon dioxide   |      | GMP   |   |
|                 | 296  | Malic acid   |      | GMP   |   |
|                 | 330  | Citric acid  |      | GMP   |   |
|                 | 334 335 336 337                                      | Tartaric acid and sodium, potassium and calcium          |      | GMP   |   |
|                 | 353 354  | tartrates  |      |       |   |
|                 | <b>coconut milk, coconut cream and coconut syrup</b> |  |      |       |   |
|                 | 200 201 202 203                                      | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |   |
|                 | 210 211 212 213                                      | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |   |
|                 | <b>tomato juices pH &lt; 4.5</b>                     |  |      |       |   |
|                 | 234  | Nisin  |      | GMP   |   |
| <b>14.1.2.2</b> | <b>Fruit and vegetable juice products*</b>           |  |      |       |   |
|                 | 123  | Amaranth   | 30   | mg/kg |   |
|                 | 160b   | Annatto extracts   | 10   | mg/kg |   |
|                 | 950  | Acesulphame potassium                                    | 500  | mg/kg |   |
|                 | 956  | Alitame  | 40   | mg/kg |   |
|                 | <b>fruit drink</b>                                   |  |      |       |   |
|                 | 385  | Calcium disodium EDTA                                    | 33   | mg/kg | carbonated products only  |
|                 | 444  | Sucrose acetate isobutrate                               | 200  | mg/kg |   |
|                 | 445  | Glycerol esters of wood rosins                           | 100  | mg/kg |   |
|                 | 480  | Diocetyl sodium sulphosuccinate                          | 10   | mg/kg |   |
|                 | <b>low joule fruit and vegetable products</b>        |  |      |       |   |
|                 | 950  | Acesulphame potassium                                    | 3000 | mg/kg |   |
|                 | 952  | Cyclamates   | 400  | mg/kg |   |
|                 | 954  | Saccharin  | 80   | mg/kg |   |
| <b>14.1.3</b>   | <b>Water based flavoured drinks*</b>                 |  |      |       |   |
|                 | 123  | Amaranth   | 30   | mg/kg |   |
|                 | 200 201 202 203                                      | Sorbic acid and sodium, potassium and calcium sorbates   | 400  | mg/kg |   |
|                 | 210 211 212 213                                      | Benzoic acid and sodium, potassium and calcium benzoates | 400  | mg/kg |   |
|                 | 220 221 222 223                                      | Sulphur dioxide and sodium and potassium sulphites       | 115  | mg/kg |   |
|                 | 224 225 228  |  |      |       |   |
|                 | 242  | Dimethyl dicarbonate                                     | 250  | mg/kg |   |
|                 | 385  | Calcium disodium EDTA                                    | 33   | mg/kg | products containing fruit flavouring, juice or pulp or orange peel extract only |
|                 | 444  | Sucrose acetate isobutrate                               | 200  | mg/kg |   |
|                 | 445  | Glycerol esters of wood rosins                           | 100  | mg/kg |   |
|                 | 480  | Diocetyl sodium sulphosuccinate                          | 10   | mg/kg |   |
|                 | 950  | Acesulphame potassium                                    | 3000 | mg/kg |   |
|                 | 952  | Cyclamates   | 600  | mg/kg |   |
|                 | 954  | Saccharin  | 80   | mg/kg |   |
|                 | 956  | Alitame  | 40   | mg/kg |   |
|                 | <b>electrolyte drink and electrolyte drink base</b>  |  |      |       |   |
|                 | 951  | Aspartame  | 150  | mg/kg |   |

|  |   |      |       |   |
|--|---|------|-------|---|
| <b>kola type drinks</b>  |   |      |       |   |
| 338  | Phosphoric acid   | 570  | mg/kg |   |
| <b>14.1.3.1</b>  | <b>Brewed soft drink*</b>   |      |       |   |
| 950  | Acesulphame potassium   | 1000 | mg/kg | <div> <div>Clause 4 limits</div> <div>do not apply</div> </div> |
| 951  | Aspartame   | 1000 | mg/kg |   |
| 952  | Cyclamates  | 400  | mg/kg |   |
| 954  | Saccharin   | 50   | mg/kg |   |
| 955  | Sucralose   | 250  | mg/kg |   |
| 956  | Alitame   | 40   | mg/kg |   |
| 957  | Thaumatococcus  | GMP  |       |   |
| <b>14.1.4</b>  | <b>not assigned</b>   |      |       |   |
| <b>14.1.5</b>  | <b>Coffee, coffee substitutes, tea, herbal infusions and similar products</b> |      |       |   |
| <i>Additives in Schedules 3&amp;4 must not be present in foods in this category</i>                                    |   |      |       |   |
| 950  | Acesulphame potassium   | 500  | mg/kg |   |
| <b>14.2</b>  | <b>Alcoholic beverages (including no and low alcohol)</b>                     |      |       |   |
| <b>14.2.1</b>  | <b>Beer and related products</b>  |      |       |   |
| <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |   |      |       |   |
| 150a   | Caramel I - plain   | GMP  |       |   |
| 150b   | Caramel II - caustic sulphite process   | GMP  |       |   |
| 150c   | Caramel III - ammonia process   | GMP  |       |   |
| 150d   | Caramel IV - ammonia sulphite process   | GMP  |       |   |
| 220 221 222 223  | Sulphur dioxide and sodium and potassium sulphites                            | 25   | mg/kg |   |
| 224 225 228  |   |      |       |   |
| 234  | Nisin   | GMP  |       |   |
| 290  | Carbon dioxide  | GMP  |       |   |
| 300 301 302 303  | Ascorbic acid and sodium, calcium and potassium ascorbates                    | GMP  |       |   |
| 315 316  | Erythorbic acid and sodium erythorbate  | GMP  |       |   |
| 405  | Propylene glycol alginate   | GMP  |       |   |
| 941  | Nitrogen  | GMP  |       |   |
| -  | Flavourings (including permitted synthetic flavourings)                       | GMP  |       |   |
| <b>14.2.2</b>  | <b>Wine, sparkling wine and fortified wine</b>                                |      |       |   |
| <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |   |      |       |   |
| 170i   | Calcium carbonate   | GMP  |       |   |
| 181  | Tannins   | GMP  |       |   |
| 200  | Sorbic acid   | 200  | mg/kg |   |
| 202  | Potassium sorbate   | GMP  |       |   |
| 220  | Sulphur dioxide   | GMP  |       |   |
| 224  | Potassium metabisulphite  | GMP  |       |   |
| 270  | Lactic acid   | GMP  |       |   |
| 290  | Carbon dioxide  | GMP  |       |   |
| 296  | Malic acid  | GMP  |       |   |
| 300  | Ascorbic acid   | GMP  |       |   |



|  |   |      |       |
|--|---|------|-------|
| 315  | Erythorbic acid   | GMP  |       |
| 330  | Citric acid   | GMP  |       |
| 334  | Tartaric acid   | GMP  |       |
| 336i   | Monopotassium tartrate  | GMP  |       |
| 342ii  | Diammonium hydrogen phosphate   | GMP  |       |
| 353  | Metatartaric acid   | GMP  |       |
| 501i   | Potassium carbonate   | GMP  |       |
| 501ii  | Potassium hydrogen carbonate  | GMP  |       |
| <b>14.2.3</b>  | <b>Wine based drinks and reduced alcohol wines*</b>                     |      |       |
| 123  | Amaranth  | 30   | mg/kg |
| 160b   | Annatto extracts  | 10   | mg/kg |
| 175  | Gold  | 100  | mg/kg |
| <b>14.2.4</b>  | <b>Fruit wine, vegetable wine and mead (including cider and perry)*</b> |      |       |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates                  | 200  | mg/kg |
| <b>cider and perry</b>   |   |      |       |
| <i>Additives in Schedules 2,3&amp;4 must not be present in foods in this category unless expressly permitted below</i> |   |      |       |
| 150a   | Caramel I - plain   | 1000 | mg/kg |
| 150b   | Caramel II - caustic sulphite process                                   | 1000 | mg/kg |
| 150c   | Caramel III - ammonia process   | 1000 | mg/kg |
| 150d   | Caramel IV - ammonia sulphite process                                   | 1000 | mg/kg |
| 170i   | Calcium carbonate   | GMP  |       |
| 181  | Tannins   | GMP  |       |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates                  | 400  | mg/kg |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates                | 400  | mg/kg |
| 242  | Dimethyl dicarbonate  | 200  | mg/kg |
| 260  | Acetic acid, glacial  | GMP  |       |
| 270  | Lactic acid   | GMP  |       |
| 290  | Carbon dioxide  | GMP  |       |
| 296  | Malic acid  | GMP  |       |
| 297  | Fumaric acid  | GMP  |       |
| 300  | Ascorbic acid   | GMP  |       |
| 315  | Erythorbic acid   | GMP  |       |
| 330  | Citric acid   | GMP  |       |
| 334  | Tartaric acid   | GMP  |       |
| 336  | Potassium tartrate  | GMP  |       |
| 341  | Calcium phosphates  | GMP  |       |
| 342  | Ammonium phosphates   | GMP  |       |
| 353  | Metatartaric acid   | GMP  |       |
| 491  | Sorbitan monostearate   | GMP  |       |
| 500  | Sodium carbonates   | GMP  |       |
| 501  | Potassium carbonates  | GMP  |       |
| 503  | Ammonium carbonates   | GMP  |       |
| 516  | Calcium sulphate  | GMP  |       |
| 941  | Nitrogen  | GMP  |       |
| <b>Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar</b>                                |   |      |       |
| 220 221 222 223  | Sulphur dioxide and sodium and potassium sulphites                      | 300  | mg/kg |
| 224 225 228  |   |      |       |
| <b>Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar</b>                                   |   |      |       |
| 220 221 222 223  | Sulphur dioxide and sodium and potassium sulphites                      | 200  | mg/kg |
| 224 225 228  |   |      |       |

**14.2.5 Spirits and liqueurs\***

|      |                  |     |       |
|------|------------------|-----|-------|
| 123  | Amaranth         | 30  | mg/kg |
| 160b | Annatto extracts | 10  | mg/kg |
| 173  | Aluminium        | GMP |       |
| 174  | Silver           | GMP |       |
| 175  | Gold             | GMP |       |

**14.3 Mixed alcoholic drinks not elsewhere classified\***

|                                |  |     |       |
|--------------------------------|--|-----|-------|
| 160b                           | Annatto extracts   | 10  | mg/kg |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 400 | mg/kg |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites       | 250 | mg/kg |
| 342                            | Ammonium phosphates                                      | GMP |       |

**20 MIXED FOODS\*****20.1 Beverages\***

|      |                  |    |       |
|------|------------------|----|-------|
| 160b | Annatto extracts | 10 | mg/kg |
|------|------------------|----|-------|

**20.2 Foods other than beverages\***

|      |                  |    |       |
|------|------------------|----|-------|
| 160b | Annatto extracts | 25 | mg/kg |
|------|------------------|----|-------|

**custard mix, custard powder, blanc mange powder and jelly**

|     |                       |     |       |
|-----|-----------------------|-----|-------|
| 950 | Acesulphame potassium | 500 | mg/kg |
| 956 | Alitame               | 100 | mg/kg |

**dairy and fat based desserts, dips and snacks**

|                 |  |      |       |
|-----------------|--|------|-------|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates   | 500  | mg/kg |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 700  | mg/kg |
| 234             | Nisin  | GMP  |       |
| 475             | Polyglycerol esters of fatty acids                       | 5000 | mg/kg |
| 476             | Polyglycerol esters of interesterified ricinoleic acids  | 5000 | mg/kg |
| 481             | Sodium lactylates  | GMP  |       |
| 482             | Calcium lactylates                                       | GMP  |       |
| 950             | Acesulphame potassium                                    | 500  | mg/kg |
| 956             | Alitame  | 100  | mg/kg |

**saucers and toppings (including mayonnaises and salad dressings)**

|                                |  |      |       |
|--------------------------------|--|------|-------|
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 | mg/kg |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates | 1000 | mg/kg |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites       | 350  | mg/kg |
| 234                            | Nisin  | GMP  |       |
| 281                            | Sodium propionate  | GMP  |       |
| 282                            | Calcium propionate                                       | GMP  |       |
| 385                            | Calcium disodium EDTA                                    | 75   | mg/kg |
| 444                            | Sucrose acetate isobutrate                               | 200  | mg/kg |
| 445                            | Glycerol esters of wood rosins                           | 100  | mg/kg |
| 475                            | Polyglycerol esters of fatty acids                       | 2000 | mg/kg |
|                                |  | 0    |       |
| 480                            | Dioctyl sodium sulphosuccinate                           | 50   | mg/kg |
| 950                            | Acesulphame potassium                                    | 3000 | mg/kg |

|   |                       |      |       |
|---|-----------------------|------|-------|
| 952                                     | Cyclamates            | 1000 | mg/kg |
| 954                                     | Saccharin             | 1500 | mg/kg |
| 956                                     | Alitame               | 300  | mg/kg |
| <b>soup bases (made up as directed)</b> |                       |      |       |
| 950                                     | Acesulphame potassium | 3000 | mg/kg |
| 954                                     | Saccharin             | 1500 | mg/kg |
| 956                                     | Alitame               | 40   | mg/kg |

\*Additives in Schedules 2, 3 and 4 are permitted

## SCHEDULE 2

### Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

#### Alphabetical listing

| INS Number | Additive Name  |
|------------|--|
| 260        | Acetic acid, glacial   |
| 472a       | Acetic and fatty acid esters of glycerol   |
| 1422       | Acetylated distarch adipate  |
| 1414       | Acetylated distarch phosphate  |
| 1401       | Acid treated starch  |
| 355        | Adipic acid  |
| 406        | Agar   |
| 400        | Alginic acid   |
| 1402       | Alkaline treated starch  |
| 1100       | Alpha-amylase  |
| 559        | Aluminium silicate   |
| 470        | Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids |
| 264        | Ammonium acetate   |
| 403        | Ammonium alginate  |
| 503        | Ammonium carbonates  |
| 380        | Ammonium citrates  |
| 368        | Ammonium fumarate  |
| 328        | Ammonium lactate   |
| 349        | Ammonium malate  |
| 342        | Ammonium phosphates  |
| 442        | Ammonium salts of phosphatidic acid  |
| 409        | Arabinogalactan (larch gum)  |
| 300        | Ascorbic acid  |
| 951        | Aspartame (technological use consistent with Clause 4 only)                      |
| 901        | Beeswax, white & yellow  |
| 558        | Bentonite  |
| 1403       | Bleached starch  |
| 263        | Calcium acetate  |
| 404        | Calcium alginate   |
| 556        | Calcium aluminium silicate   |
| 302        | Calcium ascorbate  |
| 170        | Calcium carbonates   |
| 509        | Calcium chloride   |
| 333        | Calcium citrate  |
| 367        | Calcium fumarate   |
| 578        | Calcium gluconate  |
| 623        | Calcium glutamate, Di-L-   |
| 526        | Calcium hydroxide  |
| 327        | Calcium lactate  |
| 352        | Calcium malates  |

|      |   |
|------|---|
| 529  | Calcium oxide   |
| 341  | Calcium phosphates                                      |
| 552  | Calcium silicate  |
| 516  | Calcium sulphate  |
| 354  | Calcium tartrate  |
| 290  | Carbon dioxide  |
| 903  | Carnauba wax  |
| 407  | Carrageenan   |
| 460  | Cellulose, microcrystalline and powdered                |
| 330  | Citric acid   |
| 472c | Citric and fatty acid esters of glycerol                |
| 519  | Cupric sulphate   |
| 1400 | Dextrins, white & yellow, roasted starch                |
| 472e | Diacetyltartaric and fatty acid esters of glycerol      |
| 627  | Disodium guanylate, 5'-                                 |
| 631  | Disodium inosinate, 5'-                                 |
| 635  | Disodium ribonucleotides, 5'-                           |
| 1412 | Distarch phosphate                                      |
| 1405 | Enzyme treated starches                                 |
| 315  | Erythorbic acid   |
| 381  | Ferric ammonium citrate                                 |
| 579  | Ferrous gluconate                                       |
| -    | Flavourings (including permitted synthetic flavourings) |
| 297  | Fumaric acid  |
| 418  | Gellan gum  |
| 575  | Glucono delta-lactone                                   |
| 1102 | Glucose oxidase   |
| 422  | Glycerin (glycerol)                                     |
| 412  | Guar gum  |
| 414  | Gum arabic (Acacia)                                     |
| 507  | Hydrochloric acid                                       |
| 1442 | Hydroxypropyl distarch phosphate                        |
| 464  | Hydroxypropyl methylcellulose                           |
| 1440 | Hydroxypropyl starch                                    |
| 953  | Isomalt   |
| 416  | Karaya gum  |
| 620  | L -glutamic acid  |
| 270  | Lactic acid   |
| 472b | Lactic and fatty acid esters of glycerol                |
| 966  | Lactitol  |
| 322  | Lecithin  |
| 1104 | Lipases   |
| 410  | Locust bean (carob bean) gum                            |
| 1105 | Lysozyme  |
| 504  | Magnesium carbonates                                    |
| 511  | Magnesium chloride                                      |
| 625  | Magnesium glutamate, Di-L-                              |
| 329  | Magnesium lactate                                       |
| 343  | Magnesium phosphates                                    |
| 553  | Magnesium silicates                                     |
| 518  | Magnesium sulphate                                      |
| 296  | Malic acid  |
| 965  | Maltitol & maltitol syrup                               |
| 421  | Mannitol  |
| 353  | Metatartaric acid                                       |
| 461  | Methyl cellulose  |
| 465  | Methyl ethylcellulose                                   |
| 471  | Mono- and diglycerides of fatty acids                   |
| 624  | Monoammonium glutamate, L-                              |
| 622  | Monopotassium glutamate, L-                             |
| 621  | Monosodium glutamate, L-                                |
| 1410 | Monostarch phosphate                                    |

|      |   |
|------|---|
| 941  | Nitrogen  |
| 942  | Nitrous oxide   |
| 1404 | Oxidised starch   |
| 440  | Pectins   |
| 905b | Petrolatum (petroleum jelly)                                |
| 1413 | Phosphated distarch phosphate                               |
| 1200 | Polydextroses   |
| 900a | Polydimethylsiloxane  |
| 1521 | Polyethylene glycol 8000                                    |
| 433  | Polyoxyethylene (20) sorbitan monooleate                    |
| 435  | Polyoxyethylene (20) sorbitan monostearate                  |
| 436  | Polyoxyethylene (20) sorbitan tristearate                   |
| 452  | Polyphosphates  |
| 261  | Potassium acetate   |
| 357  | Potassium adipate (Salt reduced and low sodium foods only)  |
| 402  | Potassium alginate  |
| 303  | Potassium ascorbate   |
| 501  | Potassium carbonates  |
| 508  | Potassium chloride  |
| 332  | Potassium citrates  |
| 366  | Potassium fumarate  |
| 577  | Potassium gluconate   |
| 326  | Potassium lactate   |
| 351  | Potassium malates   |
| 340  | Potassium phosphates  |
| 337  | Potassium sodium tartrate                                   |
| 515  | Potassium sulphate  |
| 336  | Potassium tartrate  |
| 407a | Processed eucheuma seaweed                                  |
| 1520 | Propylene glycol  |
| 405  | Propylene glycol alginate                                   |
| 477  | Propylene glycol esters of fatty acids                      |
| 1101 | Proteases   |
| 450  | Pyrophosphates  |
| 904  | Shellac   |
| 551  | Silicon dioxide (amorphous)                                 |
| 262  | Sodium acetates   |
| 401  | Sodium alginate   |
| 554  | Sodium aluminosilicate                                      |
| 500  | Sodium carbonates   |
| 466  | Sodium carboxymethylcellulose                               |
| 331  | Sodium citrates   |
| 316  | Sodium erythorbate  |
| 365  | Sodium fumarate   |
| 325  | Sodium lactate  |
| 350  | Sodium malates  |
| 339  | Sodium phosphates   |
| 335  | Sodium tartrate   |
| 514  | Sodium, sulphate  |
| 301  | Sodium ascorbate  |
| 491  | Sorbitan monostearate                                       |
| 492  | Sorbitan tristearate  |
| 420  | Sorbitol  |
| 1420 | Starch acetate (esterified with acetic anhydride)           |
| 1450 | Starch sodium octenylsuccinate                              |
| 570  | Stearic acid  |
| 955  | Sucralose (technological use consistent with Clause 4 only) |
| 473  | Sucrose esters of fatty acids                               |
| 334  | Tartaric acid   |
| 472f | Tartaric, acetic and fatty acid esters of glycerol (mixed)  |
| 957  | Thaumatococcus  |
| 413  | Tragacanth gum  |

|      |               |
|------|---------------|
| 1518 | Triacetin     |
| 451  | Triphosphates |
| 415  | Xanthan gum   |
| 967  | Xylitol       |

## SCHEDULE 2

### Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

#### Numeric listing

| INS Number | Additive name  |
|------------|--|
| -          | Flavourings (including permitted synthetic flavourings)    |
| 170        | Calcium carbonates   |
| 260        | Acetic acid, glacial                                       |
| 261        | Potassium acetate  |
| 262        | Sodium acetates  |
| 263        | Calcium acetate  |
| 264        | Ammonium acetate   |
| 270        | Lactic acid  |
| 290        | Carbon dioxide   |
| 296        | Malic acid   |
| 297        | Fumaric acid   |
| 300        | Ascorbic acid  |
| 301        | Sodium ascorbate   |
| 302        | Calcium ascorbate  |
| 303        | Potassium ascorbate  |
| 315        | Erythorbic acid  |
| 316        | Sodium erythorbate   |
| 322        | Lecithin   |
| 325        | Sodium lactate   |
| 326        | Potassium lactate  |
| 327        | Calcium lactate  |
| 328        | Ammonium lactate   |
| 329        | Magnesium lactate  |
| 330        | Citric acid  |
| 331        | Sodium citrates  |
| 332        | Potassium citrates   |
| 333        | Calcium citrate  |
| 334        | Tartaric acid  |
| 335        | Sodium tartrate  |
| 336        | Potassium tartrate   |
| 337        | Potassium sodium tartrate                                  |
| 339        | Sodium phosphates  |
| 340        | Potassium phosphates                                       |
| 341        | Calcium phosphates   |
| 342        | Ammonium phosphates  |
| 343        | Magnesium phosphates                                       |
| 349        | Ammonium malate  |
| 350        | Sodium malates   |
| 351        | Potassium malates  |
| 352        | Calcium malates  |
| 353        | Metatartaric acid  |
| 354        | Calcium tartrate   |
| 355        | Adipic acid  |
| 357        | Potassium adipate (Salt reduced and low sodium foods only) |
| 365        | Sodium fumarate  |
| 366        | Potassium fumarate   |
| 367        | Calcium fumarate   |

|      |  |
|------|--|
| 368  | Ammonium fumarate  |
| 380  | Ammonium citrates  |
| 381  | Ferric ammonium citrate  |
| 400  | Alginic acid   |
| 401  | Sodium alginate  |
| 402  | Potassium alginate   |
| 403  | Ammonium alginate  |
| 404  | Calcium alginate   |
| 405  | Propylene glycol alginate  |
| 406  | Agar   |
| 407  | Carrageenan  |
| 407a | Processed eucheuma seaweed   |
| 409  | Arabinogalactan (larch gum)  |
| 410  | Locust bean (carob bean) gum   |
| 412  | Guar gum   |
| 413  | Tragacanth gum   |
| 414  | Gum arabic (Acacia)  |
| 415  | Xanthan gum  |
| 416  | Karaya gum   |
| 418  | Gellan gum   |
| 420  | Sorbitol   |
| 421  | Mannitol   |
| 422  | Glycerin (glycerol)  |
| 433  | Polyoxyethylene (20) sorbitan monooleate   |
| 435  | Polyoxyethylene (20) sorbitan monostearate                                       |
| 436  | Polyoxyethylene (20) sorbitan tristearate  |
| 440  | Pectins  |
| 442  | Ammonium salts of phosphatidic acid  |
| 450  | Pyrophosphates   |
| 451  | Triphosphates  |
| 452  | Polyphosphates   |
| 460  | Cellulose, microcrystalline and powdered   |
| 461  | Methyl cellulose   |
| 464  | Hydroxypropyl methylcellulose  |
| 465  | Methyl ethylcellulose  |
| 466  | Sodium carboxymethylcellulose  |
| 470  | Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids |
| 471  | Mono- and diglycerides of fatty acids  |
| 472a | Acetic and fatty acid esters of glycerol   |
| 472b | Lactic and fatty acid esters of glycerol   |
| 472c | Citric and fatty acid esters of glycerol   |
| 472e | Diacetyltartaric and fatty acid esters of glycerol                               |
| 472f | Tartaric, acetic and fatty acid esters of glycerol (mixed)                       |
| 473  | Sucrose esters of fatty acids  |
| 477  | Propylene glycol esters of fatty acids   |
| 491  | Sorbitan monostearate  |
| 492  | Sorbitan tristearate   |
| 500  | Sodium carbonates  |
| 501  | Potassium carbonates   |
| 503  | Ammonium carbonates  |
| 504  | Magnesium carbonates   |
| 507  | Hydrochloric acid  |
| 508  | Potassium chloride   |
| 509  | Calcium chloride   |
| 511  | Magnesium chloride   |
| 514  | Sodium, sulphate   |
| 515  | Potassium sulphate   |
| 516  | Calcium sulphate   |
| 518  | Magnesium sulphate   |
| 519  | Cupric sulphate  |
| 526  | Calcium hydroxide  |

|      |   |
|------|---|
| 529  | Calcium oxide   |
| 551  | Silicon dioxide (amorphous)                                 |
| 552  | Calcium silicate  |
| 553  | Magnesium silicates   |
| 554  | Sodium aluminosilicate                                      |
| 556  | Calcium aluminium silicate                                  |
| 558  | Bentonite   |
| 559  | Aluminium silicate  |
| 570  | Stearic acid  |
| 575  | Glucono delta-lactone                                       |
| 577  | Potassium gluconate   |
| 578  | Calcium gluconate   |
| 579  | Ferrous gluconate   |
| 620  | L -glutamic acid  |
| 621  | Monosodium glutamate, L-                                    |
| 622  | Monopotassium glutamate, L-                                 |
| 623  | Calcium glutamate, Di-L-                                    |
| 624  | Monoammonium glutamate, L-                                  |
| 625  | Magnesium glutamate, Di-L-                                  |
| 627  | Disodium guanylate, 5'-                                     |
| 631  | Disodium inosinate, 5'-                                     |
| 635  | Disodium ribonucleotides, 5'-                               |
| 900a | Polydimethylsiloxane  |
| 901  | Beeswax, white & yellow                                     |
| 903  | Carnauba wax  |
| 904  | Shellac   |
| 905b | Petrolatum (petroleum jelly)                                |
| 941  | Nitrogen  |
| 942  | Nitrous oxide   |
| 951  | Aspartame (technological use consistent with Clause 4 only) |
| 953  | Isomalt   |
| 955  | Sucralose (technological use consistent with Clause 4 only) |
| 957  | Thaumatococcus  |
| 965  | Maltitol & maltitol syrup                                   |
| 966  | Lactitol  |
| 967  | Xylitol   |
| 1100 | Alpha-amylase   |
| 1101 | Proteases   |
| 1102 | Glucose oxidase   |
| 1104 | Lipases   |
| 1105 | Lysozyme  |
| 1200 | Polydextroses   |
| 1400 | Dextrins, white & yellow, roasted starch                    |
| 1401 | Acid treated starch   |
| 1402 | Alkaline treated starch                                     |
| 1403 | Bleached starch   |
| 1404 | Oxidised starch   |
| 1405 | Enzyme treated starches                                     |
| 1410 | Monostarch phosphate  |
| 1412 | Distarch phosphate  |
| 1413 | Phosphated distarch phosphate                               |
| 1414 | Acetylated distarch phosphate                               |
| 1420 | Starch acetate (esterified with acetic anhydride)           |
| 1422 | Acetylated distarch adipate                                 |
| 1440 | Hydroxypropyl starch  |
| 1442 | Hydroxypropyl distarch phosphate                            |
| 1450 | Starch sodium octenylsuccinate                              |
| 1518 | Triacetin   |
| 1520 | Propylene glycol  |
| 1521 | Polyethylene glycol 8000                                    |

**SCHEDULE 3**



**Colours permitted in accordance with GMP in processed foods specified in Schedule 1****Alphabetical Listing**

| <b>INS Number</b> | <b>Additive Name</b>                               |
|-------------------|--|
| 103               | Alkanet (& Alkannin)                               |
| 163               | Anthocyanins                                       |
| 162               | Beet Red   |
| 150a              | Caramel I - plain                                  |
| 150b              | Caramel II - caustic sulphite process              |
| 150c              | Caramel III - ammonia process                      |
| 150d              | Caramel IV - ammonia sulphite process              |
| 160e              | Carotenal, b-apo-8'-                               |
| 160a              | Carotenes  |
| 160f              | Carotenoic acid, b-apo-8'-, methyl or ethyl esters |
| 140               | Chlorophylls                                       |
| 141               | Chlorophylls, copper complexes                     |
| 120               | Cochineal and carmines                             |
| 100               | Curcumins  |
| 161a              | Flavoxanthin                                       |
| 172               | Iron oxides  |
| 161c              | Kryptoxanthin                                      |
| 161b              | Lutein   |
| 160d              | Lycopene   |
| 160c              | Paprika oleoresins                                 |
| 161f              | Rhodoxanthin                                       |
| 101               | Riboflavins  |
| 161d              | Rubixanthan  |
| 164               | Saffron, crocetin and crocin                       |
| 171               | Titanium dioxide                                   |
| 153               | Vegetable Carbon                                   |
| 161e              | Violoxanthin                                       |

**SCHEDULE 3****Colours permitted in accordance with GMP in processed foods specified in Schedule 1****Numeric Listing**

| <b>INS Number</b> | <b>Additive name</b>                               |
|-------------------|--|
| 100               | Curcumins  |
| 101               | Riboflavins  |
| 103               | Alkanet (& Alkannin)                               |
| 120               | Cochineal and carmines                             |
| 140               | Chlorophylls                                       |
| 141               | Chlorophylls, copper complexes                     |
| 150a              | Caramel I - plain                                  |
| 150b              | Caramel II - caustic sulphite process              |
| 150c              | Caramel III - ammonia process                      |
| 150d              | Caramel IV - ammonia sulphite process              |
| 153               | Vegetable Carbon                                   |
| 160a              | Carotenes  |
| 160c              | Paprika oleoresins                                 |
| 160d              | Lycopene   |
| 160e              | Carotenal, b-apo-8'-                               |
| 160f              | Carotenoic acid, b-apo-8'-, methyl or ethyl esters |
| 161a              | Flavoxanthin                                       |

|      |                              |
|------|------------------------------|
| 161b | Lutein                       |
| 161c | Kryptoxanthin                |
| 161d | Rubixanthan                  |
| 161e | Violoxanthin                 |
| 161f | Rhodoxanthin                 |
| 162  | Beet Red                     |
| 163  | Anthocyanins                 |
| 164  | Saffron, crocetin and crocin |
| 171  | Titanium dioxide             |
| 172  | Iron oxides                  |

**SCHEDULE 4**

**Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1**

**Alphabetical Listing**

| <b>INS Number</b> | <b>Additive name</b>   |
|-------------------|------------------------|
| 129               | Allura red AC          |
| 122               | Azorubine / Carmoisine |
| 151               | Brilliant black BN     |
| 133               | Brilliant blue FCF     |
| 155               | Brown HT               |
| 143               | Fast green FCF         |
| 142               | Green S                |
| 132               | Indigotine             |
| 124               | Ponceau 4R             |
| 104               | Quinoline yellow       |
| 110               | Sunset yellow FCF      |
| 102               | Tartrazine             |

**SCHEDULE 4**

**Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1**

**Numeric Listing**

| <b>INS number</b> | <b>Additive Name</b>   |
|-------------------|------------------------|
| 102               | Tartrazine             |
| 104               | Quinoline yellow       |
| 110               | Sunset yellow FCF      |
| 122               | Azorubine / Carmoisine |
| 124               | Ponceau 4R             |
| 129               | Allura red AC          |
| 132               | Indigotine             |
| 133               | Brilliant blue FCF     |
| 142               | Green S                |
| 143               | Fast green FCF         |
| 151               | Brilliant black BN     |
| 155               | Brown HT               |

**SCHEDULE 5**  
**Technological functions which may be performed by food additives**

| <b>Functional class</b><br><i>sub-classes</i>   | <b>Definition</b>  |
|---|--|
| <b>Acidity regulator</b><br>acid, alkali, base, buffer, buffering agent, pH adjusting agent   | alters or controls the acidity or alkalinity of a food   |
| <b>Anti-caking agent</b><br>anti-caking agent, anti-stick agent, drying agent, dusting powder   | reduces the tendency of individual food particles to adhere or improves flow characteristics                             |
| <b>Antioxidant</b><br>antioxidant, antioxidant synergist  | retards or prevents the oxidative deterioration of a food  |
| <b>Bulking agent</b><br>bulking agent, filler   | contributes to the volume of a food without contributing significantly to its available energy                           |
| <b>Colouring</b>  | adds or restores colour to foods   |
| <b>Colour fixative</b><br>colour fixative, colour stabiliser  | stabilises, retains or intensifies an existing colour of a food  |
| <b>Emulsifier</b><br>emulsifier, Emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent       | facilitates the formation or maintenance of an emulsion between two or more immiscible phases                            |
| <b>Firming agent</b>  | contributes to firmness of food or interact with gelling agents to produce or strengthen a gel                           |
| <b>Flavour enhancer</b><br>flavour enhancer, flavour modifier, tenderiser   | enhances the existing taste and/or odour of a food   |
| <b>Flavouring</b><br>(excluding herbs and spices and intense sweeteners)  | adds or restores odour and/or taste properties to foods  |
| <b>Foaming agent</b><br>whipping agent, aerating agent  | facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food                       |
| <b>Gelling agent</b>  | modifies food texture through gel formation  |
| <b>Glazing agent</b><br>coating, sealing agent, polish  | imparts a coating to the external surface of a food  |
| <b>Humectant</b><br>moisture/water retention agent, wetting agent   | retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium                              |
| <b>Intense sweetener</b>  | replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy |
| <b>Preservative</b><br>anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent | retards or prevents the deterioration of a food by micro organisms   |
| <b>Propellant</b>   | gas, other than air, which expels a food from a container  |
| <b>Raising agent</b>  | liberates gas and thereby increase the volume of a food  |
| <b>Sequestrant</b>  | forms chemical complexes with metallic ions  |
| <b>Stabiliser</b><br>binder, firming agent, water binding agent, foam stabiliser  | maintains the homogeneous dispersion of two or more immiscible substances in a food                                      |
| <b>Thickener</b><br>thickening agent, texturiser, bodying agent   | increases the viscosity of a food  |

## A User's Guide to Schedule 1 of Standard 1.3.1

### Introduction

These guidelines do not form part of the legally binding Code; they are intended as a guide to assist in the use of Standard 1.3.1, and in particular Schedule 1 of the Standard.

The structure used for Schedule 1 is hierarchical. Therefore, permissions can be carried over from categories into subcategories, unless otherwise stated within Schedule 1 (see example on following page).

Listed below is a guide that intends to assist in the use of categories and subcategories utilised in Schedule 1 of Standard 1.3.1. The correct categorisation will ultimately depend on the individual product formulation, and hence this only indicates where products **may be** categorised.

#### *For example:*

### **2 EDIBLE OILS AND OIL EMULSIONS**

The additives listed under this category are permitted in all subcategories listed below, unless otherwise stated (see 2.2.1.1 butter)

#### **2.1 Edible oils essentially free of water**

This subcategory may contain all additives listed in category 2, plus the additional additives expressly permitted in this category.

##### **olive oil**

This section of subcategory 2.1 has specific additive restrictions. The additives listed under category 2 are still permitted (provided that none are listed in Schedules 3 or 4), and the additives listed under 2.1 are still permitted (provided that none are listed in Schedules 3 or 4).

#### **2.2 Oil emulsions (water in oil)**

##### **2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products**

###### **2.2.1.1 Butter**

This subcategory has specific additive restrictions. the only additives permitted are those listed in this subcategory.

###### **2.2.1.2 Butter products**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, as are all of Schedules 2, 3, and 4.

###### **2.2.1.3 Margarine and similar products**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.

##### **2.2.2 Oil emulsions (<80 % oil)**

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.

**0 GENERAL PROVISIONS****0.1 Preparations of food additives**

Includes baking compounds, colours in aqueous solutions, culinary essences, extracts, flavourings, essential oils etc.

**1 DAIRY PRODUCTS (excluding butter and dairy-fats)****1.1 Liquid milk and liquid milk based drinks****1.1.1 Liquid milk (including buttermilk)**

Milk, Goat milk, other mammalian milks, pasteurised, UHT, skim milk, buttermilk

**1.1.2 Liquid milk products and flavoured liquid milk**

Modified milks; Liquid milk products in which the organoleptic characteristic have been altered by the specific addition of foods (e.g. gelatine) or food additives (e.g. flavourings, thickeners).

[Milk based products to which other foods have been added are mixed foods within category 20].

**1.2 Fermented and renneted milk products****1.2.1 Fermented milk and renneted milk**

Products prepared from pasteurised milk, skim milk or modified milk respectively, to which bacterial cultures and/or renneting agents have been intentionally added. Includes natural yoghurt and cultured buttermilk.

**1.2.2 Fermented milk products and renneted milk products**

Fermented or renneted milk products in which the organoleptic characteristic have been altered by the use of foods (e.g. gelatine) or food additives (e.g. flavourings, thickeners).

[Yoghurt Products to which other foods have been added (e.g. fruit yoghurt, nut yoghurt) are mixed foods within category 20.]

**1.3 Condensed milk and evaporated milk****1.4 Cream and cream products****1.4.1 Cream, reduced cream and light cream**

Includes pasteurised cream, UHT cream, scalded cream

**1.4.2 Cream products (flavoured, whipped, thickened, sour cream etc.)**

Cream products in which the organoleptic characteristics have been altered by the use of foods (e.g. gelatin) or food additives (e.g. flavourings, thickeners).

**1.5 Dried milk, milk powder, cream powder**

**1.6 Cheese and cheese products**

Includes cottage cheese, processed cheese, cheese spread, processed cheese food, recombined cheese, club cheese,

**2 EDIBLE OILS AND OIL EMULSIONS****2.1 Edible oils essentially free of water****2.2 Oil emulsions (water in oil)****2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products****2.2.1.1 Butter****2.2.1.2 Butter products**

Includes lactic acid butter or flavoured butter

[Butter products to which other foods have been added (e.g. garlic butter, herb butter) are mixed foods within category 20.]

**2.2.1.3 Margarine and similar products****2.2.2 Oil emulsions (<80 % oil)**

Dairy spreads and table spreads

**3 ICE CREAM & EDIBLE ICES****4 FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)****4.1 Unprocessed fruits and vegetables****4.1.1 Untreated fruits and vegetables**

Fruits and vegetables which have not been waxed, coated, peeled and or cut

**4.1.2 Surface treated fruits and vegetables**

e.g.. waxed fruit and vegetables

**4.1.3 Peeled &/or cut fruits and vegetables****4.2 Frozen unprocessed fruits and vegetables****4.3 Processed fruits and vegetables****4.3.1 Dried fruits and vegetables**

Dried and dehydrated fruits and vegetables

**4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol**

e.g.. vegetables pickled in vinegar; canned or bottled fruit and vegetables

**4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers****4.3.4 Fruit and vegetable spreads including jams, chutneys and related products**

e.g.. jams, chutneys, spreadable fruit

**4.3.5 Candied fruits and vegetables****4.3.6 Fruit and vegetable preparations incl. pulp**

Purees; pulps; fruit and vegetable sauces, toppings

**4.3.7 Fermented fruit and vegetable products**

e.g. lactic acid fermented pickles

**4.3.8 Other fruit and vegetable based products**

Products comprised of fruits and vegetables (including fungi, nuts and seeds) but not containing other foods, except where their presence is for a technical purpose, or does not alter the characteristic nature of the product. This category would not include dips, desserts or sauces comprised of fruits and vegetables with fats/oils, sugar, vinegar etc.

**5 CONFECTIONERY****5.1 Chocolate and cocoa products****5.2 Sugar confectionery**

Includes chewing and bubble gum

5.3 not assigned

**5.4 Icings and frostings****6 CEREALS AND CEREAL PRODUCTS****6.1 Cereals (whole and broken grains )****6.2 Flours, meals and starches****6.3 Processed cereal and meal products****6.4 Flour products (including noodles and pasta)**

Noodles; pasta; crumpets; pikelets; flapjacks etc.

**7 BREADS AND BAKERY PRODUCTS****7.1 Breads and related products**

plain breads (e.g. white bread, wholemeal bread, flat breads, unleavened breads, steamed breads etc.) and fancy breads (e.g. herb bread, garlic bread, fruit loaf etc.)

**7.2 Biscuits, cakes and pastries****8 MEAT AND MEAT PRODUCTS (including Poultry & Game)****8.1 Raw meat, poultry & game****8.2 Processed meat, poultry and game products in whole pieces or cuts****8.3 Processed comminuted meat, poultry and game products****8.4 Edible casings****8.5 Animal protein products**

gelatine, jelly etc.

**9 FISH AND FISH PRODUCTS****9.1 Unprocessed fish and fish fillets (including frozen and thawed)**

Includes whole fish, fish fillets, crustacea

**9.2 Processed fish and fish products**

e.g. reformed fish, fish balls

**9.3 Semi preserved fish and fish products**

Soused or pickled fish, smoked fish cooked crustacea

**9.4 Fully preserved fish including canned fish products**

Dried fish, salted fish, canned fish

**10 EGGS AND EGG PRODUCTS****10.1 Eggs****10.2 Liquid egg products****10.3 Frozen egg products****10.4 Dried &/or heat coagulated egg products****11 SUGARS, HONEY & RELATED PRODUCTS****11.1 Sugar**

White sugar, caster sugar, icing sugar, loaf sugar, coffee sugar, raw sugar

**11.2 Sugars and syrups**

Fructose, lactose, starch hydrolysates, glucose syrups, maltodextrins, molasses, invert sugar, fruit sugar syrup



**11.3 Honey and related products**

Honey, royal jelly, bee pollen

**11.3.1 Dried honey****11.4 Tabletop sweeteners**

Sweeteners for domestic use containing non-sugar sweeteners such as polyols & intense sweeteners

**11.4.1 Tabletop sweeteners - liquid preparations****11.4.2 Tabletop sweeteners - tablets or powder or granules packed in portion sized packages****12 SALTS AND CONDIMENTS****12.1 Salt and salt substitutes**

Salt, reduced sodium salt mixtures and salt substitutes

**12.1.1 Salt**

Salt, table salt and iodised salt

**12.1.2 Reduced sodium salt mixture**

A mixture of salt and potassium chloride

**12.1.3 Salt substitute**

12.2 not assigned

**12.3 Vinegars and related products**

Vinegar, imitation vinegar, flavoured vinegar etc.

12.4 not assigned

**12.5 Yeast and yeast products**

Bakers yeast, dried yeasts, yeast extracts, stock bases

**12.6 Vegetable protein products**

e.g. tofu

**13 FOODS INTENDED FOR PARTICULAR DIETARY USES****13.1 Infant formulae & follow-on formulae****13.2 Weaning foods****13.3 Formula dietary foods**

**13.4 Dietetic formulae for slimming & weight reduction****13.5 Supplementary foods for dietetic uses****14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES****14.1 Non-alcoholic beverages****14.1.1 Waters****14.1.1.1 Mineral water****14.1.1.2 Carbonated, mineralised and soda waters****14.1.2 Fruit and vegetable juices and fruit and vegetable juice products****14.1.2.1 Fruit and vegetable juices**

Includes juices and concentrated juices

**14.1.2.2 Fruit and vegetable juices products**

Containing >50mL/L of fruit or 35mL/L of passion fruit juice, puree or comminution

**14.1.3 Water based flavoured drinks**

Includes soft drink, brewed soft drink, electrolyte drink, cordial and post-mix syrup (when made up as directed)

**14.1.3.1 Brewed soft drink****14.1.4 not assigned****14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar products****14.2 Alcoholic beverages (including No & Low Alcohol)****14.2.1 Beer & related products****14.2.2 Wine, sparkling wine and fortified wine****14.2.3 Wine based drinks and reduced alcohol wines****14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)****14.2.5 Spirits and liqueurs****14.3 Mixed alcoholic drinks not elsewhere classified****20 MIXED FOODS**

Foods prepared from two or more foods (excluding food additives and/or water) and not elsewhere identified. Includes both liquid and solid foods.

**20.1 Beverages****20.2 Foods other than beverages****SUPPLEMENT TO STANDARD 1.3.1****Schedule 1 by Additive**

This supplement is an alternative version to Schedules 1, 2, 3 and 4; which is intended as an aid in the use of Standard 1.3.1. Schedules 1 to 5 form part of the legally binding Code. This supplement, however, does not have the force of the law.

|             |  |   |      |       |
|-------------|--|---|------|-------|
| <b>123</b>  | <b>Amaranth</b>                              |   |      |       |
|             | 3  | Ice cream & edible ices   | 290  | mg/kg |
|             | 4.3.4  | Fruit and vegetable spreads including jams, chutneys and related products   | 290  | mg/kg |
|             | 5  | Confectionery   | 300  | mg/kg |
|             | 9.2  | Processed fish and fish products<br><i>subcategory: roe</i>   | 300  | mg/kg |
|             | 9.3  | Semi preserved fish and fish products<br><i>subcategory: roe</i>  | 300  | mg/kg |
|             | 9.4  | Fully preserved fish including canned fish products<br><i>subcategory: roe</i>  | 300  | mg/kg |
|             | 14.1.2.2                                     | Fruit and vegetable juices products   | 30   | mg/kg |
|             | 14.1.3                                       | Water based flavoured drinks  | 30   | mg/kg |
|             | 14.2.3                                       | Wine based drinks and reduced alcohol wines   | 30   | mg/kg |
|             | 14.2.5                                       | Spirits and liqueurs  | 30   | mg/kg |
| <b>127</b>  | <b>Erythrosine</b>                           |   |      |       |
|             | 4.3  | Processed fruits and vegetables<br><i>subcategory: preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</i> | 290  | mg/kg |
| <b>150a</b> | <b>Caramel I - plain</b>                     | (additive is listed in Schedule 3)  |      |       |
|             | 14.2.1                                       | Beer & related products   | GMP  |       |
|             | 14.2.4                                       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i>                                      | 1000 | mg/kg |
| <b>150b</b> | <b>Caramel II - caustic sulphite process</b> | (additive is listed in Schedule 3)  |      |       |
|             | 14.2.1                                       | Beer & related products   | GMP  |       |
|             | 14.2.4                                       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i>                                      | 1000 | mg/kg |
| <b>150c</b> | <b>Caramel III - ammonia process</b>         | (additive is listed in Schedule 3)  |      |       |
|             | 14.2.1                                       | Beer & related products   | GMP  |       |
|             | 14.2.4                                       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i>                                      | 1000 | mg/kg |
| <b>150d</b> | <b>Caramel IV - ammonia sulphite process</b> | (additive is listed in Schedule 3)  |      |       |
|             | 14.2.1                                       | Beer & related products   | GMP  |       |

|             |  |      |       |
|-------------|--|------|-------|
| 14.2.4      | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i> | 1000 | mg/kg |
| <b>160b</b> | <b>Annatto extracts</b>  |      |       |
| 1.1.2       | Liquid milk products and flavoured liquid milk   | 10   | mg/kg |
| 1.2.2       | Fermented milk products and rennetted milk products  | 60   | mg/kg |
| 1.6         | Cheese and cheese products   | 50   | mg/kg |
| 2           | Edible oils and oil emulsions  | 10   | mg/kg |
| 2.2.1.1     | Butter   | 10   | mg/kg |
| 3           | Ice cream & edible ices  | 20   | mg/kg |
| 5.4         | Icings and frostings   | 20   | mg/kg |
| 6.3         | Processed cereal and meal products   | 100  | mg/kg |
|             | <u>Application:</u> extruded and/or puffed cereal products only  |      |       |
| 6.4         | Flour products (including noodles and pasta)   | 25   | mg/kg |
| 7.2         | Biscuits, cakes and pastries   | 25   | mg/kg |
| 8.3         | Processed comminuted meat, poultry and game products   | 100  | mg/kg |
| 9.3         | Semi preserved fish and fish products  | 10   | mg/kg |
| 14.1.2.2    | Fruit and vegetable juices products  | 10   | mg/kg |
| 14.2.3      | Wine based drinks and reduced alcohol wines  | 10   | mg/kg |
| 14.2.5      | Spirits and liqueurs   | 10   | mg/kg |
| 14.3        | Mixed alcoholic drinks not elsewhere classified  | 10   | mg/kg |
| 20.1        | Beverages  | 10   | mg/kg |
| 20.2        | Foods other than beverages   | 25   | mg/kg |
| <b>170i</b> | <b>Calcium carbonate</b> (additive is listed in Schedule 2)  |      |       |
| 14.2.4      | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i> | GMP  |       |
| 14.2.2      | Wine, sparkling wine and fortified wine  | GMP  |       |
| <b>173</b>  | <b>Aluminium</b>   |      |       |
| 5           | Confectionery  | GMP  |       |
| 14.2.5      | Spirits and liqueurs   | GMP  |       |
| <b>174</b>  | <b>Silver</b>  |      |       |
| 5           | Confectionery  | GMP  |       |
| 14.2.5      | Spirits and liqueurs   | GMP  |       |
| <b>175</b>  | <b>Gold</b>  |      |       |
| 5           | Confectionery  | GMP  |       |
| 14.2.3      | Wine based drinks and reduced alcohol wines  | 100  | mg/kg |
| 14.2.5      | Spirits and liqueurs   | GMP  |       |
| <b>181</b>  | <b>Tannins</b>   |      |       |
| 14.2.2      | Wine, sparkling wine and fortified wine  | GMP  |       |
| 14.2.4      | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>subcategory: cider and perry</i> | GMP  |       |
| <b>200</b>  | <b>Sorbic acid</b>   |      |       |
| 14.2.2      | Wine, sparkling wine and fortified wine  | GMP  |       |
| <b>202</b>  | <b>Potassium sorbate</b>   |      |       |
| 14.2.2      | Wine, sparkling wine and fortified wine  | GMP  |       |

|                |  |      |       |
|----------------|--|------|-------|
| <b>200-203</b> | <b>Sorbic acid and sodium, potassium and calcium sorbates</b>                                  |      |       |
| 0.1            | Preparations of food additives   | 1000 | mg/kg |
| 0.1            | Preparations of food additives   | 9000 | mg/kg |
|                | <i>subcategory: renneting enzymes</i>  |      |       |
| 1.6            | Cheese and cheese products   | 3000 | mg/kg |
| 2.2.2          | Oil emulsions (<80 % oil)  | 2000 | mg/kg |
| 3              | Ice cream & edible ices  | 400  | mg/kg |
|                | <i>Subcategory: ice confection sold in liquid form</i>   |      |       |
| 4.1.3          | Peeled &/or cut fruits and vegetables  | 375  | mg/kg |
| 4.3.           | Processed fruits and vegetables  | 500  | mg/kg |
|                | <i>subcategory: mushrooms in brine or water &amp; not commercially sterile</i>                 |      |       |
| 4.3.2          | Fruits and vegetables in vinegar, oil, brine or alcohol  | 1000 | mg/kg |
| 4.3.4          | Fruit and vegetable spreads including jams, chutneys and related products                      | 1000 | mg/kg |
|                | <i>subcategory: chutneys, low joule jam and low joule spreads</i>                              |      |       |
| 4.3.5          | Candied fruits and vegetables  | 500  | mg/kg |
| 4.3.6          | Fruit and vegetable preparations incl pulp   | 1000 | mg/kg |
| 4.3.7          | Fermented fruit and vegetable products   | 500  | mg/kg |
|                | <i>subcategory: lactic acid fermented fruits and vegetables</i>                                |      |       |
| 4.3.8          | Other fruit and vegetable based products   | 500  | mg/kg |
|                | <i>subcategory: imitation fruit</i>  |      |       |
| 5              | Confectionery  | 500  | mg/kg |
|                | <i>subcategory: fruit filling for confectionery containing not less than 200 g/kg of fruit</i> |      |       |
| 5.2            | Sugar confectionery  | 1000 | mg/kg |
| 5.4            | Icings and frostings   | 1500 | mg/kg |
| 6.4            | Flour products (including noodles and pasta)   | 1000 | mg/kg |
| 7              | Breads and bakery products   | 1200 | mg/kg |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts                              | 1500 | mg/kg |
|                | <i>subcategory: dried meat</i>   |      |       |
| 9.3            | Semi preserved fish and fish products  | 2500 | mg/kg |
| 11.4.1         | Tabletop sweeteners - liquid preparations  | GMP  |       |
| 14.1.2         | Fruit and vegetable juices and fruit and vegetable juice products                              | 400  | mg/kg |
| 14.1.2.1       | Fruit and vegetable juices   | 1000 | mg/kg |
|                | <i>subcategory: coconut milk, coconut cream and coconut syrup</i>                              |      |       |
| 14.1.3         | Water based flavoured drinks   | 400  | mg/kg |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)                                | 200  | mg/kg |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)                                | 400  | mg/kg |
|                | <i>subcategory: cider and perry</i>  |      |       |
| 14.3           | Mixed alcoholic drinks not elsewhere classified  | 400  | mg/kg |
| 20             | Mixed foods  | 500  | mg/kg |
|                | <i>Subcategory: dairy and fat based desserts, dips and snacks</i>                              |      |       |
| 20             | Mixed foods  | 1000 | mg/kg |
|                | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>             |      |       |

|                |  |      |       |
|----------------|--|------|-------|
| <b>210-213</b> | <b>Benzoic acid and sodium, potassium and calcium sorbates</b>   |      |       |
| 0.1            | Preparations of food additives   | 1000 | mg/kg |
| 0.1            | Preparations of food additives   | 9000 | mg/kg |
|                | <i>Subcategory: renneting enzymes</i>  |      |       |
| 2.2.2          | Oil emulsions (<80 % oil)  | 1000 | mg/kg |
| 3              | Ice cream & edible ices  | 400  | mg/kg |
|                | <i>Subcategory: ice confection sold in liquid form</i>   |      |       |
| 4.3            | Processed fruits and vegetables  | 500  | mg/kg |
|                | <i>Subcategory: mushrooms in brine or water &amp; not commercially sterile</i>                           |      |       |
| 4.3            | Processed fruits and vegetables  | 1000 | mg/kg |
|                | <i>Subcategory: preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</i> |      |       |
| 4.3.2          | Fruits and vegetables in vinegar, oil, brine or alcohol  | 1000 | mg/kg |
| 4.3.4          | Fruit and vegetable spreads including jams, chutneys and related products                                | 1000 | mg/kg |
|                | <i>Subcategory: chutneys, low joule jam and low joule spreads</i>  |      |       |
| 4.3.6          | Fruit and vegetable preparations incl pulp   | 1000 | mg/kg |
| 4.3.6          | Fruit and vegetable preparations incl pulp   | 3000 | mg/kg |
|                | <i>Subcategory: chilli paste</i>   |      |       |
| 4.3.8          | Other fruit and vegetable based products   | 400  | mg/kg |
|                | <i>Subcategory: imitation fruit</i>  |      |       |
| 5.4            | Icings and frostings   | 1000 | mg/kg |
| 9.3            | Semi preserved fish and fish products  | 2500 | mg/kg |
| 11.4.1         | Tabletop sweeteners - liquid preparations  | GMP  |       |
| 14.1.2         | Fruit and vegetable juices and fruit and vegetable juice products  | 400  | mg/kg |
| 14.1.2.1       | Fruit and vegetable juices   | 1000 | mg/kg |
|                | <i>Subcategory: coconut milk, coconut cream and coconut syrup</i>  |      |       |
| 14.1.3         | Water based flavoured drinks   | 400  | mg/kg |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)  | 400  | mg/kg |
|                | <i>Subcategory: cider and perry</i>  |      |       |
| 14.3           | Mixed alcoholic drinks not elsewhere classified  | 400  | mg/kg |
| 20             | Mixed foods  | 700  | mg/kg |
|                | <i>Subcategory: dairy and fat based desserts, dips and snacks</i>  |      |       |
| 20             | Mixed foods  | 1000 | mg/kg |
|                | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>                       |      |       |
| <b>216</b>     | <b>Propyl p-hydroxy-benzoate (propyl-paraben)</b>  |      |       |
| 0.1            | Preparations of food additives   | 2500 | mg/kg |
| <b>218</b>     | <b>Methyl p-hydroxy-benzoate (methyl-paraben)</b>  |      |       |
| 0.1            | Preparations of food additives   | 2500 | mg/kg |
| <b>220</b>     | <b>Sulphur dioxide</b>   |      |       |
| 14.2.2         | Wine, sparkling wine and fortified wine  | GMP  |       |
| <b>224</b>     | <b>Potassium meta-bisulphite</b>   |      |       |
| 14.2.2         | Wine, sparkling wine and fortified wine  |      |       |

**220-225, Sulphur dioxide and sodium and potassium sulphites  
228**

|        |   |      |       |
|--------|---|------|-------|
| 0.1    | Preparations of food additives  | 350  | mg/kg |
| 3      | Ice cream & edible ices   | 25   | mg/kg |
|        | <i>Subcategory: ice confection sold in liquid form</i>                          |      |       |
| 4.1    | Unprocessed fruits and vegetables   | 10   | mg/kg |
|        | <i>Subcategory: grapes packed with permeable envelopes</i>                      |      |       |
| 4.1.3  | Peeled &/or cut fruits and vegetables   | 200  | mg/kg |
|        | <i>Subcategory: products for manufacturing purposes</i>                         |      |       |
|        | <u>Application:</u> apples and potatoes only                                    |      |       |
| 4.1.3  | Peeled &/or cut fruits and vegetables   | 50   | mg/kg |
|        | <i>Subcategory: root and tuber vegetables</i>                                   |      |       |
| 4.2    | Frozen unprocessed fruits and vegetables  | 300  | mg/kg |
|        | <i>Subcategory: frozen avocado</i>  |      |       |
| 4.3    | Processed fruits and vegetables   | 20   | mg/kg |
|        | <u>Application:</u> ginger only   |      |       |
| 4.3.1  | Dried fruits and vegetables   | 3000 | mg/kg |
| 4.3.1  | Dried fruits and vegetables   | 50   | mg/kg |
|        | <i>Subcategory: desiccated coconut</i>  |      |       |
| 4.3.2  | Fruits and vegetables in vinegar, oil, brine or alcohol                         | 750  | mg/kg |
|        | <i>Subcategory: products made from bleached vegetables</i>                      |      |       |
| 4.3.4  | Fruit and vegetable spreads including jams, chutneys and related products       | 285  | mg/kg |
|        | <i>Subcategory: chutneys, low joule jam and low joule spreads</i>               |      |       |
| 4.3.5  | Candied fruits and vegetables   | 2000 | mg/kg |
| 4.3.6  | Fruit and vegetable preparations incl pulp                                      | 350  | mg/kg |
| 4.3.6  | Fruit and vegetable preparations incl pulp                                      | 1000 | mg/kg |
|        | <i>Subcategory: fruit and vegetable preparations for manufacturing purposes</i> |      |       |
| 4.3.8  | Other fruit and vegetable based products  | 3000 | mg/kg |
|        | <i>Subcategory: imitation fruit</i>   |      |       |
| 6.4    | Flour products (including noodles and pasta)                                    | 300  | mg/kg |
| 7.2    | Biscuits, cakes and pastries  | 300  | mg/kg |
| 8.3    | Processed comminuted meat, poultry and game products                            | 500  | mg/kg |
| 8.4    | Edible casings  | 500  | mg/kg |
| 8.5    | Animal protein products   | 750  | mg/kg |
|        | <i>Subcategory: gelatine</i>  |      |       |
| 9.1.   | Unprocessed fish and fish fillets (including frozen and thawed)                 | 100  | mg/kg |
|        | <i>Subcategory: uncooked crustacea</i>  |      |       |
| 9.2    | Processed fish and fish products  | 30   | mg/kg |
|        | <i>Subcategory: cooked crustacea</i>  |      |       |
| 9.4    | Fully preserved fish including canned fish products                             | 30   | mg/kg |
| 9.4    | Fully preserved fish including canned fish products                             | 1000 | mg/kg |
|        | <i>Subcategory: Canned abalone (paua)</i>                                       |      |       |
| 11.2   | Sugars and syrups   | 450  | mg/kg |
| 12.3   | Vinegars and related products   | 100  | mg/kg |
| 14.1.2 | Fruit and vegetable juices and fruit and vegetable juice products               | 115  | mg/kg |
| 14.1.3 | Water based flavoured drinks  | 115  | mg/kg |
| 14.2.1 | Beer & related products   | 25   | mg/kg |

|            |  |     |                    |
|------------|--|-----|--------------------|
| 14.2.4     | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: fruit wine, vegetable wine and mead containing greater than 5g/L residual sugar</i> | 300 | mg/kg              |
| 14.2.4     | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: fruit wine, vegetable wine and mead containing less than 5g/L residual sugar</i>    | 200 | mg/kg              |
| 14.3       | Mixed alcoholic drinks not elsewhere classified  | 250 | mg/kg              |
| 20         | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>  | 350 | mg/kg              |
| <b>234</b> | <b>Nisin</b>   |     |                    |
| 1.4.2      | Cream products (flavoured, whipped, thickened, sour cream etc)   | 10  | mg/kg              |
| 1.6        | Cheese and cheese products   | GMP |                    |
| 2.2.2      | Oil emulsions (<80 % oil)  | GMP |                    |
| 4.3        | Processed fruits and vegetables<br><i>Subcategory: tomato products pH&lt;4.5</i>   | GMP |                    |
| 4.3.6      | Fruit and vegetable preparations incl pulp   | GMP |                    |
| 6.4        | Flour products (including noodles and pasta)<br><br><i>Application: flour products that are cooked on hot plates only e.g.. crumpets, pikelets, flapjacks etc.</i>     | 250 | mg/kg              |
| 10.2       | Liquid egg products  | GMP |                    |
| 14.1.2.1   | Fruit and vegetable juices<br><i>Subcategory: tomato juices pH&lt;4.5</i>  | GMP |                    |
| 14.2.1     | Beer & related products  | GMP |                    |
| 20         | Mixed foods<br><i>Subcategory: dairy and fat based desserts, dips and snacks</i>   | GMP |                    |
| 20         | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>  | GMP |                    |
| <b>235</b> | <b>Pimaricin (natamycin)</b>   |     |                    |
| 1.6.       | Cheese and cheese products<br><br><i>Application: on cheese surfaces, based on individual cheese weight</i>  | 15  | mg/kg              |
| 8.3        | Processed comminuted meat, poultry and game products<br><i>Subcategory: fermented, uncooked processed comminuted meat products</i>                                     | 1.2 | mg/dm <sup>2</sup> |
| <b>242</b> | <b>Dimethyl dicarbonate</b>  |     |                    |
| 14.1.2.    | Fruit and vegetable juices and fruit and vegetable juice products  | 250 | mg/kg              |
| 14.1.3     | Water based flavoured drinks   | 250 | mg/kg              |
| 14.2.4     | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>   | 200 | mg/kg              |



|                |  |      |       |  |
|----------------|--|------|-------|--|
| <b>249 250</b> | <b>Nitrites (potassium and sodium salts)</b>   |      |       |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: commercially sterile canned cured meat</i>    | 50   | mg/kg |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: cured meat</i>                                | 125  | mg/kg |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: dried meat</i>                                | 125  | mg/kg |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: slow dried cured meat</i>                     | 125  | mg/kg |  |
| 8.3            | Processed comminuted meat, poultry and game products   | 125  | mg/kg |  |
| <b>251 252</b> | <b>Nitrates (potassium and sodium salts)</b>   |      |       |  |
| 1.6            | Cheese and cheese products<br><br><i>Application: fresh cheese only</i>  | 50   | mg/kg |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: cured meat</i>                                | 125  | mg/kg |  |
| 8.2            | Processed meat, poultry and game products in whole pieces or cuts<br><i>Subcategory: slow dried cured meat</i>                     | 500  | mg/kg |  |
| 8.3            | Processed comminuted meat, poultry and game products<br><i>Subcategory: fermented, uncooked processed comminuted meat products</i> | 500  | mg/kg |  |
| <b>260</b>     | <b>Acetic acid, glacial</b> (additive is listed in Schedule 2)   |      |       |  |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                             | GMP  |       |  |
| <b>262</b>     | <b>Sodium acetates</b> (additives are listed in Schedule 2)  |      |       |  |
| 8.1            | Raw meat, poultry & game<br><i>Subcategory: fresh poultry</i>  | 5000 | mg/kg |  |
| <b>270</b>     | <b>Lactic acid</b> (additive is listed in Schedule 2)  |      |       |  |
| 14.1.2.1       | Fruit and vegetable juices   | GMP  |       |  |
| 14.2.2         | Wine, sparkling wine and fortified wine  | GMP  |       |  |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                             | GMP  |       |  |
| <b>280</b>     | <b>Propionic acid</b>  |      |       |  |
| 6.4            | Flour products (including noodles and pasta)   | 2000 | mg/kg |  |
| 7              | Breads and bakery products   | 4000 | mg/kg |  |
| <b>281</b>     | <b>Sodium propionate</b>   |      |       |  |
| 2.2.2          | Oil emulsions (<80% oil)   | GMP  |       |  |
| 4.3.4          | Fruit and vegetable spreads  | GMP  |       |  |
| 6.4            | Flour products (including noodles and pasta)   | 2000 | mg/kg |  |
| 7              | Breads and bakery products   | 4000 | mg/kg |  |

|                |  |      |       |
|----------------|--|------|-------|
| 14.1.2         | Fruit and vegetable juices and fruit and vegetable juice products  | GMP  |       |
| 20             | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>  | GMP  |       |
| <b>282</b>     | <b>Calcium propionate</b>  |      |       |
| 2.2.2          | Oil emulsions (<80% oil)   | GMP  |       |
| 4.3.4          | Fruit and vegetable spreads  | GMP  |       |
| 6.4            | Flour products (including noodles and pasta)   | 2000 | mg/kg |
| 7              | Breads and bakery products   | 4000 | mg/kg |
| 14.1.2         | Fruit and vegetable juices and fruit and vegetable juice products  | GMP  |       |
| 20             | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>  | GMP  |       |
| <b>283</b>     | <b>Potassium propionate</b>  |      |       |
| 6.4            | Flour products (including noodles and pasta)   | 2000 | mg/kg |
| 7              | Breads and bakery products   | 4000 | mg/kg |
| <b>290</b>     | <b>Carbon dioxide</b> (additive is listed in Schedule 2)   |      |       |
| 14.1.1.1       | Mineral water  | GMP  |       |
| 14.1.2.1       | Fruit and vegetable juices   | GMP  |       |
| 14.2.1         | Beer & related products  | GMP  |       |
| 14.2.2         | Wine, sparkling wine and fortified wine  | GMP  |       |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                                     | GMP  |       |
| <b>296</b>     | <b>Malic acid</b> (additive is listed in Schedule 2)   |      |       |
| 14.1.2.1       | Fruit and vegetable juices   | GMP  |       |
| 14.2.2         | Wine, sparkling wine and fortified wine  | GMP  |       |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                                     | GMP  |       |
| <b>297</b>     | <b>Fumaric acid</b> (additive is listed in Schedule 2)   |      |       |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                                     | GMP  |       |
| <b>300</b>     | <b>Ascorbic acid</b> (additive is listed in Schedule 2)  |      |       |
| 14.2.2         | Wine, sparkling wine and fortified wine  | GMP  |       |
| 14.2.4         | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>                                     | GMP  |       |
| <b>300-303</b> | <b>Ascorbic acid and sodium, calcium and potassium ascorbates</b> (additives are listed in Schedule 2)                                     |      |       |
| 9.1            | Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: frozen fish</i><br><br><i>Application: fillets only</i> | 400  | mg/kg |

|            |   |      |                                    |
|------------|---|------|------------------------------------|
| 9.1        | Unprocessed fish and fish fillets (including frozen and thawed) | GMP  |                                    |
|            | <i>Subcategory: uncooked crustacea</i>                          |      |                                    |
| 12.3       | Vinegars and related products                                   | 100  | mg/kg                              |
| 14.2.1     | Beer & related products   | GMP  |                                    |
| <b>304</b> | <b>Ascorbyl palmitate</b>                                       |      |                                    |
| 0.1        | Preparations of food additives                                  | GMP  |                                    |
| 1.5        | Dried milk, milk powder, cream powder                           | 5000 | mg/kg                              |
| 2          | Edible oils and oil emulsions                                   | GMP  |                                    |
| 4.1.2      | Surface treated fruits and vegetables                           | GMP  |                                    |
|            | <i>Subcategory: walnut and pecan nut kernels</i>                |      |                                    |
| 4.3.8      | Other fruit and vegetable based products                        | GMP  |                                    |
|            | <i>Subcategory: dried instant mashed potato</i>                 |      |                                    |
| 5.2        | Sugar confectionery   | GMP  |                                    |
|            | <i>Subcategory: bubblegum and chewing gum</i>                   |      |                                    |
| <b>306</b> | <b>Tocopherols, concentrate mixed</b>                           |      |                                    |
| 0.1        | Preparations of food additives                                  | GMP  |                                    |
| 2          | Edible oils and oil emulsions                                   | GMP  |                                    |
| <b>307</b> | <b>Tocopherols, d-alpha-, concentrate</b>                       |      |                                    |
| 0.1        | Preparations of food additives                                  | GMP  |                                    |
| 2          | Edible oils and oil emulsions                                   | GMP  |                                    |
| <b>308</b> | <b>Synthetic gamma-tocopherols</b>                              |      |                                    |
| 0.1        | Preparations of food additives                                  | GMP  |                                    |
| 2          | Edible oils and oil emulsions                                   | GMP  |                                    |
| <b>309</b> | <b>Synthetic delta-tocopherols</b>                              |      |                                    |
| 0.1        | Preparations of food additives                                  | GMP  |                                    |
| 2          | Edible oils and oil emulsions                                   | GMP  |                                    |
| <b>310</b> | <b>Propyl gallate</b>   |      |                                    |
| 0.1        | Preparations of food additives                                  | 100  | mg/kg                              |
| 2          | Edible oils and oil emulsions                                   | 100  | mg/kg                              |
| 5.2        | Sugar confectionery   | 200  | mg/kg                              |
|            | <i>Subcategory: bubblegum and chewing gum</i>                   |      |                                    |
| <b>311</b> | <b>Octyl gallate</b>  |      |                                    |
| 0.1        | Preparations of food additives                                  | 100  | mg/kg                              |
| 2          | Edible oils and oil emulsions                                   | 100  | mg/kg                              |
| <b>312</b> | <b>Dodecyl gallate</b>  |      |                                    |
| 0.1        | Preparations of food additives                                  | 100  | mg/kg                              |
| 2          | Edible oils and oil emulsions                                   | 100  | mg/kg                              |
| <b>315</b> | <b>Erythorbic acid</b>  |      | (additive is listed in Schedule 2) |
| 14.2.2     | Wine, sparkling wine and fortified wine                         | GMP  |                                    |
| 14.2.4     | Fruit wine, vegetable wine and mead (including cider and perry) | GMP  |                                    |
|            | <i>Subcategory: cider and perry</i>                             |      |                                    |

**315 316 Erythorbic acid and sodium erythorbate**

(additives are listed in Schedule 2)

|        |   |     |       |
|--------|---|-----|-------|
| 9.1    | Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: frozen fish</i>  | 400 | mg/kg |
| 9.1    | <u>Application:</u> fillets only<br>Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: uncooked crustacea</i> | GMP |       |
| 12.3   | Vinegars and related products   | 100 | mg/kg |
| 14.2.1 | Beer & related products   | GMP |       |

**319 Tertiary butylhydroquinone**

|     |                                |     |       |
|-----|--------------------------------|-----|-------|
| 0.1 | Preparations of food additives | 200 | mg/kg |
| 2   | Edible oils and oil emulsions  | 200 | mg/kg |

**320 Butylated hydroxyanisole**

|       |   |     |       |
|-------|---|-----|-------|
| 0.1   | Preparations of food additives  | 200 | mg/kg |
| 1.5   | Dried milk, milk powder, cream powder   | 100 | mg/kg |
| 2     | Edible oils and oil emulsions   | 200 | mg/kg |
| 4.1.2 | Surface treated fruits and vegetables<br><i>Subcategory: walnut and pecan nut kernels</i>   | 70  | mg/kg |
| 4.3.8 | Other fruit and vegetable based products<br><i>Subcategory: dried instant mashed potato</i> | 100 | mg/kg |
| 5.2   | Sugar confectionery<br><i>Subcategory: bubblegum and chewing gum</i>                        | 200 | mg/kg |

**321 Butylated hydrotoluene**

|       |   |     |       |
|-------|---|-----|-------|
| 2     | Edible oils and oil emulsions   | 100 | mg/kg |
| 4.1.2 | Surface treated fruits and vegetables<br><i>Subcategory: walnut and pecan nut kernels</i> | 70  | mg/kg |
| 5.2   | Sugar confectionery<br><i>Subcategory: bubblegum and chewing gum</i>                      | 200 | mg/kg |

**330 Citric acid**

(additive is listed in Schedule 2)

|          |  |     |  |
|----------|--|-----|--|
| 14.1.2.1 | Fruit and vegetable juices   | GMP |  |
| 14.2.2   | Wine, sparkling wine and fortified wine  | GMP |  |
| 14.2.4   | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i> | GMP |  |

**330-333, 380 Citric acid and sodium, potassium, calcium and ammonium citrates**

(additives are listed in Schedule 2)

|     |   |     |  |
|-----|---|-----|--|
| 9.1 | Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: uncooked crustacea</i> | GMP |  |
|-----|---|-----|--|

**334 Tartaric acid**

(additive is listed in Schedule 2)

|        |  |     |  |
|--------|--|-----|--|
| 14.2.2 | Wine, sparkling wine and fortified wine  | GMP |  |
| 14.2.4 | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i> | GMP |  |

- 336 Potassium tartrate** (additives are listed in Schedule 2)  
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP  
*Subcategory: cider and perry*
- 336i Monopotassium tartrate**  
 14.2.2 Wine, sparkling wine and fortified wine GMP
- 334-337, 353 354 Tartaric acid and sodium, potassium and calcium tartrates** (additive is listed in Schedule 2)  
 14.1.2.1 Fruit and vegetable juices GMP
- 338 Phosphoric acid**  
 1.6 Cheese and cheese products GMP  
 14.1.3 Water based flavoured drinks 570 mg/kg  
*Subcategory: kola type drinks*
- 341 Calcium phosphates** (additive is listed in Schedule 2)  
 12.1.1 Salt GMP  
*Subcategory: table salt*  
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP  
*Subcategory: cider and perry*
- 339-341 Sodium, potassium and calcium phosphates** (additives are listed in Schedule 2)  
 9.1 Unprocessed fish and fish fillets (including frozen and thawed) GMP  
*Subcategory: frozen fish*  
Application: fillets only
- 342 Ammonium phosphates** (additives are listed in Schedule 2)  
 4.1.2 Surface treated fruits and vegetables GMP  
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP  
*Subcategory: cider and perry*  
 14.3 Mixed alcoholic drinks not elsewhere classified GMP
- 342ii Diammonium hydrogen phosphate** (additive is listed in Schedule 2)  
 14.2.2 Wine, sparkling wine and fortified wine GMP
- 343 Magnesium phosphates** (additives are listed in Schedule 2)  
 1.5 Dried milk, milk powder, cream powder 10000 mg/kg
- 353 Metatartaric acid** (additive is listed in Schedule 2)  
 14.2.2 Wine, sparkling wine and fortified wine GMP  
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP  
*Subcategory: cider and perry*
- 359 Ammonium adipate**  
 12.1.3 Salt substitute GMP

|            |   |                                      |       |  |
|------------|---|--------------------------------------|-------|--|
| <b>363</b> | <b>Succinic acid</b>  |                                      |       |  |
| 12.1.3     | Salt substitute   |                                      | GMP   |  |
| <b>385</b> | <b>Calcium disodium EDTA</b>  |                                      |       |  |
| 0.1        | Preparations of food additives  | 500                                  | mg/kg |  |
| 9.4        | Fully preserved fish including canned fish products   | 250                                  | mg/kg |  |
| 14.1.2.2   | Fruit and vegetable juices products   | 33                                   | mg/kg |  |
|            | <i>Subcategory: fruit drink</i>   |                                      |       |  |
|            | <u>Application:</u> carbonated products only  |                                      |       |  |
| 14.1.3     | Water based flavoured drinks  | 33                                   | mg/kg |  |
|            | <u>Application:</u> products containing fruit flavouring, juice or pulp or orange peel extract only |                                      |       |  |
| 20         | Mixed foods   | 75                                   | mg/kg |  |
|            | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>                  |                                      |       |  |
| <b>405</b> | <b>Propylene glycol alginate</b>  | (additive is listed in Schedule 2)   |       |  |
| 14.2.1     | Beer & related products   |                                      | GMP   |  |
| <b>431</b> | <b>Polyoxyethylene (40) stearate</b>  |                                      |       |  |
| 1.5        | Dried milk, milk powder, cream powder   |                                      | GMP   |  |
| <b>444</b> | <b>Sucrose acetate isobutrate</b>   |                                      |       |  |
| 14.1.2.2   | Fruit and vegetable juices products   | 200                                  | mg/kg |  |
|            | <i>Subcategory: fruit drink</i>   |                                      |       |  |
| 14.1.3     | Water based flavoured drinks  | 200                                  | mg/kg |  |
| 20         | Mixed foods   | 200                                  | mg/kg |  |
|            | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>                  |                                      |       |  |
| <b>445</b> | <b>Glycerol esters of wood rosins</b>   |                                      |       |  |
| 14.1.2.2   | Fruit and vegetable juices products   | 100                                  | mg/kg |  |
|            | <i>Subcategory: fruit drink</i>   |                                      |       |  |
| 14.1.3     | Water based flavoured drinks  | 100                                  | mg/kg |  |
| 20         | Mixed foods   | 100                                  | mg/kg |  |
|            | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>                  |                                      |       |  |
| <b>450</b> | <b>Pyrophosphates</b>   | (additives are listed in Schedule 2) |       |  |
| 9.1        | Unprocessed fish and fish fillets (including frozen and thawed)                                     |                                      | GMP   |  |
|            | <i>Subcategory: frozen fish</i>   |                                      |       |  |
|            | <u>Application:</u> fillets only  |                                      |       |  |
| <b>451</b> | <b>Triphosphates</b>  | (additives are listed in Schedule 2) |       |  |
| 9.1        | Unprocessed fish and fish fillets (including frozen and thawed)                                     |                                      | GMP   |  |
|            | <i>Subcategory: frozen fish</i>   |                                      |       |  |
|            | <u>Application:</u> fillets only  |                                      |       |  |

|            |  |                                      |       |
|------------|--|--------------------------------------|-------|
| <b>452</b> | <b>Polyphosphates</b>  | (additives are listed in Schedule 2) |       |
| 9.1        | Unprocessed fish and fish fillets (including frozen and thawed)                    | GMP                                  |       |
|            | <i>Subcategory: frozen fish</i>  |                                      |       |
|            | <i>Application: fillets only</i>   |                                      |       |
| <b>460</b> | <b>Cellulose, micro-crystalline and powdered</b>                                   | (additives are listed in Schedule 2) |       |
| 11.1       | Sugar  | GMP                                  |       |
| <b>471</b> | <b>Mono- and diglycerides of fatty acids</b>                                       | (additives are listed in Schedule 2) |       |
| 6.1        | Cereals (whole and broken grains )   | GMP                                  |       |
|            | <i>Application: precooked rice only</i>  |                                      |       |
| <b>473</b> | <b>Sucrose esters of fatty acids</b>   | (additives are listed in Schedule 2) |       |
| 4.1.2      | Surface treated fruits and vegetables  | 100                                  | mg/kg |
| <b>475</b> | <b>Polyglycerol esters of fatty acids</b>  |                                      |       |
| 1.4.2      | Cream products (flavoured, whipped, thickened, sour cream etc)                     | 5000                                 | mg/kg |
|            | <i>Subcategory: whipped thickened light cream</i>                                  |                                      |       |
| 2.1        | Edible oils essentially free of water  | 20000                                | mg/kg |
|            | <i>Application: Shortening only</i>  |                                      |       |
| 2.2.1.3    | Margarine and similar products   | 5000                                 | mg/kg |
| 2.2.2      | Oil emulsions (<80 % oil)  | 10000                                | mg/kg |
| 7.2        | Biscuits, cakes and pastries   | 15000                                | mg/kg |
|            | <i>Application: cake only</i>  |                                      |       |
| 20         | Mixed foods  | 5000                                 | mg/kg |
|            | <i>Subcategory: dairy and fat based desserts, dips and snacks</i>                  |                                      |       |
| 20         | Mixed foods  | 20000                                | mg/kg |
|            | <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> |                                      |       |
| <b>476</b> | <b>Polyglycerol esters of interesterified ricinoleic acids</b>                     |                                      |       |
| 2.1        | Edible oils essentially free of water  | 20000                                | mg/kg |
| 2.2.1.3    | Margarine and similar products   | 5000                                 | mg/kg |
| 2.2.2      | Oil emulsions (<80 % oil)  | 10000                                | mg/kg |
| 5.1        | Chocolate and cocoa products   | 5000                                 | mg/kg |
| 20         | Mixed foods  | 5000                                 | mg/kg |
|            | <i>Subcategory: dairy and fat based desserts, dips and snacks</i>                  |                                      |       |
| <b>477</b> | <b>Propylene glycol esters of fatty acids</b>                                      | (additives are listed in Schedule 2) |       |
| 5.1        | Chocolate and cocoa products   | 4000                                 | mg/kg |
| <b>480</b> | <b>Diethyl sodium sulphosuccinate</b>  |                                      |       |
| 14.1.2.2   | Fruit and vegetable juices products  | 10                                   | mg/kg |
|            | <i>Subcategory: fruit drink</i>  |                                      |       |
| 14.1.3     | Water based flavoured drinks   | 10                                   | mg/kg |

|              |   |      |       |
|--------------|---|------|-------|
| 20           | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>         | 10   | mg/kg |
| <b>481</b>   | <b>Sodium lactylates</b>  |      |       |
| 1.5          | Dried milk, milk powder, cream powder   | GMP  |       |
| 1.6          | Cheese and cheese products  | 5    | mg/kg |
| 6.4          | Flour products (including noodles and pasta)  | GMP  |       |
| 7            | Breads and bakery products  | GMP  |       |
| 12.5         | Yeast and yeast products<br><i>Subcategory: dried yeast</i>   |      |       |
| 20           | Mixed foods<br><i>Subcategory: dairy and fat based desserts, dips and snacks</i>                          | 5000 | mg/kg |
| <b>482</b>   | <b>Calcium lactylates</b>   |      |       |
| 6.4          | Flour products (including noodles and pasta)  | GMP  |       |
| 7            | Breads and bakery products  | GMP  |       |
| 20           | Mixed foods<br><i>Subcategory: dairy and fat based desserts, dips and snacks</i>                          | 5000 | mg/kg |
| <b>491</b>   | <b>Sorbitan monostearate</b> (additive is listed in Schedule 2)   |      |       |
| 14.2.4       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>    | GMP  |       |
| <b>500</b>   | <b>Sodium carbonates</b> (additives are listed in Schedule 2)   |      |       |
| 9.1          | Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: uncooked crustacea</i> | GMP  |       |
| 14.2.4       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>    | GMP  |       |
| <b>501</b>   | <b>Potassium carbonates</b> (additives are listed in Schedule 2)  |      |       |
| 14.2.4       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>    | GMP  |       |
| <b>501i</b>  | <b>Potassium carbonate</b> (additive is listed in Schedule 2)   |      |       |
| 14.2.2       | Wine, sparkling wine and fortified wine   | GMP  |       |
| <b>501ii</b> | <b>Potassium hydrogen carbonate</b> (additive is listed in Schedule 2)                                    |      |       |
| 14.2.2       | Wine, sparkling wine and fortified wine   | GMP  |       |
| <b>503</b>   | <b>Ammonium carbonates</b> (additives are listed in Schedule 2)   |      |       |
| 14.2.4       | Fruit wine, vegetable wine and mead (including cider and perry)<br><i>Subcategory: cider and perry</i>    | GMP  |       |
| <b>504</b>   | <b>Magnesium carbonates</b> (additives are listed in Schedule 2)  |      |       |
| 9.1          | Unprocessed fish and fish fillets (including frozen and thawed)<br><i>Subcategory: uncooked crustacea</i> | GMP  |       |



|            |         |  |                                    |       |
|------------|---------|--|------------------------------------|-------|
|            | 12.1.1  | Salt<br><i>Subcategory: table salt</i>                                       | GMP                                |       |
| <b>508</b> |         | <b>Potassium chloride</b>  | (additive is listed in Schedule 2) |       |
|            | 2.2.1.1 | Butter   | GMP                                |       |
| <b>512</b> |         | <b>Stannous chloride</b>   |                                    |       |
|            | 4.3.3   | Commercially sterile fruits and vegetables in hermetically sealed containers | 100                                | mg/kg |
|            |         | <u>Application:</u> asparagus not in direct contact with tin only            |                                    |       |
| <b>516</b> |         | <b>Calcium sulphate</b>  | (additive is listed in Schedule 2) |       |
|            | 14.2.4  | Fruit wine, vegetable wine and mead (including cider and perry)              | GMP                                |       |
|            |         | <i>Subcategory: cider and perry</i>  |                                    |       |
| <b>530</b> |         | <b>Magnesium oxide</b>   |                                    |       |
|            | 1.5     | Dried milk, milk powder, cream powder  | 10000                              | mg/kg |
| <b>535</b> |         | <b>Sodium ferrocyanide</b>   |                                    |       |
|            | 12.1.1  | Salt   | 50                                 | mg/kg |
| <b>536</b> |         | <b>Potassium ferrocyanide</b>  |                                    |       |
|            | 12.1.1  | Salt   | 50                                 | mg/kg |
| <b>541</b> |         | <b>Sodium aluminium phosphate</b>  |                                    |       |
|            | 0.1     | Preparations of food additives   | GMP                                |       |
|            |         | <i>Subcategory: baking compounds</i>   |                                    |       |
| <b>542</b> |         | <b>Bone phosphate</b>  |                                    |       |
|            | 1.5     | Dried milk, milk powder, cream powder  | 1000                               | mg/kg |
| <b>551</b> |         | <b>Silicon dioxide (amorphous)</b>   | (additive is listed in Schedule 2) |       |
|            | 12.1.1  | Salt   | GMP                                |       |
|            |         | <i>Subcategory: table salt</i>   |                                    |       |
| <b>552</b> |         | <b>Calcium silicate</b>  | (additive is listed in Schedule 2) |       |
|            | 12.1.1  | Salt   | GMP                                |       |
|            |         | <i>Subcategory: table salt</i>   |                                    |       |
| <b>554</b> |         | <b>Sodium aluminosilicate</b>  | (additive is listed in Schedule 2) |       |
|            | 12.1.1  | Salt   | GMP                                |       |
|            |         | <i>Subcategory: table salt</i>   |                                    |       |
| <b>555</b> |         | <b>Potassium aluminium silicate</b>  |                                    |       |
|            | 1.5     | Dried milk, milk powder, cream powder  | GMP                                |       |
|            | 1.6     | Cheese and cheese products   | 10000                              | mg/kg |
| <b>556</b> |         | <b>Calcium aluminium silicate</b>  | (additive is listed in Schedule 2) |       |
|            | 12.1.1  | Salt   | GMP                                |       |
|            |         | <i>Subcategory: table salt</i>   |                                    |       |
| <b>560</b> |         | <b>Potassium silicate</b>  |                                    |       |
|            | 1.6     | Cheese and cheese products   | 10000                              | mg/kg |

|             |  |                                      |      |       |
|-------------|--|--------------------------------------|------|-------|
| <b>636</b>  | <b>Maltol</b>  |                                      |      |       |
| 11.4        | Tabletop sweeteners  |                                      | GMP  |       |
| <b>637</b>  | <b>Ethyl maltol</b>  |                                      |      |       |
| 11.4        | Tabletop sweeteners  |                                      | GMP  |       |
| <b>640</b>  | <b>Glycine</b>   |                                      |      |       |
| 11.4        | Tabletop sweeteners  |                                      | GMP  |       |
| <b>641</b>  | <b>L-Leucine</b>   |                                      |      |       |
| 11.4        | Tabletop sweeteners  |                                      | GMP  |       |
| <b>900a</b> | <b>Polydimethylsiloxane</b>  | (additive is listed in Schedule 2)   |      |       |
| 2.1         | Edible oils essentially free of water  |                                      | 10   | mg/kg |
|             | <u>Application:</u> frying oils only   |                                      |      |       |
| <b>901</b>  | <b>Beeswax, white and yellow</b>   | (additives are listed in Schedule 2) |      |       |
| 4.1.2       | Surface treated fruits and vegetables  |                                      | GMP  |       |
| <b>903</b>  | <b>Carnauba wax</b>  | (additive is listed in Schedule 2)   |      |       |
| 4.1.2       | Surface treated fruits and vegetables  |                                      | GMP  |       |
| <b>904</b>  | <b>Shellac</b>   | (additive is listed in Schedule 2)   |      |       |
| 4.1.2       | Surface treated fruits and vegetables  |                                      | GMP  |       |
| <b>914</b>  | <b>Oxidised polyethylene</b>   |                                      |      |       |
| 4.1.2       | Surface treated fruits and vegetables  |                                      | 250  | mg/kg |
|             | <i>Subcategory: citrus fruit</i>   |                                      |      |       |
| <b>920</b>  | <b>L-cysteine monohydrochloride</b>  |                                      |      |       |
| 4.1.3       | Peeled &/or cut fruits and vegetables  |                                      | GMP  |       |
|             | <i>Subcategory: root and tuber vegetables</i>                                |                                      |      |       |
| <b>941</b>  | <b>Nitrogen</b>  | (additive is listed in Schedule 2)   |      |       |
| 14.2.1      | Beer & related products  |                                      | GMP  |       |
| 14.2.4      | Fruit wine, vegetable wine and mead (including cider and perry)              |                                      | GMP  |       |
|             | <i>Subcategory: cider and perry</i>  |                                      |      |       |
| <b>950</b>  | <b>Acesulphame potassium</b>   |                                      |      |       |
| 1.1.2       | Liquid milk products and flavoured liquid milk                               |                                      | 500  | mg/kg |
| 1.2.2       | Fermented milk products and renneted milk products                           |                                      | 500  | mg/kg |
| 3           | Ice Cream & Edible Ices  |                                      | 1000 | mg/kg |
| 4.3.2       | Fruits And Vegetables In Vinegar, Oil, Brine Or Alcohol                      |                                      | 3000 | mg/kg |
| 4.3.3       | Commercially Sterile Fruits And Vegetables In Hermetically Sealed Containers |                                      | 500  | mg/kg |
| 4.3.4       | Fruit And Vegetable Spreads Including Jams, Chutneys And Related Products    |                                      | 3000 | mg/kg |
| 5           | Confectionery  |                                      | 2000 | mg/kg |
| 6.4         | Flour products (including noodles and pasta)                                 |                                      | 200  | mg/kg |
| 7.2         | Biscuits, cakes and pastries   |                                      | 200  | mg/kg |
| 11.4        | Tabletop sweeteners  |                                      | GMP  |       |
| 14.1.2.2    | Fruit and vegetable juices products  |                                      | 500  | mg/kg |

|            |                   |   |       |       |
|------------|-------------------|---|-------|-------|
|            | 14.1.2.2          | Fruit and vegetable juices products<br><i>Subcategory: low joule fruit and vegetable products</i> | 3000  | mg/kg |
|            | 14.1.3            | Water based flavoured drinks  | 3000  | mg/kg |
|            | 14.1.3.1          | Brewed soft drink   | 1000  | mg/kg |
|            | 14.1.5            | Coffee, coffee substitutes, tea, herbal infusions & similar products                              | 500   | mg/kg |
|            | 20                | Mixed foods<br><i>Subcategory: custard mix, custard powder, blanc mange powder and jelly</i>      | 500   | mg/kg |
|            | 20                | Mixed foods<br><i>Subcategory: dairy and fat based desserts, dips and snacks</i>                  | 500   | mg/kg |
|            | 20                | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> | 3000  | mg/kg |
|            | 20                | Mixed foods<br><i>Subcategory: soup bases (made up as directed)</i>                               | 3000  | mg/kg |
| <b>951</b> | <b>Aspartame</b>  | (additive is listed in Schedule 2)  |       |       |
|            | 5                 | Confectionery   | 10000 | mg/kg |
|            | 11.4              | Tabletop sweeteners   | GMP   |       |
|            | 14.1.3            | Water based flavoured drinks<br><i>Subcategory: electrolyte drink and electrolyte drink base</i>  | 150   | mg/kg |
|            | 14.1.3.1          | Brewed soft drink   | 1000  | mg/kg |
| <b>952</b> | <b>Cyclamates</b> |   |       |       |
|            | 4.3.3             | Commercially sterile fruits and vegetables in hermetically sealed containers                      | 1350  | mg/kg |
|            | 4.3.4             | Fruit and vegetable spreads including jams, chutneys and related products                         | 1000  | mg/kg |
|            | 5.2               | Sugar confectionery<br><i>Subcategory: low joule chewing gum</i>                                  | 20000 | mg/kg |
|            | 14.1.2.2          | Fruit and vegetable juices products<br><i>Subcategory: low joule fruit and vegetable products</i> | 400   | mg/kg |
|            | 14.1.3            | Water based flavoured drinks  | 600   | mg/kg |
|            | 14.1.3.1          | Brewed soft drink   | 400   | mg/kg |
|            | 20                | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> | 1000  | mg/kg |
| <b>954</b> | <b>Saccharin</b>  |   |       |       |
|            | 4.3.3             | Commercially sterile fruits and vegetables in hermetically sealed containers                      | 110   | mg/kg |
|            | 4.3.4             | Fruit and vegetable spreads including jams, chutneys and related products                         | 1500  | mg/kg |
|            | 5.2               | Sugar confectionery<br><i>Subcategory: low joule chewing gum</i>                                  | 1500  | mg/kg |
|            | 11.4.1            | Tabletop sweeteners - liquid preparations   | GMP   |       |
|            | 11.4.2            | Tabletop sweeteners - tablets or powder or granules packed in portion sized packages              | GMP   |       |
|            | 14.1.2.2          | Fruit and vegetable juices products<br><i>Subcategory: low joule fruit and vegetable products</i> | 80    | mg/kg |
|            | 14.1.3            | Water based flavoured drinks  | 80    | mg/kg |
|            | 14.1.3.1          | Brewed soft drink   | 50    | mg/kg |

|             |   |       |       |
|-------------|---|-------|-------|
| 20          | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> | 1500  | mg/kg |
| 20          | Mixed foods<br><i>Subcategory: soup bases (made up as directed)</i>                               | 1500  | mg/kg |
| <b>955</b>  | <b>Sucralose</b> (additive is listed in Schedule 2)   |       |       |
| 5           | Confectionery   | 2500  | mg/kg |
| 11.4        | Tabletop sweeteners   | GMP   |       |
| 14.1.3.1    | Brewed soft drink   | 250   | mg/kg |
| <b>956</b>  | <b>Alitame</b>  |       |       |
| 1.1.2       | Liquid milk products and flavoured liquid milk  | 40    | mg/kg |
| 1.2.2       | Fermented milk products and rennetted milk products   | 60    | mg/kg |
| 3           | Ice cream & edible ices   | 100   | mg/kg |
| 4.3.2       | Fruits and vegetables in vinegar, oil, brine or alcohol   | 40    | mg/kg |
| 4.3.4       | Fruit and vegetable spreads including jams, chutneys and related products                         | 300   | mg/kg |
| 5           | Confectionery   | 300   | mg/kg |
| 6.4         | Flour products (including noodles and pasta)  | 200   | mg/kg |
| 7.2         | Biscuits, cakes and pastries  | 200   | mg/kg |
| 11.4        | Tabletop sweeteners   | GMP   |       |
| 14.1.2.2    | Fruit and vegetable juices products   | 40    | mg/kg |
| 14.1.3      | Water based flavoured drinks  | 40    | mg/kg |
| 14.1.3.1    | Brewed soft drink   | 40    | mg/kg |
| 20          | Mixed foods<br><i>Subcategory: custard mix, custard powder, blanc mange powder and jelly</i>      | 100   | mg/kg |
| 20          | Mixed foods<br><i>Subcategory: dairy and fat based desserts, dips and snacks</i>                  | 300   | mg/kg |
| 20          | Mixed foods<br><i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> | 40    | mg/kg |
| 20          | Mixed foods<br><i>Subcategory: soup bases (made up as directed)</i>                               | 40    | mg/kg |
| <b>957</b>  | <b>Thaumatococcus</b> (additive is listed in Schedule 2)  |       |       |
| 14.1.3.1    | Brewed soft drink   | GMP   |       |
| <b>1001</b> | <b>Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid</b>          |       |       |
| 12.1.3      | Salt substitute   | GMP   |       |
| <b>1201</b> | <b>Polyvinylpyrrolidone</b>   |       |       |
| 11.4        | Tabletop sweeteners   | GMP   |       |
| <b>1505</b> | <b>Triethyl citrate</b>   |       |       |
| 10.2        | Liquid egg products   | 12500 | mg/kg |
|             | <u>Application:</u> liquid white only   |       |       |
| <b>1520</b> | <b>Propylene glycol</b> (additive is listed in Schedule 2)  |       |       |
| 4.1.2       | Surface treated fruits and vegetables<br><i>Subcategory: citrus fruit</i>                         | 30000 | mg/kg |

- **4-hexylresorcinol**
  - 9.1 Unprocessed fish and fish fillets (including frozen and thawed) GMP
    - Subcategory: uncooked crustacea*
- **Flavourings (including permitted synthetic flavourings)**
  - 12.3 Vinegars and related products
  - 14.2.1 Beer & related products GMP
- **Colours in Schedule 4**
  - 12.5 Yeast and yeast products
  - 12.6 Vegetable protein products
- **Additives in Schedule 2**
  - 1.1.1 Liquid milk (including buttermilk)
    - Application: UHT goat milk only
  - 1.4.1 Cream, reduced cream and light cream
    - Application: UHT cream only
  - 11.3.1 Dried honey
- **Additives in Schedules 3 and 4**
  - 0.1 Preparations of food additives
    - Application: does not apply to preparations of colours and flavours
  - 2.1 Edible oils essentially free of water
    - Subcategory: Olive oil*
  - 4.1.3 Peeled &/or cut fruits and vegetables
  - 5.1 Chocolate and cocoa products
    - Application: colours permitted on the surface of chocolate only
  - 10.2 Liquid egg products
  - 10.3 Frozen egg products
  - 10.4 Dried &/or heat coagulated egg products
  - 14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar products
- **Categories in which Schedules 2, 3 and 4 additives are not permitted**
  - 1.1.1 Liquid milk (including buttermilk)
  - 1.2.1 Fermented milk and renneted milk
  - 1.4.1 Cream, reduced cream and light cream
  - 2.2.1.1 Butter
  - 4.1 Unprocessed fruits and vegetables
    - 4.1.1 Untreated fruits and vegetables
    - 4.1.2 Surface treated fruits and vegetables
  - 4.2 Frozen unprocessed fruits and vegetables
  - 6.1 Cereals (whole and broken grains)
  - 6.2 Flours, meals and starches
  - 8.1 Raw meat, poultry and game
  - 9.1 Unprocessed fish and fish fillets (including frozen and thawed)
  - 10.1 Eggs
  - 11.1 Sugar

- 11.2 Sugars and syrups
- 11.3 Honey and related products
- 12.1.1 Salt
- 13 Foods Intended for Particular Dietary Uses
- 14.1.1.1 Mineral water
- 14.1.2.1 Fruit and vegetable juices
- 14.2.1 Beer and related products
- 14.2.2 Wine, sparkling wine and fortified wine
- 14.2.4 *subcategory: cider and perry*