

STANDARD 1.2.4

LABELLING OF INGREDIENTS

Purpose

This Standard sets out specific requirements for the labelling and naming of ingredients and compound ingredients.

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1 Interpretation

(1) In this Standard –

compound ingredient means an ingredient of a food which is itself made from two or more ingredients.

ingredient means any substance, including a food additive, used in the preparation, manufacture or handling of a food.

(2) Nothing in this Standard affects the mandatory declaration requirements in Standard 1.2.3.

2 Requirement for statement of ingredients

The label on a package of food must include a statement of ingredients unless –

- (a) the food is labelled with the name of the food which would otherwise be those ingredients listed in the ingredient list; or
- (b) the food is water presented in packaged form as standardised in Standard 2.6.2; or
- (c) the food is an alcoholic beverage standardised in Standard 2.7.2 to Standard 2.7.5 of this Code; or
- (d) the food is contained in a small package.

Editorial note:

See Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations for the requirements to always declare the presence of certain substances.

3 All ingredients to be listed in a statement of ingredients

A statement of ingredients must list every ingredient in the food unless the ingredient is –

- (a) an ingredient of a flavouring as defined in Schedule 5 of Standard 1.3.1; or
- (b) a volatile ingredient which is completely removed during manufacture; or
- (c) added water where –
 - (i) the water is added to reconstitute dehydrated or concentrated ingredients;
 - (ii) the water forms part of broth, brine or syrup which is declared in the ingredient list or is part of the name of the food; or
 - (iii) the water constitutes less than 5% of the final food; or
- (d) a substance used as a processing aid in accordance with Standard 1.3.3.

4 Ingredients to be listed by common, descriptive or generic name

Ingredients must be declared in the statement of ingredients using –

- (a) the common name of the ingredient; or
- (b) a name that describes the true nature of the ingredient; or
- (c) where applicable, a generic name set out in the Table to this clause.

Editorial note:

The term 'common name' does not have a technical meaning for the purposes of paragraph 4(a), and should be given its ordinary meaning.

Table to clause 4

Generic name	Conditions for Use
cereals	Where the cereal is wheat, rye, barley, oats or spelt or their hybridised strains then the specific name of the cereal must be declared.
cheese	No specific condition set
cocoa butter	No specific condition set
crystallised fruit	No specific condition set
fats or oils	<ol style="list-style-type: none"> 1. Must be qualified as to whether the source is animal or vegetable 2. Where the source of vegetable oil is peanut, soy bean or sesame the specific source name must be declared 3. In the case of dairy products, including ice cream, the source of animal fats or oils must be specifically declared 4. Must not be used for Diacylglycerol oil.
fish	If crustacea, the specific name of the crustacea must be declared
fruit	No specific condition set
gum base	No specific condition set
herbs	No specific condition set
meat	No specific condition set
milk protein	No specific condition set
milk solids	May be used to describe milk powder, skim milk powder, dried milk products standardised in this Code or any two or more of the following ingredients: whey, whey powder, whey proteins, lactose, caseinates, milk proteins and milk fat.
nuts	The specific name of the nut must be declared
poultry meat	No specific condition set
spices	No specific condition set
starch	Where the source of the starch is wheat, rye, barley, oats or spelt, or their hybridised strains, then the specific name of the cereal must be declared. The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes

Table to clause 4 (continued)

Generic name	Conditions for Use
sugar	1. May be used to describe; white sugar, white refined sugar, caster sugar, castor sugar, loaf sugar, or cube sugar, icing sugar, coffee sugar, coffee crystals, raw sugar 2. The word 'sugars' must not be used in a statement of ingredients
vegetables	No specific condition set

5 Ingredients to be listed in descending order of ingoing weight

(1) Ingredients must be declared in the statement of ingredients in descending order of ingoing weight, except –

- (a) where a dehydrated or concentrated ingredient is reconstituted during preparation, manufacture or handling of the food, in which case, the position of that ingredient in the statement of ingredients may be determined by the weight of the ingredient before concentration or dehydration; or
- (b) where any dehydrated or concentrated food is intended to be reconstituted in accordance with directions, in which case, the ingredients may be stated in descending order of proportion by weight in the reconstituted product, provided it is clear that the ingredients are being declared in order of their weight when reconstituted; or
- (c) added water and volatile ingredients, which must be declared in accordance with subclause 5(2); or
- (d) compound ingredients, which must be declared in accordance with clause 6.

Editorial note:

The statement of ingredients may be headed, for example, by the words 'ingredients when reconstituted' to make it clear that the ingredients are being declared in order of their weight when reconstituted.

(2) Added water or a volatile ingredient must be declared in the statement of ingredients immediately following the ingredient with the closest higher ingoing weight but shall be calculated in accordance with the ingoing weight of the added water or volatile ingredient minus the amount of that ingredient that is removed and/or used for reconstitution of dehydrated or concentrated ingredients during preparation, manufacture or handling of the food.

6 Declaration of compound ingredients

(1) A compound ingredient must be declared in the statement of ingredients either –

- (a) by declaring the compound ingredient by name in its appropriate place in the statement of ingredients, and listing its ingredients in brackets after the name of the compound ingredient, in descending order of ingoing weight in the compound ingredient, as specified in the Table to this clause; or
- (b) by declaring all of the ingredients of the compound ingredient separately as if they were individual ingredients of the final food.

(2) However, paragraph 6(1)(a) does not apply to food standardised in Standard 2.9.2.

(3) The ingredients in an alcoholic beverage, standardised in Standards 2.7.2 to 2.7.5 of this Code, do not need to be declared in a statement of ingredients if the alcoholic beverage has been declared as an ingredient in the food.

Table to clause 6

Amount of compound ingredient in the food	Ingredients of the compound ingredient to be included in the statement of ingredients
5% or more	All ingredients
less than 5%	1. If applicable, any substance listed in the Table to clause 4 of Standard 1.2.3; and 2. all food additives in the compound ingredient that perform a technological function in the final food

Editorial note:

An example for clause 6 is the statement of ingredients for canned spaghetti, which could read –

‘tomatoes, water, spaghetti (wheat flour, egg, water), sugar, salt, flavours’

under option (a) or –

‘tomatoes, water, wheat flour, egg, sugar, salt, flavours’

under option (b).

7 Declaration of alternative ingredients

Where the composition of a food may be subject to minor variations by the substitution of an ingredient which performs a similar function, the statement of ingredients may list both ingredients in a way which makes it clear that alternative or substitute ingredients are being declared

Editorial note:

For example the statement of ingredients for a biscuit may read; wheat flour, safflower oil or sunflower oil, sugar, water.

8 Declaration of food additives

(1) Food additives must be declared in accordance with the ingredient labelling requirements of this Standard.

(2) Where an additive must be declared and can be classified in one of the classes of additives listed in Schedule 1 of this Standard the additive must be declared by the name of that class followed by the additive’s prescribed name or code number in brackets, as indicated in Schedule 2 of this Standard.

(3) Subclause (2) does not apply to the declaration of the optional class name ‘enzyme’.

(4) Where a food additive is capable of being classified in more than one class, the most appropriate class name must be used.

(5) A food additive that cannot be classified in one of the classes specified in Schedule 1 must be declared in the statement of ingredients by use of its prescribed name as indicated in Schedule 2 of this Standard.

(6) Subject to subclause (9), where a flavouring is added to or used in a food as an ingredient it must be declared in the statement of ingredients by either -

- (a) the word ‘flavouring’ or ‘flavour’; or
- (b) a more specific name or description of the flavouring.

(7) Where L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5'-ribonucleotides are added to a food as a flavouring or as an ingredient of a flavouring, their presence must be specifically declared in accordance with subclause (2).

(8) Where the composition of a food may be subject to minor variations by the substitution of an additive which performs a similar function, the statement of ingredients may list both additives in a way which makes it clear that alternative or substitute additives are being declared.

(9) Where caffeine is added to a food it must be declared in the ingredient list as caffeine.

Editorial note:

For the purposes of subclause 8(3), enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme.

An example for subclause 8(8) is where a manufacturer chooses to use preservative X for 6 months of the year and preservative Y for the rest of the year, one label may indicate that either preservative was used in the preparation, manufacture or handling of the food e.g. preservative (X or Y) where X and Y may be expressed as either the additive's specific name or code number, if any.

9 Declaration of vitamins and minerals

Where a vitamin or mineral is added to a food, the vitamin or mineral may be declared in accordance with clause 8 of this Standard using the class name 'vitamin' or 'mineral'.

10 Process declaration for oil

If a food contains oil as an ingredient, and the specific source name of the oil is used on the label of the food, the label must include the statement prescribed in clause 3 of Standard 2.4.1.

SCHEDULE 1

Classes of additives

Prescribed class names
Acid Acidity Regulator Alkali Anticaking Agent Antioxidant Bulking Agent Colour Emulsifier Firming Agent Flavour Enhancer Foaming Agent Gelling Agent Glazing Agent Humectant Preservative Raising Agent Stabiliser Sweetener Thickener

Optional class names
Antifoaming Agent Emulsifying Salt Enzyme Mineral Salt Modified Starch Vegetable Gum

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Acacia or gum Arabic	414	Calcium acetate	263
Acesulphame potassium	950	Calcium alginate	404
Acetic acid, glacial	260	Calcium aluminium silicate	556
Acetic and fatty acid esters of glycerol	472a	Calcium ascorbate	302
Acetylated distarch adipate	1422	Calcium benzoate	213
Acetylated distarch phosphate	1414	Calcium carbonate	170
Acetylated oxidised starch	1451	Calcium chloride	509
Acid treated starch	1401	Calcium citrate	333
Adipic acid	355	Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385
Advantame	–	Calcium fumarate	367
Agar	406	Calcium gluconate	578
Alginate acid	400	Calcium glutamate	623
Alitame	956	Calcium hydroxide	526
Alkaline treated starch	1402	Calcium lactate	327
Alkanet or Alkannin	103	Calcium lactylate	482
Allura red AC	129	Calcium lignosulphonate (40-65)	1522
Aluminium	173	Calcium malate	352
Aluminium, calcium, sodium, magnesium, potassium and ammonium salts of fatty acids	470	Calcium oleyl lactylate	482
Aluminium silicate	559	Calcium oxide	529
Amaranth	123	Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Ammonium acetate	264	Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
Ammonium adipates	359	Calcium phosphate, tribasic	341
Ammonium alginate	403	Calcium propionate	282
Ammonium bicarbonate	503	Calcium silicate	552
Ammonium chloride	510	Calcium sorbate	203
Ammonium citrate	380	Calcium stearoyl lactylate	482
Ammonium fumarate	368	Calcium sulphate	516
Ammonium hydrogen carbonate	503	Calcium tartrate	354
Ammonium lactate	328	Caramel I	150a
Ammonium malate	349	Caramel II	150b
Ammonium phosphate, dibasic	342	Caramel III	150c
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342	Caramel IV	150d
Ammonium salts of phosphatidic acid	442	Carbon blacks or Vegetable carbon	153
α-Amylase	1100	Carbon dioxide	290
Annatto extracts	160b	Carnauba wax	903
Anthocyanins or Grape skin extract or Blackcurrant extract	163	Carotene	160a
Arabinogalactan or larch gum	409	Carrageenan	407
Ascorbic acid	300	Cellulose microcrystalline	460
Ascorbyl palmitate	304	Cellulose, powdered	460
Aspartame	951	Chlorophyll	140
Aspartame-acesulphame salt	962	Chlorophyll-copper complex	141
Azorubine or Carmoisine	122	Chlorophyllin copper complex, sodium and potassium salts	141
b-apo-8' Carotenoic acid methyl or ethyl ester	160f	Choline salts	1001
b-apo-8' Carotenal	160e	Citric acid	330
Beeswax, white and yellow	901	Citric and fatty acid esters of glycerol	472c
Beet red	162	Cochineal or carmines or carminic acid	120
Bentonite	558	Cupric sulphate	519
Benzoic acid	210	Curcumin or turmeric	100
Bleached starch	1403	Cyclamate or calcium cyclamate or sodium cyclamate	952
Bone phosphate	542	Dextrin roasted starch	1400
Brilliant black BN or Brilliant Black PN	151	Diacetyltartaric and fatty acid esters of glycerol	472e
Brilliant Blue FCF	133	Diethyl sodium sulphosuccinate	480
Brown HT	155	Disodium 5'-ribonucleotides	635
Butane	943a	Disodium 5'-guanylate	627
Butylated hydroxyanisole	320	Disodium 5'-inosinate	631
Butylated hydroxytoluene	321		

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Distarch phosphate	1412	Magnesium silicate or Talc	553
Dodecyl gallate	312	Magnesium sulphate	518
Enzyme treated starches	1405	Malic acid	296
Erythorbic acid	315	Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Erythritol	968	Maltol	636
Erythrosine	127	Mannitol	421
Ethyl lauroyl arginate	243	Metatartaric acid	353
Ethyl maltol	637	Methyl ethyl cellulose	465
Fast green FCF	143	Methyl cellulose	461
Ferric ammonium citrate	381	Methylparaben or Methyl-p-hydroxybenzoate	218
Ferrous gluconate	579	Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f
Flavoxanthin	161a	Mono- and di-glycerides of fatty acids	471
Fumaric acid	297	Monoammonium L-glutamate	624
Gellan gum	418	Monopotassium L-glutamate	622
Glucono δ-lactone or Glucono delta-lactone	575	Monosodium L-glutamate or MSG	621
Glucose oxidase	1102	Monostarch phosphate	1410
L-glutamic acid	620	Natamycin or pimaricin	235
Glycerin or glycerol	422	Neotame	961
Glycerol esters of wood rosins	445	Nisin	234
Glycine	640	Nitrogen	941
Gold	175	Nitrous oxide	942
Green S	142	Octafluorocyclobutane	946
Guar gum	412	Octyl gallate	311
4-hexylresorcinol	586	Oxidised polyethylene	914
Hydrochloric acid	507	Oxidised starch	1404
Hydroxypropyl cellulose	463	Paprika oleoresins	160c
Hydroxypropyl distarch phosphate	1442	Pectin	440
Hydroxypropyl methylcellulose	464	Petrolatum or petroleum jelly	905b
Hydroxypropyl starch	1440	Phosphated distarch phosphate	1413
Indigotine	132	Phosphoric acid	338
Iron oxide	172	Polydextrose	1200
Isobutane	943b	Polydimethylsiloxane or Dimethylpolysiloxane	900a
Isomalt	953	Polyethylene glycol 8000	1521
Karaya gum	416	Polyglycerol esters of fatty acids	475
Kryptoxanthin	161c	Polyglycerol esters of interesterified ricinoleic acid	476
L-cysteine monohydrochloride	920	Polyoxyethylene (40) stearate	431
L-Leucine	641	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Lactic acid	270	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Lactic and fatty acid esters of glycerol	472b	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Lactitol	966	Polyvinylpyrrolidone	1201
Lecithin	322	Ponceau 4R	124
Lipases	1104	Potassium acetate or potassium diacetate	261
Locust bean gum or carob bean gum	410	Potassium adipate	357
Lutein	161b	Potassium alginate	402
Lycopene	160d	Potassium aluminium silicate	555
Lysozyme	1105	Potassium ascorbate	303
Magnesium carbonate	504	Potassium benzoate	212
Magnesium chloride	511	Potassium bicarbonate	501
Magnesium gluconate	580	Potassium bisulphite	228
Magnesium glutamate	625		
Magnesium lactate	329		
Magnesium oxide	530		
Magnesium phosphate, dibasic	343		
Magnesium phosphate, monobasic	343		
Magnesium phosphate, tribasic	343		

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Potassium carbonate	501	Sodium carboxymethylcellulose	466
Potassium chloride	508	Sodium citrate	331
Potassium citrate	332	Sodium diacetate	262
Potassium dihydrogen citrate	332	Sodium dihydrogen citrate	331
Potassium ferrocyanide	536	Sodium erythorbate	316
Potassium fumarate	366	Sodium ferrocyanide	535
Potassium gluconate	577	Sodium fumarate	365
Potassium lactate	326	Sodium gluconate	576
Potassium malate	351	Sodium hydrogen malate	350
Potassium metabisulphite	224	Sodium lactate	325
Potassium nitrate	252	Sodium lactylate	481
Potassium nitrite	249	Sodium malate	350
Potassium phosphate, dibasic	340	Sodium metabisulphite	223
Potassium phosphate, monobasic	340	Sodium metaphosphate, insoluble	452
Potassium phosphate, tribasic	340	Sodium nitrate	251
Potassium polymetaphosphate	452	Sodium nitrite	250
Potassium propionate	283	Sodium oleyl lactylate	481
Potassium pyrophosphate	450	Sodium phosphate, dibasic	339
Potassium silicate	560	Sodium phosphate, monobasic	339
Potassium sodium tartrate	337	Sodium phosphate, tribasic	339
Potassium sorbate	202	Sodium polyphosphates, glassy	452
Potassium sulphate	515	Sodium propionate	281
Potassium sulphite	225	Sodium pyrophosphate	450
Potassium tartrate or Potassium acid tartrate	336	Sodium sorbate	201
Potassium tripolyphosphate	451	Sodium stearoyl lactylate	481
Processed eucheuma seaweed	407a	Sodium sulphate	514
Propane	944	Sodium sulphite	221
Propionic acid	280	Sodium tartrate	335
Propyl gallate	310	Sodium tripolyphosphate	451
Propylene glycol	1520	Sorbic acid	200
Propylene glycol alginate	405	Sorbitan monostearate	491
Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477	Sorbitan tristearate	492
Propylparaben or Propyl-p-hydroxybenzoate	216	Sorbitol or sorbitol syrup	420
Proteases (papain, bromelain, ficin)	1101	Stannous chloride	512
Quinoline yellow	104	Starch acetate	1420
Rhodoxanthin	161f	Starch sodium octenylsuccinate	1450
Riboflavin	101	Stearic acid or fatty acid	570
Riboflavin 5'-phosphate sodium	101	Steviol glycosides	960
Rubixanthin	161d	Succinic acid	363
Saccharin or calcium saccharine or sodium saccharine or potassium saccharine	954	Sucralose	955
Saffron or crocetin or crocin	164	Sucrose acetate isobutyrate	444
Shellac	904	Sucrose esters of fatty acids	473
Silicon dioxide, amorphous	551	Sulphur dioxide	220
Silver	174	Sunset yellow FCF	110
Sodium acetate	262	Tannic acid or tannins	181
Sodium acid pyrophosphate	450	Tara gum	417
Sodium alginate	401	Tartaric acid	334
Sodium aluminium phosphate	541	Tartrazine	102
Sodium aluminosilicate	554	<i>tert</i> -Butylhydroquinone	319
Sodium ascorbate	301	Thaumatococcus	957
Sodium benzoate	211	Titanium dioxide	171
Sodium bicarbonate	500	α -Tocopherol	307
Sodium bisulphite	222	δ -Tocopherol	309
Sodium carbonate	500	γ -Tocopherol	308
		To be deleted on 11 October 2014	
		Tocopherols concentrate, mixed	306
		Tocopherols concentrate, mixed	307b
		Tragacanth gum	413
		Triacetin	1518
		Triammonium citrate	380
		Triethyl citrate	1505

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.
Violoxanthin	161e
Xanthan gum	415
Xylitol	967

END OF TABLE

Editorial note:

The permissions for food additive Tocopherols concentrate, mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the Food Standards (Proposal P1021 – Code Maintenance X) Variation.

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Advantame	–	Propylparaben or Propyl-p-hydroxybenzoate	216
Curcumin or turmeric	100	Methylparaben or Methyl-p-hydroxybenzoate	218
Riboflavin	101	Sulphur dioxide	220
Riboflavin 5'-phosphate sodium	101	Sodium sulphite	221
Tartrazine	102	Sodium bisulphite	222
Alkanet or Alkannin	103	Sodium metabisulphite	223
Quinoline yellow	104	Potassium metabisulphite	224
Sunset yellow FCF	110	Potassium sulphite	225
Cochineal or carmines or carminic acid	120	Potassium bisulphite	228
Azorubine or Carmoisine	122	Nisin	234
Amaranth	123	Natamycin or pimaricin	235
Ponceau 4R	124	Ethyl lauroyl arginate	243
Erythrosine	127	Potassium nitrite	249
Allura red AC	129	Sodium nitrite	250
Indigotine	132	Sodium nitrate	251
Brilliant Blue FCF	133	Potassium nitrate	252
Chlorophyll	140	Acetic acid, glacial	260
Chlorophyll-copper complex	141	Potassium acetate or potassium diacetate	261
Chlorophyllin copper complex, sodium and potassium salts	141	Sodium acetate	262
Green S	142	Sodium diacetate	262
Fast green FCF	143	Calcium acetate	263
Caramel I	150a	Ammonium acetate	264
Caramel II	150b	Lactic acid	270
Caramel III	150c	Propionic acid	280
Caramel IV	150d	Sodium propionate	281
Brilliant black BN or Brilliant Black PN	151	Calcium propionate	282
Carbon blacks or Vegetable carbon	153	Potassium propionate	283
Brown HT	155	Carbon dioxide	290
Carotene	160a	Malic acid	296
Annatto extracts	160b	Fumaric acid	297
Paprika oleoresins	160c	Ascorbic acid	300
Lycopene	160d	Sodium ascorbate	301
b-apo-8' Carotenal	160e	Calcium ascorbate	302
b-apo-8' Carotenoic acid methyl or ethyl ester	160f	Potassium ascorbate	303
Flavoxanthin	161a	Ascorbyl palmitate	304
Lutein	161b	To be deleted on 21 February 2015	
Kryptoxanthin	161c	Tocopherols concentrate, mixed	306
Rubixanthin	161d	α-Tocopherol	307
Violoxanthin	161e	Tocopherols concentrate, mixed	307b
Rhodoxanthin	161f	δ-Tocopherol	308
Beet red	162	γ-Tocopherol	309
Anthocyanins or Grape skin extract or Blackcurrant extract	163	Propyl gallate	310
Saffron or crocetin or crocin	164	Octyl gallate	311
Calcium carbonate	170	Dodecyl gallate	312
Titanium dioxide	171	Erythorbic acid	315
Iron oxide	172	Sodium erythorbate	316
Aluminium	173	tert-Butylhydroquinone	319
Silver	174	Butylated hydroxyanisole	320
Gold	175	Butylated hydroxytoluene	321
Tannic acid or tannins	181	Lecithin	322
Sorbic acid	200	Sodium lactate	325
Sodium sorbate	201	Potassium lactate	326
Potassium sorbate	202	Calcium lactate	327
Calcium sorbate	203	Ammonium lactate	328
Benzoic acid	210	Magnesium lactate	329
Sodium benzoate	211	Citric acid	330
Potassium benzoate	212	Sodium citrate	331
Calcium benzoate	213	Sodium dihydrogen citrate	331
		Potassium citrate	332

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Potassium dihydrogen citrate	332	Tara gum	417
Calcium citrate	333	Gellan gum	418
Tartaric acid	334	Sorbitol or sorbitol syrup	420
Sodium tartrate	335	Mannitol	421
Potassium tartrate or Potassium acid tartrate	336	Glycerin or glycerol	422
Potassium sodium tartrate	337	Polyoxyethylene (40) stearate	431
Phosphoric acid	338	Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433
Sodium phosphate, dibasic	339	Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435
Sodium phosphate, monobasic	339	Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436
Sodium phosphate, tribasic	339	Pectin	440
Potassium phosphate, dibasic	340	Ammonium salts of phosphatidic acid	442
Potassium phosphate, monobasic	340	Sucrose acetate isobutyrate	444
Potassium phosphate, tribasic	340	Glycerol esters of wood rosins	445
Calcium phosphate, dibasic or calcium hydrogen phosphate	341	Potassium pyrophosphate	450
Calcium phosphate, monobasic or calcium dihydrogen phosphate	341	Sodium acid pyrophosphate	450
Calcium phosphate, tribasic	341	Sodium pyrophosphate	450
Ammonium phosphate, dibasic	342	Potassium tripolyphosphate	451
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342	Sodium tripolyphosphate	451
Magnesium phosphate, dibasic	343	Potassium polymetaphosphate	452
Magnesium phosphate, monobasic	343	Sodium metaphosphate, insoluble	452
Magnesium phosphate, tribasic	343	Sodium polyphosphates, glassy	452
Ammonium malate	349	Cellulose microcrystalline	460
Sodium hydrogen malate	350	Cellulose, powdered	460
Sodium malate	350	Methyl cellulose	461
Potassium malate	351	Hydroxypropyl cellulose	463
Calcium malate	352	Hydroxypropyl methylcellulose	464
Metatartaric acid	353	Methyl ethyl cellulose	465
Calcium tartrate	354	Sodium carboxymethylcellulose	466
Adipic acid	355	Aluminium, calcium, sodium, magnesium, potassium and ammonium salts of fatty acids	470
Potassium adipate	357	Mono- and di-glycerides of fatty acids	471
Ammonium adipates	359	Acetic and fatty acid esters of glycerol	472a
Succinic acid	363	Lactic and fatty acid esters of glycerol	472b
Sodium fumarate	365	Citric and fatty acid esters of glycerol	472c
Potassium fumarate	366	Diacetyltartaric and fatty acid esters of glycerol	472e
Calcium fumarate	367	Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f
Ammonium fumarate	368	Sucrose esters of fatty acids	473
Ammonium citrate	380	Polyglycerol esters of fatty acids	475
Triammonium citrate	380	Polyglycerol esters of interesterified ricinoleic acid	476
Ferric ammonium citrate	381	Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Diethyl sodium sulphosuccinate	480
Alginic acid	400	Sodium lactylate	481
Sodium alginate	401	Sodium oleyl lactylate	481
Potassium alginate	402	Sodium stearoyl lactylate	481
Ammonium alginate	403	Calcium lactylate	482
Calcium alginate	404	Calcium oleyl lactylate	482
Propylene glycol alginate	405	Calcium stearoyl lactylate	482
Agar	406	Sorbitan monostearate	491
Carrageenan	407	Sorbitan tristearate	492
Processed eucheuma seaweed	407a	Sodium bicarbonate	500
Arabinogalactan or larch gum	409	Sodium carbonate	500
Locust bean gum or carob bean gum	410		
Guar gum	412		
Tragacanth gum	413		
Acacia or gum arabic	414		
Xanthan gum	415		
Karaya gum	416		

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Potassium bicarbonate	501	L-cysteine monohydrochloride	920
Potassium carbonate	501	Nitrogen	941
Ammonium bicarbonate	503	Nitrous oxide	942
Ammonium hydrogen carbonate	503	Butane	943a
Magnesium carbonate	504	Isobutane	943b
Hydrochloric acid	507	Propane	944
Potassium chloride	508	Octafluorocyclobutane	946
Calcium chloride	509	Acesulphame potassium	950
Ammonium chloride	510	Aspartame	951
Magnesium chloride	511	Cyclamate or calcium cyclamate or sodium cyclamate	952
Stannous chloride	512	Isomalt	953
Sodium sulphate	514	Saccharin	954
Potassium sulphate	515	Sucralose	955
Calcium sulphate	516	Alitame	956
Magnesium sulphate	518	Thaumatococin	957
Cupric sulphate	519	Neotame	961
Calcium hydroxide	526	Steviol glycosides	960
Calcium oxide	529	Aspartame-acesulphame salt	962
Magnesium oxide	530	Maltitol and maltitol syrup or hydrogenated glucose syrup	965
Sodium ferrocyanide	535	Lactitol	966
Potassium ferrocyanide	536	Xylitol	967
Sodium aluminium phosphate	541	Erythritol	968
Bone phosphate	542	Choline salts	1001
Silicon dioxide, amorphous	551	α -Amylase	1100
Calcium silicate	552	Proteases (papain, bromelain, ficin)	1101
Magnesium silicate or Talc	553	Glucose oxidase	1102
Sodium aluminosilicate	554	Lipases	1104
Potassium aluminium silicate	555	Lysozyme	1105
Calcium aluminium silicate	556	Polydextrose	1200
Bentonite	558	Polyvinylpyrrolidone	1201
Aluminium silicate	559	Dextrin roasted starch	1400
Potassium silicate	560	Acid treated starch	1401
Stearic acid or fatty acid	570	Alkaline treated starch	1402
Glucono δ -lactone or Glucono delta-lactone	575	Bleached starch	1403
Sodium gluconate	576	Oxidised starch	1404
Potassium gluconate	577	Enzyme treated starches	1405
Calcium gluconate	578	Monostarch phosphate	1410
Ferrous gluconate	579	Distarch phosphate	1412
Magnesium gluconate	580	Phosphated distarch phosphate	1413
4-hexylresorcinol	586	Acetylated distarch phosphate	1414
L-glutamic acid	620	Starch acetate	1420
Monosodium L-glutamate or MSG	621	Acetylated distarch adipate	1422
Monopotassium L-glutamate	622	Hydroxypropyl starch	1440
Calcium glutamate	623	Hydroxypropyl distarch phosphate	1442
Monoammonium L-glutamate	624	Starch sodium octenylsuccinate	1450
Magnesium glutamate	625	Acetylated oxidised starch	1451
Disodium 5'-guanylate	627	Triethyl citrate	1505
Disodium 5'-inosinate	631	Triacetin	1518
Disodium 5'-ribonucleotides	635	Propylene glycol	1520
Maltol	636	Polyethylene glycol 8000	1521
Ethyl maltol	637	Calcium lignosulphonate (40-65)	1522
Glycine	640		
L-Leucine	641		
Polydimethylsiloxane or Dimethylpolysiloxane	900a		
Beeswax, white and yellow	901		
Carnauba wax	903		
Shellac	904		
Petrolatum or petroleum jelly	905b		
Oxidised polyethylene	914		
		END OF TABLE	

SCHEDULE 2, PART 2

Food Additive Code Numbers (numerical order)

Editorial note:

The permissions for food additive Tocopherols concentrate, mixed with INS Number 306 will be repealed 2 years after the date of gazettal of the Food Standards (Proposal P1021 – Code Maintenance X) Variation.