

SCHEDULE 2

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

Alphabetical Listing

INS Number	Additive Name	INS Number	Additive Name
260	Acetic acid, glacial	460	Cellulose, microcrystalline and powdered
472a	Acetic and fatty acid esters of glycerol	330	Citric acid
1422	Acetylated distarch adipate	472c	Citric and fatty acid esters of glycerol
1414	Acetylated distarch phosphate	519	Cupric sulphate
1451	Acetylated oxidised starch		
1401	Acid treated starch	1400	Dextrins, white & yellow, roasted starch
355	Adipic acid	472e	Diacetyltartaric and fatty acid esters of glycerol
—	Advantame	627	Disodium guanylate, 5'-
406	Agar	631	Disodium inosinate, 5'-
400	Alginic acid	635	Disodium ribonucleotides, 5'-
1402	Alkaline treated starch	1412	Distarch phosphate
559	Aluminium silicate		
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids	1405	Enzyme treated starches
264	Ammonium acetate	315	Erythorbic acid
403	Ammonium alginate	968	Erythritol
503	Ammonium carbonates		
510	Ammonium chloride	381	Ferric ammonium citrate
380	Ammonium citrates	579	Ferrous gluconate
368	Ammonium fumarate	-	Flavourings, excluding quinine and caffeine
328	Ammonium lactate	297	Fumaric acid
349	Ammonium malate		
342	Ammonium phosphates	418	Gellan gum
442	Ammonium salts of phosphatidic acid	575	Glucono delta-lactone
409	Arabinogalactan (larch gum)	422	Glycerin (glycerol)
300	Ascorbic acid	412	Guar gum
951	Aspartame (technological use consistent with Clause 4 only)	414	Gum arabic (Acacia)
901	Beeswax, white & yellow	507	Hydrochloric acid
558	Bentonite	463	Hydroxypropyl cellulose
1403	Bleached starch	1442	Hydroxypropyl distarch phosphate
943a	Butane (for pressurised food containers only)	464	Hydroxypropyl methylcellulose
		1440	Hydroxypropyl starch
263	Calcium acetate	943b	Isobutane (for pressurised food containers only)
404	Calcium alginate	953	Isomalt
556	Calcium aluminium silicate		
302	Calcium ascorbate	416	Karaya gum
170	Calcium carbonates		
509	Calcium chloride	620	L -glutamic acid
333	Calcium citrate	270	Lactic acid
367	Calcium fumarate	472b	Lactic and fatty acid esters of glycerol
578	Calcium gluconate	966	Lactitol
623	Calcium glutamate, Di-L-	322	Lecithin
526	Calcium hydroxide	410	Locust bean (carob bean) gum
327	Calcium lactate	1105	Lysozyme
482	Calcium lactylates		
1522	Calcium lignosulphonate (40-65)	504	Magnesium carbonates
352	Calcium malates	511	Magnesium chloride
529	Calcium oxide	625	Magnesium glutamate, Di-L-
341	Calcium phosphates	329	Magnesium lactate
552	Calcium silicate	343	Magnesium phosphates
516	Calcium sulphate	553	Magnesium silicates
354	Calcium tartrate	518	Magnesium sulphate
290	Carbon dioxide	296	Malic acid
903	Carnauba wax	965	Maltitol & maltitol syrup
407	Carrageenan	421	Mannitol

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INS Number	Additive Name	INS Number	Additive Name
353	Metatartaric acid	407a	Processed eucheuma seaweed
461	Methyl cellulose	944	Propane (for pressurised food containers only)
465	Methyl ethylcellulose	1520	Propylene glycol
471	Mono- and diglycerides of fatty acids	405	Propylene glycol alginate
624	Monoammonium glutamate, L-	477	Propylene glycol esters of fatty acids
622	Monopotassium glutamate, L-	450	Pyrophosphates
621	Monosodium glutamate, L-		
1410	Monostarch phosphate	904	Shellac
		551	Silicon dioxide (amorphous)
941	Nitrogen	262	Sodium acetates
961	Neotame (technological use consistent with clause 4 only)	401	Sodium alginate
942	Nitrous oxide	554	Sodium aluminosilicate
		301	Sodium ascorbate
946	Octafluorocyclobutane (for pressurised food containers only)	500	Sodium carbonates
1404	Oxidised starch	466	Sodium carboxymethylcellulose
		331	Sodium citrates
440	Pectins	316	Sodium erythorbate
905b	Petrolatum (petroleum jelly)	365	Sodium fumarate
1413	Phosphated distarch phosphate	576	Sodium gluconate
1200	Polydextroses	325	Sodium lactate
900a	Polydimethylsiloxane	481	Sodium lactylates
1521	Polyethylene glycol 8000	350	Sodium malates
433	Polyoxyethylene (20) sorbitan monooleate	339	Sodium phosphates
435	Polyoxyethylene (20) sorbitan monostearate	514	Sodium sulphates
436	Polyoxyethylene (20) sorbitan tristearate	335	Sodium tartrate
452	Polyphosphates	491	Sorbitan monostearate
261	Potassium acetate or potassium diacetate	492	Sorbitan tristearate
357	Potassium adipate (Salt reduced and low sodium foods only)	420	Sorbitol
402	Potassium alginate	1420	Starch acetate
303	Potassium ascorbate	1450	Starch sodium octenylsuccinate
501	Potassium carbonates	570	Stearic acid
508	Potassium chloride	955	Sucralose (technological use consistent with Clause 4 only)
332	Potassium citrates	473	Sucrose esters of fatty acids
366	Potassium fumarate		
577	Potassium gluconate	417	Tara gum
326	Potassium lactate	334	Tartaric acid
351	Potassium malates	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
340	Potassium phosphates	957	Thaumatococcus
337	Potassium sodium tartrate	413	Tragacanth gum
515	Potassium sulphate	1518	Triacetin
336	Potassium tartrates	451	Triphosphates
		415	Xanthan gum
		967	Xylitol

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INS Number	Additive Name	INS Number	Additive Name
–	Advantame	402	Potassium alginate
–	Flavourings, excluding quinine and caffeine	403	Ammonium alginate
		404	Calcium alginate
170	Calcium carbonates	405	Propylene glycol alginate
		406	Agar
260	Acetic acid, glacial	407	Carrageenan
261	Potassium acetate or potassium diacetate	407a	Processed eucheuma seaweed
262	Sodium acetates	409	Arabinogalactan (larch gum)
263	Calcium acetate	410	Locust bean (carob bean) gum
264	Ammonium acetate	412	Guar gum
270	Lactic acid	413	Tragacanth gum
290	Carbon dioxide	414	Gum arabic (Acacia)
296	Malic acid	415	Xanthan gum
297	Fumaric acid	416	Karaya gum
		417	Tara gum
300	Ascorbic acid	418	Gellan gum
301	Sodium ascorbate	420	Sorbitol
302	Calcium ascorbate	421	Mannitol
303	Potassium ascorbate	422	Glycerin (glycerol)
315	Erythorbic acid	433	Polyoxyethylene (20) sorbitan monooleate
316	Sodium erythorbate	435	Polyoxyethylene (20) sorbitan monostearate
322	Lecithin	436	Polyoxyethylene (20) sorbitan tristearate
325	Sodium lactate	440	Pectins
326	Potassium lactate	442	Ammonium salts of phosphatidic acid
327	Calcium lactate	450	Pyrophosphates
328	Ammonium lactate	451	Triphosphates
329	Magnesium lactate	452	Polyphosphates
330	Citric acid	460	Cellulose, microcrystalline and powdered
331	Sodium citrates	461	Methyl cellulose
332	Potassium citrates	463	Hydroxypropyl cellulose
333	Calcium citrate	464	Hydroxypropyl methylcellulose
334	Tartaric acid	465	Methyl ethylcellulose
335	Sodium tartrate	466	Sodium carboxymethylcellulose
336	Potassium tartrates	470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
337	Potassium sodium tartrate		
339	Sodium phosphates	471	Mono- and diglycerides of fatty acids
340	Potassium phosphates	472a	Acetic and fatty acid esters of glycerol
341	Calcium phosphates	472b	Lactic and fatty acid esters of glycerol
342	Ammonium phosphates	472c	Citric and fatty acid esters of glycerol
343	Magnesium phosphates	472e	Diacetyltartaric and fatty acid esters of glycerol
349	Ammonium malate	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
350	Sodium malates	473	Sucrose esters of fatty acids
351	Potassium malates	477	Propylene glycol esters of fatty acids
352	Calcium malates	481	Sodium lactylates
353	Metatartaric acid	482	Calcium lactylates
354	Calcium tartrate	491	Sorbitan monostearate
355	Adipic acid	492	Sorbitan tristearate
357	Potassium adipate (Salt reduced and low sodium foods only)		
365	Sodium fumarate	500	Sodium carbonates
366	Potassium fumarate	501	Potassium carbonates
367	Calcium fumarate	503	Ammonium carbonates
368	Ammonium fumarate	504	Magnesium carbonates
380	Ammonium citrates	507	Hydrochloric acid
381	Ferric ammonium citrate	508	Potassium chloride
400	Alginic acid		
401	Sodium alginate		

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INS Number	Additive Name	INS Number	Additive Name
509	Calcium chloride	943b	Isobutane (for pressurised food containers only)
510	Ammonium chloride	944	Propane (for pressurised food containers only)
511	Magnesium chloride	946	Octafluorocyclobutane (for pressurised food containers only)
514	Sodium sulphates	951	Aspartame (technological use consistent with Clause 4 only)
515	Potassium sulphate	953	Isomalt
516	Calcium sulphate	955	Sucralose (technological use consistent with Clause 4 only)
518	Magnesium sulphate	957	Thaumatococcus
519	Cupric sulphate	961-	Neotame (technological use consistent with clause 4 only)
526	Calcium hydroxide	965	Maltitol & maltitol syrup
529	Calcium oxide	966	Lactitol
551	Silicon dioxide (amorphous)	967	Xylitol
552	Calcium silicate	968	Erythritol
553	Magnesium silicates	1105	Lysozyme
554	Sodium aluminosilicate	1200	Polydextroses
556	Calcium aluminium silicate	1400	Dextrins, white & yellow, roasted starch
558	Bentonite	1401	Acid treated starch
559	Aluminium silicate	1402	Alkaline treated starch
570	Stearic acid	1403	Bleached starch
575	Glucono delta-lactone	1404	Oxidised starch
576	Sodium gluconate	1405	Enzyme treated starches
577	Potassium gluconate	1410	Monostarch phosphate
578	Calcium gluconate	1412	Distarch phosphate
579	Ferrous gluconate	1413	Phosphated distarch phosphate
620	L -glutamic acid	1414	Acetylated distarch phosphate
621	Monosodium glutamate, L-	1420	Starch acetate
622	Monopotassium glutamate, L-	1422	Acetylated distarch adipate
623	Calcium glutamate, Di-L-	1440	Hydroxypropyl starch
624	Monoammonium glutamate, L-	1442	Hydroxypropyl distarch phosphate
625	Magnesium glutamate, Di-L-	1450	Starch sodium octenylsuccinate
627	Disodium guanylate, 5'-	1451	Acetylated oxidised starch
631	Disodium inosinate, 5'-	1518	Triacetin
635	Disodium ribonucleotides, 5'-	1520	Propylene glycol
900a	Polydimethylsiloxane	1521	Polyethylene glycol 8000
901	Beeswax, white & yellow	1522	Calcium lignosulphonate (40-65)
903	Carnauba wax		
904	Shellac		
905b	Petrolatum (petroleum jelly)		
941	Nitrogen		
942	Nitrous oxide		
943a	Butane (for pressurised food containers only)		

SCHEDULE 3

Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

INS Number	Additive Name
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

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Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

INS Number	Additive Name
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 combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1

Alphabetical Listing

INS Number	Additive Name
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 combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1

Numeric Listing

INS Number	Additive Name
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

Functional class <i>sub-classes</i>	Definition
Acidity regulator acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring	adds or restores colour to foods
Colour fixative colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier 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
Firming agent	contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
Flavour enhancer flavour enhancer, flavour modifier, tenderiser	enhances the existing taste or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	intense preparations which are added to foods to impart taste or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste.
Foaming agent Whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent	modifies food texture through gel formation
Glazing agent coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener	replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant	gas, other than air, which expels a food from a container
Raising agent	liberates gas and thereby increase the volume of a food
Sequestrant	forms chemical complexes with metallic ions
Stabiliser binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener thickening agent, texturiser, bodying agent	increases the viscosity of a food