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| 0 GENERAL PROVISIONS | | | | | | | |
| 0.1 Preparations of food additives | | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to preparations of food additives unless expressly permitted below.* |  | |  |  |  |
|  | 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 |  |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 350 | | mg/kg |  |  |
|  | 243 | Ethyl lauroyl arginate | 200 | | 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 |  |  |
|  | 385 | Calcium disodium EDTA | 500 | | mg/kg |  |  |
| baking compounds | | | | | | | |
|  | 541 | Sodium aluminium phosphate | GMP | |  |  |  |
| colourings | | | | | | | |
|  |  | Additives in Schedules 3 and 4 |  |  | |  |  |
|  | - | Ethanol | GMP |  | |  |  |
| flavourings | | | | | | | |
|  |  | Additives in Schedules 3 and 4 |  |  | |  |  |
|  | - | Benzyl alcohol | 500 | mg/kg | |  | In the final food |
|  | - | Ethanol | GMP |  | |  |  |
|  | - | Ethyl acetate | GMP |  | |  |  |
|  | - | Glycerol diacetate | GMP |  | |  |  |
|  | - | Glyceryl monoacetate | GMP |  | |  |  |
|  | - | Isopropyl alcohol | 1000 | mg/kg | |  | In the final food |
|  | 320 | Butylated hydroxyanisole | 1000 | mg/kg | |  |  |
|  | 1505 | Triethyl citrate | GMP |  | |  |  |
| rennetting 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 | |  |  |

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| 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 added to liquid milk (including buttermilk) 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 | | |  |  |
|  | 960 | Steviol glycosides | 115 | | | mg/kg | | |  |  |
|  | 962 | Aspartame-acesulphame salt | 1100 | | | mg/kg | | |  |  |
| 1.1.3 Liquid milk to which phytosterols, phytostanols or their esters have been added | | | | | | | | | | |
|  | 401 | Sodium alginate | 2000 | | | mg/kg | | |  |  |
|  | 407 | Carrageenan | 2000 | | | mg/kg | | |  |  |
|  | 412 | Guar gum | 2000 | | | mg/kg | | |  |  |
|  | 471 | Mono- and diglycerides of fatty acids | 2000 | | | mg/kg | | |  |  |
|  | 460 | Microcrystalline cellulose | 5000 | | | mg/kg | | |  |  |
| 1.2 Fermented and rennetted milk products | | | | | | | | | | |
| 1.2.1 Fermented milk and rennetted milk | | | | | | | | | | |
|  |  | *Additives in Schedules 2, 3 & 4 must not be added to fermented milk and rennetted milk* |  | |  | | |  | |  |
| 1.2.2 Fermented milk products and rennetted milk products\* | | | | | | | | | | |
|  | 160b | Annatto extracts | | 60 | | | mg/kg | |  |  |
|  | 950 | Acesulphame potassium | | 500 | | | mg/kg | |  |  |
|  | 956 | Alitame | | 60 | | | mg/kg | |  |  |
|  | 960 | Steviol glycosides | | 175 | | | mg/kg | |  |  |
|  | 962 | Aspartame-acesulphame salt | | 1100 | | | mg/kg | |  |  |

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| 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 added to cream, reduced cream and light cream unless expressly permitted below* | |  | |  | |  | |  | |
|  | - | | | Additives in Schedule 2 | |  | |  | |  | | UHT creams and creams receiving equivalent or greater heat treatments only | |
| 1.4.2 Cream products (flavoured, whipped, thickened, sour cream etc)\* | | | | | | | | | | | | | |
|  | 234 | | | Nisin | | 10 | | mg/kg | |  | |  | |
| whipped thickened light cream | | | | | | | | | | | | | |
|  | 475 | | | Polyglycerol esters of fatty acids | | | 5000 | | mg/kg | |  |  | |
| 1.5 Dried milk, milk powder, cream powder\* | | | | | | | | | | | | | |
|  | 304 | | | Ascorbyl palmitate | | | 5000 | | mg/kg | |  |  | |
|  | 320 | | | Butylated hydroxyanisole | | | 100 | | mg/kg | |  |  | |
|  | 343 | | | Magnesium phosphates | | | 10000 | | mg/kg | |  |  | |
|  | 431 | | | Polyoxyethylene (40) stearate | | | GMP | |  | |  |  | |
|  | 530 | | | Magnesium oxide | | | 10000 | | mg/kg | |  |  | |
|  | 542 | | | Bone phosphate | | | 1000 | | mg/kg | |  |  | |
|  | 555 | | | Potassium aluminium silicate | | | GMP | |  | |  |  | |
| 1.6 Cheese and cheese products\* | | | | | | | | | | | | | |
|  | 160b | | | Annatto extracts | | | 50 | | mg/kg | |  |  | |
|  | 200 201 202 203 | | | Sorbic acid and sodium, potassium and calcium sorbates | | | 3000 | | mg/kg | |  |  | |
|  | 220 221 222 223 224 225 228 | | | Sulphur dioxide and sodium and potassium sulphites | | | 300 | | mg/kg | |  |  | |
|  | 234 | | | Nisin | | | GMP | |  | |  |  | |
|  | 235 | | | Pimaricin (natamycin) | | | 15 | | mg/kg | |  | on cheese surfaces, based on individual cheese weight | |
|  | 251 252 | | | Nitrates (potassium and sodium salts) | | | 50 | | mg/kg | |  | calculated as nitrate ion | |
|  | 338 | | | Phosphoric acid | | | GMP | |  | |  |  | |
|  | 555 | | | Potassium aluminium silicate | | | 10000 | | mg/kg | |  |  | |
|  | 560 | | | Potassium silicate | | | 10000 | | mg/kg | |  |  | |
| 1.6.1 Soft cheese, cream cheese and processed cheese | | | | | | | | | | | | | |
|  | | | 243 | | Ethyl lauroyl arginate | | 400 | | mg/kg | |  | |  |
| Mozzarella cheese | | | | | | | | | | | | | |
|  | | | 243 | | Ethyl lauroyl arginate | | 200 | | mg/kg | |  | |  |
| 1.6.2 Hard cheese and semi-hard cheese | | | | | | | | | | | | | |
|  | | 243 | | | Ethyl lauroyl arginate | | 1 | | mg/ cm2 | |  | | applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm. |

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| 2 EDIBLE OILS AND OIL EMULSIONS | | | | | | |
|  | 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 |  |  |
| 2.1 Edible oils essentially free of water\* | | | | | | |
|  | 475 | Polyglycerol esters of fatty acids | 20000 | mg/kg |  | shortening only |
|  | 476 | Polyglycerol esters of interesterified ricinoleic acids | 20000 | mg/kg |  | shortening only |
|  | 900a | Polydimethylsiloxane | 10 | mg/kg |  | frying oils only |
| olive oil | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to 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 added to butter unless expressly permitted below* |  |  |  |  |
|  | 160a | Carotenes | GMP |  |  |  |
|  | 160b | Annatto extracts | 20 | mg/kg |  |  |
|  | 160e | Carotenal, b-apo-8’- | GMP |  |  |  |
|  | 160f | Carotenal, b-apo-8’-, methyl or ethyl esters | GMP |  |  |  |
|  | 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 | 5000 | mg/kg |  |  |
|  | 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg |  |  |

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| 3 ICE CREAM AND EDIBLE ICES\* | | | | | | |
|  | 123 | Amaranth | 290 | mg/kg |  |  |
|  | 160b | Annatto extracts | 25 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 1000 | mg/kg |  |  |
|  | 956 | Alitame | 100 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 200 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 2200 | 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 |  |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 25 | mg/kg |  |  |

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| 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 added to unprocessed fruits and vegetables unless expressly permitted below*  *Permissions for sulphur dioxide when used as an agricultural chemical are contained in Standard 1.4.2* | |  | | |  | |  |  | |
| 4.1.1 Untreated fruits and vegetables | | | | | | | | | | | | |
|  |  | | *Additives in Schedules 2, 3 & 4 must not be added to unprocessed fruits and vegetables.* | |  | | |  | |  |  | |
| 4.1.2 Surface treated fruits and vegetables | | | | | | | | | | | | |
|  |  | | *Additives in Schedules 2, 3 & 4 must not be added to surface treated fruits and vegetables unless expressly permitted below* | |  | | |  | |  |  | |
|  | 342 | | Ammonium phosphates | | GMP | | |  | |  |  | |
|  | 473 | | Sucrose esters of fatty acids | | 100 | | | mg/kg | |  |  | |
|  | 901 | | Beeswax, white and yellow | | GMP | | |  | |  |  | |
|  | 903 | | Carnauba wax | | GMP | | |  | |  |  | |
|  | 904 | | Shellac | | GMP | | |  | |  |  | |
| citrus fruit | | | | | | | | | | | | |
|  | 914 | | Oxidised polyethylene | | 250 | | | mg/kg | |  |  | |
|  | 1520 | | Propylene glycol | | 30000 | | | mg/kg | |  |  | |
| walnut and pecan nut kernels | | | | | | | | | | | | |
|  | 304 | | Ascorbyl palmitate | | GMP | | | mg/kg | |  |  | |
|  | 320 | | Butylated hydroxyanisole | | 70 | | | mg/kg | |  |  | |
|  | 321 | | Butylated hydroxytoluene | | 70 | | | mg/kg | |  |  | |
| 4.1.3 Fruits and vegetables that are peeled, cut, or both peeled and cut | | | | | | | | | | | | |
|  |  | | *Additives in Schedules 3 & 4 must not be added to peeled and/or cut fruits and vegetables unless expressly permitted below* | |  | | |  | |  |  | |
|  | 200 201 202 203 | | Sorbic acid and sodium, potassium and calcium sorbates | | 375 | | | mg/kg | |  |  | |
|  | 243 | | Ethyl lauroyl arginate | | 200 | | | mg/kg | |  |  | |
| products for manufacturing purposes | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 200 | | | mg/kg | |  | apples and potatoes only | |
| root and tuber vegetables | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 50 | | | mg/kg | |  |  | |
|  | 920 | | L-cysteine monohydrochloride | | GMP | | |  | |  |  | |
| 4.2 Frozen unprocessed fruits and vegetables | | | | | | | | | | | | |
|  |  | | *Additives in Schedules 2, 3 & 4 must not be added to frozen unprocessed fruits and vegetables unless expressly permitted below* | |  | | |  | |  | Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over. | |
| frozen avocado | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 300 | | | mg/kg | |  |  | |
| 4.3 Processed fruits and vegetables\* | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 20 | | | mg/kg | |  | ginger only | |
| mushrooms in brine or water and not commercially sterile | | | | | | | | | | | | |
|  | 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 | |  |  | |
| preserved cherries known as maraschino cherries, cocktail cherries or glace cherries | | | | | | | | | | | | |
|  | 127 | | Erythrosine | | 200 | | | mg/kg | |  |  | |
|  | 210 211 212 213 | | Benzoic acid and sodium, potassium and calcium benzoates | | 1000 | | | mg/kg | |  |  | |
| tomato products pH < 4.5 | | | | | | | | | | | | |
|  | 234 | | Nisin | | GMP | | |  | |  |  | |
| 4.3.1 Dried fruits and vegetables\* | | | | | | | | | | | | |
|  | 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 | | 3000 | | | mg/kg | |  |  | |
| desiccated coconut | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 50 | | | mg/kg | |  |  | |
| 4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol\* | | | | | | | | | | | | |
|  | 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 | |  |  | |
|  | 960 | | Steviol glycosides | | 160 | | | mg/kg | |  |  | |
|  | 962 | | Aspartame-acesulphame salt | | 6800 | | | mg/kg | |  |  | |
| products made from bleached vegetables | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 750 | | | mg/kg | |  |  | |
| 4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers\* | | | | | | | | | | | | |
|  | 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 | |  |  | |
|  | 962 | | Aspartame-acesulphame salt | | 1100 | | | mg/kg | |  |  | |
| 4.3.4 Fruit and vegetable spreads including jams, chutneys and related products\* | | | | | | | | | | | | |
|  | 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 | |  |  | |
|  | 962 | | Aspartame-acesulphame salt | | 6800 | | | mg/kg | |  |  | |
| low joule chutneys, low joule jams and low joule spreads | | | | | | | | | | | | |
|  | 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 | |  | |  | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 285 | | mg/kg | |  | |  | |
|  | 960 | | Steviol glycosides | | 450 | | mg/kg | |  | |  | |
| 4.3.5 Candied fruits and vegetables\* | | | | | | | | | | | | |
|  | 200 201 202 203 | | Sorbic acid and sodium, potassium and calcium sorbates | | 500 | | mg/kg | |  | |  | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 2000 | | mg/kg | |  | |  | |
| 4.3.6 Fruit and vegetable preparations including pulp\* | | | | | | | | | | | | |
|  | 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 | |  |  | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 350 | | | mg/kg | |  |  | |
|  | 234 | | Nisin | | GMP | | |  | |  |  | |
|  | 960 | | Steviol glycosides | | 210 | | | mg/kg | |  |  | |
| chilli paste | | | | | | | | | | | | |
|  | 210 211 212 213 | | Benzoic acid and sodium, potassium and calcium benzoates | | 3000 | | | mg/kg | |  |  | |
| fruit and vegetable preparations for manufacturing purposes | | | | | | | | | | | | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 1000 | | | mg/kg | |  |  | |
| 4.3.7 Fermented fruit and vegetable products\* | | | | | | | | | | | | |
| lactic acid fermented fruits and vegetables\* | | | | | | | | | | | | |
|  | 200 201 202 203 | | Sorbic acid and sodium, potassium and calcium sorbates | | 500 | | | mg/kg | |  |  | |
| 4.3.8 Other fruit and vegetable based products\* | | | | | | | | | | | | |
| dried instant mashed potato | | | | | | | | | | | | |
|  | 304 | | Ascorbyl palmitate | | GMP | | |  | |  |  | |
|  | 320 | | Butylated hydroxyanisole | | 100 | | | mg/kg | |  |  | |
| imitation fruit | | | | | | | | | | | | |
|  | 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 | |  |  | |
|  | 220 221 222 223 224 225 228 | | Sulphur dioxide and sodium and potassium sulphites | | 3000 | | | mg/kg | |  |  | |
| rehydrated legumes | | | | | | | | | | | | |
|  | | 243 | | Ethyl lauroyl arginate | | 200 | | mg/kg | |  | |  |

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| 5 CONFECTIONERY | | | | | | | | |
|  | 123 | Amaranth | 300 | mg/kg | |  |  | |
|  | 160b | Annatto extracts | 25 | mg/kg | |  |  | |
|  | 173 | Aluminium | GMP |  | |  |  | |
|  | 174 | Silver | GMP |  | |  |  | |
|  | 175 | Gold | GMP |  | |  |  | |
|  | 950 | Acesulphame potassium | 2000 | mg/kg | |  | Clause 4 limits do not apply to the | |
|  | 951 | Aspartame | 10000 | mg/kg | |  | use of permitted | |
|  | 955 | Sucralose | 2500 | mg/kg | |  | sweeteners in | |
|  | 956 | Alitame | 300 | mg/kg | |  | chewing gum and bubble gum | |
|  | 961 | Neotame | 300 | mg/kg | |  |  | |
|  | 962 | Aspartame-acesulphame salt | 4500 | mg/kg | |  |  | |
| fruit filling for confectionery containing not less than 200 g/kg of fruit | | | | | | | | |
|  | 200 201 202 203 | Sorbic acid and sodium. potassium and calcium sorbates | 500 | mg/kg | |  |  | |
| 5.1 Chocolate and cocoa products | | | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to chocolate and cocoa products unless expressly permitted below* |  |  |  | | 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 |  | |  |
|  | 960 | Steviol glycosides | 550 | mg/kg |  | |  |
| 5.2 Sugar confectionery\* | | | | | | | | |
|  | 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1000 | mg/kg | |  |  | |
|  | 960 | Steviol glycosides | 1100 | mg/kg | |  |  | |
| bubble gum and chewing gum | | | | | | | | |
|  | 304 | Ascorbyl palmitate | GMP |  | |  |  | |
|  | 310 | Propyl gallate | 200 | mg/kg | |  |  | |
|  | 320 | Butylated hydroxyanisole | 200 | mg/kg | |  |  | |
|  | 321 | Butylated hydroxytoluene | 200 | mg/kg | |  |  | |
| low joule chewing gum | | | | | | | | |
|  | 952 | Cyclamates | 20000 | mg/kg | |  |  | |
|  | 954 | Saccharin | 1500 | mg/kg | |  |  | |
| 5.3 not assigned | | | | | | | | |
| 5.4 icings and frostings\* | | | | | | | | |
|  | 127 | Erythrosine | 2 | 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 | |  |  | |

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| 6 CEREALS AND CEREAL PRODUCTS | | | | | | | | | | | | |
| 6.1 Cereals (whole and broken grains) | | | | | | | | | | | | |
|  |  | | *Additives in Schedules 2,3 & 4 must not be added to cereals (whole and broken grains) unless expressly permitted below* | |  | |  | |  | |  | |
|  | 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 added to flours, meals and starches* | |  | |  | |  | | 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 | |
|  | 960 | | Steviol glycosides | | 250 | | mg/kg | |  | |  | |
| 6.3.1 Cooked rice | | | | | | | | | | | | |
|  | | 243 | | Ethyl lauroyl arginate | | 200 | | mg/kg | |  | |  |
| 6.4 Flour products (including noodles and pasta)\* | | | | | | | | | | | | |
|  | 160b | | Annatto extracts | | 25 | | mg/kg | |  | |  | |
|  | 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 | |  | | Flour products that are cooked on hot plates only e.g. crumpets, pikelets, and flapjacks. | |
|  | 243 | | Ethyl lauroyl arginate | | 200 | | mg/kg | |  | | Cooked pasta and noodles only | |
|  | 280 281 282 283 | | Propionic acid and sodium and potassium and calcium propionates | | 2000 | | mg/kg | |  | |  | |
|  | 950 | | Acesulphame potassium | | 200 | | mg/kg | |  | |  | |
|  | 956 | | Alitame | | 200 | | mg/kg | |  | |  | |
|  | 962 | | Aspartame-acesulphame salt | | 450 | | mg/kg | |  | |  | |

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| 7 BREADS AND BAKERY PRODUCTS\* | | | | | | | | | |
|  | 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1200 | | | mg/kg | |  |  |
|  | 280 281 282 283 | Propionic acid and sodium and potassium and calcium propionates | 4000 | | | mg/kg | |  |  |
| 7.1 Breads and related products\* | | | | | | | | | |
| fancy breads | | | | | | | | | |
|  | 960 | Steviol glycosides | | 160 | mg/kg | | |  |  |
| 7.2 Biscuits, cakes and pastries\* | | | | | | | | | |
|  | 160b | Annatto extracts | | 25 | | mg/kg |  | |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | | 300 | | mg/kg |  | |  |
|  | 475 | Polyglycerol esters of fatty acids | | 15000 | | mg/kg |  | | cake only |
|  | 950 | Acesulphame potassium | | 200 | | mg/kg |  | |  |
|  | 956 | Alitame | | 200 | | mg/kg |  | |  |
|  | 960 | Steviol glycosides | | 160 | | mg/kg |  | |  |
|  | 962 | Aspartame-acesulphame salt | | 450 | | mg/kg |  | |  |

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| 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 added to raw meat, poultry and game unless expressly permitted below* | |  | |  |  | |  | |
| poultry | | | | | | | | | | |
|  | 262 | Sodium acetates | | 5000 | | mg/kg |  | |  | |
| 8.2 Processed meat, poultry and game products in whole cuts or pieces\* | | | | | | | | | | |
|  | 234 | Nisin | 12.5 | | mg/kg | | |  | |  | |
|  | 243 | Ethyl lauroyl arginate | 200 | | mg/kg | | |  | |  | |
| commercially sterile canned cured meat | | | | | | | | | | |
|  | 249 250 | Nitrites (potassium and sodium salts) | | 50 | | mg/kg |  | |  | |
| cured meat | | | | | | | | | total of nitrates and nitrites, calculated as sodium nitrite | |
|  | 249 250 | Nitrites (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 | |
|  | 251 252 | Nitrates (potassium and sodium salts) | | 500 | | mg/kg |  | | as sodium nitrite | |
| 8.3 Processed comminuted meat, poultry and game products\* | | | | | | | | | | |
|  | 160b | Annatto extracts | | 100 | | mg/kg |  | |  | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | | 500 | | mg/kg |  | |  | |
|  | 234 | Nisin | | 12.5 | | mg/kg |  | |  | |
|  | 243 | Ethyl lauroyl arginate | | 315 | | mg/kg |  | |  | |
|  | 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 | | | | | | | | | | |
|  | 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | | 1500 | | mg/kg |  | |  | |
|  | 235 | Pimaricin (natamycin) | | 1.2 | | mg/ dm2 |  | | when determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food. | |
|  | 251 252 | Nitrates (potassium and sodium salts) | | 500 | | mg/kg |  | | total of nitrates and nitrites, calculated as sodium nitrite | |
| sausage and sausage meat containing raw, unprocessed meat | | | | | | | | | | |
|  |  | *Additives must not be added to sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below* | |  | |  |  | |  | |
| - |  | Additives in Schedule 2 | |  | |  |  | |  | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | | 500 | | mg/kg |  | |  | |
| 8.4 Edible casings\* | | | | | | | | | | |
|  | 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | | 100 | | mg/kg |  | |  | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | | 500 | | mg/kg |  | |  | |
| 8.5 Animal protein products\* | | | | | | | | | | |

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| 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 unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below* |  |  |  | |  |
| frozen fish | | | | | | | |
|  | 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | 400 | mg/kg |  | |  |
|  | 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 | | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 100 | mg/kg |  | |  |
|  | 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | GMP |  |  | |  |
|  | 315 316 | Erythorbic acid and sodium erythorbate | GMP |  |  | |  |
|  | 330 331 332 333 380 | Citric acid and sodium, potassium, calcium and ammonium citrates | GMP |  |  | |  |
|  | 500 | Sodium carbonates | GMP |  |  | |  |
|  | 504 | Magnesium carbonates | GMP |  |  | |  |
|  | 586 | 4-hexylresorcinol | GMP |  |  | |  |
| 9.2 Processed fish and fish products\* | | | | | | | |
| cooked crustacea | | | | | | | |
|  | 220 221 222 223 224 225 228 | 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 sorbates | 2500 | mg/kg |  | |  |
|  | 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 2500 | mg/kg |  | |  |
|  | 243 | Ethyl lauroyl arginate | 400 | mg/kg |  | |  |
| roe | | | | | | | |
|  | 123 | Amaranth | 300 | mg/kg |  |  | |
| 9.4 Fully preserved fish including canned fish products\* | | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 30 | mg/kg |  | |  |
|  | 385 | Calcium disodium EDTA | 250 | mg/kg |  | |  |
| canned abalone (paua) | | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 1000 | mg/kg |  | |  |
| roe | | | | | | | |
|  | 123 | Amaranth | 300 | mg/kg |  | |  |

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| 10 EGGS AND EGG PRODUCTS | | | | | | |
| 10.1 Eggs | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to eggs* |  |  |  |  |
| 10.2 Liquid egg products | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to liquid egg products* *unless expressly permitted below* |  |  |  |  |
|  | 234 | Nisin | GMP |  |  |  |
|  | 1505 | Triethyl citrate | 1250 | mg/kg |  | liquid white only |
| 10.3 Frozen egg products | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to frozen egg products* |  |  |  |  |
| 10.4 Dried or heat coagulated egg products | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to dried or heat coagulated egg products* |  |  |  |  |

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| 11 SUGARS, HONEY AND RELATED PRODUCTS | | | | | | |
| 11.1 Sugar | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to sugar unless expressly permitted below* |  |  |  |  |
|  | 460 | Cellulose, microcrystalline and powdered | GMP |  |  |  |
| rainbow sugar\* | | | | | | |
|  | - | Additives in Schedules 2,3 and 4 |  |  |  |  |
| 11.2 Sugars and syrups | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to sugars and syrups unless expressly permitted below* |  |  |  |  |
|  | 220 221 222 223 224 225 228 | 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 added to 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 |  |  |  |
|  | 952 | Cyclamates | GMP |  |  |  |
|  | 956 | Alitame | GMP |  |  |  |
|  | 962 | Aspartame-acesulphame salt | GMP |  |  |  |
|  | 960 | Steviol glycosides | GMP |  |  |  |
|  | 1201 | Polyvinylpyrrolidone | GMP |  |  |  |
| 11.4.1 Tabletop sweeteners – liquid preparation\* | | | | | | |
|  | 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 |  |  |  |

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| 12 SALTS AND CONDIMENTS | | | | | | |
| 12.1 Salt and salt substitutes | | | | | | |
| 12.1.1 Salt | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to salt unless expressly permitted below* |  |  |  |  |
|  | 341 | Calcium phosphates | GMP |  |  |  |
|  | 381 | Ferric ammonium citrate | GMP |  |  |  |
|  | 504 | Magnesium carbonates | GMP |  |  |  |
|  | 535 | Sodium ferrocyanide | 50 | mg/kg |  | total of sodium and |
|  | 536 | Potassium ferrocyanide | 50 | mg/kg |  | potassium ferrocyanide |
|  | 551 | Silicon dioxide (amorphous) | GMP |  |  |  |
|  | 552 | Calcium silicate | GMP |  |  |  |
|  | 554 | Sodium aluminosilicate | GMP |  |  |  |
|  | 556 | Calcium aluminium silicate | GMP |  |  |  |
| 12.1.2 Reduced sodium salt mixture \* | | | | | | |
| 12.1.3 Salt substitute\* | | | | | | |
|  | 359 | Ammonium adipate | GMP |  |  |  |
|  | 363 | Succinic acid | GMP |  |  |  |
|  | 1001 | Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid | GMP |  |  |  |
| 12.2 not assigned | | | | | | |
| 12.3 Vinegars and related products | | | | | | |
|  |  | *Additives in Schedules 2 & 4 must not be added to vinegars and related products unless expressly permitted below* |  |  |  |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 100 | mg/kg |  |  |
|  | 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | 100 | mg/kg |  |  |
|  | 315 316 | Erythorbic acid and sodium erythorbate | 100 | mg/kg |  |  |
|  | - | Flavourings, excluding quinine and caffeine |  |  |  |  |
| 12.4 not assigned | | | | | | |
| 12.5 Yeast and yeast products | | | | | | |
|  |  | *Colours in Schedule 4 must not be added to yeast and yeast related products unless expressly permitted below* |  |  |  |  |
| dried yeast | | | | | | |
| 12.6 Vegetable protein products | | | | | | |
|  |  | *Colours in Schedule 4 must not be added to vegetable protein products* |  |  |  |  |

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| 13 FOODS INTENDED FOR PARTICULAR DIETARY USES | | | | | | | | | |
| 13.1 Infant formula products | | | | | | | | | |
|  |  | | | | *Additives in Schedules 2,3 & 4 must not be added to infant formula products unless expressly permitted below* |  |  |  |  |
|  | 270 | | | | Lactic acid | GMP |  |  |  |
|  | 304 | | | | Ascorbyl palmitate | 10 | mg/L |  |  |
|  | 306 | | | | Tocopherols concentrate mixed | 10 | mg/L |  |  |
|  | 322 | | | | Lecithin | 5000 | mg/L |  |  |
|  | 330 | | | | Citric acid | GMP |  |  |  |
|  | 331 | | | | Sodium citrate | GMP |  |  |  |
|  | 332 | | | | Potassium citrate | GMP |  |  |  |
|  | 410 | | | | Locust bean (carob bean) gum | 1000 | mg/L |  |  |
|  | 412 | | | | Guar gum | 1000 | mg/L |  |  |
|  | 471 | | | | Mono- and diglycerides of fatty acids | 4000 | mg/L |  |  |
|  | 526 | | | | Calcium hydroxide | GMP |  |  |  |
| soy-based infant formula | | | | | | | | | |
|  | 1412 | | | | Distarch phosphate | 5000 | mg/L |  |  |
|  | 1413 | | | | Phosphated distarch phosphate | 5000 |  |  | Clause 6 (1) |
|  | 1414 | | | | Acetylated distarch phosphate | 5000 |  |  | applies mg/L |
|  | 1440 | | | | Hydroxypropyl starch | 25000 |  |  |  |
| liquid infant formula products | | | | | | | | | |
|  | | 407 | | | Carrageenan | 300 | mg/L |  |  |
| infant formula products for specific dietary use based on protein substitutes | | | | | | | | | |
|  | 407 | | | | Carrageenan | 1000 | mg/L |  |  |
|  | 471 | | | | Mono- and diglycerides of fatty acids | 5000 | mg/L |  |  |
|  | 472c | | | | Citric and fatty acid esters of glycerol | 9000 | mg/L |  |  |
|  | 472e | | | | Diacetyltartaric and fatty acid esters of glycerol | 400 | mg/L |  |  |
|  | 1412 | | | | Distarch phosphate | 25000 | mg/L |  |  |
|  | 1413 | | | | Phosphated distarch phosphate | 25000 |  |  |  |
|  | 1414 | | | | Acetylated distarch phosphate | 25000 |  |  | Clause 6(1) |
|  | 1440 | | | | Hydroxypropyl starch | 25000 |  |  | applies mg/L |
| 13.2 Foods for infants | | | | | | | | | |
|  |  | | | | *Additives in Schedules 2,3 & 4 must not be added to foods for infants unless expressly permitted below* |  |  |  |  |
|  | - | | | | Flavourings, excluding quinine and caffeine | GMP |  |  |  |
|  | 170i | | | | Calcium carbonate | GMP |  |  |  |
|  | 260 261 262 263 264 | | | | Acetic acid and its potassium, sodium, calcium and ammonium salts | 5000 | mg/kg |  |  |
|  | 270 325 326 327 328 | | | | Lactic acid and its sodium, potassium, calcium and ammonium salts | 2000 | mg/kg |  |  |
|  | 300 301 302 303 | | | | Ascorbic acid and its sodium, calcium and potassium salts | 500 | mg/kg |  |  |
|  | 304 | | | | Ascorbyl palmitate | 100 | mg/kg |  |  |
|  | 306 | | | | Tocopherols, concentrate mixed | 300 | mg/kg |  | of fat in total. |
|  | 307 | | | | Tocopherols, d-alpha-, concentrate | 300 | mg/kg |  | Clause 6(1) applies |
|  | 322 | | | | Lecithin | 15000 | mg/kg |  |  |
|  | 330 331 332 333 380 | | | | Citric acid and sodium, potassium, calcium and ammonium citrates | GMP |  |  |  |
|  | 407 | | | | Carrageenan | 10000 | mg/kg |  |  |
|  | 410 | | | | Locust bean (carob bean) gum | 10000 | mg/kg |  |  |
|  | 412 | | | | Guar gum | 10000 | mg/kg |  |  |
|  | 414 | | | | Gum arabic (Acacia) | 10 | mg/kg |  |  |
|  | 415 | | | | Xanthan gum | 10000 | mg/kg |  |  |
|  | 440 | | | | Pectin | 10000 | mg/kg |  |  |
|  | 471 | | | | Mono- and diglycerides of fatty acids | 5000 | mg/kg |  |  |
|  | 500 | | | | Sodium carbonates | GMP |  |  |  |
|  | 501 | | | | Potassium carbonates | GMP |  |  |  |
|  | 503 | | | | Ammonium carbonates | GMP |  |  |  |
|  | 509 | | | | Calcium chloride | 750 | mg/kg |  |  |
|  | 1412 | | | | Distarch phosphate | 50000 |  |  |  |
|  | 1413 | | | | Phosphated distarch phosphate | 50000 |  |  |  |
|  | 1414 | | | | Acetylated distarch phosphate | 50000 |  |  | mg/kg in total |
|  | 1422 | | | | Acetylated distarch adipate | 50000 |  |  |  |
|  | 1440 | | | | Hydroxypropyl starch | 50000 |  |  |  |
| 13.3 Formula meal replacements and formulated supplementary foods\* | | | | | | | | | |
|  | 950 | | Acesulphame potassium | | | 500 | mg/kg |  |  |
|  | 956 | | Alitame | | | 85 | mg/kg |  |  |
|  | 960 | | Steviol glycosides | | | 175 | mg/kg |  |  |
|  | 962 | | Aspartame-acesulphame salt | | | 1100 | mg/kg |  |  |
| 13.4 Formulated supplementary sports foods\* | | | | | | | | | |
|  | 123 | | Amaranth | | | 300 | mg/kg |  |  |
|  | 160b | | Annatto extracts | | | 100 | mg/kg |  |  |
|  | 950 | | Acesulphame potassium | | | 500 | mg/kg |  |  |
|  | 956 | | Alitame | | | 40 | mg/kg |  |  |
|  | 960 | | Steviol glycosides | | | 175 | mg/kg |  |  |
|  | 962 | | Aspartame-acesulphame salt | | | 1100 | mg/kg |  |  |
| 13.4.1 Solid formulated supplementary sports foods\* | | | | | | | | | |
|  | 210 211 212 213 | | | Benzoic acid and sodium, potassium, and calcium benzoates | | 400 | mg/kg |  |  |
|  | 220 221 222 223 224 225 228 | | | Sulphur dioxide and sodium and potassium sulphites | | 115 | mg/kg |  |  |
|  | 280 | | | Propionic acid | | 400 | mg/kg |  |  |
|  | 281 | | | Sodium propionate | | 400 | mg/kg |  |  |
|  | 282 | | | Calcium propionate | | 400 | mg/kg |  |  |
| 13.4.2 Liquid formulated supplementary sports foods\* | | | | | | | | | |
|  | 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 |  |  |
|  | 220 221 222 223 224 225 228 | | | Sulphur dioxide and sodium and potassium sulphites | | 115 | mg/kg |  |  |

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| 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 added to mineral water 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 precludes the use of preservatives in juices represented as |
|  | 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | mg/kg |  | not preserved by chemical or heat treatment |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 115 | mg/kg |  |  |
|  | 243 | Ethyl lauroyl arginate | 50 | 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 added to fruit and vegetable juices 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 |  |  |  |
|  | 334 335 336 337 353 354 | Tartaric acid and sodium, potassium and calcium tartrates | GMP |  |  |  |
|  | 960 | Steviol glycosides | 50 | mg/kg |  |  |
| coconut milk coconut cream and coconut syrup | | | | | | |
|  | 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 |  |  |
| tomato juices pH < 4.5 | | | | | | |
|  | 234 | Nisin | GMP |  |  |  |
| 14.1.2.2 Fruit and vegetable juice products\* | | | | | | |
|  | 123 | Amaranth | 30 | mg/kg |  |  |
|  | 160b | Annatto extracts | 10 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 500 | mg/kg |  |  |
|  | 956 | Alitame | 40 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 1100 | mg/kg |  |  |
| fruit drink | | | | | | |
|  | 385 | Calcium disodium EDTA | 33 | mg/kg |  | carbonated products only |
|  | 444 | Sucrose acetate isobutyrate | 200 | mg/kg |  |  |
|  | 445 | Glycerol esters of wood rosins | 100 | mg/kg |  |  |
|  | 480 | Dioctyl sodium sulphosuccinate | 10 | mg/kg |  |  |
| low joule fruit and vegetable juice products | | | | | | |
|  | 950 | Acesulphame potassium | 3000 | mg/kg |  |  |
|  | 952 | Cyclamates | 400 | mg/kg |  |  |
|  | 954 | Saccharin | 80 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 125 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 6800 | mg/kg |  |  |
| soy bean beverage (plain or flavoured) | | | | | | |
|  | 960 | Steviol glycosides | 100 | mg/kg |  | Plain soy bean beverage only |
|  | 960 | Steviol glycosides | 200 | mg/kg |  | Flavoured soy bean beverage only |
| 14.1.3 Water based flavoured drinks\* | | | | | | |
|  | - | Quinine | 100 | mg/kg |  | tonic drinks, bitter drinks and quinine drinks only |
|  | 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 |  |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 115 | mg/kg |  |  |
|  | 243 | Ethyl lauroyl arginate | 50 | mg/kg |  |  |
|  | 385 | Calcium disodium EDTA | 33 | mg/kg |  | products containing fruit flavouring, juice or pulp or orange peel extract only |
|  | 444 | Sucrose acetate isobutyrate | 200 | mg/kg |  |  |
|  | 445 | Glycerol esters of wood rosins | 100 | mg/kg |  |  |
|  | 480 | Dioctyl sodium sulphosuccinate | 10 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 3000 | mg/kg |  |  |
|  | 952 | Cyclamates | 350 | mg/kg |  |  |
|  | 954 | Saccharin | 150 | mg/kg |  |  |
|  | 956 | Alitame | 40 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 200 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 6800 | mg/kg |  |  |
| electrolyte drink and electrolyte drink base | | | | | | |
|  | - | Aspartame | 150 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 150 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 230 | mg/kg |  |  |
| kola type drinks | | | | | | |
|  | - | Caffeine | 145 | mg/kg |  |  |
|  | 338 | Phosphoric acid | 570 | mg/kg |  |  |
| 14.1.3.1 Brewed soft drink\* | | | | | | |
|  | 950 | Acesulphame potassium | 1000 | mg/kg |  |  |
|  | 951 | Aspartame | 1000 | mg/kg |  |  |
|  | 952 | Cyclamates | 400 | mg/kg |  |  |
|  | 954 | Saccharin | 50 | mg/kg |  | Clause 4 limits do not apply |
|  | 955 | Sucralose | 250 | mg/kg |  |  |
|  | 956 | Alitame | 40 | mg/kg |  |  |
|  | 957 | Thaumatin | GMP |  |  |  |
|  | 962 | Aspartame-acesulphame salt | 1500 | mg/kg |  |  |
| 14.1.4 Formulated Beverages\* | | | | | | |
|  | 123 | Amaranth | 30 | mg/kg |  |  |
|  | 160b | Annatto extracts | 10 | mg/kg |  | products containing fruit or vegetable juice only |
|  | 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 |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 115 | mg/kg |  |
|  | 281 | Sodium propionate | GMP |  |  | products containing fruit or vegetable juice only |
|  | 282 | Calcium propionate | GMP |  |  |  |
|  | 385 | Calcium disodium EDTA | 33 | mg/kg |  | products containing fruit flavouring, juice or pulp or orange peel extract only |
|  | 444 | Sucrose acetate isobutyrate | 200 | mg/kg |  |  |
|  | 445 | Glycerol esters of wood rosins | 100 | mg/kg |  |  |
|  | 480 | Dioctyl sodium sulphosuccinate | 10 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 3000 | mg/kg |  |  |
|  | 951 | Aspartame | GMP |  |  |  |
|  | 954 | Saccharin | 150 | mg/kg |  |  |
|  | 955 | Sucralose | GMP |  |  | Clause 4 limits do not apply |
|  | 956 | Alitame | 40 | mg/kg |  |  |
|  | 957 | Thaumatin | GMP |  |  |  |
|  | 960 | Steviol glycosides | 200 | mg/kg |  |  |
|  | 961 | Neotame | GMP |  |  | Clause 4 limits do not apply |
|  | 962 | Aspartame-acesulphame salt | 6800 | mg/kg |  |  |

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| 14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products | | | | | | | |
|  |  | *Additives in Schedules 3 & 4 must not be added to coffee, coffee substitutes, tea, herbal infusions and similar products* |  |  |  |  | |
|  | 950 | Acesulphame potassium | 500 | mg/kg |  |  | |
|  | 960 | Steviol glycosides | 100 | mg/kg |  |  | |
|  | 962 | Aspartame-acesulphame salt | 1100 | mg/kg |  |  | |
| 14.2 Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed) | | | | | | | |
| 14.2.1 Beer and related products | | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to beer and related products unless expressly permitted below* |  |  |  |  | |
|  | 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 |  |  |  | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 25 | mg/kg |  |  | |
|  | 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, excluding quinine and caffeine | GMP |  |  |  | |
| 14.2.2 Wine, sparkling wine and fortified wine | | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to wine, sparkling wine and fortified wine unless expressly permitted below* |  |  |  |  |
|  | 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 |  |  |  |
|  | 163ii | Grape skin extract | GMP |  |  |  |
|  | 170 | Calcium carbonates | GMP |  |  |  |
|  | 181 | Tannins | GMP |  |  |  |
|  | 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 200 | mg/kg |  |  |
|  | 270 | Lactic acid | GMP |  |  |  |
|  | 290 | Carbon dioxide | GMP |  |  |  |
|  | 296 | Malic acid | GMP |  |  |  |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | 297 | Fumaric acid | GMP |  |  |  |
|  | 300 | Ascorbic acid | GMP |  |  |  |
|  | 301 | Sodium ascorbate | GMP |  |  |  |
|  | 302 | Calcium ascorbate | GMP |  |  |  |
|  | 315 | Erythorbic acid | GMP |  |  |  |
|  | 316 | Sodium erythorbate | GMP |  |  |  |
|  | 330 | Citric acid | GMP |  |  |  |
|  | 334 | Tartaric acid | GMP |  |  |  |
|  | 336 | Potassium tartrate | GMP |  |  |  |
|  | 337 | Potassium sodium tartrate | GMP |  |  |  |
|  | 341 | Calcium phosphates | GMP |  |  |  |
|  | 342 | Ammonium phosphates | GMP |  |  |  |
|  | 353 | Metatartaric acid | GMP |  |  |  |
|  | 414 | Gum arabic | GMP |  |  |  |
|  | 431 | Polyoxyethylene (40) stearate | GMP |  |  |  |
|  | 466 | Sodium carboxymethylcellulose | GMP |  |  | Wine and sparkling wine only |
|  | 491 | Sorbitan monostearate | GMP |  |  |  |
|  | 500 | Sodium carbonates | GMP |  |  |  |
|  | 501 | Potassium carbonates | GMP |  |  |  |
|  | 636 | Maltol | 250 | mg/kg |  | Wine made with other than *Vitis vinifera* grapes only |
|  | 637 | Ethyl maltol | 100 | mg/kg |  | Wine made with other than *Vitis vinifera* grapes only |
|  | - | Yeast mannoproteins | 400 | mg/kg |  |  |
| wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 400 | mg/kg |  |  |
| wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 250 | mg/kg |  |  |
| 14.2.3 Wine based drinks and reduced alcohol wines\* | | | | | | |
|  | - | Quinine | 300 | mg/kg |  |  |
|  | 123 | Amaranth | 30 | mg/kg |  |  |
|  | 160b | Annatto extracts | 10 | mg/kg |  |  |
|  | 175 | Gold | 100 | mg/kg |  |  |
| 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) | | | | | | |
|  |  | *Additives in Schedules 2,3 & 4 must not be added to fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below* |  |  |  |  |
|  | 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 carbonates | 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 |  |  |
|  | 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 |  |  |  |
| Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 300 | mg/kg |  |  |
| Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar | | | | | | |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 200 | mg/kg |  |  |
| 14.2.4.1 Fruit and vegetable wine products\* | | | | | | |
| 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 Alcoholic beverages not included in item 14.2\* | | | | | | |
|  | - | Quinine | 300 | mg/kg |  |  |
|  | 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 |  |  |
|  | 220 221 222 223 224 225 228 | 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 |  |  |

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| --- | --- | --- | --- | --- | --- | --- |
| 20.2 Food other than beverages\* | | | | | | |
|  | 160b | Annatto extracts | 25 | mg/kg |  |  |
| custard mix, custard powder and blanc mange powder | | | | | | |
|  | 950 | Acesulphame potassium | 500 | mg/kg |  |  |
|  | 956 | Alitame | 100 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 80 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 1100 | mg/kg |  |  |
| jelly | | | | | | |
|  | 123 | Amaranth | 300 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 500 | mg/kg |  |  |
|  | 956 | Alitame | 100 | mg/kg |  |  |
|  | 952 | Cyclamates | 1600 | mg/kg |  |  |
|  | 954 | Saccharin | 160 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 260 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 1100 | 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 |  |  |  |
|  | 243 | Ethyl lauroyl arginate | 400 | mg/kg |  |  |
|  | 475 | Polyglycerol esters of fatty acids | 5000 | mg/kg |  |  |
|  | 476 | Polyglycerol esters of interesterified ricinoleic acids | 5000 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 500 | mg/kg |  |  |
|  | 956 | Alitame | 100 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 150 | mg/kg |  | dairy and fat based dessert products only |
|  | 962 | Aspartame-acesulphame salt | 1100 | mg/kg |  |  |
| sauces 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 |  |  |
|  | 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 350 | mg/kg |  |  |
|  | 234 | Nisin | GMP |  |  |  |
|  | 243 | Ethyl lauroyl arginate | 200 | mg/kg |  |  |
|  | 281 | Sodium propionate | GMP |  |  |  |
|  | 282 | Calcium propionate | GMP |  |  |  |
|  | 385 | Calcium disodium EDTA | 75 | mg/kg |  |  |
|  | 444 | Sucrose acetate isobutyrate | 200 | mg/kg |  |  |
|  | 445 | Glycerol esters of wood rosins | 100 | mg/kg |  |  |
|  | 475 | Polyglycerol esters of fatty acids | 20000 | mg/kg |  |  |
|  | 480 | Dioctyl sodium sulphosuccinate | 50 | mg/kg |  |  |
|  | 950 | Acesulphame potassium | 3000 | mg/kg |  |  |
|  | 952 | Cyclamates | 1000 | mg/kg |  |  |
|  | 954 | Saccharin | 1500 | mg/kg |  |  |
|  | 960 | Steviol glycosides | 320 | mg/kg |  |  |
|  | 956 | Alitame | 300 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 6800 | mg/kg |  |  |
| soup bases (the max permitted levels apply to soup made up as directed) | | | | | | |
|  | 950 | Acesulphame potassium | 3000 | mg/kg |  |  |
|  | 954 | Saccharin | 1500 | mg/kg |  |  |
|  | 956 | Alitame | 40 | mg/kg |  |  |
|  | 962 | Aspartame-acesulphame salt | 6800 | mg/kg |  |  |