Standard 1.3.1

Food Additives

Purpose

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

This standard regulates the use of food additives in the production and processing of food. A food additive may only be added to food where expressly permitted in this standard. Additives can only be added to food in order to achieve an identified technological function according to Good Manufacturing Practice.

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

Table of Provisions

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Clauses

1 Definitions

In this standard -

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

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

technological function means a function set out in Schedule 5.

Editorial note:

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

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

2 General prohibition on the use of additives

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

3 Permitted use of additives

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

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

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Editorial note:

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

(a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;

(b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and

(c) the additive is prepared and handled in the same way as a food ingredient.

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

4 Requirements for use of intense sweeteners

Save where otherwise expressly stated in Schedule 1 and not withstanding any specific level specified in a Schedule to this Standard, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

Editorial Note:

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

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

Conditions relating to the use of reduced/low joule and no added sugar claims can be found in Standard 1.2.8 or in ANZFA's Code of Practice on Nutrient Claims in Food Labels and in Advertisements (Commonwealth of Australia, AGPS 1995).

Polyols, isomalt and polydextrose may be considered to be food additives when used as humectants and texturisers. Where these substances constitute a significant part of the final food they would be regarded as a food in their own right rather than food additives. Polyols, isomalt and polydextrose are not considered to be bulking agents if used in large amounts to replace sugars as they may contribute significantly to the available energy of the food.

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5 Maximum permitted levels of additives

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

(2) For the purposes of this Standard:-

annatto and annatto extracts shall be calculated as bixin.

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

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

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

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

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

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

6 Additives performing the same function

(1) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination.

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

Example

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

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

7 Carry-over of additives

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

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Editorial note:

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

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

8 Food for use in preparation of another food

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

9 The addition of a garnish to food

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

Editorial note:

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

10 Colours and their aluminium and calcium lakes

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

11 Permitted synthetic flavourings

Permitted synthetic flavourings, for the purposes of this Standard, are those synthetic flavourings listed in at least one of the following publications:

(1) *Food Technology, A Publication of the Institute of Food Technologists*, Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavor and Extract Manufacturers' Association of the United States from 1960 to October 1998;

(2) *Flavouring Substances and Natural Sources of Flavourings*, 4th Edition, Volume 1, Chemically-defined flavouring substances, Council of Europe, 1992;

(3) United States *Code of Federal Regulations*, 1996, 21 CFR Part 172.515.

Editorial note:

The Flavour and Fragrance Association of Australia and New Zealand (FFAANZ) has prepared a list of permitted synthetic flavourings in the three publications for ease of reference. This list is available from FFAANZ or from the Australia New Zealand Food Authority.

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SCHEDULE 1

INS Number	Additive Name	Max level		Applications
0	**GENERAL PROVISIONS**			
	Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.			
	Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.			
	Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule.			
0.1	**Preparations of food additives**			
	Additives in Schedules 3&4 must not be present in preparations of food additives unless expressly permitted below			Does not apply to preparations of colours or flavours
-	Ethanol	GMP		Preparations of colours and flavours only
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	
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	

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
	baking compounds				
	541	Sodium aluminium phosphate	GMP		
	flavourings				
	-	Benzyl alcohol	500	mg/kg	
	-	Ethyl acetate	GMP		
	-	Glycerol diacetate	GMP		
	-	Glyceryl monoacetate	GMP		
	-	Isopropyl alcohol	1000	mg/kg	
	320	Butylated hydroxyanisole	1000	mg/kg	
	1505	Triethyl citrate	GMP		
	renneting enzymes				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000	mg/kg	
1	**DAIRY PRODUCTS (excluding butter and butter fats)**				
1.1	**Liquid milk and liquid milk based drinks**				
1.1.1	**Liquid milk (including buttermilk)**				
		Additives in Schedules 2,3&4 must not be present in 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	
1.2	**Fermented and rennetted milk products**				
1.2.1	**Fermented milk and rennetted milk**				
		Additives in Schedules 2,3&4 must not be present in 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	
1.3	**Condensed milk and evaporated milk***				

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
1.4	**Cream and cream products**				
1.4.1	**Cream, reduced cream and light cream**				
		Additives in Schedules 2,3&4 must not be present in 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		
	481	Sodium lactylates	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 sulphates	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		
	481	Sodium lactylates	5	mg/kg	fresh cheese only
	555	Potassium aluminium silicate	10000	mg/kg	
	560	Potassium silicate	10000	mg/kg	

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
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 present in olive oil			
2.2	**Oil emulsions (water in oil)**				
2.2.1	**Oil emulsions (>80% oil)**				
2.2.1.1	**Butter**				
		Additives must not be present in butter unless expressly permitted below			
	160a	Carotenes	GMP		
	160b	Annatto extracts	20	mg/kg	
	160e	Carotenal, b-apo-8'-	GMP		
	160f	Carotenic acid, 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	

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
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	10000	mg/kg	
	476	Polyglycerol esters of interesterified ricinoleic acids	10000	mg/kg	
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	
	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	
4	**FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)**				
4.1	**Unprocessed fruits and vegetables**				
		Additives in schedules 2,3&4 must not be present in unprocessed fruits and vegetables unless expressly permitted below			
	grapes packed with permeable envelopes				
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10	mg/kg	
4.1.1	**Untreated fruits and vegetables**				
		Additives in schedules 2,3&4 must not be present in untreated fruits and vegetables			

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
4.1.2	**Surface treated fruits and vegetables**				
		Additives in schedules 2,3&4 must not be present in 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 & 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		
	320	Butylated hydroxyanisole	70	mg/kg	
	321	Butylated hydroxytoluene	70	mg/kg	
4.1.3	**Peeled and/or cut fruits and vegetables**				
		Additives in schedules 3&4 must not be present in 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	
	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 present in 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

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
	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	290	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***				
	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	
	products made from bleached vegetables				
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	mg/kg	

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

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	INS Number	Additive Name	Max level		Applications
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	
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	
	chutneys, low joule jam and low joule spread				
	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	
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		
	chilli paste				
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000	mg/kg	

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
		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	
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 use of permitted sweeteners in chewing gum and bubble gum
	951	Aspartame	10000	mg/kg	
	955	Sucralose	2500	mg/kg	
	956	Alitame	300	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	

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
5.1	**Chocolate and cocoa products**				
		Additives in Schedules 3&4 must not be present in 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	
5.2	**Sugar confectionery***				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	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***				
	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	
6	**CEREALS AND CEREAL PRODUCTS**				
6.1	**Cereals (whole and broken grains)**				
		Additives in Schedules 2,3&4 must not be present in 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 present in flours, meals and starches	note: flour, meal and starch products (eg 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.		

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
6.3	**Processed cereal and meal products***				
	160b	Annatto extracts	100	mg/kg	extruded and/or puffed cereal products only
6.4	**Flour products (including noodles and pasta)***				
	160b	Annatto extracts	25	mg/kg	
	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 eg. crumpets, pikelets, flapjacks, etc.
	280	Propionic acid	2000	mg/kg	
	281	Sodium propionate	2000	mg/kg	
	282	Calcium propionate	2000	mg/kg	
	283	Potassium propionate	2000	mg/kg	
	481	Sodium lactylates	GMP		
	482	Calcium lactylates	GMP		
	950	Acesulphame potassium	200	mg/kg	
	956	Alitame	200	mg/kg	
7	**BREADS AND BAKERY PRODUCTS***				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200	mg/kg	
	280	Propionic acid	4000	mg/kg	
	281	Sodium propionate	4000	mg/kg	
	282	Calcium propionate	4000	mg/kg	
	283	Potassium propionate	4000	mg/kg	
	481	Sodium lactylates	GMP		
	482	Calcium lactylates	GMP		
7.1	**Breads and related products***				
7.2	**Biscuits, cakes and pastries***				
	160b	Annatto extracts	25	mg/kg	
	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	

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

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	INS Number	Additive Name	Max level		Applications
8	**MEAT AND MEAT PRODUCTS (including poultry and game)**				
8.1	**Raw meat, poultry and game**				
		Additives in Schedules 2,3&4 must not be present in raw meat, poultry and game unless expressly permitted below			
	fresh poultry				
	262	Sodium acetates	5000	mg/kg	
8.2	**Processed meat, poultry and game products in whole pieces or cuts***				
	commercially sterile canned cured meat				
	249 250	Nitrites (potassium and sodium salts)	50	mg/kg	
	cured meat				total of nitrates and nitrites, calculated as sodium nitrite
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	
	251 252	Nitrates (potassium and sodium salts)	125	mg/kg	
	dried meat				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500	mg/kg	
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	slow dried cured meat				
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	251 252	Nitrates (potassium and sodium salts)	500	mg/kg	
8.3	**Processed comminuted meat, poultry and game products***				
	160b	Annatto extracts	100	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	mg/kg	
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
	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 3mm and not more than 5mm including the casing, applied to the surface of food.
	251 252	Nitrates (potassium and sodium salts)	500	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	sausage and sausage meat containing raw, unprocessed meat				
		Additives must not be present in 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***				
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	mg/kg	
8.5	**Animal protein products***				
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			

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
	frozen fish				
	300 301 302 303	Ascorbic acid and sodium, calcium, potassium ascorbates	400	mg/kg	fillets only
	315 316	Erythorbic acid and sodium erythorbate	400	mg/kg	
	339 340 341	Sodium, potassium and calcium phosphates	GMP		
	450	Pyrophosphates	GMP		
	451	Triphosphates	GMP		
	452	Polyphosphates	GMP		
	uncooked crustacea				
	220 221 222 223 224 225 228	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		
	-	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	
	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	

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	INS Number	Additive Name	Max level		Applications
	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	
10	**EGGS AND EGG PRODUCTS**				
10.1	**Eggs**				
		Additives in Schedules 2,3&4 must not be present in eggs			
10.2	**Liquid egg products**				
		Additives in Schedules 3&4 must not be present in liquid egg products unless expressly permitted below			
	234	Nisin	GMP		
	1505	Triethyl citrate	12500	mg/kg	liquid white only
10.3	**Frozen egg products**				
		Additives in Schedules 3&4 must not be present in frozen egg products			
10.4	**Dried and/or heat coagulated egg products**				
		Additives in Schedules 3&4 must not be present in dried and/or heat coagulated egg products			
11	**SUGARS, HONEY AND RELATED PRODUCTS**				
11.1	**Sugar**				
		Additives in Schedules 2,3&4 must not be present in sugar unless expressly permitted below			
	460	Cellulose, microcrystalline and powdered	GMP		
	rainbow sugar*				
	-	Additives in Schedules 2, 3 and 4			

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
11.2	**Sugars and syrups**				
		Additives in Schedules 2,3&4 must not be present in 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 present in honey and related products			
11.3.1	**Dried honey**				
	-	Additives in Schedule 2			
11.4	**Tabletop sweeteners***				
	636	Maltol	GMP		
	637	Ethyl maltol	GMP		
	640	Glycine	GMP		
	641	L-Leucine	GMP		
	950	Acesulphame potassium	GMP		
	951	Aspartame	GMP		note - duplication of schedule 2
	955	Sucralose	GMP		note - duplication of schedule 2
	956	Alitame	GMP		
	1201	Polyvinylpyrolidone	GMP		
11.4.1	**Tabletop sweeteners - liquid preparations***				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP		
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP		
	954	Saccharin	GMP		
11.4.2	**Tabletop sweeteners - tablets or powder or granules packed in portion sized packages***				
	954	Saccharin	GMP		

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

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
12	**SALTS AND CONDIMENTS**				
12.1	**Salt and salt substitutes**				
12.1.1	**Salt**				
		Additives in Schedules 2,3&4 must not be present in 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 potassium ferrocyanide
	536	Potassium ferrocyanide	50	mg/kg	
	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 present in 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, (including permitted synthetic flavourings) but excluding quinine and caffeine			
12.4	**not assigned**				

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	INS Number	Additive Name	Max level		Applications
12.5	**Yeast and yeast products**				
		Colours in Schedule 4 must not be present in yeast and yeast products unless expressly permitted below			
	dried yeast				
	481	Sodium lactylates			duplication of permission already permitted in baked goods etc.
12.6	**Vegetable protein products**				
		Colours in Schedule 4 must not be present in vegetable protein products			
13	**FOODS INTENDED FOR PARTICULAR DIETARY USES**				
13.1	**Infant formula products**				
		Additives in Schedules 2,3&4 must not be present in 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) applies mg/L	
	1414	Acetylated distarch phosphate	5000		
	1440	Hydroxypropyl starch	5000		
	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	

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	INS Number	Additive Name	Max level		Applications
	1412	Distarch phosphate	25000	mg/L	
	1413	Phosphated distarch phosphate	25000	Clause 6 (1) applies mg/L	
	1414	Acetylated distarch phosphate	25000		
	1440	Hydroxypropyl starch	25000		
13.2	**Foods for infants**				
		Additives in Schedules 2,3&4 must not be present in foods for infants unless expressly permitted below			
	-	Ethyl vanillin	70	mg/kg	
	-	Vanillin	70	mg/kg	
	-	Flavourings, (excluding synthetic flavourings) but 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	1000	mg/kg	
	306	Tocopherols, concentrate mixed	300	mg/kg of fat in total Clause 6 (1) applies	
	307	Tocopherols, d-alpha-, concentrate	300		
	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 carbonate	GMP		
	503	Ammonium carbonates	GMP		
	1412	Acetylated distarch phosphate	500	mg/kg in total	
	1413	Phosphated distarch phosphate	500		
	1414	Distarch phosphate	500		
	1422	Acetylated distarch adipate	500		
	1440	Hydroxypropyl starch	500		
13.3	**Formula meal replacements and formulated supplementary foods***				

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

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	INS Number	Additive Name	Max level		Applications
13.4	**Formulated supplementary sports foods***				
	123	Amaranth	300	mg/kg	
	160b	Annatto extracts	100	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	Sulphur dioxide	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	Sulphur dioxide	115	mg/kg	
14	**NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES**				
14.1	**Non-alcoholic beverages**				
14.1.1	**Waters**				
14.1.1.1	**Mineral water**				
		Additives in Schedules 2,3&4 must not be present in 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 not preserved by chemical or heat treatment
	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	
	242	Dimethyl dicarbonate	250	mg/kg	
	281	Sodium propionate	GMP		
	282	Calcium propionate	GMP		

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SCHEDULE 1

	INS Number	Additive Name	Max level		Applications
14.1.2.1	**Fruit and vegetable juices**				
		Additives in Schedules 2,3&4 must not be present in 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		
	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	
	fruit drink				
	385	Calcium disodium EDTA	33	mg/kg	carbonated products only
	444	Sucrose acetate isobutrate	200	mg/kg	
	445	Glycerol esters of wood rosins	100	mg/kg	
	480	Dioctyl sodium sulphosuccinate	10	mg/kg	
	low joule fruit and vegetable products				
	950	Acesulphame potassium	3000	mg/kg	
	952	Cyclamates	400	mg/kg	
	954	Saccharin	80	mg/kg	
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	

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	INS Number	Additive Name	Max level		Applications
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	mg/kg	
	242	Dimethyl dicarbonate	250	mg/kg	
	385	Calcium disodium EDTA	33	mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
	444	Sucrose acetate isobutrate	200	mg/kg	
	445	Glycerol esters of wood rosins	100	mg/kg	
	480	Dioctyl sodium sulphosuccinate	10	mg/kg	
	950	Acesulphame potassium	3000	mg/kg	
	952	Cyclamates	600	mg/kg	
	954	Saccharin	80	mg/kg	
	956	Alitame	40	mg/kg	
	electrolyte drink and electrolyte drink base				
	951	Aspartame	150	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	Clause 4 limits do not apply
	951	Aspartame	1000	mg/kg	
	952	Cyclamates	400	mg/kg	
	954	Saccharin	50	mg/kg	
	955	Sucralose	250	mg/kg	
	956	Alitame	40	mg/kg	
	957	Thaumatin	GMP		
14.1.4	**not assigned**				
14.1.5	**Coffee, coffee substitutes, tea, herbal infusions and similar products**				
		Additives in Schedules 3&4 must not be present coffee, coffee substitutes, tea, herbal infusions and similar products			
	950	Acesulphame potassium	500	mg/kg	

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	INS Number	Additive Name	Max level		Applications
14.2	**Alcoholic beverages (including no and low alcohol)**				
14.2.1	**Beer and related products**				
		Additives in Schedules 2,3&4 must not be present in 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, (including permitted synthetic flavourings) but excluding quinine and caffeine	GMP		
14.2.2	**Wine, sparkling wine and fortified wine**				
		Additives in Schedules 2,3&4 must not be present in 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	
	242	Dimethyl dicarbonate	200	mg/kg	
	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		

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

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	INS Number	Additive Name	Max level		Applications
	337	Potassium sodium tartrate	GMP		
	341	Calcium phosphates	GMP		
	342	Ammonium phosphates	GMP		
	353	Metatartaric acid	GMP		
	431	Polyoxyethylene (40) stearate	GMP		
	491	Sorbitan monostearate	GMP		
	500	Sodium carbonates	GMP		
	501	Potassium carbonates	GMP		
	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 present in 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 carbonate	GMP		
	181	Tannins	GMP		
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg	
	242	Dimethyl dicarbonate	200	mg/kg	
	260	Acetic acid, glacial	GMP		
	270	Lactic acid	GMP		
	290	Carbon dioxide	GMP		
	296	Malic acid	GMP		
	297	Fumaric acid	GMP		
	300	Ascorbic acid	GMP		
	315	Erythorbic acid	GMP		
	330	Citric acid	GMP		

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	INS Number	Additive Name	Max level		Applications
	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	**Mixed alcoholic drinks not elsewhere classified***				
	-	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	
20.2	**Foods other than beverages***				
	160b	Annatto extracts	25	mg/kg	

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

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INS Number	Additive Name	Max level		Applications
custard mix, custard powder, blanc mange powder and jelly				
950	Acesulphame potassium	500	mg/kg	
956	Alitame	100	mg/kg	
dairy and fat based desserts, dips and snacks				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	mg/kg	
234	Nisin	GMP		
475	Polyglycerol esters of fatty acids	5000	mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg	
481	Sodium lactylates	GMP		
482	Calcium lactylates	GMP		
950	Acesulphame potassium	500	mg/kg	
956	Alitame	100	mg/kg	
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		
281	Sodium propionate	GMP		
282	Calcium propionate	GMP		
385	Calcium disodium EDTA	75	mg/kg	
444	Sucrose acetate isobutrate	200	mg/kg	
445	Glycerol esters of wood rosins	100	mg/kg	
475	Polyglycerol esters of fatty acids	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	
956	Alitame	300	mg/kg	
soup bases (made up as directed)				
950	Acesulphame potassium	3000	mg/kg	
954	Saccharin	1500	mg/kg	
956	Alitame	40	mg/kg	

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

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SCHEDULE 2
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Alphabetical Listing

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

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

Alphabetical Listing

INS number	Additive name
552	Calcium silicate
516	Calcium sulphate
354	Calcium tartrate
290	Carbon dioxide
903	Carnauba wax
407	Carrageenan
460	Cellulose, microcrystalline and powdered
330	Citric acid
472c	Citric and fatty acid esters of glycerol
519	Cupric sulphate
1400	Dextrins, white & yellow, roasted starch
472e	Diacetyltartaric and fatty acid esters of glycerol
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starches
315	Erythorbic acid
381	Ferric ammonium citrate
579	Ferrous gluconate
-	Flavourings (including permitted synthetic flavourings) but excluding quinine and caffeine
297	Fumaric acid
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase
422	Glycerin (glycerol)
412	Guar gum
414	Gum arabic (Acacia)
507	Hydrochloric acid
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methylcellulose
1440	Hydroxypropyl starch
953	Isomalt
416	Karaya gum
620	L -glutamic acid
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
1104	Lipases
410	Locust bean (carob bean) gum
1105	Lysozyme
504	Magnesium carbonates

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

Alphabetical Listing

INS number	Additive name	
511	Magnesium chloride	
625	Magnesium glutamate, Di-L-	
329	Magnesium lactate	
343	Magnesium phosphates	
553	Magnesium silicates	
518	Magnesium sulphate	
296	Malic acid	
965	Maltitol & maltitol syrup	
421	Mannitol	
353	Metatartaric acid	
461	Methyl cellulose	
465	Methyl ethylcellulose	
471	Mono- and diglycerides of fatty acids	
624	Monoammonium glutamate, L-	
622	Monopotassium glutamate, L-	
621	Monosodium glutamate, L-	
1410	Monostarch phosphate	
941	Nitrogen	
942	Nitrous oxide	
1404	Oxidised starch	
440	Pectins	
905b	Petrolatum (petroleum jelly)	
1413	Phosphated distarch phosphate	
1200	Polydextroses	
900a	Polydimethylsiloxane	
1521	Polyethylene glycol 8000	
433	Polyoxyethylene (20) sorbitan monooleate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
452	Polyphosphates	
261	Potassium acetate	
357	Potassium adipate	(Salt reduced and low sodium foods only)
402	Potassium alginate	
303	Potassium ascorbate	
501	Potassium carbonates	
508	Potassium chloride	
332	Potassium citrates	
366	Potassium fumarate	
577	Potassium gluconate	
326	Potassium lactate	
351	Potassium malates	
340	Potassium phosphates	
337	Potassium sodium tartrate	

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SCHEDULE 2
Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

INS number	Additive name
515	Potassium sulphate
336	Potassium tartrate
407a	Processed eucheuma seaweed
1520	Propylene glycol
405	Propylene glycol alginate
477	Propylene glycol esters of fatty acids
1101	Proteases
450	Pyrophosphates
904	Shellac
551	Silicon dioxide (amorphous)
262	Sodium acetates
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500	Sodium carbonates
466	Sodium carboxymethylcellulose
331	Sodium citrates
316	Sodium erythorbate
365	Sodium fumarate
325	Sodium lactate
350	Sodium malates
339	Sodium phosphates
514	Sodium sulphate
335	Sodium tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol
1420	Starch acetate (esterified with acetic anhydride)
1450	Starch sodium octenylsuccinate
570	Stearic acid
955	Sucralose (technological use consistent with Clause 4 only)
473	Sucrose esters of fatty acids
334	Tartaric acid
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatin
413	Tragacanth gum
1518	Triacetin
451	Triphosphates
415	Xanthan gum
967	Xylitol

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SCHEDULE 2
Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

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

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SCHEDULE 2
Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

INS number	Additive name	
357	Potassium adipate	(Salt reduced and low sodium foods only)
365	Sodium fumarate	
366	Potassium fumarate	
367	Calcium fumarate	
368	Ammonium fumarate	
380	Ammonium citrates	
381	Ferric ammonium citrate	
400	Alginic acid	
401	Sodium alginate	
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propylene glycol alginate	
406	Agar	
407	Carrageenan	
407a	Processed eucheuma seaweed	
409	Arabinogalactan (larch gum)	
410	Locust bean (carob bean) gum	
412	Guar gum	
413	Tragacanth gum	
414	Gum arabic (Acacia)	
415	Xanthan gum	
416	Karaya gum	
418	Gellan gum	
420	Sorbitol	
421	Mannitol	
422	Glycerin (glycerol)	
433	Polyoxyethylene (20) sorbitan monooleate	
435	Polyoxyethylene (20) sorbitan monostearate	
436	Polyoxyethylene (20) sorbitan tristearate	
440	Pectins	
442	Ammonium salts of phosphatidic acid	
450	Pyrophosphates	
451	Triphosphates	
452	Polyphosphates	
460	Cellulose, microcrystalline and powdered	
461	Methyl cellulose	
464	Hydroxypropyl methylcellulose	
465	Methyl ethylcellulose	
466	Sodium carboxymethylcellulose	
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids	
471	Mono- and diglycerides of fatty acids	

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SCHEDULE 2
Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

INS number	Additive name
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
511	Magnesium chloride
514	Sodium sulphate
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates
554	Sodium aluminosilicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
570	Stearic acid
575	Glucono delta-lactone
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
620	L -glutamic acid
621	Monosodium glutamate, L-
622	Monopotassium glutamate, L-
623	Calcium glutamate, Di-L-
624	Monoammonium glutamate, L-
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5’-
631	Disodium inosinate, 5’-

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SCHEDULE 2
Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

INS number	Additive name
635	Disodium ribonucleotides, 5'-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
951	Aspartame (technological use consistent with Clause 4 only)
953	Isomalt
955	Sucralose (technological use consistent with Clause 4 only)
957	Thaumatin
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
1100	Alpha-amylase
1101	Proteases
1102	Glucose oxidase
1104	Lipases
1105	Lysozyme
1200	Polydextroses
1400	Dextrins, white & yellow, roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate (esterified with acetic anhydride)
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000

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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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SCHEDULE 3
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

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SCHEDULE 4
Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1

Alphabetical Listing

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

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SCHEDULE 4
Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1

Numeric Listing

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

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Schedule 5 Technological functions which may be performed by food additives

Functional class *sub-classes*	**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 and/or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	intense preparations which are added to foods to impart taste and/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

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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

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