# Schedule 15 Substances that may be used as food additives

**Note 1** This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.
- **Note 2** The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

#### S15—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 15 – Substances that may be used as food additives).

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

### S15—2 Permissions to use substances as food additives

Unless the table to section S15—5 expressly provides otherwise, for each class of food identified by a numbered heading in the table to section S15—5, the substances that may be \*used as a food additive in any food within that class are the following:

- (a) any of the substances listed directly under the heading;
- (b) any of the substances listed directly under a higher-level heading.

Example

For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3, 4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

#### S15—3 Preparations of food additives

If a substance may be \*used as a food additive under the table to section S15—5:

- (a) the substance may be added in the form of a preparation of the substance; and
- (b) other substances may be used as food additives in the preparation in accordance with the permissions under category 0 of the table (preparations of food additives).

#### S15—4 Definitions

- (1) In the table to section S15—5:
  - (a) **MPL** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and
  - (b) a reference to 'GMP' is a reference to the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP.
- (2) If a food without a garnish would be included in items 1 to 14 of the table to section S15—5, it will also be included if a garnish is added.

#### S15—5 Table of permissions for food additives

The table to this section is:

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
0	Preparations of food additives			
	Additives permitted at GMP			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
216	Propyl p-hydroxybenzoate (propylparaben)	2 500		
218	Methyl p-hydroxybenzoate (methylparaben)	2 500		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350		
243	Ethyl lauroyl arginate	200		
304	Ascorbyl palmitate	GMP		
307	Tocopherol, d-alpha-, concentrate	GMP		
307b	Tocopherols concentrate, mixed	GMP		
308	Synthetic gamma-tocopherol	GMP		
309	Synthetic delta-tocopherol	GMP		
310	Propyl gallate	100		
311	Octyl gallate	100		
312	Dodecyl gallate	100		
319	Tertiary butylhydroquinone	200		
320	Butylated hydroxyanisole	200		
385	Calcium disodium EDTA	500		
0.1	Baking compounds			
541	Sodium aluminium phosphate	GMP		
0.2	Colourings			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
	Ethanol	GMP		
0.3	Flavourings			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
	Benzyl alcohol	500	In the final food	
	Ethanol	GMP		
	Ethyl acetate	GMP		
	Glycerol diacetate	GMP		
	Glyceryl monoacetate	GMP		
	Isopropyl alcohol	1 000	In the final food	
320	Butylated hydroxyanisole	1 000		
1505	Triethyl citrate	GMP		
0.4	Rennetting enzymes			
200 201 202 203	Sorbic acid and sodium,	9 000		
040 044 040 045	potassium and calcium sorbates			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9 000		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
1	Dairy products (excluding butter and fats	)	
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	Additives permitted at GMP		Only UHT goats milk
1.1.1.1	Liquid milk to which phytosterols, phytostano	ols or their est	ers have been added
401	Sodium alginate	2 000	
407	Carrageenan	2 000	
412 471	Guar gum  Mono- and diglycerides of fatty acids	2 000 2 000	
460	Microcrystalline cellulose	5 000	
1.1.2	Liquid milk products and flavoured liquid milk		
	Additives permitted at GMP	•	
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	115	
962	Aspartame-acesulphame salt	1 100	
1.2	Fermented and rennetted milk products		
1.2.1	Fermented milk and rennetted milk		
	(No additives permitted)		
1.2.2	Fermented milk products and rennetted milk p	oroducts	
	Additives permitted at GMP		
	Colourings permitted at GMP		
4001	Colourings permitted to a maximum level	00	
160b 950	Annatto extracts Acesulphame potassium	60 500	
956	Alitame	60	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
1.3	Condensed milk and evaporated milk		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
1.4	Cream and cream products		
1.4.1	Cream, reduced cream and light cream		
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater
1.4.2	Cream products (flavoured, whipped, thicken	ad sour cross	heat treatments
1.7.4	Additives permitted at GMP	ou, sour ciedii	1 0.01
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
234	Nisin	10	
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened
	, , , , ,		light cream

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
1.5	Dried milk, milk powder, cream powder		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
304	Ascorbyl palmitate	5 000	
320	Butylated hydroxyanisole	100	
343	Magnesium phosphates	10 000	
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10 000	
542	Bone phosphate	1 000	
555	Potassium aluminium silicate	GMP	
1.6	Cheese and cheese products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	50	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10 000	
560	Potassium silicate	10 000	
1.6.1	Soft cheese, cream cheese and processed chees	se	
243	Ethyl lauroyl arginate	400	
1.6.1.1	Mozzarella cheese		
243	Ethyl lauroyl arginate	200	
1.6.2	Hard cheese and semi-hard cheese		
243	Ethyl lauroyl arginate	1 mg / cm <sup>2</sup>	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.

	Permissions for food ac	dditives	
INS (if any)	Description	MPL	Conditions
2	Edible oils and oil emulsions		
160b	Annatto extracts	20	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
310	Propyl gallate	100	
311	Octyl gallate	100	
312	Dodecyl gallate	100	
319	Tertiary butylhydroquinone	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	100	
2.1	Edible oils essentially free of water		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for olive oil
	Colourings permitted to a maximum level		Not for olive oil
392	Rosemary extract	50	Only fish oils and algal oils
475	Polyglycerol esters of fatty acids	20 000	Only shortening
476	Polyglycerol esters of interesterified ricinoleic acids	20 000	Only shortening
900a	Polydimethylsiloxane	10	Only frying oils
2.2	Oil emulsions (water in oil)		
2.2.1	Oil emulsions (>80% oil)		
2.2.1.1	Butter		
			Only substances listed below may be used as a food additive for butter
160a	Carotenes	GMP	
160b	Annatto extracts	20	
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		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
2.2.1.3	Margarine and similar products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
392	Rosemary extract	75	
475	Polyglycerol esters of fatty acids	5 000	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
2.2.2	Oil emulsions (<80% oil)		
	Additives permitted at GMP		
	Colourings permitted at GMP		
200 201 202 203	Colourings permitted to a maximum level Sorbic acid and sodium, potassium and calcium sorbates	2 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5 000	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
3	Ice cream and edible ices		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1 000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2 200	
3.1	Ice confection sold in liquid form		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
4	Fruits and vegetables (including fungi, nut	s, seeds, h	erbs and spices)
4.1	Unprocessed fruits and vegetables		
4.1.1	Untreated fruits and vegetables		
4.1.2	Surface treated fruits and vegetables		
342 471 473	Ammonium phosphates  Mono- and diglycerides of fatty acids  Sucrose esters of fatty acids	GMP GMP 100	
901 903	Beeswax, white and yellow Carnauba wax	GMP GMP	
904 <b>4.1.2.1</b>	Shellac  Citrus fruit	GMP	
914 1520	Oxidised polyethylene Propylene glycol	250 30 000	
<b>4.1.2.2</b> 304 320 321	Walnut and pecan nut kernels Ascorbyl palmitate Butylated hydroxyanisole Butylated hydroxytoluene	GMP 70 70	
<b>4.1.3</b> 200 201 202 203	Fruits and vegetables that are peeled, cut, or be Additives permitted at GMP Sorbic acid and sodium, potassium and calcium sorbates	oth peeled a	nd cut

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Parm	ileeinne	tor too	l additives

INS (if any)	Description	MPL	Conditions
243	Ethyl lauroyl arginate	200	
4.1.3.1	Products for manufacturing purposes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
4.1.3.2	Root and tuber vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	
920	L-cysteine monohydrochloride	GMP	
4.1.3.3	Avocados and bananas		
920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado
4.3	Processed fruits and vegetables		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
4.3.0.1	Ginger		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20	
4.3.0.2	Mushrooms in brine or water and not commercial	ally sterile	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500	
4.3.0.3	Preserved cherries known as maraschino cherri cherries	ies, cocktail	cherries or glacé
127	Erythrosine	200	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
4.3.0.4	Tomato products pH < 4.5		
234	Nisin	GMP	
4.3.0.5	Coconut milk coconut cream and coconut syrup	)	
	No Colourings permitted		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
4.3.1	Dried fruits and vegetables		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 50 (b) 3 000	Desiccated coconut Other dried fruit and
4.3.2	Fruits and vegetables in vinegar, oil, brine or ald	cohol	vegetables
200 201 202 203	Sorbic acid and sodium, potassium and calcium	1 000	
	sorbates		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
950	Acesulphame potassium	3 000	
956	Alitame	40	

<b>Permissions</b>	for food	d additives
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INS (if any)	Description	MPL	Conditions
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	6 800	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	Only products made from bleached vegetables
4.3.3	Commercially sterile fruits and vegetables in he	ermetically s	ealed containers
512	Stannous chloride	100	Only asparagus not in direct contact with tin
950	Acesulphame potassium	500	
952	Cyclamates	1 350	
954	Saccharin	110	
962	Aspartame-acesulphame salt	1 100	
4.3.4	Fruit and vegetable spreads including jams, ch	utneys and r	elated products
123	Amaranth	290	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
392	Rosemary extract	50	Only nut butters and nut spreads
950	Acesulphame potassium	3 000	
952	Cyclamates	1 000	
954	Saccharin	1 500	
956	Alitame	300	
962	Aspartame-acesulphame salt	6 800	
4.3.4.1	Low joule chutneys, low joule jams and low jou	ıle spreads	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	
960	Steviol glycosides	450	
4.3.5	Candied fruits and vegetables		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2 000	
4.3.6	Fruit and vegetable preparations including pulp	)	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	(a) 3 000 (b) 1 000	Chilli paste Other foods
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000	Fruit and vegetable preparations for manufacturing purposes
		(b) 350	Other foods
234	Nisin	GMP	
960	Steviol glycosides	210	
4.3.7	Fermented fruit and vegetable products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables

Permissions for food additives			
VS (if any)	Description	MPL	Conditions
.3.8	Other fruit and vegetable based products		
.3.8.1	Dried instant mashed potato		
)4	Ascorbyl palmitate	GMP	
20	Butylated hydroxyanisole	100	
3.8.2	Imitation fruit		
00 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
0 221 222 223 4 225 228	Sulphur dioxide and sodium and potassium sulphites	3 000	
.3.8.3	Rehydrated legumes		
<b>1</b> 3	Ethyl lauroyl arginate	200	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
5	Confectionery			
_	Monk fruit extract (luo han guo extract)	GMP		
123	Amaranth	300		
160b	Annatto extracts	25		
173	Aluminium	GMP		
174	Silver	GMP		
175	Gold	GMP		
950	Acesulphame potassium	2 000	Not for bubble gum an chewing gum.	
951	Aspartame	10 000	See Note, below	
955	Sucralose	2 500	See Note, below	
956	Alitame	300	See Note, below	
961	Neotame	300	See Note, below	
962	Aspartame-acesulphame salt	4 500	See Note, below	
	951, 955, 956, 961 and 962, section 1.3.1—5 limits owing gum and bubble gum	do not apply to	the use of permitted	
5.0.1	Fruit filling for confectionery containing not les	ss than 200 g	/kg of fruit	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500		
5.1	Chocolate and cocoa products			
	Additives permitted at GMP			
	Colourings permitted at GMP		Permitted on the surface of chocolate only	
	Colourings permitted in processed foods to a maximum level		Permitted on the surface of chocolate only	
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	-	
477	Propylene glycol esters of fatty acids	4 000		
960	Steviol glycosides	550		
5.2	Sugar confectionery			
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Additives permitted at GMP

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
960	Steviol glycosides	1 100		
5.2.1	Bubble gum and chewing gum			
304	Ascorbyl palmitate	GMP		
310	Propyl gallate	200		
320	Butylated hydroxyanisole	200		
321	Butylated hydroxytoluene	200		
950	Acesulphame potassium	5 000	See Note, below  Note Section 1.3.1—8 does not apply	
5.2.2	Low joule chewing gum			
952	Cyclamates	20 000		
954	Saccharin	1 500		
5.3	Not assigned			
5.4	lcings and frostings			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
127	Erythrosine	2		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
392	Rosemary extract	20		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
6	Cereals and cereal products			
6.1	Cereals (whole and broken grains)			
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice	
6.2	Flours, meals and starches			
	(No additives permitted)			
6.3	Processed cereal and meal products			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
160b	Annatto extracts	100	Only extruded and/or puffed cereal products	
392	Rosemary extract	50	Only grain bars, breakfast bars and breakfast cereals	
960	Steviol glycosides	250		
6.3.1	Cooked rice			
243	Ethyl lauroyl arginate	200		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
6.4	Flour products (including noodles and pas	sta)		
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
160b	Annatto extracts	25		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300		
234	Nisin	250	Only flour products that are cooked on hot plates e.g. crumpets, pikelets, and flapjacks	
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2 000		
392	Rosemary extract	10	Only for flour based snacks e.g. pretzels, fritters, and crackers; Not for noodles and pasta	
950	Acesulphame potassium	200		
956	Alitame	200		
962	Aspartame-acesulphame salt	450		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
7	Breads and bakery products			
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 200		
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4 000		
7.1	Breads and related products			
7.1.1	Fancy breads			
960	Steviol glycosides	160		
7.2	Biscuits, cakes and pastries			
160b	Annatto extracts	25		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300		
392	Rosemary extract	40		
475	Polyglycerol esters of fatty acids	15 000	Only cake	
950	Acesulphame potassium	200		
956	Alitame	200		
960	Steviol glycosides	160		
962	Aspartame-acesulphame salt	450		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
8 Meat and meat products (including poultry and game)					
8.1	Raw meat, poultry and game				
8.1.1	Poultry				
262	Sodium acetates	5 000			
8.2	Processed meat, poultry and game produc	cts in whole d	cuts or pieces		
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
234	Nisin	12.5			
243 280 281 282	Ethyl lauroyl arginate Propionic acid and sodium and potassium	200 GMP			
283	and calcium propionates	GIVIP			
392	Rosemary extract	(a) 15	For meat with <10% fat; Not for dried sausages		
		(b) 37.5	For meat with >10% fat; Not for dried sausages		
432	Polyoxyethylene (20) sorbitan monolaurate	500	-		
8.2.1	Commercially sterile canned cured meat				
249 250	Nitrites (potassium and sodium salts)	50			
8.2.2	Cured meat				
249 250	Nitrites (potassium and sodium salts)	125			
8.2.3	Dried meat				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500			
249 250	Nitrites (potassium and sodium salts)	125			
392	Rosemary extract	150			
8.2.4	Slow dried cured meat				
249 250	Nitrites (potassium and sodium salts)	125			
251 252	Nitrates (potassium and sodium salts)	500			
8.3	Processed comminuted meat, poultry and products listed in item 8.3.2	game produ	cts, other than		
	Additives permitted at GMP				
	Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat		
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat		
160b	Annatto extracts	100			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500			
234	Nisin	12.5			
243	Ethyl lauroyl arginate	315			
249 250	Nitrites (potassium and sodium salts)	125			
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP			

	Permissions for food additive	es	
INS (if any)	Description	MPL	Conditions
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.3.1	Fermented, uncooked processed comminuted	d meat products	;
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm <sup>2</sup>	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	
8.3.2	Sausage and sausage meat containing raw, u	nprocessed me	at
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
392	Rosemary extract	100	Only dried sausages
8.4	Edible casings		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
8.5	Animal protein products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

Permissions for food additives  INS (if any) Description MPL Conditions			
)	Fish and fish products	2	Conuntions
	•		
0.1	Unprocessed fish and fish fillets (including frozen and thawed)		
0.1.1	Frozen fish		
00 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	
15 316	Erythorbic acid and sodium erythorbate	400	
39 340 341	Sodium, potassium and calcium phosphates	GMP	
-50	Pyrophosphates	GMP	
51	Triphosphates	GMP	
52	Polyphosphates	GMP	
.1.2	Uncooked crustacea		
20 221 222 223 24 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
00 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
15 316	Erythorbic acid and sodium erythorbate	GMP	
30 331 332 333 80	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
00	Sodium carbonates	GMP	
04	Magnesium carbonates	GMP	
36	4-hexylresorcinol	GMP	
.2	Processed fish and fish products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
32	Polyoxyethylene (20) sorbitan monolaurate	500	
2.1	Cooked crustacea		
20 221 222 223 24 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
.2.2	Roe		
23	Amaranth	300	
.3	Semi preserved fish and fish products		
- <del>-</del>	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
60b	Annatto extracts	10	
00 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 500	
10 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2 500	
43	Ethyl lauroyl arginate	400	
.3.1	Roe		
23	Amaranth	300	
.4	Fully preserved fish including canned fish		
.7		products	
	Additives permitted at GMP		
	Colourings permitted at GMP Colourings permitted to a maximum level		
20 221 222 223	Sulphur dioxide and sodium and potassium	30	
24 225 228	sulphites	00	
	Calcium disodium EDTA	250	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
9.4.1	Canned abalone (paua)		
	Sodium hydrosulphite	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000	
9.4.2	Roe		
123	Amaranth	300	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
10	Eggs and egg products		
10.1	Eggs		
	(No additives allowed)		
10.2	Liquid egg products		
	Additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
10.3	Frozen egg products		
	Additives permitted at GMP		
10.4	Dried or heat coagulated egg products		
	Additives permitted at GMP		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
11	Sugars, honey and related products			
11.1	Sugar			
460	Cellulose, microcrystalline and powdered	GMP		
11.1.1	Rainbow sugar			
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			
11.2	Sugars and sugar syrups			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450		
11.3	Honey and related products			
	(No additives allowed)			
11.3.1	Dried honey			
	Additives permitted at GMP			
11.4	Tabletop sweeteners			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
636	Maltol	GMP		
637	Ethyl maltol	GMP		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
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 gra packages	nules packed	d in portion sized	
954	Saccharin	GMP		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
12	Salts and condiments				
392	Rosemary extract	40	Not for condiment sauces e.g. ketchup, Mayonnaise, mustard, and relishes.		
12.1	Salt and salt substitutes				
12.1.1	Salt				
341	Calcium phosphates	GMP			
381	Ferric ammonium citrate	GMP			
504	Magnesium carbonates	GMP			
535	Sodium ferrocyanide	50	total of sodium and		
536	Potassium ferrocyanide	50	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				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
12.1.3	Salt substitute				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
359	Ammonium adipate	GMP			
363	Succinic acid	GMP			
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP			

Permissions for food additives						
INS (if any)	Description	MPL	Conditions			
12.2	not assigned					
12.3	Vinegars and related products					
	Colourings permitted at GMP					
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100				
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100				
315 316	Erythorbic acid and sodium erythorbate	100				
	*Permitted flavouring substances, excluding quinine and caffeine					
12.4	not assigned					
12.5	Yeast and yeast products					
	Additives permitted at GMP					
	Colourings permitted at GMP					
12.5.1	Dried yeast					
12.6	Vegetable protein products					
	Additives permitted at GMP					
	Colourings permitted at GMP					

Permissions for food additives						
INS (if any)	Description	MPL	Conditions			
13	Special purpose foods					
13.1	Infant formula products					
270	Lactic acid	GMP				
304	Ascorbyl palmitate	10 mg/L				
307b	Tocopherols concentrate, mixed	10 mg/L				
322	Lecithin	5 000 mg/L				
330	Citric acid	GMP				
331	Sodium citrate	GMP				
332	Potassium citrate	GMP				
410	Locust bean (carob bean) gum	1 000 mg/L				
412	Guar gum	1 000 mg/L				
471	Mono- and diglycerides of fatty acids	4 000 mg/L				
526	Calcium hydroxide	GMP				
13.1.1	Soy-based infant formula					
1412	Distarch phosphate	5 000 mg/L				
1413	Phosphated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies			
1414	Acetylated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies			
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies			
13.1.2	Liquid infant formula products					
407	Carrageenan	300				

Parmissions for food additives					
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INS (if any)	Description	MPL	Conditions
13.1.3	Infant formula products for specific dietary u	se based on a	protein substitute
407	Carrageenan	1 000 mg/L	
471	Mono- and diglycerides of fatty acids	5 000 mg/L	
472c	Citric and fatty acid esters of glycerol	9 000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25 000 mg/L	
1413	Phosphated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1414	Acetylated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies
13.2	Foods for infants		
-	*Permitted flavouring substances, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5 000	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2 000	
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500	
304	Ascorbyl palmitate	100	
307b	Tocopherols concentrate, mixed	300	Of fat
322	Lecithin	15 000	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10 000	
410	Locust bean (carob bean) gum	10 000	
412	Guar gum	10 000	
414	Gum arabic (Acacia)	10	
415	Xanthan gum	10 000	
440	Pectin	10 000	
471	Mono- and diglycerides of fatty acids	5 000	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750	
1412	Distarch phosphate	50 000	In total
1413	Phosphated distarch phosphate	50 000	In total
1414	Acetylated distarch phosphate	50 000	In total
1422	Acetylated distarch adipate	50 000	In total
1440	Hydroxypropyl starch	50 000	In total
13.3	Formulated meal replacements and form	nulated supple	ementary foods
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
950	Acesulphame potassium	500	
956	Alitame	85	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4	Formulated supplementary sports foods	;	
	Additives permitted at GMP		
	•		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
123	Amaranth	300			
160b	Annatto extracts	100			
950	Acesulphame potassium	500			
956	Alitame	40			
960	Steviol glycosides	175			
962	Aspartame-acesulphame salt	1 100			
13.4.1	Solid formulated supplementary sports foods				
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115			
280	Propionic acid	400			
281	Sodium propionate	400			
282	Calcium propionate	400			
13.4.2	Liquid formulated supplementary sports foods				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400			
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115			
13.5	Food for special medical purposes				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 500			
338	Phosphoric acid	GMP	See Note, below		
524	Sodium hydroxide	GMP	See Note, below		
525	Potassium hydroxide	GMP	See Note, below  Note Permitted for use as an acidity regulator		
950	Acesulphame potassium	450	as an asianty regulator		
954	Saccharin	200			
962	Aspartame-acesulphame salt	450			
13.5.1	Liquid food for special medical purposes				
123	Amaranth	30			
160b	Annatto extracts	10			
13.5.2	Food (other than liquid food) for special medica				
		-			
123	Amaranth	300			

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
14	Non-alcoholic and alcoho	lic beverages			

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As at 3 June 2021 Schedule 15

Annatto extracts

160b

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
14.1	Non-alcoholic beverages and brewed soft dr	inks			
14.1.1	Waters				
14.1.1.1	Mineral water				
290	Carbon dioxide	GMP			
14.1.1.2	Carbonated, mineralised and soda waters				
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level				
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.2	Fruit and vegetable juices and fruit and vegetable	juice prod	ucts		
	Sweet osmanthus ear glycolipids	100			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note, below		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	See Note, below		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	See Note, below		
243	Ethyl lauroyl arginate	50	See Note, below		
281	Sodium propionate	GMP	See Note, below		
282	Calcium propionate	GMP	See Note, below  Note For each item under 14.1.2, the *GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment		
14.1.2.1	Fruit and vegetable juices				
	Additives permitted at GMP		For juice separated by other than mechanical means only		
	Colourings permitted at GMP		For juice separated by other than mechanical means only		
	Colourings permitted to a maximum level		For juice separated by other than mechanical means only		
270	Lactic acid	GMP			
290	Carbon dioxide	GMP			
296 330	Malic acid Citric acid	GMP GMP			
334 335 336 337	Tartaric acid and sodium, potassium and calcium	GMP			
353 354	tartrates	Ç			
960	Steviol glycosides	50			
14.1.2.1.1	Tomato juices pH < 4.5				
234	Nisin	GMP			
14.1.2.2	Fruit and vegetable juice products				
	Additives permitted at GMP				
	Colourings permitted at GMP Colourings permitted to a maximum level				

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Parmissions	tor too	avitibbe be	2

INS (if any)	Description	MPL	Conditions
123	Amaranth	30	
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
962	Aspartame-acesulphame salt	1 100	
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and	40	
	type 2)		
14.1.2.2.1	Fruit drink		
385	Calcium disodium EDTA	33	Only carbonated products
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
960	Steviol glycosides	200	
14.1.2.2.2	Low joule fruit and vegetable juice products		
950	Acesulphame potassium	3 000	
952	Cyclamates	400	
954	Saccharin	80	
960	Steviol glycosides	125	
962	Aspartame-acesulphame salt	6 800	
14.1.2.2.3	Soy bean beverage (plain or flavoured)		
960	Steviol glycosides	100	Only plain soy bean
	5.5. T. S. J. S.		beverage
960	Steviol glycosides	200	Only flavoured soy bean
			beverage
14.1.3	Water based flavoured drinks		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
	Quinine	100	Only tonic drinks, bitter
	Covered a companion and allowed limited	50	drinks and quininedrinks
400	Sweet osmanthus ear glycolipids	50	
123 200 201 202 203	Amaranth	30	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium	400	
	benzoates		
220 221 222 223	Sulphur dioxide and sodium and potassium	115	
224 225 228	sulphites	50	
243	Ethyl lauroyl arginate	50	Only products containing
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or
			pulp or orange peel
			extract
444	Sucrose acetate isobutyrate	200	
445	Glycerol esters of wood rosins	100	
480	Dioctyl sodium sulphosuccinate	10	
950	Acesulphame potassium	3 000	
952	Cyclamates	350	
954	Saccharin	150	
956	Alitame	40	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	6 800	

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.3.0.1	Electrolyte drink and electrolyte drink base				
950	Acesulphame potassium	150			
951	Aspartame	150			
962	Aspartame-acesulphame salt	230			
14.1.3.0.2	Cola type drinks				
	Caffeine	145			
338	Phosphoric acid	570			
14.1.3.3	Brewed soft drink				
950	Acesulphame potassium	1 000	See Note, below		
951	Aspartame	1 000	See Note, below		
952	Cyclamates	400	See Note, below		
954	Saccharin	50	See Note, below		
955	Sucralose	250	See Note, below		
956	Alitame	40	See Note, below		
957	Thaumatin	GMP	See Note, below		
962	Aspartame-acesulphame salt	1 500	See Note, below		
			<b>Note</b> Section 1.3.1—5 does not apply		
14.1.4	Formulated Beverages				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
	Monk fruit extract (luo han guo extract)	GMP	Section 1.3.1—5 does not apply		
	Sweet osmanthus ear glycolipids	20			
123	Amaranth	30			
160b	Annatto extracts	10	Only products containing fruit or vegetable juice		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115			
281	Sodium propionate	GMP	Only products containing fruit or vegetable juice		
282	Calcium propionate	GMP	Only products containing fruit or vegetable juice		
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract		
444	Sucrose acetate isobutyrate	200			
445	Glycerol esters of wood rosins	100			
480	Dioctyl sodium sulphosuccinate	10			
950	Acesulphame potassium	3 000	See Note, below		
951	Aspartame	GMP	See Note, below		
954	Saccharin	150	See Note, below		
955	Sucralose	GMP	See Note, below		
956	Alitame	40	See Note, below		
957	Thaumatin	GMP	See Note, below		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
			<b>Note</b> Section 1.3.1—5 does not apply		
960	Steviol glycosides	200	acconorappiy		
961	Neotame	GMP	See Note, below		
962	Aspartame-acesulphame salt	6 800	See Note, below		
			Note Section 1.3.1—5 does not apply		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.5	Coffee, coffee substitutes, tea, herbal infusions a	nd similar p	products		
	Additives permitted at GMP				
	Sweet osmanthus ear glycolipids	10			
950	Acesulphame potassium	500			
960	Steviol glycosides	100			
962	Aspartame-acesulphame salt	1 100			
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30			
14.2	Alcoholic beverages (including alcoholic bevalcohol reduced or removed)	verages th	at have had the		
14.2.1	Beer and related products				
1-712011	Sweet osmanthus ear glycolipids	100	Only beer where he		
	Sweet osmantilus ear grycolipius	100	alcohol has been removed		
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			
234	Nisin	GMP			
270	Lactic acid	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			
330	Citric acid	GMP			
405	Propylene glycol alginate	GMP			
941	Nitrogen	GMP			
	*Permitted flavouring substances, excluding quinine and caffeine	GMP			
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.2.2	Wine, sparkling wine and fortified wine				
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			
270	Lactic acid	GMP			

	Permissions for food additive	s	
INS (if any)	Description	MPL	Conditions
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	
455	Yeast mannoproteins	400	
456	Potassium polyaspartate	100	
466	Sodium carboxymethylcellulose	GMP	Only wine and sparkling
400	Social Carboxymethylcellalose	GIVIF	wine wine and sparking
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
636	Maltol	250	Only wine made with other than <i>Vitis vinifera</i> grapes
637	Ethyl maltol	100	Only wine made with other than <i>Vitis vinifera</i> grapes
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400	For product containing greater than 35 g/L residual sugars
		(b) 250	For product containing less than 35 g/L residual sugars
14.2.3	Wine based drinks and reduced alcohol wines		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
	Quinine	300	
123	Amaranth	300	
160b	Annatto extracts	10	
		100	
175 <b>14.2.4</b>	Gold  Fruit wine, vegetable wine and mead (including		rm/\
		-	'' <i>y)</i>
150a	Caramel I – plain	1 000	
150b	Caramel II – caustic sulphite process	1 000	
150c	Caramel III – ammonia process	1 000	
150d	Caramel IV – ammonia sulphite process	1 000	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	
200 204 202 202	Carbia and and andium nataonium and adaium	400	

sorbates

200 201 202 203 Sorbic acid and sodium, potassium and calcium

400

Permissions	for	food	additive	
remissions	IOI	loou	auuiiive	-5

INS (if any)	Description	MPL	Conditions			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400				
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				
14.2.4.0.1	Fruit wine, vegetable wine and mead containing gr	reater than 5 g	ı/L residual sugars			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300				
14.2.4.0.2	Fruit wine, vegetable wine and mead containing le	ss than 5 g/L i	residual sugars			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200				
14.2.4.1	Fruit wine products and vegetable wine products					
	Additives permitted at GMP					
	Colourings permitted at GMP					
	Colourings permitted to a maximum level					
14.2.5	Spirits and liqueurs					
171210						
	Additives permitted at GMP Colourings permitted at GMP					
	• .					
123	Colourings permitted to a maximum level  Amaranth	30				
160b	Annatto extracts	10				
173	Aluminium	GMP				
174	Silver	GMP				
175	Gold	GMP				
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40				
14.3	Alcoholic beverages not included in item 1	14.2				
	Additives permitted at GMP					
	Colourings permitted at GMP					
	Colourings permitted at GMP  Colourings permitted to a maximum level					
	Quinine	300				
160b	Annatto extracts	300 10				
200 201 202 203	Sorbic acid and sodium, potassium and calcium	400				
	sorbates					
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400				

Permissions for food additives						
INS (if any)	Description	MPL	Conditions			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250				
342	Ammonium phosphates	GMP				
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40				

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
20	Foods not included in items 0 to 14			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
20.1	Beverages			
160b	Annatto extracts	10		
20.2	Food other than beverages			
160b	Annatto extracts	25		
392	Rosemary extract	50	Only processed nuts	
20.2.0.1	Custard mix, custard powder and blancmange p	oowder	•	
950	Acesulphame potassium	500		
956	Alitame	100		
960	Steviol glycosides	80		
962	Aspartame-acesulphame salt	1 100		
20.2.0.2	Jelly			
123	Amaranth	300		
950	Acesulphame potassium	500		
956	Alitame	100		
952	Cyclamates	1 600		
954	Saccharin	160		
960	Steviol glycosides	260		
962	Aspartame-acesulphame salt	1 100		
20.2.0.3	Dairy and fat based desserts, dips and snacks			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700		
234	Nisin	GMP		
243	Ethyl lauroyl arginate	400		
475	Polyglycerol esters of fatty acids	5 000		
476	Polyglycerol esters of interesterified ricinoleic acids	5 000		
950	Acesulphame potassium	500		
956	Alitame	100		
960	Steviol glycosides	150	Only dairy and fat based dessert products	
962	Aspartame-acesulphame salt	1 100		
20.2.0.4	Sauces and toppings (including mayonnaises a	nd salad dre	essings)	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		

Permissions for food additives						
INS (if any)	Description	MPL	Conditions			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000				
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350				
234	Nisin	GMP				
243	Ethyl lauroyl arginate	200				
281	Sodium propionate	GMP				
282	Calcium propionate	GMP				
385	Calcium disodium EDTA	75				
392	Rosemary extract	Rosemary extract 50				
444	Sucrose acetate isobutyrate	200				
445	Glycerol esters of wood rosins	100				
475	Polyglycerol esters of fatty acids	20 000				
480	Dioctyl sodium sulphosuccinate	50				
950	Acesulphame potassium	3 000				
952	Cyclamates	1 000				
954	Saccharin	1 500				
960	Steviol glycosides	320				
956	Alitame	300				
962	Aspartame-acesulphame salt	6 800				
20.2.0.5	Soup bases (the maximum permitted levels app	oly to soup m	nade up as directed)			
950	Acesulphame potassium	3 000				
954	Saccharin	1 500				
956	Alitame	40				
962	Aspartame-acesulphame salt	6 800				
20.2.06	Starch based snacks (from root and tuber					

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As at 3 June 2021 Schedule 15

vegetables, legumes and pulses)

Rosemary extract

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## **Amendment History**

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act* 1991 unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

#### About this compilation

This is compilation No. 13 of Schedule 15 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 3 June 2021.

#### Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended exp = expired or ceased to have effect rep = repealed

rs = repealed and substituted

**Schedule 15** was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00439 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	157	F2015L01385 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for lactic and citric acids under item 14.2.1.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of error in heading for item 13.3.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Heading for item 5.3. Entry for sodium hydrosulphite under item 9.4.1 previously included in the Code as part of A1088.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Notes to item 5.1 as consequential amendments from inclusion of acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	ad	Entry for acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of transcription errors in items 1.4.2 and 2.2.2.

Section	A'ment	FRL	Commencement	How	Description of amendment
affected	No.	registration Gazette	(Cessation)	affected	
table to S15—5	166	F2017L00024 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	Entry for propionic acid and sodium and potassium and calcium propionate under items 8.2 and 8.3.
table to S15—5	167	F2017L00104 8 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	Entry for L-cysteine monohydrochloride under item 4.1.3.
table to S15—5	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to item 8.3 to clarify application of permissions under the item.
table to S15—2	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Heading to Permissions to use substances as food additives change wording
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	Ad	Entry for item 4.3.0.5 Coconut milk coconut cream and coconut syrup
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Entry for <i>Tomato juices pH &lt; 4.5</i> items 14.1.2.1.1 and 14.1.2.1.2
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Propionic acid and sodium and potassium and calcium propionates, Colourings permitted to a maximum level
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	ad	Polyoxyethylene (20) sorbitan monolaurate
table to S15—5	182	F2018L01594 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Correct typographical error 9.3.1 and 9.3.2
table to S15—5	183	F2019L00037 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for monk fruit extract (luo han guo extract) under item 5 and 14.1.4

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392)
table to S15—5	183	F2019L00040 11 Jan 2019 FSC 124 23 Jan 2019	23 January 2019	ad	Entry for rosemary extract (392), 20.2.06
table to S15—5	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
table to S15—5	185	F2019L00710 30 May 2019 FSC126 6 June 2019	6 June 2019	ad	Entry for Steviol glycosides
table to S15—5	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
Table to S15—5	198	F2021L00327 25 March 2021 FSC139 26 March 2021	26 March 2021	ad	Entry for Sweet osmanthus ear glycolipids
Table to S15—5	199	F2021L00467 20 April 2021 FSC140 22 April 2021	22 April 2021	ad	Entry for Mono- and diglycerides of fatty acids
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Oil emulsions
Table to S15—5	200	F2021L00684 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for icings and frostings

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to S15—5	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Entry for Food for infants