

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, potassium and calcium sorbates | 9 000 | |
| 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, phytosterols or their esters have been added | | |
| 401 | Sodium alginate | 2 000 | |
| 407 | Carrageenan | 2 000 | |
| 412 | Guar gum | 2 000 | |
| 471 | Mono- and diglycerides of fatty acids | 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 renneted milk products | | |
| 1.2.1 | Fermented milk and renneted milk | | |
| | (No additives permitted) | | |
| 1.2.2 | Fermented milk products and renneted milk products | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 160b | Annatto extracts | 60 | |
| 950 | Acesulphame potassium | 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 heat treatments |
| 1.4.2 | Cream products (flavoured, whipped, thickened, sour cream etc) | | |
| | Additives permitted at GMP | | |
| | 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 cheese | | |
| 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 ² | 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 additives | | | |
|---------------------------------------|--------------------------------------|------------|-------------------|
| 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

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|---------------------|----------------------------------------------------------|------------|------------------------------------------------------------------------|
| 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 | <i>Edible oils essentially free of water</i> | | |
| | 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 | |
| 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 | <i>Oil emulsions (water in oil)</i> | | |
| 2.2.1 | <i>Oil emulsions (>80% oil)</i> | | |
| 2.2.1.1 | <i>Butter</i> | | |
| | | | 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 | <i>Butter products</i> | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 2.2.1.3 | <i>Margarine and similar products</i> | | |
| | 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 | <i>Oil emulsions (<80% oil)</i> | | |
| | 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 | 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 | |
| 476 | Polyglycerol esters of interesterified ricinoleic acids | 5 000 | |

| Permissions for food additives | | | |
|--------------------------------|----------------------------------------------------------|------------|-------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 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 | | | |
|--------------------------------|-------------------------------------------------------------------------------|------------|--------------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 4 | Fruits and vegetables (including fungi, nuts, seeds, herbs and spices) | | |
| 4.1 | Unprocessed fruits and vegetables | | |
| 4.1.1 | Untreated fruits and vegetables | | |
| 4.1.2 | Surface treated fruits and vegetables | | |
| 342 | Ammonium phosphates | GMP | |
| 471 | Mono- and diglycerides of fatty acids | GMP | |
| 473 | Sucrose esters of fatty acids | 100 | |
| 901 | Beeswax, white and yellow | GMP | |
| 903 | Carnauba wax | GMP | |
| 904 | Shellac | GMP | |
| 4.1.2.1 | Citrus fruit | | |
| 914 | Oxidised polyethylene | 250 | |
| 1520 | Propylene glycol | 30 000 | |
| 4.1.2.2 | Walnut and pecan nut kernels | | |
| 304 | Ascorbyl palmitate | GMP | |
| 320 | Butylated hydroxyanisole | 70 | |
| 321 | Butylated hydroxytoluene | 70 | |
| 4.1.3 | Fruits and vegetables that are peeled, cut, or both peeled and cut | | |
| | Additives permitted at GMP | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 375 | |
| 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 |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|--------------------------------|---------------------------------------------------------------------------------------------|---------------------|--------------------------------------------------------|
| 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 commercially 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 cherries, cocktail cherries or glacé cherries | | |
| 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 vegetables |
| 4.3.2 | Fruits and vegetables in vinegar, oil, brine or alcohol | | |
| 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 | |
| 950 | Acesulphame potassium | 3 000 | |
| 956 | Alitame | 40 | |
| 960 | Steviol glycosides | 160 | |
| 962 | Aspartame-acesulphame salt | 6 800 | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|--------------------------------|-------------------------------------------------------------------------------------|--------------------------|----------------------------------------------------------------------------|
| 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 hermetically sealed 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, chutneys and related 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 joule 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 (b) 350 | Fruit and vegetable preparations for manufacturing purposes 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 |
| 4.3.8 | Other fruit and vegetable based products | | |
| 4.3.8.1 | Dried instant mashed potato | | |
| 304 | Ascorbyl palmitate | GMP | |
| 320 | Butylated hydroxyanisole | 100 | |

| Permissions for food additives | | | |
|---------------------------------------|----------------------------------------------------------|------------|-------------------|
| INS (if any) | Description | MPL | Conditions |
| 4.3.8.2 | Imitation fruit | | |
| 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 | 400 | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 3 000 | |
| 4.3.8.3 | Rehydrated legumes | | |
| 243 | 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 and 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 |

Note For additives 951, 955, 956, 961 and 962, section 1.3.1—5 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum

5.0.1 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 | |
|-----------------|--------------------------------------------------------|-----|--|

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

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 | 1 000 | |
| 960 | Steviol glycosides | 1 100 | |

| Permissions for food additives | | | |
|--------------------------------|----------------------------------------------------------|------------|------------------------------------------------------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 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—5 does not apply |
| 5.2.2 | Low joule chewing gum | | |
| 952 | Cyclamates | 20 000 | |
| 954 | Saccharin | 1 500 | |
| 5.3 | Not assigned | | |
| 5.4 | Icings 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 | | | |
|--------------------------------|-----------------------------------------------------|------------|-------------------------------------------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 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 | |
| 6.4 | Flour products (including noodles and pasta) | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 160b | Annatto extracts | 25 | |

| Permissions for food additives | | | |
|---------------------------------------|-----------------------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------|
| INS (if any) | Description | MPL | Conditions |
| 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 | a. 10 | Only for flour based snacks e.g. pretzels, fritters, and crackers; and cooked or instant noodles and pasta |
| | | b. 40 | Only wheat or corn-based tortilla |
| 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 | |
| 7.1.2 | Breadcrumbs | | |
| 392 | Rosemary extract | 40 | |
| 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 | | | |
|--------------------------------|-------------------------------------------------------------------------------------------------------|------------|------------------------------------------------------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 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 products in whole cuts or pieces | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 234 | Nisin | 12.5 | |
| 243 | Ethyl lauroyl arginate | 200 | |
| 280 281 282 | Propionic acid and sodium and potassium and calcium propionates | GMP | |
| 283 | | | |
| 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 | Sorbic acid and sodium, potassium and calcium sorbates | 1 500 | |
| 203 | | | |
| 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 game products, other than products listed in item 8.3.2 | | |
| | 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 | Sulphur dioxide and sodium and potassium sulphites | 500 | |
| 223 224 225 | | | |
| 228 | | | |
| 234 | Nisin | 12.5 | |
| 243 | Ethyl lauroyl arginate | 315 | |
| 249 250 | Nitrites (potassium and sodium salts) | 125 | |
| 280 281 282 | Propionic acid and sodium and potassium and calcium propionates | GMP | |
| 283 | | | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|-----------------------------------|------------------------------------------------------------------|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 500 | |
| 8.3.1 | Fermented, uncooked processed comminuted meat products | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 1 500 | |
| 235 | Pimaricin (natamycin) | 1.2 mg/dm ² | 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, unprocessed meat | | |
| | 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 | a. 40 | Only sausage containing raw, unprocessed meat |
| | | a. 100 | Only dried sausage |
| 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 | | | |
|--------------------------------|-------------------------------------------------------------------------------|------------|-------------------|
| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
| 9 | Fish and fish products | | |
| 9.1 | <i>Unprocessed fish and fish fillets (including frozen and thawed)</i> | | |
| 9.1.1 | Frozen fish | | |
| 300 301 302 303 | Ascorbic acid and sodium, calcium and potassium ascorbates | 400 | |
| 315 316 | Erythorbic acid and sodium erythorbate | 400 | |
| 339 340 341 | Sodium, potassium and calcium phosphates | GMP | |
| 450 | Pyrophosphates | GMP | |
| 451 | Triphosphates | GMP | |
| 452 | Polyphosphates | GMP | |
| 9.1.2 | Uncooked crustacea | | |
| 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 | GMP | |
| 315 316 | Erythorbic acid and sodium erythorbate | GMP | |
| 330 331 332 333 380 | Citric acid and sodium, potassium, calcium and ammonium citrates | GMP | |
| 500 | Sodium carbonates | GMP | |
| 504 | Magnesium carbonates | GMP | |
| 586 | 4-hexylresorcinol | GMP | |
| 9.2 | <i>Processed fish and fish products</i> | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 432 | Polyoxyethylene (20) sorbitan monolaurate | 500 | |
| 9.2.1 | Cooked crustacea | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 30 | |
| 9.2.2 | Roe | | |
| 123 | Amaranth | 300 | |
| 9.3 | <i>Semi preserved fish and fish products</i> | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 160b | Annatto extracts | 10 | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 2 500 | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 2 500 | |
| 243 | Ethyl lauroyl arginate | 400 | |
| 9.3.1 | Roe | | |
| 123 | Amaranth | 300 | |
| 9.4 | <i>Fully preserved fish including canned fish products</i> | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 30 | |
| 385 | 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

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|---------------------|-------------------------------------------------------------------------------------------|------------|-------------------|
| 640 | Glycine | GMP | |
| 641 | L-Leucine | GMP | |
| 950 | Acesulphame potassium | GMP | |
| 952 | Cyclamates | GMP | |
| 956 | Alitame | GMP | |
| 962 | Aspartame-acesulphame salt | GMP | |
| 960 | Steviol glycosides | GMP | |
| 1201 | Polyvinylpyrrolidone | GMP | |
| 11.4.1 | Tabletop sweeteners—liquid preparation | | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | GMP | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | GMP | |
| 954 | Saccharin | GMP | |
| 11.4.2 | Tabletop sweeteners—tablets or powder or granules packed in portion sized packages | | |
| 954 | Saccharin | GMP | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|---------------------|-----------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------|
| 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 potassium ferrocyanide |
| 536 | Potassium ferrocyanide | 50 | |
| 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 *Permitted flavouring substances, excluding quinine and caffeine | 100 | |
| 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 | |
| 300 | Ascorbic acid | 50 mg/L | See Note 1, below. |
| 301 | Sodium ascorbate | 50 mg/L 75 mg/L | See Note 1, below. May only be added to polyunsaturated fatty acid preparations |
| 302 | Calcium ascorbate | 50 mg/L | See Note 1, below. |
| 304 | Ascorbyl palmitate | 50 mg/L | See Note 1, below. |
| 304 | Ascorbyl palmitate | 10 mg/L | |
| 307b | Tocopherols concentrate, mixed | 10 mg/L | |
| 307b | Tocopherols concentrate, mixed | 30 mg/L | See Note 1, below |
| 307c | dl-Alpha-tocopherol | 10 mg/L | |
| 307c | dl-Alpha-tocopherol | 30 mg/L | See Note 1, below |
| 308 | Gamma-tocopherol | 10 mg/L | |
| 309 | Delta-tocopherol | 10 mg/L | |
| 322 | Lecithin | 5 000 mg/L | |
| 330 | Citric acid | GMP | |
| 331 | Sodium citrates | GMP | |
| 332 | Potassium citrates | GMP | |

| | | | |
|------|------------------------------------------|-------------|-----------------------------------------------------------------|
| 333 | Calcium citrates | 0.1 mg/L | As calcium, may only be added as part of a nutrient preparation |
| 338 | Phosphoric acid | 450 mg/L | |
| 339 | Sodium phosphates | 450 mg/L | |
| 340 | Potassium phosphates | 450 mg/L | |
| 407 | Carrageenan | 300 mg/L | Only in a liquid product |
| 410 | Locust bean (carob bean) gum | 1 000 mg/L | |
| 412 | Guar gum | 1 000 mg/L | Only in a liquid product that contains hydrolysed protein |
| 414 | Gum arabic (acacia) | 10 mg/L | May only be added as part of a nutrient preparation |
| 440 | Pectins | 10 000 mg/L | See Note 1, below |
| 471 | Mono- and diglycerides of fatty acids | 4 000 mg/L | |
| 472c | Citric and fatty acid esters of glycerol | 7 500 mg/L | Only in a powdered product |
| | | 9 000 mg/L | Only in a liquid product |
| 500 | Sodium carbonates | 2 000 mg/L | |
| 501 | Potassium carbonates | 2 000 mg/L | |
| 524 | Sodium hydroxide | 2 000 mg/L | |
| 525 | Potassium hydroxide | 2 000 mg/L | |
| 526 | Calcium hydroxide | 2 000 mg/L | |
| 551 | Silicon dioxide (amorphous) | 10 mg/L | May only be added as part of a nutrient preparation |
| 1412 | Distarch phosphate | 5 000 mg/L | See Note 2, below. |
| 1413 | Phosphated distarch phosphate | 5 000 mg/L | See Note 3, below. |
| 1414 | Acetylated distarch phosphate | 5 000 mg/L | See Note 4, below. |
| 1422 | Acetylated distarch adipate | 5 000 mg/L | See Note 5, below. |
| 1440 | Hydroxypropyl starch | 5 000 mg/L | See Note 6, below. |
| 1450 | Starch sodium octenylsuccinate | 100 mg/L | May only be added as part of a nutrient preparation |
| | | 1 000 mg/L | May only be added to polyunsaturated fatty acid preparations |

- Note 1** For additives 300, 301, 302, 304, 307b, 307c, 440—the additive may only be used in follow-on formula products.
- Note 2.** Additive 1412 may only be used in:
- (a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1413, 1414 and 1440; and
 - (b) soy based follow-on formula either singly or in combination with one or more of additives 1413, 1414 and 1422.
- Note 3** Additive 1413 may only be used in:
- (a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1412, 1414 and 1440; and
 - (b) soy based follow-on formula either singly or in combination with one or more of additives 1412, 1414 and 1422.
- Note 4** Additive 1414 may only be used in:
- (a) soy based infant formula product (other than follow-on formula) either singly or in combination with one or more of additives 1412, 1413, and 1440; and
 - (b) soy based follow-on formula either singly or in combination with one or more of additives 1412, 1413, and 1422.
- Note 5.** Additive 1422 may only be used in soy based follow-on formula, either singly or in combination with one or more of additives 1412, 1413 and 1414.
- Note 6.** Additive 1440 may only be used in soy based infant formula product (other than follow-on formula), either singly or in combination with one or more of additives 1412, 1413, and 1414.

13.1.1 Special medical purpose product for infants

| | | | |
|-----|------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 170 | Calcium carbonates | GMP | |
| 304 | Ascorbyl palmitate | 100 mg/L | |
| 333 | Calcium citrates | GMP | |
| 338 | Phosphoric acid | 450 mg/L | For pH adjustment only |
| 339 | Sodium phosphates | 450 mg/L | |
| 340 | Potassium phosphates | 450 mg/L | |
| 341 | Calcium phosphates | 450 mg/L | |
| 401 | Sodium alginate | 1 000 mg/L | Only in a product specifically formulated for both the dietary management of metabolic disorders of infants aged 4 months and above and general tube-feeding of infants aged 4 months and above. |
| 407 | Carrageenan | 1 000 mg/L | Only in a liquid product that contain hydrolysed proteins and/or amino acids |
| 410 | Locust bean (carob bean) gum | 5 000 mg/L | Only in a product specifically formulated for reduction of gastro-oesophageal reflux |
| 412 | Guar gum | 10 000 mg/L | See Note 1, below. |
| 415 | Xanthan gum | 1 200 mg/L | Only in a product that is based on hydrolysed protein, amino acids or peptides |
| 440 | Pectins | 2 000 mg/L | Only in a liquid product that contain hydrolysed protein |
| | | 5 000 mg/L | Only in a product formulated for infants with gastro-intestinal disorders |

| | | | |
|------|--------------------------------------------------|-------------|---------------------------------------------------------|
| 471 | Mono- and diglycerides of fatty acids | 5 000 mg/L | Only in product formulated for diets devoid of proteins |
| 472e | Diacyltartaric and fatty acid esters of glycerol | 400 mg/L | |
| 1412 | Distarch phosphate | 25 000 mg/L | See Notes 2 and 7, below. |
| 1413 | Phosphated distarch phosphate | 25 000 mg/L | See Notes 3 and 7, below. |
| 1414 | Acetylated distarch phosphate | 25 000 mg/L | See Notes 4 and 7, below. |
| 1422 | Acetylated distarch adipate | 25 000 mg/L | See Notes 5 and 7, below |
| 1440 | Hydroxypropyl starch | 25 000 mg/L | Sees Note 6 and 7, below. |
| 1450 | Starch sodium octenylsuccinate | 20 000 mg/L | See Note 7, below |

Note 1 Additive 412 may only be used in a product that contains one or more of the following: hydrolysed proteins; peptides; amino acids.

Note 2. Additive 1412 may only be used in:

- (a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1413, 1414 and 1440; and
- (b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1413, 1414 and 1422.

Note 3 Additive 1413 may only be used in:

- (a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1414 and 1440; and
- (b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1414 and 1422.

Note 4 Additive 1414 may only be used in:

- (a) a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1413 and 1440; and
- (b) a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1413 and 1422.

Note 5. Additive 1422 may only be used in a product formulated for infants aged 6 to 12 months either singly or in combination with one or more of additives 1412, 1413 and 1414.

Note 6. Additive 1440 may only be used in a product (other than a product formulated for infants aged 6 to 12 months) either singly or in combination with one or more of additives 1412, 1413, and 1414.

Note 7. Additives 1412, 1413, 1414, 1422, 1440 and 1450 may only be used in a product that contains hydrolysed proteins, amino acids or both.

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 | <i>Formulated meal replacements and formulated supplementary foods</i> | | |
| | 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 | <i>Formulated supplementary sports foods</i> | | |
| | Additives permitted at GMP | | |
| | 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 | <i>Solid formulated supplementary sports foods</i> | | |
| 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 | <i>Liquid formulated supplementary sports foods</i> | | |
| 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 | <i>Food for special medical purposes</i> | | |
| | 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 | |
| 954 | Saccharin | 200 | |
| 960 | Steviol glycosides | 75 | Not for a *very low energy food. Not for a product formulated for infants. |
| | | 330 | For a very low energy food only. |
| 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 medical purposes | | |
| 123 | Amaranth | 300 | |
| 160b | Annatto extracts | 25 | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|---------------------|--------------------------------------------------------------------------|------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 14 | Non-alcoholic and alcoholic beverages | | |
| 14.1 | Non-alcoholic beverages and brewed soft drinks | | |
| 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 products | | |
| | 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 | Sulphur dioxide and sodium and potassium sulphites | 115 | See Note, below |
| 224 225 228 | | | |
| 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 |

Permissions for food additives

| INS (if any) | Description | MPL | Conditions |
|----------------------------|-------------------------------------------------------------|------------|---------------------------------------------------------|
| 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 | Malic acid | GMP | |
| 330 | Citric acid | GMP | |
| 334 335 336 337 353 354 | Tartaric acid and sodium, potassium and calcium tartrates | GMP | |
| 960 | Steviol glycosides | 50 | |
| 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 | | |
| 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 type 2) | 40 | |
| 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 | Diocetyl 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 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 | | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|--------------------------------|-------------------------------------------------------------|------------|---------------------------------------------------------------------------------|
| | Quinine | 100 | Only tonic drinks, bitter drinks and quinedrinks |
| | Sweet osmanthus ear glycolipids | 50 | |
| 123 | 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 benzoates | 400 | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 115 | |
| 243 | Ethyl lauroyl arginate | 50 | |
| 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 | Diocetyl 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 | |
| 999(i) 999(ii) | Quillaia saponins (from Quillaia extract type 1 and type 2) | 40 | |
| 14.1.3.0.1 | <i>Electrolyte drink and electrolyte drink base</i> | | |
| 950 | Acesulphame potassium | 150 | |
| 951 | Aspartame | 150 | |
| 962 | Aspartame-acesulphame salt | 230 | |
| 14.1.3.0.2 | <i>Cola type drinks</i> | | |
| | Caffeine | 145 | |
| 338 | Phosphoric acid | 570 | |
| 14.1.3.3 | <i>Brewed soft drink</i> | | |
| 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 | Thaumatococcus | GMP | See Note, below |
| 962 | Aspartame-acesulphame salt | 1 500 | See Note, below |
| | | | Note Section 1.3.1—5 does not apply |
| 14.1.4 | <i>Formulated Beverages</i> | | |
| | 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 | |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|--------------------------------|---------------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------|
| 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 | Diocetyl 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 | Thaumatococcus | GMP | See Note, below |
| | | | Note Section 1.3.1—5 does not apply |
| 960 | Steviol glycosides | 200 | |
| 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 and similar 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 beverages that have had the alcohol reduced or removed) | | |
| 14.2.1 | Beer and related products | | |
| | Sweet osmanthus ear glycolipids | 100 | Only beer where the 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 | |

Permissions for food additives

| INS (if any) | Description | MPL | Conditions |
|---------------------|------------------------------------------------------------------|------------|-------------------------------------------------------------|
| 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 | |
| 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 wine |
| 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 |

Permissions for food additives

| <i>INS (if any)</i> | <i>Description</i> | <i>MPL</i> | <i>Conditions</i> |
|--------------------------------|------------------------------------------------------------------------------------------|------------|------------------------------------------------------------|
| 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 | 30 | |
| 160b | Annatto extracts | 10 | |
| 175 | Gold | 100 | |
| 14.2.4 | Fruit wine, vegetable wine and mead (including cider and perry) | | |
| 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 | |
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates | 400 | |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 | |
| 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 | |
| <i>14.2.4.0.1</i> | <i>Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars</i> | | |
| 220 221 222 223 224 225 228 | Sulphur dioxide and sodium and potassium sulphites | 300 | |
| <i>14.2.4.0.2</i> | <i>Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars</i> | | |
| 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 | | |

| Permissions for food additives | | | |
|---------------------------------------|-------------------------------------------------------------|------------|-------------------|
| INS (if any) | Description | MPL | Conditions |
| | Colourings permitted to a maximum level | | |
| 14.2.5 | Spirits and liqueurs | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| 123 | 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 14.2 | | |
| | Additives permitted at GMP | | |
| | Colourings permitted at GMP | | |
| | Colourings permitted to a maximum level | | |
| | Quinine | 300 | |
| 160b | Annatto extracts | 10 | |
| 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 | 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 powder | | |
| 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 | |

Permissions for food additives

| INS (if any) | Description | MPL | Conditions |
|--------------------------------|-------------------------------------------------------------------------------------------|------------|-------------------------------------------|
| 954 | Saccharin | 160 | |
| 960 | Steviol glycosides | 260 | |
| 962 | Aspartame-acesulphame salt | 1 100 | |
| 20.2.0.3 | <i>Dairy and fat based desserts, dips and snacks</i> | | |
| 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 | <i>Sauces and toppings (including mayonnaises and salad dressings)</i> | | |
| 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 | 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 | 50 | |
| 444 | Sucrose acetate isobutyrate | 200 | |
| 445 | Glycerol esters of wood rosins | 100 | |
| 475 | Polyglycerol esters of fatty acids | 20 000 | |
| 480 | Diocetyl 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 | <i>Soup bases (the maximum permitted levels apply to soup made up as directed)</i> | | |
| 950 | Acesulphame potassium | 3 000 | |
| 954 | Saccharin | 1 500 | |
| 956 | Alitame | 40 | |
| 962 | Aspartame-acesulphame salt | 6 800 | |
| 20.2.06 | <i>Starch based snacks (from root and tuber vegetables, legumes and pulses)</i> | | |
| 392 | Rosemary extract | 20 | |

Application, saving and transitional provisions

The table below details information on application, saving or transitional provisions in instruments affecting this Standard.

| Instrument items affected | A'ment No. | FRLI registration Gazette | Instrument's transitional provision | Description of transitional arrangement |
|-------------------------------------------------------------------------------------------------------|------------|--------------------------------------------------------|-------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation | | | | |
| Item [21] of Schedule 2 | 231 | F2024L01151 13 Sept 2024 FSC 171 13 Sept 2024 | Clause 4 | <p>Clause 4 establishes a transitional arrangement for variations to the Code made by Item [21] of Schedule 2 and by <i>the Food Standards (Proposal P1028 – Infant Formula Products – Consequential Amendments) Variation</i>.</p> <p>The transition period is the period of time that commences on 13 September 2024 and ends on 13 September 2029.</p> <p>Subclause 4(1) provides that section 1.1.1—9 of the Code does not apply to the variations.</p> <p>Subclause 4(2) provides that during the transition period a food product may be sold if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. <p>Subclause 4(3) provides that a food product that was labelled before the end of the transition period may be sold after the transition period if the product complies with one of the following:</p> <ul style="list-style-type: none"> (a) the Code as in force without the above variations; (b) the Code as amended by the above variations. |

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. 15 of Schedule 15 as in force on **13 September 2024** (up to Amendment No. 231). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **13 September 2024**.

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. |
| 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 < 4.5</i> items 14.1.2.1.1 and 14.1.2.1.2 |

| Section affected | A'ment No. | FRL registration Gazette | Commencement (Cessation) | How affected | Description of amendment |
|------------------|------------|------------------------------------------------------------------------------------------------|--------------------------|------------------|----------------------------------------------------------------------------------------------------------|
| 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 |
| 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 |

| Section affected | A'ment No. | FRL registration Gazette | Commencement (Cessation) | How affected | Description of amendment |
|------------------|------------|---------------------------------------------------------|--------------------------|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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 |
| Table to S15—5 | 200 | F2021L00684 2 June 2021 FSC141 3 June 2021 | 3 June 2021 | am | Entry for Food for infants |
| S15—5 | 228 | F2024L00577 24 May 2024 FSC168 31 May 2024 | 31 May 2024 | rs | Entry for rosemary extract in table, headings numbered 2.1 Edible oils essentially free of water, 6.4 Flour products (including noodles and pasta) and 8.3.2 Sausage and sausage meat containing raw, unprocessed meat. |
| S15—5 | 228 | F2024L00577 24 May 2024 FSC168 31 May 2024 | 31 May 2024 | ad | Entry for rosemary extract in table, headings numbered 7.1.1 Fancy breads, 8.3.1 Fermented, uncooked processes comminuted meat products. |
| S15—5 | 228 | F2024L00578 28 May 2024 FSC168 31 May 2024 | 31 May 2024 | ad | Insert entry for steviol glycosides in table, heading numbered 13.5 Food for special medical purposes. |
| S15—5 | 231 | F2024L01151 13 Sept 2024 FSC171 13 Sept 2024 | 13 September 2024 | rs | Reapeal S15—5 (food classes 13.1, 13.1.1, 13.1.2 and 13.1.3) and substitute. |