Regulation for Food Additives and Contaminants & Residues

-India-

Regulation for Food Additives

MINISTRY OF HEALTH AND FAMILY WELFARE

(Food Safety and Standards Authority of India)

Notification

New Delhi, dated the 1st August, 2011

F.No. 2-15015/30/2010 Whereas in exercise of the powers conferred by section clause (e) of sub section (2) of section 92 read with 16 of Food Safety and Standards Act, 2006 (34 of 2006) the Food Safety and Standards Authority of India proposes to make Food Safety and Standards Regulations in so far they relates to Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, and;

Whereas these draft Regulations were published in consolidated form at pages 1 to 776 in the Gazette of India Extraordinary Part III – Sec. 4 dated 20th October 2010 inviting objections and suggestions from all persons likely to be affected thereby before the expiry of the period of thirty days from the date on which the copies of the Gazette containing the said notification were made available to the public;

And whereas the copies of the Gazette were made available to the public on the 21st October 2010;

And whereas objections and suggestions received from the stakeholders within the specified period on the said draft Regulations have been considered and finalized by the Food Safety and Standards Authority of India.

Now therefore, the Food Safety and Standards Authority of India hereby makes the following Regulations, namely,—

FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

CHAPTER 1
GENERAL

1.1: Title and commencement

1.1.1:These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

1.1.2: These regulatiions shall come into force on or after 5th August, 2011, except the regulations 2.1.7.(1)(2)(3)(4), 2.1.8 (1)(3), 2.1.11 (1)(2), 2.1.12(1), including table 14 of Appendix A and table 2 of Appendix B which shall come in to force after six months from that date.

Provided that wherever the standards given in these regulations are at variance with any of the provisions of the licenses already granted, Food Business Operator shall comply with the provisions of these regulations within six months from the date of commencement of the regulations.

1.2: Definitions

In these regulations unless the context otherwise requires:

1. BOILED MILK means milk which has been brought to boil.

2. "De-oiled meal" means the residual material left over when oil is extracted by a solvent from any oil-bearing material;

3. DOUBLE TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids takes place on standing.

4. "Hydrogenation" means the process of addition of hydrogen to an edible vegetable oil using a catalyst to produce a fat with semi-solid consistency;

5. Flavoured Milk, by whatever name called, may contain nuts (whole, fragmented or ground) chocolate, coffee or any other edible flavour, edible food colours and cane sugar. Flavoured milk shall be pasteurised, sterilised or boiled. The type of milk shall be mentioned on the label.

6. Full Cream Milk means milk or a combination of buffalo or cow milk or a product prepared by combination of both that has been standardised to fat and solids-not-fat percentage, given in the table below in 2.1.1:1, by adjustment/addition of milk solids, Full Cream Milk shall be pasteurised. It shall show a negative phosphatase test. It shall be packed in clean, sound and sanitary containers properly sealed so as to prevent contamination.

7. 'Irradiation' means any physical procedure, involving the intentional exposure of food to ionizing radiations.

8. 'Irradiation facility' means any facility which is capable of being utilized for treatment of food by irradiation.

9. 'Irradiated food' means articles of food subjected to radiation by :—

(i) Gamma Rays;

(ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and

(iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of 10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules 1991.

10. MILK is the normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction therefrom unless otherwise provided in these Regulations. It shall be free from colostrum. Milk of different classes and of different designations shall conform to the standards laid down in the Table below in 2.1.1:1

Total urea content in the milk shall not be more than 700 ppm

11. MIXED MILK means a combination of milk of cow, buffalo, sheep, goat or any other milch animal and may be a combination of any of these milk which has been made and conforms to the standards given in the table below in 2.1.1:1.

12. MILK PRODUCTS means the products obtained from milk such as cream, malai, curd, skimmed milk curd, chhanna, skimmed-milk chhanna, cheese, processed cheese, ice-cream, milk ices, condensed milk-sweetened and unsweetened, condensed skimmed milk-sweetened and unsweetened, milk powder, skimmed milk powder, partly skimmed milk powder, khoa, infant milk food, table butter and desi butter.

Milk products shall not contain any substance not found in milk unless specified in the standards.

13. "Margarine" means an emulsion of edible oils and fats with water;

14. 'Operator of irradiation facility' means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991

15. PASTEURISATION—

The terms "Pasteurisation", "Pasteurised" and similar terms shall be taken to refer to the process of heating every particle of milk of different classes to at least 63^0 C and holding at such temperature continuously for at least 30 minutes or heating it to at least 71.5^0C and holding at such temperature continuously for at least 15 seconds or an approved temperature time combination that will serve to give a negative Phosphatase Test.

All pasteurised milk of different classes shall be cooled immediately to a temperature of 10^0 C, or less

16. RECOMBINED MILK means the homogenised product prepared from milk fat, non-fat-milk solids and water. Recombined milk shall be pasteurised and shall show a negative Phosphatase test.

17. "Refined vegetable oil" means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents and/or degumming followed by bleaching with absorbent earth and/or activated carbon and deodorized with steam without using any other chemical agents

18. "Refining" means a process by which an expressed vegetable oil or a solvent-extracted oil is deacidified—

(i) With alkali, or

(ii) by physical refining, or both, or

(iii) By miscella refining using permitted food grade solvent, followed by bleaching with absorbent earth and/or activated carbon or both of them and deodorized with steam without using any other chemical agent;

(iv) refining if required may include the process of degumming using phosphoric/citric acid.

19. SKIMMED MILK means the product prepared from milk from which almost all the milk fat has been removed mechanically.

20. STERILISATION :The term "sterilisation when used in association with milk, means heating milk in sealed container continuously to a temperature of either 115^0 C for 15 minutes or at least 130^0 C for a period of one second or more in a continuous flow and then packed under aseptic condition in hermatically sealed containers to ensure preservation at room temperature for a period not less than 15 days from the date of manufacture;

21. STANDARDISED MILK means cow milk or buffalo milk or sheep milk or goat milk or a combination of any of these milk that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by the adjustment of milk solids. Standardised milk shall be pasteurised and shall show a negative Phosphatase Test.

22. "Solvent-extracted oil" means any vegetable oil obtained from oil-bearing material by the process of extraction by a solvent;

23. "Solvent-extracted edible flour" means the ground material obtained from specially prepared deoiled meal, that is, the residual material left over when oil is extracted by a solvent from oil cake immediately following the single-pressing of good quality edible oilseeds;

24. TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk; or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-not-fat percentage given in the table below in 2.1.1:1 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat-milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids takes place on standing.

25. "Vegetable oils" means oils produced from oilcakes or oilseeds or oil-bearing materials of plant origin and containing glycerides;

26. "Vegetable oil product" means any product obtained for edible purposes by subjecting one or more edible oils to any or a combination of any of the processes or operations, namely, refining, blending, hydrogenation or interesterification and winterization (process by which edible fats and oils are fractioned through cooling), and includes any other process which may be notified by the Central Government in the official Gazette;

Chapter 3:
Substances added to food

3.1: Food Additives

For the purpose of this regulation "Good Manufacturing Practices (GMP) for use of food additives" means the food additives used under the following conditions namely

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

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

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

3.1.1:

1) Use of Food Additives in Food Products:

The food products may contain food additives as specified in these Regulations and in Appendix A.

2) Use of food additives in traditional foods. - The traditional foods namely, - Snacks of Savouries (Fried Products), such as Chiwda, Bhujia, Dalmoth, Kadubale, Kharaboondi, Spiced and fried dals, banana chips and similar fried products sold by any name, Sweets, Carbohydrates based and Milk product based, such as Halwa, Mysore Pak, Boondi Ladoo, Jalebi,Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name, Instant Mixes Powders only of Idli mix, dosa mix, puliyogare mix, pongal mix, gulab jamoon mix, jalebi mix, vada mix, Rice and Pulses based Papads, Ready-to-Serve Beverages (tea/coffee based only) may contain food additives permitted in these regulations and in Table 2 of Appendix A.

3) Use of additives in Bread, Biscuits - The food products such as Bread and Biscuits, may contain food additives permitted in these regulations and in Table 1 of Appendix A.

4) Use of Food Additives in different foods. - The following food products may contain food additives permitted in these regulations and in Table 3 of Appendix A, namely:-

(i) Dairy based drinks, flavoured and or fermented (e.g. chocolate milk) cocoa, eggnog-UHT Sterilised shelf life more than three months), Synthetic soft drink concentrate, mix/fruit based beverage mix, soups, bullions and taste makers, dessert jelly, custard powder, jelly crystal, flavour emulsions and flavour paste (for use in carbonated and non-carbonated beverages);

(ii) Sausages and sausage meat containing raw meat, cereals and condiments.

(iii) Fruit pulp or juice (not dried) for conversions into jam or crystallized glazed or cured fruit or other product;

(iv) Corn Flour and such like starches;

(v) Corn syrup;

(vi) Canned Rasogolla (the cans shall be internally) lacquered with sulphur dioxide resistant lacquer;

(vii) Gelatine;

(viii) Beer;

(ix) Cider;

(x) Alcoholic Wines;

(xi) Non-alcoholic wines;

(xii) Ready-to-Serve beverage;

(xiii) Brewed ginger beer;

(xiv) Coffee Extract;

(xv) Danish tinned caviar;

(xvi) Dried ginger;

(xvii) Flour confectionery;

(xviii) Smoked fish (in wrappers);

(xix) Dry mixes of Rasgollas;

(xx) Preserved Chapaties;

(xxi) Fat Spread;

(xxii) Prunes;

(xxiii) Baked food confections and baked foods;

(xxiv) Flour for baked food;

(xxv) Packed Paneer;

(xxvi) Cakes and Pastries; and

(xxvii) Prepackaged Coconut Water, Canned Rasogulla.

3.1.2 Colouring Matter

1) Unauthorized addition of colouring matter prohibited - The addition of colouring matter to any article of food except as specifically permitted by these regulations is prohibited.

2) Natural colouring matters which may be used - Except as otherwise provided in these Regulations and Appendices, the following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food.

(a) Carotene & Carotenoids including

(i) Beta-carotene;

(ii) Beta-apo 8'- carotenal;

(iii) Methylester of Beta-apo 8' carotenoic acid,

(iv) Ethylester of Beta-apo 8' carotenoic acid,

(v) Canthaxanthin;

(b) Chlorophyll;

(c) Riboflavin (Lactoflavin).

(d) Caramel.

(e) Annatto

(f) Saffron

(g) Curcumin or turmeric

Explanation - In the preparation of the solution of annatto colour in oil, any edible vegetable oil listed in Chapter 2 to these regulations may be used either singly or in combination and the name of the oil or oils used shall be mentioned on the label as provided in Regulation 2.4.2(10) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

3) Addition of inorganic colouring matters and pigments prohibited - Inorganic colouring matters and pigments shall not be added to any article of food unless otherwise provided in these Regulations and Appendices

4) Synthetic food colours which may be used

No Synthetic food colours or a mixture thereof except the following shall be used in food.

Sl No.	*Colour*	*Common name*	*Colour index (1956)*	*Chemical class*
1.	Red	Ponceau 4R	16255	Azo
		Carmoisine	14720	Azo
		Erythrosine	45430	Xanthene
2.	Yellow	Tartrazine	19140	Pyrazolone
		Sunset Yellow FCF	15985	Azo
3.	Blue	Indigo Carmine	73015	Indigoid
		Brilliant Blue FCF	42090	Triarylmethane
4.	Green	Fast Green FCF	42053	Triarylmethane

5) Use of Lake Colours as colourant in foods

Aluminium Lake of Sunset Yellow FCF may be used in powdered dry beverages mix (powdered soft drink concentrate) upto a maximum limit of 0.04 percent by weight. The maximum limit of colour content in final beverage for consumption shall not exceed 8.3 ppm and that of aluminium content shall not exceed 4.4 ppm of the final beverage for consumption:

Provided that the powdered dry beverages mix (powdered soft drink concentrate) label shall give clear instruction for reconstitution of product for making final beverage

(6) Use of permitted synthetic food colours prohibited - Use of permitted synthetic food colours in or upon any food other than those enumerated below is prohibited :—

(i) Ice-cream, milk lollies, frozen desserts, flavoured milk, yoghurt, ice-cream mix-powder;

(ii) Biscuits including biscuit wafer, pastries, cakes, confectionery, thread candies, sweets, savouries (dalmoth, mongia, phululab, sago papad, dal biji only);

(iii) Peas, strawberries and cherries in hermetically sealed containers, preserved or processed papaya, canned tomato juice, fruit syrup, fruit squash, fruit crushes, fruit cordial, jellies, jam, marmalade, candied crystallised or glazed fruits;

(iv) Non-alcoholic carbonated and non-carbonated ready to serve synthetic beverages including synthetic syrups, sharbats, fruit bar, fruit beverages, fruit drinks, synthetic soft-drink concentrates;

(v) Custard powder;

(vi) Jelly crystal and ice-candy;

(vii) Flavour emulsion and flavour paste for use in carbonated or non-carbonated beverages only under label declaration as provided in regulation 2.4.5 (35) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

7) Maximum limit of permitted synthetic food colours - The maximum limit of permitted synthetic food colours or mixture thereof which may be added to any food article enumerated in regulation 3.1.2(6) and Appendix A of these Regulations shall not exceed 100 parts per million of the final food or beverage for consumption, except in case of food articles mentioned in clause (iii) of regulation 3.1.2 (6) where the maximum limit of permitted synthetic food colours shall not exceed 200 parts per million of the final food or beverage for consumption.

8) Colours to be pure - The colours specified in these Regulations, when used in the preparation of any article of food shall be pure and free from any harmful impurities.

3.1.3 Artificial Sweeteners

1) Use and sale of artificial Sweeteners

Artificial sweeteners mentioned in column 2 of the table below, may be used only in the food articles mentioned in column 3 and in quantities not exceeding the limits mentioned in column 4 and as per provision contained in these

regulations and Appendices and shall bear the label declarations as provided in the regulation 2.4.5 (24, 25, 26, 27, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Sl. No.	Name of Artificial Sweetener	Article of food	Maximum limit of Artificial
1	2	3	4
I.	Saccharin Sodium	Carbonated Water	100 ppm
		Soft Drink Concentrate	*100 ppm
		Supari	4000 ppm
		Pan Masala	8000 ppm
		Pan Flavouring Material	8.0 percent
		Synthetic Syrup for dispenser	450 ppm
		Sweets (Carbohydrates based and Milk products based) : Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name.	500 ppm
		Chocolate (White, Milk, Plain, Composite And Filled)	500 ppm
		Sugar based/ Sugar free confectionery	3000 ppm
		Chewing gum /Bubble gum	3000 ppm
II.	Aspartame (methylester)	Carbonated Water	700 ppm
		Soft Drink concentrate	*700 ppm
		Biscuits, Bread, Cakes and Pasteries	2200 ppm
		Sweets (Carbohydrates based and Milk products based) : Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name	200 ppm
		Jam, Jellies, Marmalades	1000 ppm
		Chocolate (White, Milk, Plain, Composite And Filled)	2000 ppm
		Sugar based/ Sugar free confectionery	10000 ppm
		Chewing gum/ Bubble gum	10000 ppm
		Synthetic Syrup for dispenser	3000 ppm
		Custard powder mix	1000 ppm
		Vegetarian jelly crystals	3000 ppm
		Fruit Nectar	600 ppm
		Vegetable Nectar	600 ppm
		Ice Cream, Frozen Dessert and Pudding	1000 ppm
		Flavoured Milk	600 ppm
		Ready to Serve Tea and Coffee based Beverages	600 ppm
		Yoghurt	600 ppm
		Ready to eat Cereals	1000 ppm
		Non-Carbonated water based beverages (non-alcoholic)	600 ppm
III.	Acesulfame Potassium	Carbonated water	300 ppm
		Soft Drink concentrate	*300 ppm
		Biscuits, Bread, Cakes and Pasteries	1000 ppm
		Sweets (Carbohydrates based and Milk products based) : Halwa, Mysore Pak, Boondi Ladoo, Jalabi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name	500 ppm

1	2	3	4
		Chocolate (White, Milk, Plain, Composite and Filled)	500 ppm
		Sugar based/ Sugar free confectionery	3500 ppm
		Chewing gum/ Bubble gum	5000 ppm
		Synthetic Syrup for dispenser	1500 ppm
		Ready to serve tea and coffee based Beverages	600 ppm
		Ice lollies / ice candy	800 ppm
		cereal based beverages	500 ppm
		Fruit Nectars	300ppm
		Concentrate for fruit nectars	300 ppm (in final Beverage for consumption)
		Non carbonated water based beverages (non alcoholic)	300 ppm
IV.	Sucralose	Carbonated water	300 ppm
		Soft drink concentrate	*300 ppm
		Biscuits, breads, cakes and Pastries	750 ppm
		Sweets (Carbohydrates based and Milk products based) : Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name	750 ppm
		Yoghurts	300 ppm
		Sweetened butter milk	300 ppm
		Ice Cream	400 ppm
		Jam, Jellies and Marmalades	450 ppm
		Frozen fruit	150 ppm
		Chutney	800 ppm
		Confectionery	1500 ppm
		Chewing gum	1250 ppm
		Cookies	750 ppm
		Doughnuts /scones /muffins	800 ppm
		Cake mixes	700 ppm
		Ready to serve tea and coffee beverages	600 ppm
		Ice lollies/Ice candy	800 ppm
		Vegetable juice	250 ppm
		Vegetable nectar	250 ppm
		Concentrates for vegetable juice	1250 ppm
		Concentrate for vegetable nectar	1250 ppm
		Lozenges	1500 ppm
		Non-carbonated water based beverages (non-alcoholic)	300 ppm
		Jelly Crystals	*300 ppm
		Custard powder/ ready to eat custard dessert	*260 ppm
		Chocolate	800 ppm
		Dried ice cream mixes	**400 PPM
		Frozen Dessert	400 PPM
		Milk lollies and milk ices	400 PPM
V.	Neotame	Carbonated water	33 ppm
		Soft drink concentrate	*33 ppm

Explanation I : Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as—

"PAN FLAVOURING MATERIAL"

**Explanation II* : Maximum limit of artificial sweetener in the product shall be as in reconstituted beverage or food or in final beverage or food for consumption, as the case may be. The product label shall give clear instruction for reconstitution of products for making final beverage or food for consumption as the case may be.

Provided where the artificial sweetener(s) is/are used in carbonated water / sweetened aerated water / fruit beverage / carbonated fruit beverage / fruit nectar, the requirement of minimum total soluble solids shall not apply

Provided further that Saccharin Sodium or Aspartame (Methyl ester) or Acesulfame Potassium or Sucralose or Neotame may be sold individually as Table Top Sweetener and may contain the following carrier or filler articles with label declaration as provided in Regulation 2.4.5 (24, 25, 26, 27, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011. namely:—

(i) Dextrose

(ii) Lactose

(iii) Maltodextrin

(iv) Mannitol

(v) Sucrose

(vi) Isomalt

(vii) Citric Acid

(viii) Calcium silicate

(ix) Carboxymethyl Cellulose

(x) Cream of Tartar, IP

(xi) Cross Carmellose sodium

(xii) Colloidal silicone dioxide

(xiii) Glycine

(xiv) L-leucine

(xv) Magnesium stearate IP

(xvi) Purified Talc

(xvii) Poly vinyl pyrrolidone

(xviii) Providone

(xix) Sodium hydrogen carbonate

(xx) Starch

(xxi) Tartaric acid

(xxii) Erythritol .

Provided further also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per tablet or hundred mg of granule.

** *Explanation III*: Maximum limit of artificial sweetener in Dried Ice cream Mixes shall be as in reconstituted ice-cream for consumption and the Dried Ice-cream Mixes label shall give clear instruction for reconstitution of products for making final ice cream"

2) No mixture of artificial sweeteners shall be added to any article of food or in the manufacture of table top sweeteners.

Provided that in case of carbonated water, softdrink concentrate and synthetic syrup for dispenser, wherein use of aspertame and acesulfame potassium have been allowed in the alternative, as per Table under Regulation 3.1.3 (1), these artificial sweeteners may be used in combination with one or more alternative if the quantity of each artificial sweetener so used does not exceed the maximum limit specified for that artificial sweetener in column (4) of

the said Table as may be worked out on the basis of proportion in which such artificial sweeteners are combined. The products containing mixture of artificial sweeteners shall bear the label as provided in regulation 2.4.5 (28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Provided that in carbonated water, the combination of Sucralose and Acesulfame K may be used on ratio not to exceed proportionate levels of the permissible levels allowed for these individual artificial sweeteners in carbonated water under label declaration in Regulation 2.4.5 (29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Provided further that mixture of Aspartame (methylester) and Acesulfame K (in ratio 2:1) may be marketed as table top sweetener and may contain the carrier or filler articles as mentioned in the proviso given under the table in Regulation 3.1.3 (1) and under label declaration as provided in regulation 2.4.5 (24, 25, 26, 28 & 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Illustration:- In column (3) of the said Table, in carbonated water, Aspartame (Methyl Ester) or Acesulfame Potassium may be added in the proportion of 700 ppm or 300 ppm respectively. If both artificial sweeteners are used in combination and the proportion of aspartame (Methyl Ester) is 350 ppm, the proportion of Acesulfame Potassium shall not exceed the proportion of 150 ppm;

3) No person shall sell table top sweetener except under label declaration as provided in these Regulations.

Provided that aspartame may be marked as a table top sweetener in tablet or granular form in moisture proof packages and the concentration of aspartame shall not exceed 18 mg per 100 mg of tablet or granules.

4) Use of Polyols in Foods:

No polyols shall be added to any article of food except those mentioned in the table below, in quantities not exceeding the limits shown against them as per provision contained in Appendix A of these Regulations and shall bear the label declaration as per regulation 2.4.5 (46) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

Sl. No	Name of Polyols	Article of Food	Maximum limit
1.	Isomalt	(i) Traditional Indian sweets (carbohydrate based and milk based), halwa, mysore paag, boondi laddoo, jalebi, khoya burfi, peda, gulab jamun, rasgulla, and similar milk based sweets sold by any name (ii) Instant sweetmeat mixes (e.g. pongal mix, gulab jamun mix, jalebi mix) (iii) Bakery products (iv) Jams, jellies and Marmalades (v) Edible Ice (vi) Ice cream, frozen dessert, sweetened yoghurt	GMP
2.	Erythritol	Dairy drinks (chocolate and flavoured milk), Carbonated Beverages, Non-Cabonated Water based Beverages (non-alcoholic), Ice Cream, Yoghurt, Puddings, Non Dairy Toppings, Bakery Mixes, Cakes, cookies & pastries, Ready to eat breakfast cereals, soft candies, chocolate and hard candies	GMP
3.	Maltitol / Maltitol syrup	Bakery products, Ice Cream, Frozen Desserts, Jams, Jellies and Marmalades	GMP

5) Use of Polydextrose in Foods

Polydextrose may be used in following food articles as per GMP levels and proper label declaration as provided in regulation 2.4.5 (47) of FSS (Packaging & Labeling) Reg. 2011.

Ice Cream, Frozen Desserts, Cakes, Biscuits, Yoghurt, Whip topping, Sugar boiled Confectionery, Lozenges, Jam, fruit jelly, Traditional Indian sweets (carbohydrate based and milk based), halwa, mysore pak, boondi laddoo, jalebi, khoya Burfi, peda, gulab jamun, rasgulla, and similar milk product based sweets sold by any name.

3.1.4: Preservatives - "Preservative" means a substance which when added to food, is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other decomposition of food.

1) Classification of Preservatives:

Preservatives shall be divided into following classes :

a. Class I preservative shall be :-

(i) Common salt.

(ii) Sugar.

(iii) Dextrose.

(iv) Glucose Syrup.

(v) Spices.

(vi) Vinegar or acetic acid.

(vii) Honey

(viii) Edible vegetable oils

Addition of Class I preservatives in any food is not restricted, unless otherwise provided in the regulations including Appendix A.

Provided that the article of food to which a Class I preservative has been added conforms to the specifications laid down in Chapter 2 of these regulations.

b. Class II preservatives shall be :-

(i) Benzoic acid including salts thereof,

(ii) Sulphurous acid including salts thereof,

(iii) Nitrates or Nitrites of Sodium or Potassium in respect of food like ham, pickled meat,

(iv) Sorbic acid including its sodium, potassium and calcium salts, propionates of calcium or sodium, lactic acid, and acid calcium phosphate.

(v) Nisin

(vi) Sodium and calcium propionate.

(vii) Methyl or propyl Parahydroxy-Benzoate.

(viii) Propionic acid, including esters or salt thereof,

(ix) Sodium diacetate, and

(x) Sodium, potassium and calcium salts of lactic acid.

2) Use of more than one Class II preservative prohibited.

(i) No person shall use in or upon a food more than one Class II preservative:

Provided that where in column (2) of the table given in the regulation 3.1.4 (3) the use of more than one preservative has been allowed in the alternative, those preservatives may, notwithstanding anything contained in regulation 3.1.4 (3) of these Regulations, be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative in column (3) of the aforesaid table as may be worked out on the basis of the proportion in which such preservatives are combined.

Illustration.-In the group of foods specified in Item 6 of the table given in regulation 3.1.4 (3) of these Regulations, sulphur dioxide or Benzoic acid can be added in the proportion of 40 parts per million or 200 parts per million respectively. If both preservatives are used in combination and the proportion of sulphur dioxide is 20 parts per million, the proportion of Benzoic acid shall not exceed the proportion of 100 parts per million.

3) Use of Class II preservatives restricted.

The use of Class II preservatives shall be restricted to the following group of foods in concentration not exceeding the proportions given below against each.

Sl. No.	*Article of Food*	*Preservative*	*Parts per million*
(1)	(2)	(3)	(4)
1.	Sausages and sausage meat containing raw meat , cereals and condiments	Sulphur dioxide	450
2.	Fruit, fruit pulp, juice (not dried) for conversion into jam or crystallized glace or cured fruit or other products :		
	a) Cherries	-do-	2,000
	b) Strawberries and raspberries	-do-	2,000
	c) Other fruits	-do-	1,000
3.	Fruit juice concentrate	-do-	1,500
4.	Dried Fruits		
	a) Apricots, peaches, apples, pears and other fruits	-do-	2000
	b) Raisins and Sultanas	-do-	750
5.	Other non alcoholic wines, squashes, crushes, fruit syrups, cordials, fruit juices and barley water to be used after dilution	Sulphur dioxide or Benzoic acid	350 600
6.	Jam , marmalade, preserve canned cherry and fruit jelly	Sulphur dioxide Or Benzoic acid	40 200
7.	Crystallized glace or cured fruit (including candid peel)	Sulphur dioxide	150
8.	Fruit and fruit pulp not otherwise specified in the schedule	Sulphur dioxide	350
9.	Plantation white sugar , cube sugar, dextrose, gur, jaggery, misri	Sulphur dioxide	70
10.	Khandsari (Sulphur) and Bura	-do-	150
11.	Refined sugar	-do-	40
11.	Corn flour and such like starches	-do-	100
12.	Corn syrup	-do-	450
13.	Canned Rasgolla (The cans shall be internally lacquered with sulphur dioxide resistant laquer)	-do-	100
14.	Gelatine	-do-	1000
15.	Beer	Sulphur dioxide	70
16.	Cider	-do-	200
17.	Alcoholic Wines	-do-	450
18.	Ready to serve beverages	Sulphur dioxide or Benzoic Acid	70 120
19.	Brewed ginger beer	Benzoic Acid	120
20.	Coffee extract	-do-	450
21.	Pickles and chutneys made from fruits or vegetables	Benzoic Acid or Sulphur dioxide	250 100
22.	Tomato and other sauces	Benzoic Acid	750

(1)	(2)	(3)	(4)
23.	Pickled meat and bacon	Sodium and/or Potassium Nitrite expressed as Sodium Nitrite	200
24.	Corned Beef	Sodium and/or Potassium Nitrite expressed as Sodium Nitrite	100
25	Meat Food Products	Sodium and /or Potassium Nitrite expressed as Sodium Nitrite	200
26	Danish tinned caviar	Benzoic acid	50
27.	Dehydrated vegetables	Sulphur dioxide	2,000
28.	Tomato puree and paste	Benzoic acid	750
29.	Syrups and sharbats	Sulphur dioxide	350
		or	
		Benzoic acid	600
30.	Dried ginger	Sulphur dioxide	2,000
31.	Cheese or processed cheese	Sorbic acid including its sodium, potassium and calcium salt (calculated as sorbic acid)	3,000
		Nisin	12.5
32.	Flour confectionery	Sorbic acid including its sodium, potassium and calcium salt (calculated as sorbic acid)	1,500
33.	Smoked fish (in wrappers)	Sorbic acid	Only wrappers may be impregnated with sorbic acid
34.	Dry mixes of rasgollas	Sulphur dioxide	100
35	a) Soups (other than canned)	Sulphur dioxide	150
	b) Dried Soups	Sulphur dioxide	1,500
	c) Dehydrated soup mix when packed in containers other than cans	Sulphur dioxide	1,500
36.	Fruits, vegetables , flakes, powder, figs	Sulphur dioxide	600
37.	Flour for baked food	Sodium diacetates or	2,500
		propionates or	3,200
		methyl propyl hydroxy benzoate	500
38.	Preserved chappatis	Sorbic acid	1,500
39.	Paneer or channa	Sorbic acid and its sodium potassium or calcium salts (calculated as sorbic acid)	2,000
		Or	

(1)	(2)	(3)	(4)
		Propionic acid and its sodium or potassium salts (calculated as propionic acid)	2,000
40.	Fat spread	Sorbic acid and its sodium potassium and calcium salts (calculated as sorbic acid)	1,000
		Or	
		Benzoic acid and its sodium or potassium salts	1,000
		(calculated as benzoic acid) or both	1,000
41.	Jams, jellies, marmalades, preserve, crystallized glazed or candid fruits including candid peels fruit bars	Sorbic acid and its sodium potassium or calcium salts (calculated as sorbic acid)	500
42.	Fruit juice concentrates with preservatives for conversion in juices, nectars for ready to serve beverages in bottles/ pouches selling through dispensers	-do-	100
43.	Fruit juices (tin , bottles or pouches)	-do-	200
44.	Nectars, ready to serve beverages in bottles/pouches selling through dispensers	-do-	50
45.	Prunes	Potassium Sorbate (calculated as sorbic acid)	1000

4) Use of Class II preservatives in mixed foods

In a mixture of two or more foods or groups of foods mentioned against each item in the Table under regulation 3.1.4 (3) of these Regulations the use of Class II preservative or preservatives shall be restricted to the limit up to which the use of such preservative or preservatives is permitted for the foods or groups of foods contained in such mixture.

Illustration.-In the food specified in item 23 of the table given in regulation 3.1.4 (3) sulphur dioxide can be added to dehydrated vegetables in the proportion of 2,000 parts per million. If this food is mixed with the food specified in item 24 given in the said table, that is to say tomato puree and paste, where benzoic acid is permitted to an extent of 250 p.p.m., then in the mixture containing equal parts of these two foods, the proportion of Sulphur dioxide and Benzoic acid, shall be 1,000 p.p.m. and 125 p.p.m. respectively.

5) Restriction on use of nitrate and nitrite.

No nitrate or nitrite shall be added to any infant food.

6) Use of Natamycin for surface treatment of cheese (hard).

Natamycin may be used for surface treatment of cheese (hard) under label declaration as specified in Regulation 2.4.5 (33) of packaging and labeling regulations., subject to the following conditions, namely :—

(i) Maximum level of application of Natamycin shall not exceed 2mg/dm3

(ii) The penetration depth of Natamycin in cheese (hard) shall not exceed 2mm.

(iii) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1mg/dm3

3.1.5: Anti-oxidants,

1) "Anti-oxidant' means a substance which when added to food retards or prevents oxidative deterioration of food and does not include sugar, cereal, oils, flours, herbs and spices;

2) Restriction on use of anti-oxidants.

No antioxidant other than lecithin, ascorbic acid and tocopherol shall be added to any food unless otherwise provided in Chapter 2 and Appendix A of these Regulations

Provided that the following anti-oxidants, not exceeding in concentration mentioned against each, may be added to edible oils and fats except ghee and butter, namely :—

1	Ethyl Gallate		
2	Propyl gallate	or mixture thereof	0.01 percent
3	Octyl gallate		
4	Dodecyl gallate		
5	Ascorbyl palmitate	0.02 percent	
6	Butylated hydroxyanisole (BHA)	0.02 percent	
7	Citric Acid	0.01 percent	
8	Tartaric acid		
9	Gallic acid		
10	Resin Guaiace	0.05 percent	
11	Tertiary Butyl Hydro Quinone (TBHQ)	0.02 percent	

Provided that dry mixes of Rassgollas and vadas may contain Butylated hydroxyanisole (BHA) not exceeding 0.02 per cent calculated on the basis of fat content:

Provided further that anti-oxidants permitted in the 3.1.5 (2) of these Regulations may be used in permitted flavouring agents in concentration not exceeding 0.01 per cent.

Provided further that wherever Butylated hydroxyanisole (BHA) is used in conjunction with the anti-oxidants mentioned at item Nos. 1 to 4 of the preceeding proviso, the quantity of the mixture shall not exceed the limit of 0.02 per cent:

Provided further that Ghee and Butter may contain Butylated hydroxyanisole (BHA) in a concentration not exceeding 0.02 per cent.

Provided further that fat spread may contain Butylated hydroxyanisole (BHA) or Tertiary butyl hydro quinone (TBHQ) in a concentration not exceeding 0.02 per cent by weight on fat basis.

Provided further that ready-to-eat dry breakfast cereals may contain Butylated Hydroxanisole (BHA) not exceeding 0.005 percent (50ppm).

Provided further that in ready to drink infant milk substitute, lecithin and ascrobyl palmitate may be used upto maximum limit of 0.5 gm./100ml. and 1mg./ 100ml. respectively.

Provided further that chewing gum/ bubble gum may contain Butylated hydroxyanisol (BHA) not exceeding 250 ppm.

3) Use of anti-oxidants in Vitamin D Preparation: Vitamin D preparation may contain anti-oxidants prescribed in Regulation 3.1.5 (2) of these Regulations not exceeding 0.08 per cent.

3.1.6: Emulsifying and Stabilising agents

1) Emulsifying agents' and "stabilising agents" means substances which when added to food, are capable of facilitating a uniform dispersion of oils and fats in aqueous media or vice versa, and/or stabilising such emulsions and include the agents specified below and in Chapter 2 and Appendix A of these regulaitons:

Agar, alginic acid, calcium and sodium alginates, carrageen, edible gums (such as guar, karaya, arabic, carobean, furcellaran, tragacanth, gum ghatti), dextrin, sorbitol, pectin, sodium and calcium pectate, sodium citrate, sodium phosphates, sodium tartrate, calcium lactate, lecithin, albumen, gelatin, quillaia, modified starches, hydrolysed proteins, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propylenegelycol alginate, methyl ethyl cellulose, methyl cellulose, sodium carboxy-methyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination [poly-oxy-ethylene sorbitan, monostearate] sodium stearoyl-2-lactylate and calcium stearoyl-2-lactylate Polyglycerol Esters of fatty acids and polyglycerol Ester of interesterified Ricinoleic acid and Glycerol esters of wood rosins (Ester Gum)

2) Restriction on use of emulsifying and stabilizing agents - No emulsifying or stabilising agents shall be used in any food, except where the use of emulsifying or stabilising agent is specifically permitted :

Provided that the following emulsifying or stabilising agents shall not be used in milk and cream, namely:

Monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyl-eneglycol stearate, propyleneglycol alginate, methyl ethyl cellulose, methylcellulose, sodium carboxymethyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination

Provided further that Polyglycerol esters of fatty acids and Polyglycerol ester of interesterified Ricinoleic acid may be used in bakery products and in chocolate to the extent of 0.2 per cent by weight.

Provdied that Diacetyl Tartaric acid esters of Mono and Diglycerides may be used in Bread and Cakes.

3) Use of starch phosphate - Starch phosphate, a gum arabic substitute, may be used in syrup, ice-cream powder, salad dressing and pudding to a maximum extent of 0.5 per cent.

4) Use of modified starches - Modified food starches (derivative starches) may be used in confectionery, flavours, dairy products (where use of emulsifier/stabiliser is allowed in Appendix A and Chapter 2. glazes, icings, gravies, sauces, soups, coatings upto a maximum concentration of 0.5 per cent by weight.

Provided that modified food starches (derivative starches) may be used in snacks, frozen potato products, baked foods, and salad dressing/mayonnaise, upto a maximum concentration of 5 percent by weight.

5) Use of emulsifying and stabilising agents in flavouring agents - The emulsifying and stablising agents may be added to flavouring agents.

6) Use of emulsifying and stabilising agents in fruit products - The following emulsifying and stabilising agents may be added to Fruit Products:

a. Pectin

b. Sodium alginate

c. Calcium alginate

d. Alginic acid

e. Propylene glycol alginate.

7) Use of emulsifying and stabilising agents in frozen desserts - The emulsifying and stabilizing agents as defined under the Regulation 3.1.6 (1), may be added to frozen desserts.

8) Use of Hydroxypropyl Methyl Cellulose in various foods

Hydroxypropyl Methyl Cellulose may be used in the following food products, not exceeding the maximum levels mentioned in column 3 of the table given below

Sl No	Article of food	Maximum level
(i)	Non dairy whip topping	2.0%
(ii)	Snacks, savouries, luncheon meat and poultry products, instant mixes such as idli mix, dosa mix, upma mix, pongal mix, puliyogore mix, gulab jamun mix, jalebi mix, vada mix, etc, salad dressing/mayonnaise, mixes for gravies, ice cream, frozen desserts, puddings and custards	1.0%
(iii)	Mixes for dairy based drinks	0.5%

9) Use of Xanthan gum.-Xanthan gum may be used in the following products, namely :—

Non dairy whip toppings	maximum 0.5% by weight
Bakery mixes	maximum 0.5% by weight

10) use of acid treated starch in sugar confectionery: Acid treated starch may be used in sugar confectionery on GMP basis

3.1.7: Anticaking Agents

1) Restriction on use of anticaking agents.

No anticaking agents shall be used in any food except where the use of anticaking agents is specifically permitted.

Provided that table salt, onion powder, garlic powder, fruit powder and soup powder may contain the following anticaking agents in quantities not exceeding 2.0 per cent either singly or in combination namely :—

a. carbonates of calcium and magnesium.

b. phosphates of calcium and magnesium .

c. silicates of calcium, magnesium, aluminium or sodium or silicon dioxide;

d. myristates, palmitates or stearates of aluminium ammonium, calcium, potassium or sodium.

Provided that that calcium potassium or sodium ferrocyanide may be used as crystal modifiers and anti-caking agent in common salt, iodised salt and iron fortified salt in quantity not exceeding 10 mg/kg singly or in combination expressed as ferrocyanide.

3.1.8: Antifoaming agents in edible oils and fats.

1) Dimethyl Polysiloxane, food grade, may be used as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of 10 parts per million.

Provided that mono and diglycerides of fatty acids of edible oil may be used as antifoaming agent in jam, jellies and marmalade

Explanation-For the purpose of this Regulation,"Anti foaming agent" means substance which retards deteriorative changes and foaming height during heating.

3.1.9: Use of release agents in confectionery.

1) Spreadasil silicon spray (Dimethyl Polysiloxane) if used, as release agent in confectionery, shall not exceed 10 ppm of the finished product.

3.1.10: FLAVOURING AGENTS AND RELATED SUBSTANCES

1) Flavouring agents:

Flavouring agents include flavour substances, flavour extracts or flavour preparations, which are capable of imparting flavouring properties, namely taste or odour or both to food. Flavouring agents may be of following three types :—

(i) Natural Flavours and Natural Flavouring substances means flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetables, for human consumption

(ii) Nature-Identical Flavouring Substances means substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(iii) Artificial Flavouring Substances means those substances which have not been identified in natural products intended for human consumption either processed or not;

2) Use of anti-oxidants, emulsifying and stabilising agents and food preservatives in flavour.

The flavouring agents may contain permitted anti-oxidants, emulsifying and stabilising agents and food preservatives.

3) Use of Anticaking agent in flavours: Synthetic Amorphous Silicon Dioxide may be used in powder flavouring substances to a maximum level of 2 percent

4) Restriction on use of flavouring agents :—

The use of the following flavouring agents are prohibited in any article of food, namely :—

(i) Coumarin and dihydrocoumarin;

(ii) Tonkabean (Dipteryl adorat);

(iii) β-asarone and cinamyl anthracilate".

(iv) Estragole

(v) Ethyl Methyl Ketone

(vi) Ethyl-3-Phenylglycidate

(vii) Eugenyl methyl ether

(viii) Methyl β napthyl Ketone

(ix) P.Propylanisole

(x) Saffrole and Isosaffrole

(xi) Thujone and Isothujone α & β thujone.

5) Solvent in flavour.

Diethylene Glycol and Monoethyl ether shall not be used as solvent in flavours.

3.1.11: Use of Flavour Enhancers

1) Monosodium Glutamate -

Monosodium Glutamate may be added to foods as per the provisions contained in Appendix A, subject to Good Manufacturing Practices (GMP) level and under proper label declaration as provided in Regulation 2.4.5 (18) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011. It shall not be added to any food for use by infant below twelve months and in the following foods:—

List of foods where Monosodium Glutamate is not allowed

(i) Milk and Milk Products including Buttermilk.

(ii) Fermented and renneted milk products (plain) excluding dairy based drink.

(iii) Pasteurized cream.

(iv) Sterilised, UHT, whipping or whipped and reduced fat creams.

(v) Fats and Oils, Foodgrains, Pulses, Oil seeds and grounded/ powdered foodgrains.

(vi) Butter and concentrated butter.

(vii) Fresh fruit.

(viii) Surface treated fruit.

(ix) Peeled or cut fruit.

(x) Fresh vegetables, Surface treated fruit, Peeled or cut fruits.

(xi) Frozen vegetables.

(xii) Whole, broken or flaked grains, including rice.

(xiii) Flours of cereals, pulses and starches.

(xiv) Pastas and noodles (only dried products).

(xv) Fresh meat, poultry and game, whole pieces or cuts or comminuted.

(xvi) Fresh fish and fish products, including mollusks, crustaceans and echinoderms.

(xvii) Processed fish and fish products, including mollusks, crustaceans and echinoderms.

(xviii) Fresh eggs, Liquid egg products, Frozen egg products.

(xix) White and semi-white sugar (sucrose and saccharose, fructose, glucose (dextrose), xylose, sugar solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar toppings.

(xx) Other sugars and syrups (e.g. brown sugar and maple syrup).

(xxi) Honey

(xxii) Salt

(xxiii) Herbs, spices and condiments, seasoning (including salt substitutes) except seasoning for Noodles and Pastas, meat tenderizers, onion salt, garlic salt, oriental seasoning mix, topping to sprinkle on rice, fermented soyabean paste, Yeast.

(xxiv) Infant food and Infant milk substitute including infant formulae and follow-on formulate.

(xxv) Foods for young children (weaning foods).

(xxvi) Natural Minerals water and Packaged Drinking water.

(xxvii) Concentrates (liquid and solid) for fruit juices.

(xxviii) Canned or bottled (pasteurized) fruit nectar.

(xxix) Concentrates (liquid and solid) for fruit juices.

(xxx) Canned or Bottled (pasteurized) fruit nectar.

(xxxi) Coffee and coffee substitutes, tea, herbal infusions, and other cereal beverages excluding cocoa.

(xxxii) Wines.

(xxxiii) Margarine

(xxxiv) Fat Spread

(xxxv) Fruits and Vegetables products except those where Monosodium Glutamate is permitted under Appendix A of these Regulations.

(xxxvi) Carbonated Water

(xxxvii) Baking Powder

(xxxviii) Arrowroot

(xxxix) Sago

(xl) Plantation Sugar, Jaggery and Bura.

(xli) Ice-Candies.

(xlii) Ice cream and Frozen desserts.

(xliii) Cocoa Butter

(xliv) Saccharine

(xlv) Malted Milk Food and Milk based foods

(xlvi) Bread

(xlvii) Vinegar

(xlviii) Sugar Confectionery, Toffee, Lozenges.

(xlix) Chocolate

(l) Pan Masala

(li) Alcoholic Beverages.

3.1.12: SEQUESTERING AND BUFFERING AGENTS (ACIDS, BASES, AND SALTS)

(i) "Sequestering agents" means substances which prevent adverse effect of metals catalysing the oxidative break-down of foods forming chelates; thus inhibiting decolourisation, off taste and rancidity;

(ii) "Buffering agents" means materials used to counter acidic and alkaline changes during storage or processing steps, thus improving the flavour and increasing the stability of foods;

1) Restrictions on the use of sequestering and buffering agents.

Unless otherwise provided in these regulations the sequestering and buffering agents specified in column (1) of the Table below, may be used in the groups of food specified in the corresponding entry in column (2) of the said Table, in concentration not exceeding the proportions specified in the corresponding entry in column (3) of the said Table :

TABLE

Sl. No.	Name of sequestering And buffering agents	Groups of food	Maximum level of use (parts per Million) (ppm) (mg./ kg.)
(1)	(2)	(3)	(4)
1.	Acetic Acid	(i) Acidulant, buffering and neutralizing agents in beverages soft drinks	Limited by G.M.P.
		(ii) in canned baby foods	5,000
2.	Adipic acid	Salt substitute and dietary food	250
3.	Calcium Gluconate	In confections	2,500
4.	Calcium Carbonate	As a neutralizer in number of foods	10,000
5.	Calcium oxide	As a neutralizer in specified dairy product	2,500
6.	Citric acid malic acid	Carbonated beverage and as an acidulant in miscellaneous foods	Limited by G.M.P.
7.	DL Lactic Acid (food grade)	As acidulant in miscellaneous foods	Limited by G.M.P.
8.	L(+) Lactic Acid (food grade)	As acidulant in miscellaneous foods	Limited by GMP
9.	Phosphoric acid	Beverages, soft drinks	600
10.	Polyphosphate containing	(a) Processed cheese, bread	40,000
	less than 6 Phosphate moieties	(b) Milk Preparations	4,000
		(c) Cake Mixes	10,000
		(d) Protein foods	4,000
11.	L (+) Tartaric acid	Acidulants	600
12.	Calcium Disodium, Ethylene, Diamine tetra acetate	(i) Emulsions containing refined vegetable oils, eggs, vinegar, salt, sugar and spices;	50
		(ii) Salad dressing;	
		(iii) Sandwich spread or fat Spread	
13.	Fumaric acid	As acidulant in Miscellaneous foods	3000ppm

NOTE :- DL Lactic acid and L(+) Tartaric acid shall not be added to any food meant for children below 12 months (The lactic acid shall also conform to the specification laid down by the Indian Standards Institution.)

3.1.13: Use of Glycerol Esters of Wood Resins (Ester Gum)—

The maximum limit of glycerol esters of wood resins(ester gum) when used in flavour emulsions, soft drink concentrate and carbonated water shall not exceed 100 ppm. of the final beverage for consumption.

3.1.14: Use of Sucrose Acetate Isobutyrate - The maximum concentration of Sucrose Acetate Isobutyrate when used in non-alcoholic beverages as a clouding agent shall not exceed 300 ppm;

3.1.15: Use of Lactulose Syrup in foods:

1) Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice upto a maximum level of 0.5 per cent of final food subject to label declaration.

2) Lactulose syrup may be used in bakery products upto 0.5 per cent maximum by weight.

3.1.16: Use of Dimethyl Dicarbonate:

Dimethyl Dicarbonate may be used in fruit drinks, ready to drink tea beverages, isotonic/sports drinks and flavoured water upto 250 mg/litre subject to a maximum methanol content in final product as 200 mg/litre

3.1.17: Other substances to be used in Specified limits

The use of substances specified in column (2) in the food mentioned in column (3) of the Table given below shall not exceed the limit specified in column (4) of the said table, namely :—

TABLE

S.No.	Substances	Food	Maximum level of use (ppm) mg/kg
1	2	3	4
1.	Ammonium Carbonate	Baked food confections	5,000
2.	Ammonium bicarbonate	-do-	GMP
3.	Baking powder	Baked foods	GMP
4.	Ammonium Phosphate Monobasic	Bread	2,500
5.	Ammonium persulphate	-do-	2,500
6.	Calcium Phosphate	-do-	2,500
7.	Calcium Carbonate	-do-	5,000
8.	Potassium Bromate and /or Potassium Iodate	-do-	50
9.	Ammonium Chloride	-do-	500
10.	Fungal Alpha-amylase	-do-	100
11.	Sodium Stearoyl-2 Lactylate or Calcium Stearoyl-2 Lactylate (Singly or in combination)	-do-	5,000
12.	L-Cystein Mono Hydrochloride	-do-	90
13.	Benzoyl Peroxide	Flour for bakery	40
14.	Potassium bromate	-do-	20
15.	Ascorbic acid	-do-	200
16.	Gluconodelta Lactone	Cured meat or meat products	5,000
17.	Chlorine	Flour for bakery	2,000
18.	Ascorbic acid/Iso Ascorbic acid and its salts singly or in combination	Corned beef, Luncheon Meat, Cooked Ham, Chopped Meat, Canned Chicken, Canned Mutton and Goat Meat.	500
19.	Phosphates (Naturally present and added) expressed as P2O5	Luncheon Meat,Cooked Ham, Chopped Meat.	8000

3.1.18: Carry Over Of Food Additives

For the purpose of the standards specified in chapter 2 of these regulation the "Carry Over" principle applies to the presence of additives such as colours, flavouring agents, anti-oxidants anti-caking agents, emulsifying and stabilising agents, and preservatives in food, as a result of the use of raw material or other ingredients in which these additives were used. The presence of contaminants is not covered by this purpose.

The presence of an additive in food through the application of the carry over principle is admissible in general unless otherwise specifically prohibited in the regulations provided the total additive including the carry over through the raw material or other ingredients does not exceed the maximum amount so permitted.

3.2: Standards of Additives

3.2.1 Food Colours: Standards of various Food Colours with characteristics are specified in the table below:

1 Tartrazine

Common Name	Tartrazine
Synonyms	FD and C Yellow No.5, E.E.C. Serial No.E 102, L-Gebb 2, C.I. Food Yellow 4.
Colour of the 0.1 Per cent (M/V) solution in distilled water.	Yellow
Colour Index Number (1975)	No 19140
Class	Monoazo.
Chemical Name	Trisodium salt of 5-hydroxy-1-p- sulphopheny1-4-(p-sulphophenylazo) pyrazol-3-carboxylic acid.
Empirical formula	C_{16} H_9 N_4 O_9 S_2 Na_3
Molecular Weight	534.37
Solubility	Soluble in water. Sparingly soluble in Ethanol.

General Requirements

The material shall conform to the requirements prescribed in Table below:—

TABLE

Sl. No.	*Characteristic*	*Requirement*
1.	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, per cent by mass, Min.	87
2.	Loss on drying at 135°C and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.	13
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Combined ether extracts, percent by mass,max	0.2
5.	Subsidiary dyes, percent by mass, Max.	1.0
6.	Dye intermediates, percent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.;

2. SUNSET YELLOW

Common Name	Sunset Yellow
Synonyms	FD and C Yellow No.6, Janus Orange S, C.l. Food Yelow 3, -Orange 2, Janune soil, EEC Serial No.E.10
Colour of the 0.1 Percent (M/V) solution in distilled water	Orange
Colour Index Number (1975)	No 15985
Class	Monoazo
Chemical Name	Disodium salt of 1.(4-sulphophenylazo) 2-napthol-6-sulphonic acid
Empirical formula	$C_{20}H_6O_5I_4Na_2$
Molecular Weight	452.37
Solubility	Soluble in water. Sparingly soluble in Ethanol

General Requirements

The material shall conform to the requirements prescribed in Table below:—

TABLE

Requirements for Sunset Yellow, FCF

Sl. No.	*Requirements for Sunset Yellow, FCF Characteristic*	*Requirement*
1.	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, per cent by mass, Min.	87
2	Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max	13
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Combined ether extracts, percent by mass. Max.	0.2
5.	Subsidiary dyes, (lower sulphonated dyes including traces of orange II) percent by mass, Max.	3.0
6.	Dye intermediates, percent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides;

3. ERYTHROSINE

Common Name	Erythrosine
Synonyms	FD and C Red No.3 C.l. Food Red 14, LB-Rot-I
Colour of the 0.1 Percent (M/V) solution in distilled water	Red
Colour Index Number (1975)	No 45430
Class	Xanthene
Chemical Name	Disodium or dipotassium salt of 2',4', 5', 7', tetraiodo-fluerescein

Empirical formula	$C_{20} H_6 O_5 I_4 Na_2.H_2O$
Molecular Weight	879.87 (Disodium Salt)
Solubility	Soluble in water. Sparingly soluble in Ethanol

General Requirements

The material shall conform to the requirements prescribed in Table below:—

TABLE

Sl. No.	*Requirements for Sunset Yellow, FCF Characteristic*	*Requirement*
1.	Total dye content, corrected for Sample dried at 105o±1°C for 2 hours, per cent by mass, Min.	87
2.	Loss on drying at 135°C percent by mass and Chlorides and Sulphates expressed as sodium salt percent by mass, Max.	13
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Ether extractable matter,(alkaline), percent by mass. Max.	0.2
5.	Inorganic Iodide, percent by mass as sodium iodide, Max.	0.1
6.	Subsidiary colouring matters except flourescein, percent by mass, Max.	4
7.	Fluorescein, mg/kg, Max.	20
8.	Organic compounds other than colouring matter	0.2
	(a) Tri-iodoresorcinol, percent by mass, Max.	0.2
	(b) 2.(2,4-dihydroxy-3,5-di-iodobenzoyl) benzoic acid, percent by mass, Max.	0.2
9.	Lead, mg/kg, Max.	10
10.	Arsenic, mg/kg, Max.	3
11.	Zinc, mg/kg, Max.	50
12.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

4. INDIGO CARMINE

Common Name	Indigo carmine
Synonyms	Indigotine, FD and C Blue No.2, Cl Food Blue 1, EEC Serial No. E132 L-Blue 2
Colour of the 0.1 Percent (M/V) solution in distilled water	Blue
Colour Index Number (1975)	No 73015
Class	Indigoid
Chemical Name	Disodium Salt of indigotine-5, 5'-Disulphonic acid
Empirical formula	$C_{16}H_8N_2 O_8 S_2 Na_2$
Molecular Weight	466.36
Solubility	Soluble in water. Sparingly soluble in Ethanol

General Requirements

The material shall conform to the requirements prescribed in Table below:—

TABLE Requirement for Indigo Carmine

Sl. No.	*Characteristic*	*Requirement*
1.	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, per cent by mass, Min.	85
2.	Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.	15
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Combined ether extracts, percent by mass. Max.	0.2
5.	Subsidiary dyes, percent by mass, Max.	1.0
6.	Isatin Sulphonic acid, percent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

5. β-CAROTENE.

β-Carotene is obtained as dark violet hexagonal prisms when crystallised from benzene methanol solution; or as red rhombic, almost quardratic plates, from petroleum ether.

Synonyms	C.I. natural yellow 26
Colour Index Number (1956)	No.75130
Class	Carotenoids
Chemical Name	all trans β-Carotene
Empirical formula	C_{40} H_{56}
Molecular Weight	536.89
Melting Point	183°C ± 1°C

Solubility.- Soluble in carbon disulphide, benzene and chloroform, moderately soluble in normal hexane, cyclohexane, ether, petroleum ether and oils; practically insoluble in methanol ; insoluble in water.

Spectrophotometric Requirement.-The wavelengths of absorption maxima of all trans β-Carotene in cyclohexane (0.2 mg per 100 ml. approximately) and in-1cm cell shall be 456 mμ to 484 mμ region. There shall be no cis-peak in the 330 mμ to 355 mμ region.

A solution of β-carotene in chloroform on addition of antimony trichloride solution shall give a dark blue colour having maximum absorption at a wavelength of 590 mμ.

Colour Reaction- When 2ml. of concentrated sulphuric acid is added to 2ml. of 0.2 per cent solution of β-Carotene in chloroform, the acid layer shall turn blue.

The material shall have a minimum purity of 96.0 per cent.

Maximum limit of metallic impurities shall be:—

	Arsenic (as As)	3 ppm
	Lead (as Pb)	10 ppm.
	Heavy metal	40 ppm.
	And shall also meet the following requirements:—	
(i)	Subsidiary colouring matter, percent by weight, Max	3
(ii)	Sulphated ash, percent of total colouring matters, Max	0.1

6-CHLOROPHYLL:

Chlorophyll, the green pigment of plants, is extracted and widely used as a colouring matter for various food items.

Synonyms	C.I. Natural Green 3; Lebensmittel Green No.1
Colour Index Number (1956)	No.75810
Colour Index Number (1924)	No. 12499
Color	Green
Class	Phorbin (dihydrophorphin)
Chemical Name	Chlorophyll a - magnesium complex of 1,3,5,8-tetramethyl 4-ethyl-2-vinyl-9-keto-10 carbomethoxy phorbinphytyl-7-propionate. Chlorophyll b magnesium complex 1,5,8 trimethyl-3-formyl-4-ethyl-2- vinyl-9-keto-10 carbomethoxyphorbinphytyl-7-propionate
Empirical formula	Chlorophyll a - $C_{55}H_{72}O_5N_4Mg$
	Chlorophyll b- $C_{55}H_{70}O_6N_4Mg$
Molecular Weight	Chlorophyll a- 893.54
	Chlorophyll b - 907.52

General- The material shall be an intensely dark green, aqueous, ethanolic, or oily solution of chlorophyll degradation products. It shall be soluble in ethanol, ether, chloroform and benzene. It shall be insoluble in water.

Identification test- A solution of chlorophyll in ethanol shall be blue with deep red flourescence.

Brown-phase Reaction-When green ether or petroleum ether solution of chlorophyll is treated with a small quantity of a 10 per cent solution of potassium hydroxide in methanol, the colour shall become brown quickly returning to green.

Note.- This test is applicable only when chlorophyll has not been treated with alkalies.

Maximum limits for metallic impurities shall be:—

Arsenic (as As)	3 ppm
Lead (as Pb)	10 ppm
Copper (as Cu)	30 ppm
Zinc (as Zn)	50 ppm

The material shall also conform to the following requirements:—

CHLOROPHYLL - MAGNESIUM COMPLEX

Sl. No.	*Characteristic*	*Requirement*
1	Total combined phaeophytines and their magnesium complexes, percent by weight, max.	10
2	Residual solvents, mg/kg, Max. Acetone, methanol, ethanol, propan-2-ol, hexane	50
	Dichloromethane	10

7 - CARAMEL

Caramel shall be prepared from the food grade carbohydrates or their combinations in the presence of food grade acids, alkalis or salts. It shall be of four types, namely:—

Type-I- Plain Caramel-It shall be prepared by heating carbohydrates with or without acids or alkalis, or their salts. No. ammonium or sulphite compounds are used.

Type-II-Caustic sulphite caramel- It shall be prepared by heating carbohydrates with or without acids or alkalis or their salt in the presence of sulphite compounds; no ammonium compounds are used.

Type - III - Ammonia Process Caramel- It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of ammonium compounds; no sulphites are used.

Type-IV- Ammonia Sulphite Caramel- It shall be prepared by heating carbohydrates with or without acids or alkalis or their salts in the presence of both sulphite and ammonium compounds.

RAW MATERIALS

1. Carbohydrates - Caramel shall be prepared from the following carbohydrates or their mixtures:—

Sucrose, glucose, fructose, invert sugar, lactose, malt syrup, molasses, starch hydrolysates and fractions there of and/or polymer thereof.

2. Acids and alkalis- The acids used are sulphuric acid, phosphoric acid, acetic acid, or citric acid and the alkalis used are sodium, potassium or calcium hydroxide or mixture thereof.

Where the ammonium compounds are used, they are one or more of the following:—

Ammonium hydroxide

Ammonium Carbonate and Bicarbonate

Ammonium phosphate

Ammonium sulphate

Ammonium sulphite, Bisulphite, Metasulphite

Where the sulphite compounds are used, they are one or more of the following:—

Sulphurous acid, Potassium, Sodium or ammonium Sulphite or Bisulphite.

It shall be a dark brown to black liquid or solid materials having the characteristic odour of burnt sugar and a pleasant, bitter taste. Its solution, when spread in a thin layer on a glass plate should appear homogeneous, transparent and have reddish-brown colour. It shall be miscible with water. It shall be free from any other extraneous colouring matter. It may contain permitted emulsifying and stabilising agents.

It shall conform to the requirements prescribed in Table 1 below. All requirements shall be on solids basis, except metallic impurities.

TABLE 1 - ROUTINE TEST REQUIREMENTS FOR CARAMEL

Sl. No.	*Characteristic*	*Type I Plain*	*Type II CausticSulphite*	*Type III AmmoniaProcess*	*Type IV Sulphite Ammonia*
1.	Solid content, per cent by mass	62-77	65-72	53-83	40-75
2.	Colour intensity,	0.01-0.12	0.06-0.10	0.08-0.36	0.10-0.60
3.	Ammonical nitrogen per cent by mass, max.	0.01	0.01	0.4	0.5
4.	4-Methylimidazole	-	-	Max.300 mg/kg & Max.200 mg/kg on equivalent colour basis	Max.1000 mg/kg & Max.250 mg/kg on equivalent colour basis
5.	Lead (as Pb), mg/kg, Max.	5	5	5	5
6.	Arsenic(as AS) mg/kg.	3	3	3	3

Note: Requirement of ammoniacal nitrogen is based on a product colour having a minimum colour intensity prescribed at Sl. No. (2) proportionately higher values of ammoniacal nitrogen apply for products of higher colour intensity.

Type Test

The material shall also conform to the requirements prescribed in Table 2 below.

All requirements shall be on solid basis except metallic impurities.

TABLE 2 - TYPE TEST REQUIREMENTS FOR CARAMEL

Sl. No.	Characteristic	Type I Plain	Type II CausticSulphite	Type III AmmoniaProcess	Type IV Sulphite Ammonia
1.	Total sulphur Per cent by mass.	Max.03	1.3-2.5	Max.0.3	1.4-10.0
2.	Sulphur dioxide (as SO2)	--	Max. 0.2%	--	Max.0.5%
3.	Total nitrogen, Per cent by mass	Max.0.1	Max.0.2	1.3-6.8	0.5-7.5
4.	Heavy metals mg/kg (Max.)	25	25	25	25
5.	2-Acetyl-4- tetra hydroxy butylimidazole (THI)	--	--	Max.40 mg/kg & Max. 25 mg/kg on an equivalent colour basis	——
6.	Mercury (as Hg) mg/kg, Max.	0.1	0.1	0.1	0.1
7.	Copper (as Cu) mg/kg, Max.	20	20	20	20

The material shall be filled in amber coloured glass or high density polythylene containers or any other well closed suitable containers with as little air space as possible. The containers shall be such as to preclude contamination of the contents with metals or other impurities.

8. ANNATTO

Class	Carotenoids
Code Number	Cl (1975) No. 75120',
	Cl (1975) Natural Orange 4 EEC No.E-160 b
Chemical Name	Annatto extract in oil contains several coloured components, the major single one being bixin which may be present in both Cis and Trans forms. Thermal degradation products of bixin may also be present
Solubility	Water soluble annatto contains norbixin, the hydrolysis product of bixin, in the form of sodium or potassium salt, as the major colouring principle. Both cis and trans forms may be present
Chemical Formula	Bixin $C_{25} H_{30} O_4$
	Norbixin $C_{24} H_{28} O_4$
Molecular Weight	Bixin 394.50
	Norbixin 380.48

The material shall be of the following two types:

(a) Solution in oil for use in butter and other food products, and

(b) Solution in water for use in cheese and other food products.

General

The material shall be derived only from the plant Bixa orellana L. and shall not contain any extraneous colouring matter. It shall be processed, packed, stored and distributed under hygienic conditions in licensed premises.

(1) Solution of Annatto Colour in Oil for Use in Butter and Other Food Products:—

Annatto extract in oil, as solution or suspension, is prepared by extraction of the outer coating of seeds with vegetable oils. In the preparation of the solution of annatto colour in oil, only the edible vegetable oils shall be used, either singly or in a mixture.

The solution of annatto colour in oils shall be clear and shall remain so on storage in suitable containers at 15°C except for a slight deposit of stearine or shall be in the form of a suspension. The suspension on dilution with hot oil to bring the bixin content to 0.24 per cent shall be a clear solution.

Colour

The colour of solution in amyl acetate at a dilution of 1:1000 (m/v) when measured in a Lovibond Tintometer with a 1 cm Cell Spectrophotometrically/Calorimeterically shall be not less than the following:

Yellow units	5.0
Red units	0.4

or be not less than the colour of the following inorganic solution at a liquid depth of one centimeter which may be employed for matching the stated dilution in a plunger type colorimeter using incident light closely approximating the normal day light:

Potassium Bichromate	0.320 g
Cobalt ammonium sulphate ($CoSO_4$ $(NH_4)_2$ SO_4 $6H_2O$)	2.02 g
Sulphuric acid, Sp-gr 1.84	2ml
Distilled water	To make solution to one litre

These reagents shall be of the analytical reagent grade. Although the solution retains its tinctorial value for a considerable time, after prolonged storage, its optical clarity shall be examined before use, to ensure that no alteration has taken place.

Note 1 - Diluted solution of annatto colour in amyl acetate is not stable in colour quality, particularly if exposed to light, and measurement shall be carried out on the diluted solution without undue delay.

(ii) Solution of Annatto Colour in Water for use in Cheese and Other Food Products:

Water soluble annatto colour is prepared by extraction of the outer coating of the seeds with aqueous alkali (sodium or potassium hydroxide). In the preparation of the solution, potable water shall be used. A little quantity (0.5 to 3 per cent) of alkali may be added.

The solution shall be clear and shall remain so on storage in suitable containers at a temperature of 15°C.

Colour

The colour of the solution in 0.1 N sodium hydroxide or potassium hydroxide at a dilution of 1:1000 (m/v) measured in a 1-cm shall be the same as that specified in (i) above.

The material shall conform to the requirements prescribed in Table below:

TABLE

Requirement for Annatto

Sl. No.	*Characteristic*	*Requirement*
1.	Carotenoid	
	(a) Annatto extract in oil, expressed as bixin, per cent by mass, Min.	0.24
	(b) Water-soluble annatto, expressed as norbixin, percent by mass, Min.	0.24
2.	Arsenic, mg/kg, Max.	3
3.	Lead, mg/kg, Max.	10
4.	Copper, mg/kg, Max.	30
5.	Heavy metal, mg/kg, Max.	40

9-RIBOFLAVIN

Riboflavin is a yellow to orange-yellow crystalline powder. Melting point about 280°C with decomposition.

Solubility-slightly soluble in water, more soluble in saline solution and in a 10 per cent (w/v) solution of urea, sparingly soluble in alcohol, practically insoluble in chloroform and in solvent ether and soluble in dilute solution of alkali hydroxides.

Synonyms	Vitamin B2, Lactoflavin and Lactroflavine
Color	Yellow to orange-yellow
Class	Isoalloxazine
Chemical Name	6.7-dimethyl-9-(d-1-ribityl)- isoalloxazine
Empirical formula	$C_{17}H_{20}N_4O_6$
Molecular Weight	376.38

Identification.-A solution of 1 mg of Riboflavin in 100 ml water is pale greenish yellow in transmitted light, and has an intense yellowish green flourescence which disappears on the addition of sodium dithionite and mineral acids or alkalies.

Spectrophotometry-Absorption maxima of aqueous solution shall be at 220 to 225, 266, 371 and 444 mu.

Specific Rotation-It shall be determined in a 0.5 per cent w/v solution in a mixture of 1.5 ml of 0.1 N alcoholic solution of potassium hydroxide (free from carbonate) and sufficient freshly boiled and cooled water to produce 10 ml. The specific rotation, when calculated with reference to the substance dried to constant weight in the dark at 105°C, shall be,- 122°C.

The material shall have minimum purity of 97.0 per cent.

Maximum limit of metallic impurities shall be:—

Arsenic (as As)	5 ppm
Lead (as Pb)	20 ppm.

10 - PONCEAU 4R

Common Name	Ponceau 4R
Synonyms	Cl Food Red 7, L-Rot No.4, Coccine Nouvelle, Cochineal Red A; EEC Serial No.E 124
Colour of the 0.1 Percent (m/v) solution in distilled water	Red
Colour Index Number (1975)	No. 16255
Class	Monoazo
Chemical Name	Trisodium salt of 1-(4-sulpho-1-naphtylazo) naphthol-6, 8-disulphonic acid
Empirical formula	$C_{20}H_{11}N_2O_{10}S_3Na_2$
Molecular Weight	604.5
Solubility	Soluble in water. Sparingly soluble in Ethanol

The material shall conform to the requirements prescribed in Table below:—

TABLE

Requirements for Ponceau 4R

Sl. No.	Characteristic	Requirement
1.	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, per cent by mass, Min.	85
2	Loss on drying at 135°C, percent by mass, Max. and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max	18
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Combined ether extracts, percent by mass. Max.	0.2
5.	Subsidiary dyes, percent by mass, Max.	1.0
6.	Dye intermediates, per cent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, selenium and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.;

11-CARMOISINE

Common Name	Carmoisine
Synonyms	Azorubine, C.I. Food Red 3, EEC. Serial No.E 122
Colour of the 0.1 Percent (M/V) solution in distilled water	Red
Colour Index Number (1956)	No.14720
Class	Monoazo
Chemical Name	Disodium salt of 2-(4-sulpho-1-naphthylazo)-1-hydroxy-naphthalene-4-sulphonic acid
Empirical formula	$C_{20}H_{12}N_2O_7S_2Na_2$
Molecular Weight	502. 44

General Requirements: The material shall be free from mercury, selenium and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.

Carmoisine shall also comply with requirements prescribed in Table below:—

TABLE

Requirements for Carmoisine

Sl. No.	*Characteristic*	*Requirement*
1.	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, per cent by mass, Min.	87
2	Loss on drying at 135°C, percent by mass, Max. and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max.	13
3.	Water insoluble matter, percent by mass, Max.	0.2
4.	Combined ether extracts, percent by mass. Max.	0.2
5.	Subsidiary dyes, percent by mass, Max.	1.0
6.	Dye intermediates, per cent by mass, Max.	0.5
7.	Lead, mg/kg, Max.	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg, Max.	40

12-SYNTHETIC FOOD COLOUR - PREPARATION AND MIXTURES.

Colour Preparation

A Preparation containing one or more of the permitted synthetic food colours conforming to the prescribed standard alongwith diluents and/or filler materials and meant to be used for imparting colour to food. It may contain permitted preservatives and stabilizers.

The colour preparation would be either in the form of a liquid or powder. Powder preparations shall be reasonably free from lumps and any visible extraneous/foreign matter. Liquid preparations shall be free from sediments.

Only the following diluents or filler materials shall be permitted to be used in colour preparations conforming to the prescribed standards:—

1. Potable water
2. Edible common salt
3. Sugar
4. Dextrose Monohydrate

5. Liquid glucose
6. Sodium sulphate
7. Tartaric acid
8. Glycerine
9. Propylene glycol
10. Acetic acid, dilute
11. Sorbitol
12. Citric acid
13. Sodium carbonate and sodium hydrogen carbonate
14. Lactose
15. Ammonium, sodium and potassium alginates
16. Dextrins
17. Ethyl acetate
18. Starches
19. Diethyl ether
20. Ethanol
21. Glycerol mono, di and tri acetate
22. Edible oils and fats
23. Isopropyl alcohol
24. Bees wax
25. Sodium and ammonium hydroxide
26. Lactic acid
27. Carragenan and gum arabic
28. Gelatin
29. Pectin

Colour Mixtures

A mixture of two or more permitted synthetic food colour conforming to prescribed standards without diluents and filler material and meant to be used for imparting colour to food.

It may contain permitted preservatives and stabilizers.

General Requirements-For Colour Preparation & Colour Mixture. The total Synthetic dye content, per cent by mass (m/v) in the colour preparation or in the mixture shall be declared on the label of the container. In powder preparations the declared value shall be on moisture free basis and in case of liquid preparations on as in basis. The total dye content shall be within the tolerance limits given below on the declared value:

(a)	Liquid preparation	+15 per cent
		-5 per cent
(b)	Solid preparations	±7.5 per cent

The limits of impurities shall be as prescribed in Table below:—

TABLE

Limits for Impurities

1.	Water insoluble matter, per cent by mass, Max. (on dry basis), Max.	1.0
2.	Lead, (as Pb), mg/kg, Max.	10
3.	Arsenic, (as As) mg/kg, Max.	3.0
4.	Heavy metals, mg/kg, Max.	40

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, polycyclic aromatic hydrocarbon, 2-naphthyl aminobenzidine, amino-4-diphenyl (xenylamine) or their derivatives and cyanides.

The total coal tar dye content percent by mass (m/v) in colour preparation or in mixture shall be declared on the lable of the container. In powder preparation, the declared value shall be on moisture free basis and in case of liquid preparation on ' as is basis' and the total dye content shall within _+ 15 percent of the declared value. Colour preparation and colour mixture shall also comply with the following requirements namely: -

Sl. No.	*Characteristics*	*Requirements*
1	Water insoluble matter, percent by mass	Not more than 1.0
2	Arsenic as (As), parts per million	Not more than 3
3	Lead as (Pb) parts per million	Not more than 10

13 BRILLIANT BLUE FCF

Brilliant Blue FCF is hydroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Colour Brilliant Blue FCF is described below, namely:—

Common Name	Brilliant Blue FCF
Synonyms	C.l. Food Blue FD and C Blue No.1 Blue brilliant FCF
Colour	Blue
Colour Index Number (1975)	No.42900
Class	Triarymethane
Chemical Name	Disodium salt of alpha 4-(N- ethylbeta sulfobenzylamino)-phenyl] alpha [4-(N-ethyl-3-Sulfonatobenzylimino]cyclohexa-2, 5-dienylidene] toluene-2-sulfonate
Empirical formula	$C_{17}H_{14}N_2Ha_2O_9S_2$
Molecular Weight	792.86

General requirements: The material shall conform to the requirement prescribed in Table below, namely:—

TABLE FOR BRILLIANT BLUE FCF

Sl. No.	*Characteristics*	*Requirements*
(i)	Total dye content, corrected for Sample dried at 105±1°C for 2 hours, percent by Mass, Minimum	85
(ii)	Loss on drying at 135°C, and Chlorides and Sulphates expressed as sodium salt, per cent by Mass, Maximum	15
(iii)	Water insoluble matter, percent by Mass, Maximum	0.2
(iv)	Combined ether extracts, percent by Mass. Maximum	0.2
(v)	Subsidiary dyes, percent by Mass, Maximum	3
(vi)	Dye intermediates, percent by Mass, Max.	
	(a) O, sulpho-benzaldehyde, Maximum	1.5
	(b) N-N' ethyl-benzyl-aniline-3-sulphonic acid, Maximum	0.3
	(c) Leuco base, percent by Mass, Maximum	5
(vii)	Heavy metals, (as Pb), mg/kg, Maximum	40
	Lead, mg/kg, Maximum	10
	Arsenic, mg/kg, Maximum	3
	Chromium, mg/kg, Maximum	50

Note:- The material shall be free from aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.

14. Fast Green FCF:

Fast Green FCF is hydroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Fast Green FCF is described below, namely:—

Common Name	Fast Green FCF
Synonyms	C.l. Food Green 3, FD and C
Green No.3, Vert Solide FCF	
Class	Triary methane
Colour	Green
Colour Index	(1975) No.42053
Chemical Name	Disodium salt of 4-[4-(N-ethyl-p-sulfobenzylamino)-phenyl-(4-hydroxy-2-sulphonumphenyl)-methylene]-(N-ethyl-N-p-sulphobenzyl 2, 5-cyclohexadienimine).
Empirical Formula	$C_{37}\ H_{34}\ O_{10}\ N_2\ S_2\ Na_2$
Molecular Weight	808.86

Requirements The material shall conform to the requirement prescribed in Table below, namely:—

TABLE FOR FAST GREEN FCF

Sl. No.	*Characteristic*	*Requirement*
(i)	Total dye content, corrected for Sample dried	
	at 105±1°C for 2 hours, percent by mass, Minimum	85
(ii)	Loss on drying at 135°C, and, percent by Mass, Maximum and chlorides and Sulphates expressed as sodium salt, percent by mass, Maximum	13
(iii)	Water insoluble matter, percent by Mass, Maximum	0.2
(iv)	Combined ether extracts, percent by Mass. Max	0.2
(v)	Subsidiary dyes, percent by mass, Maximum	1.0
(vi)	Organic compound other than colouring matter uncombined intermediates and products of side reactions	
	(a) Sum of 2-, 3-, 4-formyl benzene sulphonic acid, sodium salts, percent by Mass, Maximum	0.5
	(b) Sum of 3- and 4-[ethyl (4-sulfophenyl) amino methyl benzene sulphonic acid, disodium salts, Percent by Mass, Maximum	0.3
	(c) 2-formyl-5-hydroxybenzene sulphonic acid sodium salt, percent by Mass, Maximum	0.5
	(d) Leuco base, percent by Mass, Maximum	5.0
	(e) Unsulphonated primary aromatic amines (calculated as aniline), percent by Mass, Maximum	0.01
(vii)	Lead, mg/kg, Maximum	10
(viii)	Arsenic, mg/kg, Maximum	3
(ix)	Chromium, mg/kg, Maximum	50
(x)	Mercury, mg/kg, Maximum	Absent
(xi)	Heavy metals, mg/kg, Maximum	40

Note:- The material shall be free from aromatic nitro compounds, aromatic hydrocarbons and cyanides

15. Aluminium Lake of Sunset Yellow FCF Food Yellow No.5 Aluminium Lake is a fine orange yellow water soluble, odourless powder. It is prepared by percipating Sunset Yellow FCF (conforming to specification under 10.02 of Appendix C of these Regulations on to a substratum of Alumina.

Chemical Name - Sunset Yellow FCF Aluminium Lake -6, hydroxy-5 (4-sulfophenlyazo)-2 Naphthalenesulphonic acid, Aluminium Lake.

Synonym - CI Pigment Yellow, 104, FD and C Yellow No. 6, Aluminium Lake (USA), Food Yellow No. 5 Aluminium Lake (Japan).

(1) Sunset yellow dye used in preparation of lake colour shall conform to specifications laid down under table 2 of these Regulations.

(2)	Pure dye content of Aluminium Lake weight by weight	not less than 17 percent
(3)	Substratum of Aluminium oxide	not more than 83 percent.
(4)	Aluminium content in the lake weight by weight	not more than 44 percent
(5)	Sodium chlorides and sulphates (as sodium salts)	not more than 2.0 percent
(6)	Inorganic matter (HCl insoluble)	not more than 0.5 percent
(7)	Lead (as Pb)	not more than 10 ppm
(8)	Arsenic (as As)	not more than 3 ppm

Alumina used in colour shall conform to following, namely:—

(a) Identity: Alumina (dried as aluminium hydroxide) is a white, odourless, tasteless, amorphous powder consisting essentially of Aluminium hydroxide ($Al_2O_3 \times H_2O$).

(b) Specifications: Alumina (dried aluminium hydroxide) shall conform to the following specifications, namely:-

(i)	Acidity or alkalinity	Agitate 1 gm with 25ml of water and filter. The filtrate shall be neutral to litmus paper
(ii)	Lead (as Pb)	not more than 10 parts per million
(iii)	Arsenic (as As)	not more than 1 parts per million
(iv)	Mercury (as Hg)	not more than 1 parts per million
(v)	Aluminium oxide ($A_{l2}O_3$)	not less than 50 percent

Solubility: Lakes are insoluble in most solvents. They are also insoluble in water in pH range from 3.5-9.0 but outside this range and lake substrate tends to dissolve releasing the captive dye.

IV.USE OF FOOD ADDITIVES IN FOOD PRODUCTS

Food products may contain additives as specified in theseregulations and in the following Tables. (All capital and bold additives in the Tables 1 to 15 refer to the Group of Additives listed with their INS Numbers in Annex-1)

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
1.0	**Dairy products and analogues, excluding products of food category 2.0**				
1.1	**Milk and dairy-based drinks**				
1.1.1	**Milk and buttermilk (plain)**	No additives permitted			
1.1.1.1	**Milk (plain)**	**PHOSPHATES**		1,500 mg/kg	33, 227
1.1.1.2	**Buttermilk (plain)**	**PHOSPHATES**		1,500 mg/kg	33
1.1.2	**Dairy-based drinks - flavoured milk and/or fermented**	Acesulfame potassium	950	350 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	52
		Aspartame	951	600 mg/kg	191
		Aspartame-Acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	52
		CAROTENOIDS		150 mg/kg	52
		Curcumin	100	100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	52, 170
		Caramel color (plain)	150a	GMP	
		Caramel III - ammonia caramel	150c	2,000 mg/kg	52
		Caramel IV - sulfite ammonia caramel	150d	2,000 mg/kg	52
		Annatto	160b(i), (ii)	100 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	52
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		50 mg/kg	190, 52
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Fast green FCF	143	100 mg/kg	52
		Grape skin extract	163(ii)	150 mg/kg	181, 52
		IRON OXIDES		20 mg/kg	52
		Indigotine (Indigo carmine)	132	100 mg/kg	52
		Neotame	961	20 mg/kg	
		PHOSPHATES		1,320 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	52
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	52
		SACCHARINS		80 mg/kg	
		SORBATES		1,000 mg/kg	220, 42
		Steviol glycosides	960	200 mg/kg	26, 201
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	52
		Sodium aluminosilicate	554	60 mg/kg	6, 253
		Hydroxy propyl methyl cellulose	464	7.5 g/kg	For flavoured

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
					milk only
1.2	**Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks), fermented milk products,yoghurt, flavoured yoghurt, dahi, flavoured dahi,mishti dahi**	**PHOSPHATES**		1,000 mg/kg	33
1.2.1	**Fermented milks (plain)***	Caramel IV - sulfite ammonia caramel	150d	150 mg/kg	12
		*No additives permitted in Dahi or Curd			
1.2.1.1	**Fermented milks (plain) not heat treated after fermentation**	No additives permitted			
1.2.1.2	**Fermented milks (plain) heat treated after fermentation**	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Acetic and fatty acid esters of glycerol	472a	GMP	234
		Acid treated starch	1401	GMP	234
		Alkaline treated starch	1402	GMP	234
		Bleached starch	1403	GMP	234
		Gellan gum	418	GMP	234
		Glucono delta-lactone	575	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Guar gum	412	GMP	234
		Gum arabic (Acacia gum)	414	GMP	234
		Hydroxypropyl cellulose	463	GMP	234
		Hydroxypropyl methyl cellulose	464	GMP	234
		Hydroxypropyl starch	1440	GMP	234
		Karaya gum	416	GMP	234
		Konjac flour	425	GMP	234
		Lactic and fatty acid esters of glycerol	472b	GMP	234
		Magnesium carbonate	504(i)	GMP	
		Magnesium chloride	511	GMP	234
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Methyl cellulose	461	GMP	234
		Methyl ethyl cellulose	465	GMP	234
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	234
		Mono and di glycerides of fatty acids	471	GMP	234
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	59
		Pectins	440	GMP	234
		Alginic acid	400	GMP	234
		Ammonium alginate	403	GMP	234
		Ammonium hydroxide	527	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Calcium alginate	404	GMP	234
		Calcium carbonate	170(i)	GMP	
		Calcium hydroxide	526	GMP	
		Calcium lactate	327	GMP	
		Calcium oxide	529	GMP	
		Carbon dioxide	290	GMP	59
		Carob bean gum	410	GMP	234
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	234
		Potassium alginate	402	GMP	234
		Potassium carbonate	501(i)	GMP	234
		Potassium dihydrogen citrate	332(i)	GMP	234
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	234
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	234
		Sodium alginate	401	GMP	234
		Sodium carbonate	500(i)	GMP	
		Carboxymethyl cellulose	466	GMP	234
		Sodium dihydrogen citrate	331(i)	GMP	234
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Sodium lactate	325	GMP	
		Tara gum	417	GMP	234
		Tragacanth gum	413	GMP	234

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Tripotassium citrate	332(ii)	GMP	234
		Xanthan gum	415	GMP	234
		Curcumin	100	100 mg/kg	
		RIBOFLAVINS		GMP	
		Caramel colour (Plain) Caramel I	150a	150 mg/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	INS 160f only in flavoured and fruit yoghurt
		Canthaxanthin	161g	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Indigotine (Indigocarmine)	132	100 mg/kg	3
		Brilliant blue FCF	133	100 mg/kg	
		Fast green FCF	143	100 mg/kg	
1.2.2	**Renneted milk (plain)**	Caramel IV - sulfite ammonia caramel	150d	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		SORBATES		1,000 mg/kg	42
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	59
		Lecithins	322(i),(ii)	GMP	
		Carob bean gum	410	GMP	
		Guar gum	412	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Gum arabic (Acacia gum)	414	GMP	
		Mannitol	421	GMP	
		Glycerol	422	GMP	
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Methyl cellulose	461	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Methyl ethyl cellulose	465	GMP	
		Acetic and fatty acid esters of glycerol	472a	GMP	
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	
		Magnesium chloride	511	GMP	
		Nitrogen	941	GMP	
		Dextrins, roasted starch	1400	GMP	
		Acid-treated starch	1401	GMP	
		Alkaline treated starch	1402	GMP	
		Bleached starch	1403	GMP	
		Oxidized starch	1404	GMP	
		Monostarch phosphate	1410	GMP	
		Distarch phosphate	1412	GMP	
		Acetylated distarch phosphate	1414	GMP	
		Acetylated distarch adipate	1422	GMP	
		Hydroxypropyl	1440	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		starch			
		Hydroxypropyl distarch phosphate	1442	GMP	
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Powdered cellulose	460(ii)	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	
		Carboxymethyl cellulose	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Starches, enzyme treated	1405	GMP	
		Tara gum	417	GMP	
		Tragacanth gum	413	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
1.3	**Condensed /evaporated milk and analogues (plain)**				

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
1.3.1	**Condensed milk (plain), evaporated milk(s), sweetened condensed milk(s)**	Calcium carbonate	170(i)	2,000 mg/kg singly or 3,000 mg/kg in combination	Total salt content shall not exceed 3,000 mg/kg calculated as phosphohorus/carbonates /citrate/ chloride
		Sodium citrates	331		
		Potassium citrates	332		
		Calcium citrates	333		
		PHOSPHATES			
		Sodium carbonate	500(i)		
		Potassium carbonate	501(i)		
		Potassium chloride	508		
		Calcium chloride	509		
		Glucono delta lactone	575	GMP	Permitted in khoya only
		Propionic acid; sodium and calcium propionate expressed as propionic acid (singly or in combination)	280, 281, 282	2,000 mg/kg	Permitted in khoya only
		SORBATES		2,000 mg/kg	Permitted in khoya only
		Nisin	234	12.5 mg/kg	Permitted in khoya only
		Carrageenan	407	150 mg/kg	
1.3.2	**Beverage whitener**				
1.3.2.1	**Non dairy based beverage whitener**	**ASCORBYL ESTERS**		80 mg/kg	10
		Acesulfame potassium	950	2,000 mg/kg	188
		Aspartame	951	6,000 mg/kg	191
		CAROTENOIDS		100 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Neotame	961	65 mg/kg	
		PHOSPHATES		13,000 mg/kg	33
		POLYSORBATES		4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	1,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		200 mg/kg	42
		Sodium alumino silicate	554	570 mg/kg	260, 6
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	15, 195
1.4	**Cream (plain) and the like cream and malai**				
1.4.1	**Pasteurized cream (plain), cream and malai**	No additives permitted			
1.4.2	**Sterilized and UHT creams, whipping and whipped**	**PHOSPHATES**		2,200 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
		Acetic and fatty acid esters of glycerol	472a	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
	creams, and reduced fat creams (plain)	Acetylated distarch adipate	1422	GMP	
		Acetylated distarch phosphate	1414	GMP	
		Acid-treated starch	1401	GMP	236
		Agar	406	GMP	
		Alginic acid	400	GMP	
		Ammonium alginate	403	GMP	
		Bleached starch	1403	GMP	236
		Calcium alginate	404	GMP	
		Calcium carbonate	170(i)	GMP	
		Calcium chloride	509	GMP	
		Calcium lactate	327	GMP	
		Calcium sulfate	516	GMP	
		Carbon dioxide	290	GMP	278, 59
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Citric acid	330	GMP	
		Citric and fatty acid esters of glycerol	472c	GMP	
		Dextrins, roasted starch	1400	GMP	236
		Diacetyltarteric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Distarch phosphate	1412	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic (Acacia gum)	414	GMP	
		Hydroxypropyl cellulose	463	GMP	
		Hydroxypropyl distarch phosphate	1442	GMP	
		Hydroxypropyl methyl cellulose	464	GMP	
		Hydroxypropyl	1440	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		starch			
		Konjac flour	425	GMP	236
		Lactic acid, L-, D- and DL-	270	GMP	
		Lactic and fatty acid esters of glycerol	472b	GMP	
		Lecithins	322(i), (ii)	GMP	
		Methyl cellulose	461	GMP	
		Methyl ethyl cellulose	465	GMP	
		Microcrystalline cellulose (Cellulose gel)	460(i)	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Monostarch phosphate	1410	GMP	
		Nitrogen	941	GMP	278, 59
		Nitrous oxide	942	GMP	278, 59
		Oxidized starch	1404	GMP	236
		Pectins	440	GMP	
		Phosphated distarch phosphate	1413	GMP	
		Polydextroses	1200	GMP	236
		Potassium alginate	402	GMP	
		Potassium carbonate	501(i)	GMP	
		Potassium chloride	508	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Potassium hydrogen carbonate	501(ii)	GMP	
		Potassium lactate	326	GMP	
		Powdered cellulose	460(ii)	GMP	
		Processed eucheuma seaweed	407a	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Sodium alginate	401	GMP	
		Sodium carbonate	500(i)	GMP	
		Carboxymethyl cellulose	466	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium lactate	325	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Starch acetate	1420	GMP	
		Starch sodium octenyl succinate	1450	GMP	
		Tara gum	417	GMP	236
		Tragacanth gum	413	GMP	236
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Xanthan gum	415	GMP	
1.4.3	**Clotted cream (plain)**	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Nisin	234	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
1.4.4	**Cream analogues**	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		CAROTENOIDS		20 mg/kg	
		Caramel III - ammonia caramel	150c	5,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	5,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	20 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Grape skin extract	163(ii)	150 mg/kg	181, 201
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	86
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
1.5	**Milk powder and cream powder and powder analogues (plain)**				
1.5.1	**Milk powder and cream powder (plain)**	**ASCORBYL ESTERS**		500mg/kg	10
		Butylated hydroxyanisole (BHA)	320	100mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 196
		Calcium aluminium silicate	556	265 mg/kg	6, 259
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/Kg	
		PHOSPHATES		3,000 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Propyl gallate	310	200 mg/kg	
		Sodium alumino	554	265 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		silicate			
		Sucroglycerides	474	10,000 mg/kg	
1.5.1.1	**Dairy baseddairy whitener**				
1.5.2	**Powder analogues**	**ASCORBYL ESTERS**		80 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	2,000 mg/kg	191
		CAROTENOIDS		100 mg/kg	209
		Calcium aluminium silicate	556	570 mg/kg	6, 259
		Caramel III - ammonia caramel	150c	5,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	5,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	150 mg/kg	201, 209, 181
		Neotame	961	65 mg/kg	
		PHOSPHATES		4,400 mg/kg	[52][88, 33]
		POLYSORBATES		4,000 mg/kg	
		Propylene glycol esters of fatty acids	477	GMP	
		RIBOFLAVINS		300 mg/kg	
		Sodium alumino silicate	554	570 mg/kg	6, 259
		Steviol glycosides	960	330 mg/kg	26, 201
1.6	**Cheese and analogues**				
1.6.1	**Unripened**	Aspartame	951	1,000 mg/kg	191

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
	cheese	**CAROTENOIDS**		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	201
		Caramel III - ammonia caramel	150c	15,000 mg/kg	201
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		Indigotine (Indigo carmine)	132	200 mg/kg	3
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	80, 3
		PHOSPHATES		4,400 mg/kg	33
		POLYSORBATES		80 mg/kg	38
		Ponceau 4R	124	100 mg/kg	3
		RIBOFLAVINS		300 mg/kg	
		SORBATES		2,000 mg/kg	42, 223 (for channa and paneer only)
		Nisin	234	12.5 mg/kg	(for channa and paneer only)
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	(for channa and paneer

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
					only)(singly or in combination, expressed as propionic acid)
		Glucono delta lactone	575	GMP	(for channa and paneer only)
		Sunset yellow FCF	110	100 mg/kg	3
		Calcium chloride	509	200 mg/kg	Except cream cheese
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	Except coulommiers
		Carrageenan	407	5,000 mg/kg	For cream cheese only
		Alginate of sodium/potassium/calcium	401,402, 404	5,000 mg/kg	For cream cheese only
		Propylene glycol alginate	405	5000 mg/kg	
		Paprika extract	160c	GMP	
		Curcumin	100	GMP	
		Annatto	[52][160b(i) and (ii)]	GMP	
1.6.2	**Ripened cheese, (Cheddar,Danb**	Canthaxanthin	161g	15 mg/kg	201
		Lysozyme	1105	GMP	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
	o,Edam,Gouda, Havarti,Tilisiter ,Camembert, Brie,St Paulin, Samsoe,Emmentaler, Provolone,extra hard grating /sliced/cut/shredded cheese)	Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Nisin	234	12 mg/kg	
		SORBATES		3,000 mg/kg	42
		Calcium chloride	509	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		Sodium salts of mono/di/poly phosphoric acid	339, 450(i, ii, iii) 451(i),452(i)	9,000 mg/kg	Total salt content should not exceed 9000 mg/kg calculated as phosphohorus/carbonates /citrate/ chloride
		Potassium salts of mono/di/poly phosphoric acid	340, 450 (iv), (v), 451(ii), 452(ii)		
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Annatto extracts, norbixin-based	160b(ii)	100 mg/kg	
		Annatto extracts, bixin-based	160b(i)	50 mg/kg	Normal to orange colour
		Propionic acid, sodium propionate, calcium propionate,	280, 281, 282, 283	3,000 mg/kg	Singly or in combination, expressed as propionic acid
		Pimaricin (Natamicin)	235	2 mg/dm^2 surface; not present in	For surface/ rind

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
				depth beyond 5 mm	treatment only
		Paprika extract	160c	GMP	
1.6.2.1	**Ripened cheese includes rind**	**ASCORBYL ESTERS**		500 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		15 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Hexamethylene tetramine	239	25 mg/kg	[52][66, 298]
		Lauric arginate ethyl ester	243	200 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		3,000 mg/kg	
1.6.2.2	**Rind of ripened cheese**	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		500 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		75 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lysozyme	1105	GMP	
		Microcrystalline wax	905c(i)	30,000 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	
		Nisin	234	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		3,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
1.6.2.3	**Cheese powder**	**CAROTENOID**		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Lysozyme	1105	GMP	
		Natamycin	235	40 mg/kg	3, 80

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		(Pimaricin)			
		Nisin	234	12 mg/kg	
		SORBATES		3,000 mg/kg	42
1.6.3	**Whey cheese**	Lauric arginate ethyl ester	243	200 mg/kg	
		SORBATES		1,000 mg/kg	42
1.6.4	**Processed cheese**				
1.6.4.1	**Plain processed cheese/ processed cheese, processed cheese spreads**	Allura red AC	129	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	80,3
		Natamycin (Pimaricin)	235	40 mg/kg	
		PHOSPHATES		9,000 mg/kg	Total salt content should not exceed 9,000 mg/kg calculated as phosphohorus/ cabonates/ citrate/ chloride
		RIBOFLAVINS		300 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		SODIUM ALUMINIUM PHOSPHATES		1,600 mg/kg	251, 6
		SORBATES		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	3
		Curcumin	100	100 mg/kg	
		Chlorophyll	140	100 mg/kg	
		Annatto	160(b) (i), (ii)	50 mg/kg	
		Nisin	234	12.5 mg/kg	
1.6.4.2	**Flavoured processed cheese, including containing fruit, vegetables, meat etc.**	Allura red AC	129	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	72
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		50 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin	235	40 mg/kg	3, 80

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		(Pimaricin)			
		PHOSPHATES		9,000 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1600 mg/kg	251, 6
		SORBATES		3,000 mg/kg	42
		Sunset yellow FCF	110	100 mg/kg	
1.6.5	**Cheese analogues**	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	3
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	3
		CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		50 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	201
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES, PARA-		500 mg/kg	27,
		Indigotine (Indigo carmine)	132	100 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Lauric arginate ethyl ester	243	200 mg/kg	
		Natamycin (Pimaricin)	235	40 mg/kg	3, 80
		Neotame	961	33 mg/kg	
		Nisin	234	12 mg/kg	
		PHOSPHATES		9,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	3
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		3,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	3
1.6.6	**Whey protein cheese**	Acetic acid, glacial	260	GMP	
		Calcium propionate	282	3,000 mg/kg	70
		Citric acid	330	GMP	
		Glucono delta-lactone	575	GMP	
		Lactic acid, L-, D- and DL-	270	GMP	
		Malic acid, DL-	296	GMP	
		Natamycin (Pimaricin)	235	40 mg/kg	80,3
		Nisin	234	12 mg/kg	
		Propionic acid	280	3,000 mg/kg	
		SORBATES		3,000 mg/kg	70, 42
		Sodium propionate	281	3,000 mg/kg	70
1.7	**Dairy based desserts**	**ASCORBYL ESTERS**		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Ammonium salts of	442	5,000 mg/kg	231

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		phosphatidic acid			
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		300 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	Only for rasgulla dry mixes
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	2,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	3,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	2
		Grape skin extract	163(ii)	200 mg/kg	181
		HYDROXYBENZOATES, PARA-		120 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	170
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	
		POLYSORBATES		3,000 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Propylene glycol alginate	405	GMP	
		Polyoxyethylene sorbitan tristearate	436	GMP	
		Poly glycerol esters of fatty acid	475	GMP	
		Polyoxyethylene sorbyton mono Laureate	432	GMP	
		Polyoxyethylene sorbyton monosterate	435	GMP	
		Distarch glycerol	1411	GMP	
		Distarch glycerol acetylated	1432	GMP	
		Distarch glycerol hydroxypropyl	1443	GMP	
		Microcrystalline cellulose	460 (i)	10, 000 mg/kg	
		TARTRATES		1,000 mg/kg	
		Curcumin	100	100 mg/kg	
		Annatto	160 b(i), (ii)	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		Tartrazine	102	100 mg/kg	
1.8	**Whey and whey products excluding whey cheeses**				
1.8.1	**Liquid whey and whey products excluding whey cheeses**	Benzoyl peroxide	928	100 mg/kg	74
		PHOSPHATES		880 mg/kg	33, 228
1.8.2	[52]**[Dried whey and whey products, excluding whey cheeses]**	Benzoyl peroxide	928	100 mg/kg	147
		Calcium carbonate	170(i)	10,000 mg/kg	
		Calcium chloride	509	GMP	
		Calcium hydroxide	526	GMP	
		Calcium silicate	552	10,000 mg/kg	
		Hydroxypropyl distarch phosphate	1442	10,000 mg/kg	
		Magnesium carbonate	504(i)	10,000 mg/kg	
		Magnesium oxide	530	10,000 mg/kg	
		Magnesium silicate, synthetic	553(i)	10,000 mg/kg	
		Microcrystalline cellulose (Cellulose gel)	460(i)	10,000 mg/kg	
		PHOSPHATES		4,400 mg/kg	33
		Potassium carbonate	501(i)	GMP	
		Potassium chloride	508	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Potassium hydrogen carbonate	501(ii)	GMP	
		Potassium hydroxide	525	GMP	
		Powdered cellulose	460(ii)	10,000 mg/kg	
		Silicon dioxide, amorphous	551	10,000 mg/kg	
		Sodium	554	1,140 mg/kg	6

Table 1

Dairy products and analogues, excluding products of category 2.0					
Food Category System (1)	**Food Category Name (2)**	**Food Additive (3)**	**INS No. (4)**	**Recommended Maximum Level (5)**	**Note (6)**
		aluminosilicate			
		Sodium carbonate	500(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
		Sodium hydroxide	524	GMP	
		Sodium sesquicarbonate	500(iii)	GMP	
		Talc	553(iii)	10,000 mg/kg	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
2.0	**Fats and oils, and fat emulsions**				
2.1	**Fats and oils essentially free from water**				
2.1.1	**Butter oil, anhydrous milk fat and ghee (no additives in case of ghee)**	**ASCORBYL ESTERS**		500 mg/kg	10,171
		Butylated hydroxyanisole (BHA)	320	175mg/kg	15, 171, 133
		Butylated hydroxytoluene (BHT)	321	75mg/kg	15, 171, 133

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Propyl gallate	310	100 mg/kg	15, 133, 171
		Gallate(octyl/ ethyl/dodecyl)	311, 313, 312	100 mg/kg	
		Citric acid	330	GMP	171
2.1.2	**Vegetable oils and fats**	Lecithins	322(i)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		[52][**TOCOPHEROLS**		GMP	
		ASCORBYL ESTERS		500mg/kg]	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Citric acid	330,	GMP	15, 277
		Tartric acid	334	GMP	15, 277
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15 ,130
		Sodium citrate	331(iii)	GMP	
		Isopropyl citrate mixture	384	200 mg/kg	
		Monoglyceride citrate	472c	100 mg/kg	Singly or in combination
		Phosphoric acid	338	100 mg/kg	Singly or in combination
		Polydimethylsilox	900a	10 mg/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		ane			
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		CAROTENOIDS		25 mg/kg	232
		Diacetyltartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		POLYSORBATES		5,000 mg/kg	102
		Propylene glycol esters of fatty acids	477	10,000 mg/kg	
		Stearyl citrate	484	GMP	
		THIODIPROPIONATES		200 mg/kg	46
2.1.3	**Lard, tallow, fish oil, and other animal fats (edible fats)**	Lecithins	322(i), (ii)	GMP	
		Ascorbic acid	300	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		TOCOPHEROLS		GMP	
		ASCORBYL ESTERS		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 15
		Citric acid	330	GMP	
		Tartric acid	334	GMP	
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15,130
		Sodium citrate	331(iii)	GMP	

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Phosphoric acid	338	100 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg	Singly or in combination with silicon dioxide
		Silicon dioxide	551		
		beta-Carotenes, vegetable	161a(ii)	1,000 mg/kg	
		CAROTENOIDS		25 mg/kg	
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Indigotine	132	100 mg/kg	
		Isopropyl citrate mixture	384	200 mg/kg	
		POLYSORBATES		5,000 mg/kg	102
		Propylene glycol esters of fatty acids	477	10,000 mg/kg	
		Stearyl citrate	484	GMP	
		Sunset yellow FCF	110	100 mg/kg	
		THIODIPROPIONATES		200 mg/kg	46
2.2	**Fat emulsions mainly of type water-in-oil**				
2.2.1	**Butter (Butter and Milk Fat)**	Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Annatto	160b(i),(i	20 mg/kg	8

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
			i)		
		CAROTENOIDS		35 mg/kg	146, 291
		Sodium hydroxide	524	GMP	
		Calcium hydroxide	526		
		PHOPHATES		880 mg/kg	33, 34
		Sodium carbonate	500(i)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	
2.2.2	**Fat spreads, dairy fat spreads and blended spreads (margarine, bakery shortenings and fat spreads)**	Lecithins	322(i), (ii)	GMP	
		Propyl gallate	310	200 mg/kg	15, 130
		Tocopherols	307a,b,c	GMP	
		ASCORBYL ESTERS		500 mg/kg	10
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		Tartric acid	334	GMP	
		Guaiac resin	314	1,000 mg/kg	
		TBHQ	319	200 mg/kg	15, 130
		Isopropyl citrate mixture	384	100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10 g/kg	

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		1,2 -propylene glycol esters of fatty acids	477	20g/kg	
		[52]**[SORBITAN ESTERS OF FATTY ACIDS**		10,000 mg/kg	359]
		Sucroglycerides	474	10,000mg/kg	102
		SORBATES		2,000 mg/kg	42
		beta-Carotenes, vegetable	160a(ii)	1,000mg/kg	
		Annatto	160b	20 mg/kg	
		Curcumin	100	5 mg/kg	
		CAROTENOIDS		35 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21
		BENZOATES		1,000mg/kg	13
		Canthaxanthin	161g	15 mg/kg	214, 215
		Caramel III - Ammonia caramel	150c	500 mg/kg	
		Caramel IV- Sulfite ammonia caramel	150d	500 mg/kg	214
		HYDROXY BENZOATES, PARA		300 mg/kg	27
		Lauric alginate ethyl ester	243	200 mg/kg	214, 215
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	152

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		POLYSORBATES		5,000 mg/kg	102
		RIBOFLAVINS		300 mg/kg	
		Stearyl citrate	484	100 mg/kg	15
		STEAROYL LACTYLATES	481(i), 482(i)	10,000 mg/kg	
		Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	479	5,000 mg/kg	
		THIODIPROPIONATES		200 mg/kg	46
		[52][Sucrose oligoesters, Type I and Type II	473a	10,000 mg/kg	348, 360
		Sucrose esters of fatty acids	473	10,000 mg/kg	348, 360
		Poly glycerol esters of fatty acid	475	5,000 mg/kg	359]
2.3	**Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions**	Acesulfame potassium	950	1,000 mg/kg	188
		ASCORBYL ESTERS		500 mg/kg	10
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Canthaxanthhin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		CAROTENOIDS		200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZOATES,PARA-		300 mg/kg	27
		Indigotine (indigo caramine)	132	100 mg/kg	
		Neotame	961	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	102
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	30,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		1,000 mg/kg	42
		[52][Poly glycerol esters of fatty acid	475	20,000 mg/kg	363
		Propylene glycol alginate	405	3,000 mg/kg	
		STEAROYL LACTYLATES		3,000 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		5,000 mg/kg	363
		Sucrose esters of fatty acids	473	5,000 mg/kg	363, 102]

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sucroglycerides	474	10,000 mg/kg	102
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130
2.4	**Fat-based desserts excluding dairy-based dessert products of food category 1.7 (frozen desserts/frozen confections)**	Propylene glycol alginate	405	10 g/kg	
		Polyglycerol esters of fatty acids	475	10 g/kg	
		Polyoxethylene sorbitian monolaureate	432	10 g/kg	
		Polyoxethylene sorbitian tristearate	436	10 g/kg	
		Polyoxethylene sorbitian monolstearate	435	10 g/kg	
		Aspartame	951	1,000 mg/kg	191
		Sucralose	955	400 mg/kg	
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		Annatto	160b	100 mg/kg	
		Beta apo -8-carotenal	160e	100 mg/kg	
		Methyl ester of beta apo- 8-carotenal	160f		
		Caramel color - ammonium sulphite process	150d	3 g/kg	
		TARTRATES		1 g/kg	
		Acesulfame potassium	950	350 mg/kg	188

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Allura red AC	129	100 mg/kg	
		ASCORBYL ESTERS	304, 305	80 mg/kg	10
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 15
		Canthaxanthin	161g	100 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		CAROTENOIDS		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEX		500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin estract	163(ii)	200 mg/kg	181
		Indigotine (indigo caramine)	132	100 mg/kg	
		IRON OXIDES		350 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		POLYSORBATES		3,000 mg/kg	102

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Tertiary butylhydroquinone	319	200 mg/kg	15, 130
2.4.1	**Cocoa based spreads including fillings**	Acesulfame potassium	950	1,000 mg/kg	188
		Alitame	956	300 mg/kg	
		Aspartame	951	3,000 mg/kg	191
		BENZOATES		1,500 mg/kg	13
		Propyl gallate	310	200 mg/kg	15, 130
		ACSCORBYL ESTERS		500 mg/kg	10, 15,114
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Mineral oil, medium and low viscosity, class I	905e	2,000 mg/kg	3
		ETHYLENE DIAMINE TETRA ACETATES		50 mg/kg	21
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES		880 mg/kg	33

Table 2

Fats and oils, and fat emulsions					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		POLYSORBATES		1,000 mg/kg	
		SACCHARINS		200 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	169

Table 3

Edible ice, including sorbet					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Notes**
3.0	**Edible ices, including sorbet (ice candy)**	**ASCORBYL ESTERS**		200 mg/kg	10,15
		Acesulfame potassium	950	800 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	195, 15
		Butylated hydroxytoluene (BHT)	321	100mg/kg	195, 15
		CAROTENOIDS		200mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV - sulfite ammonia caramel	150d	3,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	

Table 3

Edible ice, including sorbet					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Notes**
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		IRON OXIDES		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		7,500 mg/kg	33
		POLYSORBATES		1,000 mg/kg	
		Ponceau 4R	124	100mg/kg	
		Propylene glycol esters of fatty acids	477	[52][5,000 mg/Kg]	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		100 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	320 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	15 , 195
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Propylene glycol alginate	405	10,000 mg/kg	
		Polyglycerol esters of fattty acids	475	10,000 mg/kg	
		Polyoxyethylene sorbitan monolaureate	432	10,000 mg/kg	
		Polyoxyethylene sorbitan	436	10,000 mg/kg	

Table 3

Edible ice, including sorbet					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Notes**
		tristearate			
		Polyoxyethylene sorbitan monostearate	435	10,000 mg/kg	
		Curcumin	100	100 mg/kg	
		Annatto	160b	100 mg/kg	
		Canthaxanthin	161g	100mg/kg	
		Carmoisine	122	100mg/kg	
		Erythrosine	127	50mg/kg	
		Tartrazine	102	100mg/kg	
		Indigotine (Indigo carmine)	132	100mg/kg	
		TARTRATES		1 g/kg	
		Steviol glycosides	960	170 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
4.0	**Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes and aloe vera), sea weeds, nuts and seeds**				
4.1	**Fruits**				
4.1.1	**Fresh fruits**	No additives permitted			
4.1.1.1	**Untreated fresh fruits**	No additives permitted			
4.1.1.2	**Surface-treated fresh fruits**	Beeswax	901	GMP	
		Candelilla wax	902	GMP	
		Carnauba wax	903	GMP	
		Glycerol ester of wood rosin	445(iii)	110 mg/kg	
		IRON OXIDE		1,000 mg/kg	4
		Microcrystalline wax	905c(i)	50 mg/kg	
		ortho-Phenylphenol	231	12 mg/kg	49
		Sodium ortho-phenylphenol	232		
		Polyethylene glycol	1521	GMP	
		Polyvinylpyrrolidone	1201	GMP	
		SULFITES		30 mg/kg	
		Shellac, bleached	904	GMP	
		Sucroglycerides	474	GMP	
4.1.1.3	**[52][Peeled or cut minimally**	Calcium ascorbate	302	GMP	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	processed fruits]	Carbon dioxide	290	GMP	59
		Nitrogen	941	GMP	59
		Nitrous oxide	942	GMP	
		Potassium ascorbate	303	GMP	
		Sodium ascorbate	301	GMP	
		Calcium chloride,	509	350 mg/kg	
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
		[52][Citric acid	330	GMP	
		Ascorbic acid	300	GMP	
		Potassium carbonate	501	GMP]	
4.1.2	**Processed fruits**	Carnauba wax	903	GMP	
		SULFITES		500 mg/kg	
4.1.2.1	**Frozen fruits**	**SULFITES**		500 mg/kg	44, 155
4.1.2.2	**Dried fruits, nuts and seeds**	**ASCORBYL ESTERS**		80 mg/kg	10
		BENZOATES		800 mg/kg	13
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		265 mg/kg	21
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		HYDROXYBENZOATES, PARA		800 mg/kg	27
		Lauric arginate	243	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		ethyl ester			
		Mineral oil, high viscosity	905d	5,000 mg/kg	
		Mineral oil, medium viscosity, class I	905e	5,000 mg/kg	
		Calcium phosphate	341(i)	20,000 mg/kg	
		Magnesium phosphate	343(ii)	20,000 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		1,000 mg/kg	44, 135, 218
		Tartaric acid, L (+)	334	GMP	
4.1.2.3	**Fruit in vinegar, oil, or brine**	Acesulfame potassium	950	200 mg/kg	188
		Aspartame	951	300 mg/kg	144, 191
		BENZOATES		250 mg/kg	13
		CAROTENOIDS		1,000 mg/kg	
		CHLOROPHYLLS and CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Grape skin extract	163(ii)	1,500 mg/kg	
		HYDROXYBENZOATES, PARA		250 mg/kg	27
		Neotame	961	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	144
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	180 mg/kg	144
4.1.2.4	**Canned or bottled (pasteurized) fruit**	Acesulfame potassium	950	350 mg/kg	188
		Annatto	160b	200 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Canthaxanthin	161g	200 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Carmoisine	122	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND		100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		CHLOROPHYLLINS, COPPER COMPLEXES			
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Dimethyl polysiloxane	900a	10 mg/kg	
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		IRON OXIDES		300 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	33 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		200 mg/kg	
		Stannous chloride	512	20 mg/kg	43
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110	200 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Steviol glycosides	960	100 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Saffron		GMP	
4.1.2.5	**Jams, jellies, marmalades**	Acesulfame potassium	950	1,000 mg/kg	188
		Alitame	956	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	1,000 mg/kg	113
		Brilliant blue FCF	133	200 mg/kg	
		BENZOATES		1,000 mg/kg	13
		CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	1,500 mg/kg	
		Carmoisine	122	200 mg/kg	
		Carnauba wax	903	400 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg.	
		ETHYLENE DIAMINE TETRA		130 mg/kg	21

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		ACETATES (EDTA)			
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES PARA-		250 mg/kg	27
		IRON OXIDES		200 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	70 mg/kg	
		Polydimethylsiloxane	900a	30 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		200 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Steviol glycosides	960	360 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Tartrazine	102	200 mg/kg	
		Sunset yellow FCF	110		
4.1.2.6	**Fruit-based spreads (e.g. chutney) excluding products of food category 4.1.2.5**	Annatto	160b	GMP	
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		250 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		CAROTENOIDS		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN,COPPER COMPLEXES		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		Curcumin	100	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATE PARA-		1,000 mg/kg	27
		IRON OXIDES		500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	70 mg/kg	
		PHOSPHATES		1,100 mg/kg	33
		Polydimethylsilo	900a	10 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		xane			
		Ponceau 4R	124	100 mg/kg	
		Propylene glycol alginate	405	GMP	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Tartaric acid, L (+)	334	GMP	
		Ascorbyl Palmitate	304	200 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		TBHQ	319	200 mg/kg	
		TOCOPHEROLS		GMP	
		Steviol glycosides	960	330 mg/kg	26
		Acesulfame potassium	950	500 mg/kg	188
4.1.2.7	**Candied / glazed / crystallised fruit including murrabba***	Allura red AC	129	100 mg/kg	
		Annatto	160b	200 mg/kg	
		Aspartame	951	2,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER		250 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		COMPLEXES			
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Curcumin	100	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	1,000 mg/kg	
		Erythrosine	127	100 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		HYDROXYBENZOATES PARA		1,000 mg/kg	27
		IRON OXIDES		250 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	65 mg/kg	
		PHOSPHATES		10 mg/kg	33
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		100 mg/kg and 40 mg/kg (for murabba)	44
		Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	
		Sunset yellow	110	200 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		FCF			
		Tartrazine	102	200 mg/kg	
		Acesulfame potassium	950	500 mg/kg	188
		Tartaric acid	334	GMP	
		*No sweeteners and colours permitted in murrabba			
4.1.2.8	**Fruit preparations, including fruit pulp, purees, fruit toppings and coconut milk**	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Aspartame	951	1,000 mg/kg	191
		Annatto	160b(i), (ii)	GMP	
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	182
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		Curcumin	100	GMP	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES PARA-		800 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		350 mg/kg	33
		Paprika oleoresin	160c(i)	GMP	
		SORBATES		1,000 mg/kg	42
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		POLYSORBATES		1,000 mg/kg	154
		SULFITES		100 mg/kg	206, 44
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		52[**SORBITAN ESTERS OF FATTY ACIDS**		5,000 mg/kg	XS314R, XS240

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sucrose esters of fatty acids	473	1,500 mg/kg	348, XS314R]
4.1.2.9	**Fruit-based desserts including fruit-flavoured water-based desserts**	Tartaric acid, L (+)	334	GMP	
		ASCORBYL ESTERS		500 mg/kg	2, 10
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		150 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		HYDROXYBENZOATES PARA-		800 mg/kg	27
		IRON OXIDES		200 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPAHTES		1,500 mg/kg	33
		SORBATES		3,000 mg/kg	
		Polydimethylsiloxane	900a	110 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Steviol glycoside	960	350 mg/kg	26
4.1.2.10	**Fermented fruit products**	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		CAROTENOIDS		500 mg/kg	
		CHLOROPHY		100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		LLS AND CHLOROPHYLLINSCOPPER COMPLEXES			
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES, PARA-		800 mg/kg	27
		Neotame	961	65 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		500 mg/kg	
		Polydimethysiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Steviol glycosides	960	115 mg/kg	26
		Sucralose (Trichlorogalact	955	150 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		osucrose)			
4.1.2.11	**Fruit fillings for pastries**	Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	7,500 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	7,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		650 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		HYDROXYBENZOATES PARA-		800 mg/kg	27

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		SORBATES		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		100 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Steviol glycoside	960	330 mg/kg	26
4.1.2.12	**Cooked fruit**	Acesulfame potassium	950	500 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Neotame	961	65 mg/kg	
		SORBATES		1,200 mg/kg	42

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	
4.2	**Vegetables, sea weeds, nuts and seeds**				
4.2.1	**Fresh vegetables, sea weeds, nuts and seeds**	No additives permitted			
4.2.1.1	**Untreated fresh vegetables ((including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soybean), and aloe vera) sea weeds, nuts and seeds))**	No additives permitted			
4.2.1.2	**Surface treated fresh vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	Candelilla wax	902	GMP	79
		Beeswax	901	GMP	79
		Carnauba wax	903	GMP	79
		Glycerol ester of wood rosin	445(iii)	110 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Microcrystalline wax	905c(i)	50 mg/kg	
		PHOSPHATES		1,760 mg/kg	33
		Shellac, bleached	904	GMP	79

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
4.2.1.3	[52]**[Peeled, cut or shredded minimally processed vegetables [(including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds, nuts and seeds)]]**	Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES		5,600 mg/kg	33,76
		Sodium ascorbate	301	GMP	
		SULFITES		50 mg/kg	44,76,136
		Calcium chloride	509	350 mg/kg	
		Calcium lactate	327		
		Calcium gluconate	578		
		Calcium carbonate	170(i)		
		[52][Citric acid	330	GMP	
		Ascorbic acid	300	GMP	
		Calcium ascorbate	302	GMP	
		Potassium carbonate	501	GMP]	
4.2.2	**Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	Acetic acid, glacial	260	GMP	
		Caramel IV - Sulfite Ammonia Caramel	150d	50,000 mg/kg	92
		Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		PHOSPHATES		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		SULFITES		50 mg/kg	44, 76, 136, 137
4.2.2.1	**Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds**	Ascorbic acid, L-	300	GMP	110
		Citric acid	330	GMP	242, 262, 264, 265
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		100 mg/kg	21, 110
		Lactic acid, L-, D- and DL-	270	GMP	262, 264
		Malic acid, dl-	296	GMP	265
		PHOSPHATES		5,000 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	15
		SULFITES		50 mg/kg	44, 76, 136, 137
		[52][Calcium chloride	509	GMP	323
		Calcium sulphate	516	GMP	323]
4.2.2.2	**Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea**	**ASCORBYL ESTERS**		80 mg/kg	10
		BENZOATES		1,000 mg/kg	13
		Butylated hydroxyanisole	320	200 mg/kg	196, 15, 76

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	weeds, nuts and seeds	(BHA)			
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	196, 15, 76
		Canthaxanthin	161g	10 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerols	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		800 mg/kg	21, 64, 297
		PHOSPHATES		5,000 mg/kg	33, 76
		Propyl gallate	310	50 mg/kg	15, 76,196
		SULFITES		500 mg/kg	44, 105
4.2.2.3	**Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds in vinegar, oil, brine or soybean sauce**	Allura red AC	129	100 mg/kg	
		Acesulfame potassium	950	200 mg/kg	144, 188
		Aluminium ammonium sulfate	523	520 mg/kg	6, 245,296
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		BENZOATES		2,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	
		Caramel III - ammonia caramel	150c	500 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		beta - Carotenes, , vegetable	160a(ii)	1,320 mg/kg	
		CAROTENOIDS		50 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerols	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
		Indigotine (indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	10 mg/kg	144
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		160 mg/kg	144
		SORBATES		1000 mg/kg	42
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		SULFITES		100 mg/kg	44
		[52][Ferrous	579	150 mg/kg	48,23

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		gluconate			
		Ferrous lactate	585	150 mg/kg	48,23]
4.2.2.4	**Canned or bottled (pasteurised) or retort pouched vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) sea weeds**	Acesulfame potassium	950	200 mg/kg	188
		Allura red AC	129	200 mg/kg	
		Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		Brilliant blue FCF	133	200 mg/kg	
		Caramel III - ammonia caramel	150c	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		365 mg/kg	21
		Fast green FCF	143	200 mg/kg	
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	144
		Ascorbic acid		GMP	
		Stannous chloride	512	25 mg/kg	43
		Steviol glycosides	960	70 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	580 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		SULFITES		50 mg/kg	44
4.2.2.5	**Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds, purees and spreads (peanut butter)**	Aspartame	951	1,000 mg/kg	191
		Acesulfame potassium	950	1,000 mg/kg	188
		BENZOATES		1,000 mg/kg	13
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		CAROTENOIDS		50 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLINS,COPPER COMPLEXES		100 mg/kg	62
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	179, 181
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33, 76
		Polydimethylsiloxane	900a	10 mg/kg	
		SACCHARINS		160 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sucralose (trichlorogalacto sucrose)	955	400 mg/kg	169
		SULFITES		500 mg/kg	44, 138
4.2.2.6	**Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) sea weeds, nuts and seeds-pulps and preparations (e.g vegetable desserts and sauces, candied vegetables) other than food category 4.2.2.5**	Allura red AC	129	100 mg/kg	92
		Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	1,000 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		3,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	92
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta - Carotenes, vegetable	160a(ii)	1,000 mg/kg	92
		CAROTENOIDS		50 mg/kg	92
		Chlorophylls And Chlorophylins, Copper Complexes		100 mg/kg	62, 92
		Diacetyltartaric and fatty acid esters of glycerols	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		80 mg/kg	21
		Grape skin extract	163(ii)	100 mg/kg	92, 181
		HYDROXYBE		1,000 mg/kg	27

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		NZOATES PARA-			
		Indigotine (indigo carmine)	132	100 mg/kg	92
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	50 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	92
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		SULFITES		300 mg/kg	44, 205
		Sunset yellow FCF	110	50 mg/kg	92
4.2.2.7	**Fermented vegetables(including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food**	Aspartame	951	2,500 mg/kg	191
		Acesulfame Potassium	950	1,000 mg/kg	188
		BENZOATES		1,000 mg/kg	13
		Brilliant blue FCF	133	100 mg/kg	92
		CAROTENOIDS		50 mg/kg	92
		Calcium 5'-ribonucleotides	634	GMP	279

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	categories 6.8.6, 6.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	Calcium carbonate	170(i)	GMP	279
		Calcium chloride	509	GMP	279
		Calcium lactate	327	10,000 mg/kg	
		Calcium carbonate	170	GMP	
		Calcium bisulphite	227	500 mg/kg	
		Citric acid	330	GMP	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21
		Erythrosine	127	30 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	100 mg/kg	181
		HYDROXYBENZOATES PARA-		300 mg/kg	27
		Indigotine (Indigo carmine)	132	100 mg/kg	

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Malic acid	296	GMP	
		Neotame	961	33 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		500 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	42
		SULFITES		500 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	92
		Steviol glycoside	960	200 mg/kg	26
4.2.2.8	**Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds**	Aspartame	951	1,000 mg/kg	
		Benzoates		1,000 mg/kg	13
		L-Tartaric acid	334	GMP	
		Chlorophylls and Chlorophyllins, copper complexes		100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Curcumin	100	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	2,500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		250 mg/kg	21

Table 4

Fruits and vegetables					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Neotame	961	33 mg/Kg	
		PHOSPHATES		2,200 mg/kg	33, 76
		SACCHARINS		160 mg/kg	144
		SORBATES		1,000 mg/kg	42,221
		Sucralose (Trichlorogalactosucrose)	955	150 mg/kg	141
		Steviol glycoside	960	40 mg/kg	26

Table 5

Confectionary					
Food Category System	**Food Category Name**	**Food Additive**	**INS Number**	**Recommended Maximum level**	**Note**
5.0	**Confectionery**	**ASCORBYL ESTERS**		500 mg/kg	10, 15,114
		Mineral oil, medium viscosity	905e	2,000 mg/kg	3
		Polydimethylsiloxane	900a	10 mg/kg	
5.1	[52]**[Cocoa products and chocolate products including imitations and chocolate substitutes]**	Mineral oil, high viscosity	905d	2,000 mg/kg	3
		Propyl gallate	310	200 mg/kg	15, 130
5.1.1	**Cocoa mixes (powders) and cocoa mass/cake**	Acesulfame potassium	950	350 mg/kg	188
		Ammonium salts of phosphatidic acid	442	GMP	97
		Aspartame	951	3,000 mg/kg	191
		BENZOATES		15,00 mg/kg	
		SORBATES		1,500 mg/kg	
		PHOSPHATES		1,100 mg/kg	33
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	97
		SACCHARINS		100 mg/kg	97
		Sucrose esters of fatty acids	473	10 g/kg	
		Sucralose (Trichlorogalactosucrose)	955	580 mg/kg	97
		L-Tartaric acid	334	5 g/kg	
		[52][Polyglycerol esters of fatty acid	475	5,000 mg/kg	XS141, 97
		Polyglycerol	476	5,000 mg/kg	XS141,

		esters of interesterified ricinoleic acid			97
		SORBITAN ESTERS OF FATTY ACIDS		2,000 mg/kg	XS141, 97, 123]
5.1.2	**Cocoa mixes (syrups)**	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Acesulfame potassium	950	350 mg/kg	97,188
		Alitame	956	300 mg/kg	
		Aspartame	951	1,000 mg/kg	191
		Neotame	961	33 mg/kg	97
		POLYSORBATES		500 mg/kg	
		SACCHARINS		80 mg/kg	97
		SORBATES		1,000 mg/kg	42
		Sucralose (Trichlorogalacto sucrose)	955	400 mg/kg	97
		[52]**[TARTRATES**		2,000 mg/kg	45
		TOCOPHEROLS		500 mg/kg	15]
5.1.3	**Cocoa and chocolate products**	Acesulfame potassium	950	1,000 mg/kg	188
		Annatto	160b(i), (ii)	100 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		[52][omit		]	
		Allura red AC	129	100 mg/kg	183
		Alitame	956	300 mg/kg	
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	191
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	100 mg/kg	183

		Butylated hydroxyanisole (BHA)	320	200 mg/kg	130, 141, 15
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	130, 141, 15
		TBHQ	319	200 mg/kg	[52][15,130,141]
		CAROTENOIDS		100 mg/kg	183
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		[52][700 mg/kg]	62
		Curcumin	100	100 mg/kg	
		Candelilla wax	902	GMP	
		Canthaxanthin	161g	100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carmoisine	122	100 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	21
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		SORBATES		1,000 mg/kg	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Neotame	961	100 mg/kg	

	HYDROXYBENZOATES, PARA-		300 mg/kg	27
	PHOSPHATES		2,500 mg/kg	33
	Tartrazine	102	100 mg/kg	
	POLYSORBATES		[52][5,000 mg/kg]	101
	Ponceau 4R	124	100 mg/kg	183
	RIBOFLAVINS		300 mg/kg	
	SACCHARINS		500 mg/kg	
	Erythrosine	127	50 mg/kg	
	Shellac, bleached	904	GMP	3
	[52][omit		]	
	Carmoisine	122	100 mg/kg	
	Fast green FCF	143	100 mg/kg	
	Sucralose (Trichlorogalactosucrose)	955	800 mg/kg	
	Sunset yellow FCF	110	100 mg/kg	
	[52][omit			]
	BENZOATES		1,500 mg/kg	
	[52][Polyglycerol esters of fatty acid	475	2,000 mg/kg	By weight in chocolates
	Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	101]
	[52]**[SORBITAN ESTERS OF FATTY ACIDS**		10,000 mg/kg	101]
	Saffron		GMP	
	L - Tartaric acid	334	3 g/kg	
	[52][Castor Oil	1503	350 mg/kg	
	TOCOPHEROLS		750 mg/kg	15,168]

5.1.4	[52]**[Imitation Chocolate, Chocolate substitute products]**	Acesulfame potassium	950	500 mg/kg	188
		Alitame	956	300 mg/kg	
		Ammonium salts of phosphatidic acid	442	GMP	
		Aspartame	951	3,000 mg/kg	
		Aspartame-acesulfame salt	962	500 mg/kg	191
		BENZOATES		1,500 mg/kg	13
		[52][omit			]
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	141, 15, 197
		Beeswax	901	GMP	3
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		HYDROXYBENZOATES, PARA-		300 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		POLYSORBATES		5,000 mg/kg	
		SACCHARINS		500 mg/kg	
		SORBATES		1,500 mg/kg	
		Shellac, bleached	904	GMP	
		Sucralose	955	800 mg/kg	
		TOCOPHEROLS		750 mg/kg	
		Tartaric acid	334	5 g/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		700 mg/kg	
		CAROTENOIDS		100 mg/kg	
		beta –Carotenes, vegetable	160a(ii)	100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	

		Sulfur dioxide	220	150 mg/kg	
		Sorbitan monostearate	491	10 g/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		[52][Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	366]
		Caramel III	150c	50,000 mg/kg	
		Caramel IV	150d	50,000 mg/kg	
		Saffron		GMP	
		[52][Polydimethyl-siloxane	900a	10mg/kg	
		Polyglycerol esters of fatty acid	475	2,000mg/kg	366
		Sucroglycerides	474	6,000mg/kg	348
		Sucrose Oligoesters, Type-I and Type -II	473a	6,000mg/kg	348
		Sucrose esters of fatty acid	473	6,000mg/kg	348
		TARTRATES		5,000mg/kg	45
		TOCOPHEROLS		500 mg/kg	15
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	]
5.2	**Confectionery including hard and soft candy, nougats etc. other than food categories 5.1, 5.3, and 5.4**	Allura red AC	129	200 mg/kg	
		Alitame	956	300 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		IRON OXIDES		200 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Propylene glycol esters of fatty	477	5,000 mg/kg	

		acids			
		Propyl gallate	310	200 mg/kg	15, 130
		BENZOATES		1,500 mg/kg	13
		Diacetyltartaric and fatty acid esters of glycerol	472e	GMP	
		CAROTENOIDS		GMP	
		beta – Carotenes,vegetable	160a(ii)	500 mg/kg	
		Canthaxanthin	161g	GMP	
		Castor oil	1503	500 mg/kg	
		Candelilla wax	902	GMP	3
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	
		Tartrazine	102	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Curcumin	100	GMP	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Neotame	961	330 mg/kg	1, 61, 158
		HYDROXYBENZOATES , PARA-		1,000 mg/kg	27
		L-Tartaric acid	334	2,000 mg/kg	
		Tocopherol	307a,b, c	500 mg/kg	
		Paraffin wax or liquid Paraffin (Food grade)		GMP	
		Calcium, magnesium, sodium salts of	470(i)	GMP	

		stearic acid			
		Ammonium salts of phosphatidic acids	442	GMP	
		Ponceau 4R	124	100 mg/kg	
		Microcrystalline wax	905c(i)	GMP	3
		Beeswax	901	GMP	3
		RIBOFLAVINS		300 mg/kg	
		Carmoisine	122	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		500 mg/kg	163
		Sucralose (Trichlorogalacto sucrose)	955	1,800 mg/kg	
		Steviol glycosides	960	700 mg/kg	26, 199
		Sulfur dioxide	220	2,000 mg/kg	
		[52][omit		]	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
		SORBATES		1,500 mg/kg	42
		POLYSORBATES		1,000 mg/kg	
		Annatto	160b(i), (ii)	200 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tartrazine	102	100 mg.kg	
		Indogotine (Indigo carmine)	132	100 mg/kg	
		Mineral oil, high viscosity	905d	2,000 mg/kg	3
		[52][Shellac, bleached	904	GMP	3
		Sucrose Oligoesters,	473a	5,000mg/kg	348

		Type-I and Type -II			
		Sucrose esters of fatty acid	473	5,000mg/kg	348
		Polyglycerol esters of fatty acid	475	2,000mg/kg	367
		TARTRATES		2,000mg/kg	45
		Sodium di acetate	262 (ii)	1,000 mg/kg	
		STEROYL LACTILATES	481(i), 482(i)	5,000 mg/kg	]
5.2.1	**Hard candy**	Acesulfame potassium	950	3,500 mg/kg	188
		Carnauba wax	903	GMP	13
		Aspartame	951	10,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		700 mg/kg	
		Microcrystalline wax	905c(i)	GMP	3
		Neotame	961	330 mg/kg	
		Sucralose (Trichlorogalacto sucrose)	955	1,500 mg/kg	164
		Annatto	160b(i), (ii)	GMP	
		Mono and di glycerides of edible fatty acids	471	GMP	
		Lecithins	322 (i)	GMP	
		L-Tartaric acid	334	GMP	
		[52][Polyglycerol esters of interesterified ricinoleic acid	476	3,000mg/kg	
		TOCOPHEROLS		500 mg/kg	15

		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg]	
5.2.2	**Soft candy**	Acesulfame potassium	950	3500 mg/kg	157, 188
		Annatto	160b(i), (ii)	GMP	
		Aspartame	951	3,000 mg/kg	148
		Carnauba wax	903	GMP	3
		Sulfur dioxide	220	2,000 mg/kg	
		Grape skin extract	163(ii)	1,700 mg/kg	181
		Shellac, bleached	904	GMP	3
		52[Polyglycerol esters of interesterified ricinoleic acid	476	3,000 mg/kg	
		Propylene glycol	1520	4,500 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	
		Hydrogenated poly-1-decenes	907	2,000 mg/kg	
		Sucrose esters of fatty acid	473	5,000mg/kg	348]
5.2.3	**Nougats and marzipans**	Acesulfame potassium	950	1000 mg/kg	
		Aspartame	951	3,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	
		Indigotine (indigocarmine)	132	200 mg/kg	
		Fast green FCF	143	200 mg/kg	
		CAROTENOIDS		100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	

		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		Carnauba wax	903	GMP	
5.3	**Chewing gum**	Carmoisine	122	100 mg/kg	
		Tartrazine	102	100 mg/kg	
		Acesulfame potassium	950	5,000 mg/kg	
		Annatto	160b (i), (ii)	GMP	
		Alitame	956	300 mg/kg	
		Curcumin	100	GMP	
		Aspartame	951	10,000 mg/kg	
		BENZOATES		1,500 mg/kg	
		Calcium aluminium silicate	556	100 mg/kg	Expressed as Aluminium
		Castor Oil	1503	2,100 mg/kg	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		IRON OXIDES		10,000 mg/kg	
		Butylated hydroxyanisole (BHA)	320	400 mg/kg	130
		Butylated hydroxytoluene (BHT)	321	400 mg/kg	130
		Lecithins	322(i), (ii)	GMP	
		Grape skin extract	163(ii)	500 mg/kg	181
		Ammonium salts of phosphatidic acids	442	GMP	

		Sucrose esters of fatty acids	473	GMP	
		Polyglycerol polyricinoleate	476	GMP	
		L-Tartaric acid	334	3,000 mg/kg	
		Candelilla wax	902	GMP	
		Sulfur dioxide	220	2,000 mg/kg	
		Caramel III - ammonia caramel	150c	20,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	20,000 mg/kg	
		Carnauba wax	903	GMP	
		beta – Carotenes, vegetable	160a(ii)	500 mg/kg	
		Cyclodextrin, beta-	459	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	50,000 mg/kg	
		Erythrosine	127	25 mg/kg	
		Fast green FCF	143	200 mg/kg	
		Guaiac resin	314	1,500 mg/kg	
		HYDROXYBENZOATES, PARA-		1,500 mg/kg	
		RIBOFLAVINS		1,000 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Lauric arginate ethyl ester	243	225 mg/kg	
		Microcrystalline wax	905c(i)	GMP	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	
		Neotame	961	1,000 mg/kg	
		PHOSPHATES		44,000 mg/kg	33
		POLYSORBAT		5,000 mg/kg	

		ES			
		Polyethylene glycol	1521	20,000 mg/kg	
		Polyvinylpyrrolidone	1201	10,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Sucroglycerides	474	20,000 mg/kg	
		Propylene glycol esters of fatty acids	477	20,000 mg/kg	
		Sodium aluminosilicate	554	100 mg/kg	
		Aluminium silicate	559	100 mg/kg	
		SACCHARINS		2,500 mg/kg	
		SORBATES		1,500 mg/kg	42
		Canthaxanthin	161g	GMP	
		Shellac, bleached	904	GMP	
		Stearoyl citrate	484	15,000 mg/kg	
		Steviol glycosides	960	3,500 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	5,000 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		TOCOPHEROLS		1,500 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	400 mg/kg	130
		Mineral oil, high viscosity	905d	20,000 mg/kg	3
5.4	**Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces**	Acesulfame potassium	950	500 mg/kg	
		Alitame	956	300 mg/kg	
		Aspartame	951	1,000 mg/kg	
		BENZOATES		1,500 mg/kg	
		Beeswax	901	GMP	
		Brilliant blue FCF	133	100 mg/kg	

		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Candelilla wax	902	GMP	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	50,000 mg/kg	
		Carnauba wax	903	GMP	
		beta-Carotenes, vegetable	160a(ii)	20,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Erythrosine	127	50 mg/kg	
		Fast green FCF	143	100 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Propyl gallate	310	1,000 mg/kg	
		SORBATES-		1,000 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,500 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propylene glycol	477	40,000 mg/kg	

		esters of fatty acids			
		RIBOFLAVINS		3,000 mg/kg	
		SACCHARINS		500 mg/kg	
		Shellac, bleached	904	GMP	
		Sucralose (Trichlorogalacto sucrose)	955	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinon e (TBHQ)	319	200 mg/kg	
		Mineral oil, high viscosity	905d	2000 mg/kg	3
		52[Allura Red	129	100 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	181
		Mineral oil, medium viscosity	905e	2,000 mg/kg	XS 86, XS 105, 3, XS 141, XS 87
		Poly glycerol esters of fatty acid	475	2,000 mg/kg	368
		Polyglycerol esters of interesterified ricinoleic acid	476	5,000 mg/kg	
		Propylene glycol alginate	405	5,000 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	

		STEAROYL LACTYLATES		2,000 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	348
		Sucrose oligoesters, Type I and Type II	473a	5,000 mg/kg	348
		Sucrose esters of fatty acids	473	5,000 mg/kg	348
		TARTRATES		8,000 mg/kg	45
		TOCOPHEROLS		500 mg/kg	15]

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6.0	**Cereals and cereal products derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 7.0: including unprocessed (6.1) and various processed forms of cereals and cereal based**				

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
	products				
6.1	**Whole, broken, or flaked grain, including rice**	No additives permitted			
6.2	**Flours and starches (including soybean powder)**				
6.2.1 and6.2.2	**Flours and starches***	Protease	1101(i)	GMP	
		Pullulan	1204	GMP	25
		SULFITES		200 mg/kg	44
		Benzoyl peroxide	928	75 mg/kg	
		Chlorine	925	2,500 mg/kg	87
		L-Ascorbic acid	300	300 mg/kg	
		Azodicarbonamide	927a	45 mg/kg	
		PHOSPHATES		2,500 mg/kg	225, 33
		Sodium ascorbate	301	300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1,600 mg/kg	6, 252

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		alpha-Amylase from Aspergillus oryzae var.	1100 (i)	100 mg/kg	On flour mass basis
		alpha-Amylase from Bacillus subtilis	1100 (iii)	GMP	
		Carbohydrase from Bacillus licheniformis	1100 (vi)	GMP	
		Diacetyltartaric and fatty acid esters of glycerol	472e	3,000 mg/kg	186
		Lecithins	322(i), (ii)	GMP	28, 25
		Amylases and other enzymes	1100	GMP	
		Ammonium persulfate	923	2,500 mg/kg	On flour mass basis
		Calcium carbonate	170(i)	5,000 mg/kg	On flour mass basis
		Potassium iodate	917	50 mg/kg	On flour mass basis
		Ammonium chloride	510	500 mg/kg	On flour mass basis
		L-cysteine mono hydrochloride	920	90 mg/kg	On flour mass basis
		Soduim bisulphite	222	GMP	
		Sodium	223	GMP	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		metabisulfite			
		Trisodium citrate	331(iii)	GMP	
	Maida	Only following additives permitted in maida (if the flour is used for baking purpose)			
		Benzoyl peroxide	928	40 mg/kg	
		Ascorbic acid	300	200 mg/kg	
	Corn flour	Only following additives permitted in corn flour (Maize starch)			
		SULFITES		100 mg/kg	44
		*No additives permitted in Atta			
6.3	**Ready -to -eat cereals, breakfast cereals, including rolled oats**	**ASCORBYL ESTERS**		200 mg/kg	10
		Acesulfame potassium	950	1,200 mg/kg	188
		Allura red AC	129	100 mg/kg	-
		Aspartame	951	1,000 mg/kg	191
		Curcumin	100	GMP	
		Paprika oleoresin	160c(i)	GMP	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	196, 15
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	196, 15
		CAROTENOIDS		200 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	189
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	400 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Grape skin extract	163(ii)	200 mg/kg	
		IRON OXIDES		75 mg/kg	
		Neotame	961	160 mg/kg	
		Propyl gallate	310	200 mg/kg	196
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		Steviol glycosides	960	350 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		[52]**[TOCOPHEROLS**		**200 mg/kg]**	
6.4	**Pastas and noodles and like products**				
6.4.1	**Fresh pastas and noodles and like products**	Agar	406	GMP	211
		Alginic acid	400	GMP	211
		Aluminium ammonium sulphate	523	300 mg/kg	247,6
		Ascorbic acid	300	200 mg/kg	
		Calcium carbonate	170(i)	GMP	
		Carbon dioxide	290	GMP	211,59
		Carob bean gum	410	GMP	211
		Carrageenan	407	GMP	211
		Citric acid	330	GMP	
		Curdlan	424	GMP	211
		Distarch phosphate	1412	GMP	211
		Fumaric acid	297	700 mg/kg	
		Gellan gum	418	GMP	211

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Glucono delta-lactone	575	GMP	
		Glycerol	422	GMP	211
		Guargum	412	GMP	211
		Gumarabic	414	GMP	211
		Karaya gum	416	GMP	211
		Konjac flour	425	GMP	211
		Lactic acid L-, -D-and DL-	270	GMP	
		Lecithins	322(i), (ii)	GMP	
		Microcrystalline cellulose	460(i)	GMP	211
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	211
		Phosphated distarch phosphate	1413	GMP	211
		PHOSPHATES		2,500 mg/kg	211,33
		Potassium carbonate	501(i)	11,000 mg/kg	
		Processed eucheuma seaweed	407a	GMP	211
		Pullulan	1204	GMP	211
		Sodium acetate	262(i)	600 mg/kg	
		Sodium alginate	401	GMP	211
		Sodium ascorbate	301	GMP	
		Sodium carbonate	500 (i)	10,000 mg/kg	
		Carboxymethyl cellulose	466	GMP	
		Sodium DL-malate	350(ii)	GMP	
		Sodium hydrogen carbonate	500(ii)	GMP	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Sodium lactate	325	GMP	
		Tragacanth gum	413	GMP	211
		Xanthan gum	415	GMP	211
6.4.2	**Dried pastas and noodles and like products**	Canthaxanthin	161g	15 mg/kg	211
		Caramel IV - Sulfite Ammonia caramel	150d	50,000 mg/kg	211
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES		900 mg/kg	211,33
		Agar	406	GMP	256
		Alginic acid	400	GMP	256
		Ammonium alginate	403	GMP	256
		Ascorbic acid, L-	300	GMP	256
		Calcium 5'-ribonucleotide	634	GMP	256
		Calcium alginate	404	GMP	256
		Calcium ascorbate	302	200 mg/kg	256
		Calcium carbonate	170(i)	GMP	256
		Calcium sulfate	516	GMP	256
		Carob bean gum	410	GMP	256
		beta – Carotenes , vegetable	160a (ii)	1,000 mg/kg	211
		Carrageenan	407	GMP	256
		Citric acid	330	GMP	256
		Disodium 5'-guanylate	627	GMP	256
		Disodium 5'-Inosinate	631	GMP	256
		Disodium 5'-ribonucleotide	635	GMP	256
		Distarch phosphate	1412	GMP	256

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Fumaric acid	297	GMP	256
		Gellan gum	418	GMP	256
		Guar gum	412	GMP	256
		Gum arabic	414	GMP	256
		Karaya gum	416	GMP	256
		Konjac flour	425	GMP	256
		Lactic acid L-, D- and DL-	270	GMP	256
		Lecithins	322 (i)	GMP	256
		Malic acid	296	GMP	256
		Mannitol	421	GMP	256
		Microcrystalline cellulose	460 (i)	GMP	256
		Mono- and di-glycerides of fatty acids	471	GMP	256
		Monosodium L-glutamate	621	GMP	256
		Nitrous oxide	942	GMP	256
		Pectins	440	GMP	256
		Phosphated distarch phosphate	1413	GMP	256
		POLYSORBATES		5,000 mg/kg	
		Potassium alginate	402	GMP	256
		Potassium carbonate	501 (i)	GMP	256
		Potassium chloride	508	GMP	256
		Processed eucheuma seaweed	407a	GMP	256
		Pullulan	1204	GMP	256

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Salts of myristic, palmitic and stearic acids with ammonia,calcium, potassium and sodium	470 (i)	GMP	256
		Sodium acetate	262 (i)	GMP	256
		Sodium alginate	401	GMP	256
		Sodium ascorbate	301	200 mg/kg	256
		Sodium carbonate	500 (i)	GMP	256
		Carboxymethyl cellulose	466	GMP	256
		Sodium gluconate	576	GMP	256
		Sodium hydrogen carbonate	500 (ii)	GMP	256
		Sodium lactate	325	GMP	256
		Tara gum	417	GMP	256
		Tragacanth gum	413	GMP	256
		Xanthan gum	415	GMP	256
6.4.3	**Pre-cooked pastas and noodles and like products**	**ASCORBYL ESTERS**		500 mg/kg	211, 10
		BENZOATES		1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200mg/kg	130, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	130, 15
		CAROTENOIDS		1,200 mg/kg	153
		CHLOROPHYLLS AND CHLOROPYLLINS, COPPER COMPLEXES		100 mg/kg	153
		Canthaxanthin	161g	15 mg/kg	153

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Caramel III - Ammonia carmel	150c	50,000 mg/kg	153,173
		Caramel IV- Sulfite ammonia carmel	150d	50,000 mg/kg	153
		beta – Carotenes , vegetable	160a(ii)	1,000 mg/kg	153
		Cyclodextrin, beta	459	1,000 mg/kg	153
		Diacetyl tartaric acid and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Fast green FCF	143	100 mg/kg	194
		PHOSPHATES		2,500 mg/kg	33,211
		POLYSORBATES		5,000 mg/kg	
		Polydimethylsiloxane	900a	50 mg/kg	153
		Propyl gallate	310	200 mg/kg	
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	153,2
		RIBOFLAVINS		300 mg/kg	153
		SORBATES		2,000 mg/kg	42,211
		SULFITES		20 mg/kg	44
		Sunset yellow FCF	110	100 mg/kg	153
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	130,15
		Paprika oleoresin	160c(i)	GMP	
		Annatto	160b(i),(ii)	GMP	
		Tartaric acid	334	GMP	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6.5	**Cereals/pulses and starch based desserts**	**ASCORBYL ESTERS**		500 mg/kg	10, 2
		Acesulfame potassium	950	350 mg/kg	188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	200 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		CAROTENOIDS		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		315 mg/kg	21
		Grape skin extract	163(ii)	200 mg/kg	181
		IRON OXIDES		75 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	
		Nisin	234	3 mg/kg	
		PHOSPHATES		7,000 mg/kg	33
		POLYSORBAT		3,000 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		ES			
		Propyl gallate	310	90 mg/kg	2, 15
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		100 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
		Sucralose (Trichlorogalactos ucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Tocopherol	307	GMP	
		TBHQ	319	200 mg/kg	
		[52][Sodium carboxymethyl cellulose (Cellulose gum), Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)]	466, 469	5 g/kg	
		Ponceau 4R	124	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Tartrazine	102	100 mg/kg	
		Indogotine (Indigo carmine)	132	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Fast green FCF	[52][143]	100 mg/kg	

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6.6	**Batters**	Butylated hydroxyanisole (BHA)	320	200 mg/kg	Only for vada dry mixes
		CAROTENOIDS		500 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyl tartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		PHOSPHATES		5,600 mg/kg	33
		POLYSORBATES		5,000 mg/kg	2
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SODIUM ALUMINIUM PHOSPHATES		1,000 mg/kg	6
		SORBATES		2,000 mg/kg	42
		Tartaric acid	334	[52][GMP]	
6.7	**Pre-cooked or processed cereal/grain/legume products**	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV - sulfite ammonia caramel	150d	2,500 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	200 mg/kg	72

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6.8	**Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)**				
6.8.1	**Soybean based beverages**	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		PHOSPHATES		1,300 mg/kg	33
		RIBOFLAVINS		50 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	400 mg/kg	
6.8.2	**Soybean-based beverage film**				
6.8.3	**Soybean curd (tofu)**	**PHOSPHATES**		100 mg/kg	33
6.8.4	**Semi-dehydrated soybean curd**				
6.8.4.1	**Thick gravy-stewed semi-dehydrated soybean curd**				
6.8.4.2	**Deep fried semi-dehydrated soybean curd**				
6.8.4.3	**Semi- dehydrated soybean curd, other than food categories 6.8.4.1 and 6.8.4.2**				
6.8.5	**Dehydrated soybean curd**				
6.8.6	**Fermented soybeans**				

Table 6

Cereals and cereal products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
6.8.7	**Fermented soybean curd**				
6.8.8	**Other soybean protein products**	Caramel III Ammonia process	150c	20,000 mg/kg	
		Caramel IV - Sulfite ammonia Process	150d	20,000 mg/kg	

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
7.0	**Bakery products**	**ASCORBYL ESTERS**		1,000 mg/kg	15,10
		Benzoic acid	210	1,000 mg/kg	13
		Butylated hydroxyanisole (BHA)	320	200mg/kg	180, 15
		Butylated hydroxytoluene (BHT)	321	200mg/kg	180, 15
		Carnauba wax	903	GMP	3
		Fast green FCF	143	100 mg/kg	
		Mineral oil, high viscosity	905d	3,000 mg/kg	125
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	72, 11
		SORBATES		1,000 mg/kg	42
7.1	**Bread and ordinary bakery wares and mixes**	Acesulfame potassium	950	1,000 mg/kg	188
		Aspartame	951	4,000 mg/kg	191
		Ammonium persulfate	923	2,500 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	6,000 mg/kg	
		Neotame	961	70 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	650 mg/kg	
		Tartaric acid	334	GMP	
		Sucrose esters of fatty acid	473	GMP	
		Sodium stearoyl-2-lactylate	481(i),	5,000 mg/kg	Singly or in

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Calcium stearoyl-2- lactylate	482(ii)	5,000 mg/kg	combination
		Polyglycerol esters of interesterified ricinoleic acid	476	2,000 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	
		Sodium diacetate	262 (ii)	4,000 mg/kg	
		Acid sodium pyrophosphate	450 (i)	5,000 mg/kg	
		L- Cysteine monohydrochloride	920	90 mg/kg	
		Curcumin	100	GMP	
		Benzoyl peroxide	928	80 mg/kg	
		Acid calcium phosphate	341	10,000 mg/kg	
7.1.1	**Bread and rolls including yeast leavened breads, specialty breads and soda breads**	Mineral oil, medium viscosity	905e	3,000 mg/kg	36, 126
		Xylanase		GMP	Only for breads, FS03
		POLYSORBATES		3,000 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	195, 15
		PHOSPHATES		9,300 mg/kg	229,33
7.1.2	**Crackers**	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	100 mg/kg	246, 6
		CAROTENOIDS		1,000 mg/kg	

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		5,000 mg/kg	11
		SODIUM ALUMINIUM PHOSPHATES		100 mg/kg	246, 6
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
7.1.3	**Other ordinary bakery products**	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	100 mg/kg	6, 244, 246
		CAROTENOIDS		100 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		Propyl gallate	310	100 mg/kg	15, 130
		SODIUM ALUMINIUM PHOSPHATES		100 mg/kg	6, 244, 246

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 130
7.1.4	**Bread-type products, including bread stuffing and bread crumbs**	**CAROTENOIDS**		200 mg/kg	116
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		6 mg/kg	62
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	181
		PHOSPHATES		9,300 mg/kg	[52][229, 33]
		POLYSORBATES		3,000 mg/kg	11
		[52][Poly glycerol esters of fatty acid	475	10,000 mg/kg]	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	15, 195
7.1.5	**Steamed breads and buns**	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 248
		CAROTENOIDS		100 mg/kg	216
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		Propylene glycol esters of fatty acids	477	15,000 mg/kg	11, 72

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		SODIUM ALUMINIUM PHOSPHATES		40 mg/kg	246, 6, 248
7.1.6	**Mixes for bread and ordinary bakery wares**	Aluminium ammonium sulfate	523	40 mg/kg	246, 6, 249
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		PHOSPHATES		9,300 mg/kg	229,33
		POLYSORBATES		3,000 mg/kg	11
		SODIUM ALUMINIUM PHOSPHATES		40 mg/kg	248, 246, 6
7.2	**Fine bakery wares (sweet, salty, savoury) and mixes**	[52]**[STEAROYL LACTYLATES**		5,000 mg/kg	
		SORBITAN ESTERS OF FATTY ACIDS		10,000 mg/kg	
		Nisin	234	6.25 mg/kg	233
		POLYOXYETHYLENE STEARATES		3,000 mg/kg	
		Propylene glycol	1520	1,500 mg/kg	
		Sucrose oligoesters, Type I and Type II	473a	10,000 mg/kg	348
		Ponceau 4R	124	50 mg/kg	
		Sunset yellow FCF	110	50 mg/kg]	
7.2.1	**Cakes, cookies, biscuit, cracker**	Acesulfame potassium	950	1,000 mg/kg	165,188

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
	and pies	Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77, 113
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	-
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	80 mg/kg	165
		PHOSPHATES		9,300 mg/kg	229,33
		[52][omit		]	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		170 mg/kg	165

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		[52][Omit		]	
		Sucrose esters of Fatty acids	473	GMP	
		Tartaric acid	334	GMP	
		Benzoyl peroxide	928	40 mg/kg	
		Curcurmin	100(i)	GMP	
		Canthaxanthin	161g	GMP	
		Annatto	160(b)	GMP	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		Tartarazine	102	100 mg/kg	
		Potassium iodate	917	GMP	
		[52][Poly glycerol esters of fatty acid	475	10,000 mg/kg	
		TOCOPHEROLS		200 mg/kg	389
		TARTRATES		5,000 mg/kg	45
		Propylene glycol alginates	405	3,000 mg/kg]	
7.2.2	**Other fine bakery products**	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOIDS		100 mg/kg	

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		[52][omit		]	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165
		PHOSPHATES		9,300 mg/kg	229, 33
		[52][Omit		]	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		170 mg/kg	165
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		[52][Poly glycerol esters of fatty acid	475	10,000 mg/kg]	

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
7.2.3	**Mixes for fine bakery wares**	Acesulfame potassium	950	1,000 mg/kg	165,188
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,700 mg/kg	191,165
		Aspartame-acesulfame salt	962	1,000 mg/kg	77,113
		Beeswax	901	GMP	3
		Brilliant blue FCF	133	200 mg/kg	
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		75 mg/kg	
		Candelilla wax	902	GMP	3
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfite ammonia caramel	150d	1,200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	200 mg/kg	
		Neotame	961	80 mg/kg	165,
		PHOSPHATES		9,300 mg/kg	229,33
		[52][omit		]	
		Propyl gallate	310	200 mg/kg	196,15
		RIBOFLAVINS		300 mg/kg	

Table 7

Bakery products					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended maximum level**	**Note**
		SACCHARINS		170 mg/kg	165
		SULFITES		50 mg/kg	44
		Shellac, bleached	904	GMP	3
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	165
		Sucroglycerides	474	10,000 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		[52][Poly glycerol esters of fatty acid	475	15,000 mg/kg	11]

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
8.0	**Fresh / frozen / chilled / ground meat, poultry (frozen mutton, chicken, goat and buffalomeat)**				
8.1	**Fresh / frozen / chilled / ground meat and poultry**	No additives permitted			
8.1.1	**Fresh / frozen / chilled meat, poultry, whole pieces or cuts**	No additives permitted			
8.1.2	**Fresh / frozen / chilled meat, poultry, comminuted**	No additives permitted			
8.2	**Processed meat and poultry products in whole pieces or cuts**	Paprika oleoresin	160c(i)	GMP	
		POLYSORBATES		5,000 mg/kg	XS97, XS96
		Propyl gallate	310	200 mg/kg	XS97, XS96, 130, 15
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	XS97, XS96,15 , 167,130
		Brilliant Blue FCF	133	100 mg/kg	XS97, XS96, 4, XS98, XS89
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130, XS96, XS97

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130, 167, XS96, XS97
		Caramel III - ammonia caramel	150c	GMP	XS97, XS96,XS98, XS89, 4, 3
		Caramel IV –sulfite ammonia caramel	150d	GMP	XS97, XS96,XS98, XS89, 4, 3
		beta-Carotenes, vegetable	160a(ii)	5,000 mg/kg	XS97, XS96,
		Erythrosine	127	30 mg/kg	XS97, XS96, 4
		Fast green FCF	143	100 mg/kg	XS97, XS96, 3, 4
		RIBOFLAVINS		300 mg/kg	XS96 XS97
		Sunset yellow FCF	110	100 mg/kg	XS 97, XS 96
8.2.1	**Non-heat treated processed meat and poultry products in whole pieces or cuts**	**PHOSPHATES**		2,200 mg/kg	33
		Grape skin extract	163(ii)	5,000 mg/kg	XS96, XS97
8.2.1.1	**Cured (including salted) non-heat treated processed meat and poultry**				

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	products in whole pieces or cuts				
8.2.1.2	**Cured (including salted) and dried processed meat and poultry products in whole pieces or cuts**	**BENZOATES**		1,000 mg/kg	3, 13
		Isopropyl citrates	384	200 mg/kg	
		Natamycin (Pimaricin)	235	6 mg/kg	
8.2.1.3	**Fermented non-heated treated processed meat and poultry products in whole pieces or cuts**	Sucroglycerides	474	5,000 mg/kg	
		NITRITES		80 mg/kg	32,288
8.2.2	**Heat-treated processed meat and poultryproducts in whole pieces or cuts (canned chicken, canned mutton ~~&~~and goat meat)**	Added colour, flavour and meat tenderizer not permitted.			
		Nisin	234	25 mg/kg	330, XS97, XS96, 233
		NITRITES		80 mg/kg	32, 288
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		500 mg/kg	XS97, XS96
		Sucroglycerides	474	5,000 mg/kg	XS97, XS96, 15
		[52][**TOCOPHEROLS**		500 mg/kg	XS 96, XS 97]
8.2.3	**Frozen processed meat and poultry**	[52][Mineral oil, High Viscosity	905d	950 mg/kg	3
		PHOSPHATES		2,200 mg/kg	33]

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	products in whole pieces or cuts				
[52]**[8.3**	**Processed comminuted meat and poultry products**	Brilliant blue FCF	133	100 mg/kg	XS96, XS89, XS98, XS97, 4, 16
		Butylatedhydroxyanisole (BHA)	320	200mg/kg	XS89, XS98, 130, 15
		Butylatedhydroxytoluene (BHT)	321	100mg/kg	XS89, XS98, 15, 130, 162
		Caramel III - ammonia caramel	150c	GMP	XS89, XS98 XS96, XS97, 3, 4 ,16
		Caramel IV - sulfite ammonia caramel	150d	GMP	XS89, XS98, XS96, XS97, 3, 4,16
		Erythrosine	127	30 mg/kg	4, 290
		Grape skin extract	163(ii)	5,000 mg/kg	XS89, XS98,16
		NITRITES		80 mg/kg	286, 32
		Paprika oleoresin	160c(i)	GMP	
		PHOSPHATES		2,200 mg/kg	33, 302
		POLYSORBATES		5,000 mg/kg	XS89, XS98
		RIBOFLAVINS		1,000 mg/kg	XS96, XS97, 16
		Propyl gallate	310	200 mg/kg	XS89, XS98, 15, 130
		Propylene glycol alginate	405	3,000 mg/kg	XS89, XS98
		SORBATES		1,500 mg/kg	XS89, XS98, 42

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium diacetate	262(ii)	1,000 mg/kg	XS89, XS98
		TOCOPHEROLS		500 mg/kg	XS 89, XS 98
		Tertiary butylhydroquinone (TBHQ)	319	100 mg/kg	XS 89, XS 98, 15, 130, 162]
8.3.1	**Non-heat treated processed comminuted meat and poultry products**	beta-Carotenes, vegetable	160a(ii)	20 mg/kg	118
8.3.1.1	**Cured (including salted) non-heat treated processed comminuted meat and poultry products**	Canthaxanthin	161g	100 mg/kg	118,4
8.3.1.2	**Cured (including salted) and dried processed comminuted meat and poultry products**	Isopropyl citrate	384	200 mg/kg	
		Natamycin (Pimaricin)	235	20 mg/kg	3, 81
		BENZOATES		1,000 mg/kg	3,13
		Sunset yellow FCF	110	100 mg/kg	

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
8.3.1.3	**Fermented non-heat treated processed comminuted meat and poultryproducts**	Sulphur dioxide	220	450 mg/kg	Sausages & sausage meat containing cereals and condiments
8.3.2	**Heat-treated processed comminuted meat and poultry products (canned cooked ham, canned luncheon meat, canned chopped meat)**	Sucroglycerides	474	5,000 mg/kg	
		Brilliant blue FCF	133	200 mg/kg	XS98, XS89, XS97, XS96, 4
		CAROTENOIDS		20 mg/kg	XS98, XS 89
		beta-Carotenes, vegetable	[52][160a(ii)]	20 mg/kg	XS89, XS98
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		35 mg/kg	XS89, XS98, 21
		Sucroglycerides	474	5,000 mg/kg	XS89, , XS98, 15
		Sunset yellow FCF	110	200 mg/kg	XS89, XS98,
		[52]**[TOCOPHEROLS**		500 mg/kg	XS 89 , XS 98]
8.3.3	**Frozen processed comminuted meat and poultry**	Mineral oil, high viscosity	905d	950 mg/kg	3
		Brilliant blue FCF	133	200 mg/kg	100 mg/kg in other

Table 8

Meat and meat products including poultry					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	products				than cooked. XS89, XS98 XS97, XS96, 4
		Sunset yellow FCF	110	200 mg/kg	100 mg/kg in other than cooked. XS89, XS98
8.4	**Edible casings**	Paprika oleoresin	160c(i)	GMP	
		ASCORBYL ESTERS		5,000 mg/kg	10
		Brilliant blue FCF	133	100 mg/kg	XS98, XS89, XS97, XS96, 4
		CAROTENOIDS		100 mg/kg	XS98, XS 89
		Fast green FCF	143	100 mg/kg	3
		Grape skin extract	163 (ii)	5,000 mg/kg	
		HYDROXYBENZOATES, PARA-		36 mg/kg	27
		IRON OXIDES		1,000 mg/kg	72
		PHOSPHATES		1,100 mg/kg	33
		POLYSORBATES		1,500 mg/kg	XS97, XS96

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
9.0	**Fish and fish products, including molluscs, crustaceans, and echinoderms**				
9.1	**Fresh fish and fish products, including molluscs, crustaceans, and echinoderms**	No additives permitted			
9.1.1	**Fresh fish**	No additives permitted			
9.1.2	**Fresh molluscs, crustaceans, and echinoderms**	**SULFITES**		100mg/kg	~~44~~
9.2	**Processed fish and fish products, including molluscs, crustaceans, and echinoderms**	Acesulfame potassium	950	200 mg/kg	144 , 188
		Aspartame	951	300 mg/kg	144 , 191
		CAROTENOIDS		100 mg/kg	95
		Caramel III - ammonia caramel	150c	30,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	30,000 mg/kg	95
9.2.1	**Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms(frozen shrimps or**	**ASCORBYL ESTERS**		1,000 mg/kg	10
		Ascorbic acid	300	GMP	
		Butylated hydroxyanisole	320	200mg/kg	15, 180

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	prawns, frozen lobsters,frozen squid , frozen fin fish and frozen fish fillets)	(BHA)			
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Calcium carbonate	170(i)	GMP	95
		Canthaxanthin	161g	35 mg/kg	95
		Citric acid	330	GMP	61 , 257
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		300 mg/kg	95
		SULFITES		100 mg/kg	44 ,139
		Sodium dihydrogen citrate	331(i)	GMP	61
		Tripotassium citrate	332(ii)	GMP	61
		Acetylated distarch phosphate	1414	GMP	29
		Agar	406	GMP	3, 53, 29
		Alginic acid	400	GMP	29
		Ammonium alginate	403	GMP	29
		Calcium alginate	404	GMP	29
		Carob bean gum	410	GMP	37
		Carrageenan	407	GMP	37
		Citric and fatty acid esters of glycerol	472c	GMP	29
		Dextrins, roasted starch	1400	GMP	3, 53, 29
		Gellan gum	418	GMP	29
		Guar gum	412	GMP	37, 73
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl	463	GMP	29

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		cellulose			
		Hydroxypropyl methyl cellulose	464	GMP	29
		Hydroxypropyl starch	1440	GMP	29
		Acetic and fatty acid esters of glycero	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Lecithins	322(i), (ii)	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	37
		Methyl ethyl cellulose	465	GMP	29
		Oxidized starch	1404	GMP	29
		Pectins	440	GMP	16,37
		Polydextroses	1200	GMP	29
		Potassium alginate	402	GMP	29
		Potassium chloride	508	GMP	29
		Potassium dihydrogen citrate	332(i)	GMP	61
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	37
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71, 29
		Trisodium citrate	331(iii)	GMP	61
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29
		Sodium alginate	401	GMP	37

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Carboxymethyl cellulose	466	GMP	
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Tricalcium citrate	333(iii)	GMP	29
		Trisodium citrate	331(iii)	GMP	61
		Xanthan gum	415	GMP	37
9.2.2	**Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms**	Trisodium citrate	331(iii)	GMP	61
		ASCORBYL ESTERS		1,000 mg/kg	10
		Ammonium carbonate	503(i)	GMP	41
		Ascorbic acid, L-	300	GMP	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 180
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 180
		Citric acid	330	GMP	61
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		Fumaric acid	297	GMP	41
		Malic acid, DL-	296	GMP	41
		PHOSPHATES		2,200 mg/kg	33
		Potassium carbonate	501(i)	GMP	41
		Potassium dihydrogen citrate	332(i)	GMP	61
		Potassium hydrogen carbonate	501(ii)	GMP	41
		Sodium carbonate	500(i)	GMP	41
		Sodium dihydrogen citrate	331(i)	GMP	61
		Sodium fumarates	365	GMP	41

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium hydrogen carbonate	500(ii)	GMP	41
		Sodium sesquicarbonate	500(iii)	GMP	41
		THIODIPROPIONATES		200 mg/kg	15, 46
		Acetylated distarch phosphate	1414	GMP	63
		Agar	406	GMP	29
		Carob bean gum	410	GMP	177
		Carrageenan	407	GMP	177
		Citric and fatty acid esters of glycerol	472c	GMP	129
		Dextrins, roasted starch	1400	GMP	29
		Gellan gum	418	GMP	29
		Guar gum	412	GMP	177
		Gum arabic (acacia gum)	414	GMP	29
		Hydroxypropyl cellulose	463	GMP	63
		Hydroxypropyl methyl cellulose	464	GMP	63
		Hydroxypropyl starch	1440	GMP	63
		Acetic and fatty acid esters of glycero	472a	GMP	29
		Karaya gum	416	GMP	29
		Lactic and fatty acid esters of glycerol	472b	GMP	29
		Magnesium chloride	511	GMP	29
		Mannitol	421	GMP	29
		Methyl cellulose	461	GMP	177
		Methyl ethyl cellulose	465	GMP	63
		Oxidized starch	1404	GMP	63

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Pectins	440	GMP	177
		Powdered cellulose	460(ii)	GMP	29
		Processed eucheumaseaweed	407a	GMP	177
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	29
		Sodium alginate	401	GMP	210
		Carboxymethyl cellulose	466	GMP	177
		Tara gum	417	GMP	29, 73
		Tragacanth gum	413	GMP	29
		Xanthan gum	415	GMP	177
		Acetylated distarch adipate	1422	GMP	63
		Acid-treated starch	1401	GMP	63
		Alkaline treated starch	1402	GMP	63
		Hydroxypropyl distarch phosphate	1442	GMP	63
		Lecithins	322(i), (ii)	GMP	63
		Starch acetate	1420	GMP	63
		Monostarch phosphate	1410	GMP	63
		Tripotassium citrate	332(ii)	GMP	61
		Phosphated distarch phosphate	1413	GMP	63
9.2.3	**Frozen minced and creamed fish products**	**CHLOROPHYLLS, AND CHLOROPHYLLI**		40 mg/kg	95

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	including molluscs, crustaceans, and echinoderms	**N COPPER COMPLEXES**			
		Grape skin extract	163(ii)	GMP	95
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	95
		Sunset yellow FCF	110	100 mg/kg	95
		Agar	406	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Dextrins, roasted starch	1400	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Karaya gum	416	GMP	
		Mannitol	421	GMP	
		Processed eucheumaseaweed	407a	GMP	
		Sodium alginate	401	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
		Tara gum	417	GMP	
		Xanthan gum	415	GMP	
9.2.4	**Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms**	Ascorbic acid, L-	300	GMP	
		Calcium carbonate	170(i)	GMP	
		Fumaric acid	297	GMP	
		Magnesium carbonate	504(i)	GMP	
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, DL-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Tricalcium citrate	333(iii)	GMP	
		Tripotassium citrate	332(ii)	GMP	
		Trisodium citrate	331(iii)	GMP	
9.2.4.1	**Cooked fish and fish products**	Acetylated distarch phosphate	1414	GMP	241
		Allura red AC	129	100 mg/kg	95
		Carob bean gum	410	GMP	241
		Brilliant blue FCF	133	200 mg/kg	95
		Dextrins, roasted starch	1400	GMP	241
		Hydroxypropyl starch	1440	GMP	241
		Gellan gum	418	GMP	241
		Karaya gum	416	GMP	241
		CHLOROPHYLLS, AND CHLOROPHYLLIN COPPER COMPLEXES		30 mg/kg	62 ,95
		Calcium carbonate	170(i)	GMP	
		Oxidized starch	1404	GMP	241
		Processed eucheuma seaweed	407a	GMP	241
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	95
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	21
		Fast green FCF	143	200 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	95
		Indigotine (Indigo carmine)	132	200 mg/kg	95

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	200 mg/kg	95
		RIBOFLAVINS		300 mg/kg	95
		Tragacanth gum	413	GMP	241
		SACCHARINS		500 mg/kg	
		SORBATES		2,000 mg/kg	42
		Sodium fumarate	365	GMP	
		Sunset yellow FCF	110	200 mg/kg	95
		Xanthan gum	415	GMP	241, 327
9.2.4.2	**Cooked molluscs, crustaceans, and echinoderms**	Allura red AC	129	100 mg/kg	
		Aluminium ammonium sulfate	523	200 mg/kg	6,250
		BENZOATES		2,000 mg/kg	13, 82
		Brilliant blue FCF	133	200 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Grape skin extract	163(ii)	1,000 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SORBATES		2,000 mg/kg	42, 82
		SULFITES		150 mg/kg	44
		Sunset yellow FCF	110	200 mg/kg	
9.2.4.3	**Fried fish and fish products, including molluscs, crustaceans, and echinoderms**	Hydroxypropyl starch	1440	GMP	41
		Processed eucheuma seaweed	407a	GMP	41
		Acetylated distarch phosphate	1414	GMP	41
		Carob bean gum	410	GMP	41
		Dextrins, roasted	1400	GMP	41

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		starch			
		Gellan gum	418	GMP	41
		CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES		40 mg/kg	95,41
		Karaya gum	416	GMP	41
		Oxidized starch	1404	GMP	41
		Grape skin extract	163(ii)	1,000 mg/kg	95
		Tragacanth gum	413	GMP	41
		Xanthan gum	415	GMP	
9.2.5	**Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms (Dried shark fins, Salted fish/ dried salted fish)**	Allura red AC	129	100 mg/kg	22
		BENZOATES		200 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 196
		Butylated hydroxytoluene (BHT)	321	200 mg/kg	15, 196
		CHLOROPHYLLS AND CHLOROPHYLLINCOPPER COMPLEXES		200 mg/kg	
		Calcium carbonate	170(i)	GMP	266, 267
		Canthaxanthin	161g	15 mg/kg	
		beta- Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Fumaric acid	297	GMP	
		Grape skin extract	163(ii)	1,000 mg/kg	266, 267
		IRON OXIDES		250 mg/kg	22
		Magnesium carbonate	504(i)	GMP	22
		Indigotine (Indigo	132		22

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		carmine)		100 mg/kg	
		Magnesium hydroxide	528	GMP	266, 267
		Magnesium hydroxide carbonate	504(ii)	GMP	266, 267
		Malic acid, DL-	296	GMP	266, 267
		Ponceau 4R	124	100 mg/kg	266, 267
		Potassium dihydrogen citrate	332(i)	GMP	22
		Propyl gallate	310	100 mg/kg	266, 267
		RIBOFLAVINS		300 mg/kg	15, 196
		SORBATES		[52][1000 mg/Kg]	42
		SULFITES		30 mg/kg	
		Sodium dihydrogen citrate	331(i)	GMP	44
		Sodium fumarate	365	GMP	266, 267
		Sunset yellow FCF	110	100 mg/kg	266, 267
		Acetylated distarch phosphate	1414	GMP	22
		Agar	406	GMP	300
		Carrageenan	407	GMP	300
		Citric and fatty acid esters of glycerol	472c	GMP	300
		Guar gum	412	GMP	300
		Gum arabic (acacia gum)	414	GMP	300
		Hydroxypropyl cellulose	463	GMP	300
		Hydroxypropyl methyl cellulose	464	GMP	300
		Hydroxypropyl starch	1440	GMP	300
		Lactic and fatty acid esters of glycerol	472b	GMP	300
		Magnesium chloride	511	GMP	300
		Mannitol	421	GMP	300

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Methyl cellulose	461	GMP	300
		Methyl ethyl cellulose	465	GMP	300
		Oxidized starch	1404	GMP	300
		Pectins	440	GMP	300
		Powdered cellulose	460(ii)	GMP	300
		Processed eucheuma seaweed	407a	GMP	300
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	300
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	300
		Sodium alginate	401	GMP	300
		Carboxymethyl cellulose	466	GMP	300
		Tara gum	417	GMP	300
		Tragacanth gum	413	GMP	300
		Xanthan gum	415	GMP	300
		Lecithins	322(i), (ii)	GMP	300
		Acetic and fatty acid esters of glycerol	472a	GMP	300
9. 3	**Semi preserved fish and fish products including molluscs, crustaceans, and echinoderms**	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		BENZOATES		2,000 mg/kg	13, 120
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated	321	200 mg/kg	15, 180

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		hydroxytoluene (BHT)			
		CAROTENOIDS		100 mg/kg	100, 95
		Caramel III - ammonia caramel	150c	30,000 mg/kg	95
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Caramel IV –sulfite ammonia caramel	150d	30,000 mg/kg	95
		Neotame	961	10 mg/kg	
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	27
		SORBATES		1,000 mg/kg	42
9.3.1	**Fish and fish products including molluscs, crustaceans, and echinoderms, marinated and/or in jelly**	**PHOSPHATES**		2,200 mg/kg	33
		SACCHARINS		160 mg/kg	144
9.3.2	**Fish and fish products including molluscs, crustaceans and echinoderms, pickled and/or in brine**	**ETHYLENE DIAMINE TETRA ACETATES (EDTA)**		250 mg/kg	21
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		160 mg/kg	144
9.3.3	**Salmon substitutes, caviar and other fish roe products**	Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINCOPPER		200 mg/kg	

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		COMPLEXES			
		Canthaxanthin	161g	15 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	[52][124]	200 mg/kg	
		RIBOFLAVINS		300 mg/kg	
9.3.4	**Semi-preserved fish and fish products including molluscs, crustaceans and echinoderms (e.g. fish paste), excluding products of food categories 9.3.1 –9.3.3**	Sunset yellow FCF	110	100 mg/kg	
		Allura red AC	129	100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES		75 mg/kg	95
		IRON OXIDES		50 mg/kg	95
		Indigotine (Indigo carmine)	132	100 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		Ponceau 4R	124	100 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		160 mg/kg	144
9.4	**Fully preserved including canned or fermented fish and fish products, and molluscs, crustaceans, and echinoderms(ca**	Acesulfame potassium	950	200 mg/kg	144, 188
		Aspartame	951	300 mg/kg	144, 191
		Aspartame-acesulfame salt	962	200 mg/kg	113
		CAROTENOIDS		100 mg/kg	95
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 180
		Butylated	321	200 mg/kg	15, 180

Table 9

Fish and fish products, including molluscs, crustaceans, and echinoderms					
Food Category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	nned fin fish, canned shrimp, canned sardines, canned salmon, canned crab meat, canned tuna and bonito)	hydroxytoluene (BHT)			
		CHLOROPHYLLS AND CHLOROPHYLLIN COPPER COMPLEXES,		500 mg/kg	95
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	30,000 mg/kg	50
		Caramel IV –sulfite ammonia caramel	150d	30,000 mg/kg	95
		beta-Carotenes, vegetable	160a(ii)	500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		340 mg/kg	21
		IRON OXIDE		50 mg/kg	95
		Neotame	961	10 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		RIBOFLAVINS		500 mg/kg	95
		SACCHARINS		200 mg/kg	144
		SULFITES		150 mg/kg	44, 140
		Sucralose (Trichlorogalactosucrose)	955	120 mg/kg	144
		Carboxy methyl cellulose	466	GMP	

Table 10

Eggs and eggs products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
10.0	**Eggs and egg products**				
10.1	**Fresh egg**	No additives permitted			
10.2	**Egg products**	Lauric arginate ethyl ester	243	200 mg/kg	
10.2.1	**Liquid egg products**	**BENZOATES**		5,000 mg/kg	13
		PHOSPHATES		4,400 mg/kg	67, 33
		SORBATES		5,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	
		Acetic acid, glacial	260	GMP	
		Citric acid	330	GMP	
		Lactic acid L-, D- and DL-	270	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium lactate	325	GMP	
		Trisodium citrate	331(iii)	GMP	
		Agar	406	GMP	
		Calcium alginate	404	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic(Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Konjac flour	425	GMP	
		Lecithins	322(i), (ii)	GMP	

Table 10

Eggs and eggs products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Pectins	440	GMP	
		Polydextroses	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		[52][omit			]
		Xanthan gum	415	GMP	
		Carboxymethyl cellulose	466	GMP	
10.2.2	**Frozen egg products**	**PHOSPHATES**		1,290 mg/kg	67, 33
		SORBATES		1,000 mg/kg	42
		Acetic acid, glacial	260	GMP	
		Citric acid	330	GMP	
		Lactic acid L-, D- and DL	270	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium lactate	325	GMP	
		Trisodium citrate	331(iii)	GMP	
		Agar	406	GMP	
		Calcium alginate	404	GMP	
		Carob bean gum	410	GMP	
		Carrageenan	407	GMP	

Table 10

Eggs and eggs products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		Gellan gum	418	GMP	
		Guar gum	412	GMP	
		Gum arabic(Acacia gum)	414	GMP	
		Karaya gum	416	GMP	
		Konjac flour	425	GMP	
		Lecithins	322(i), (ii)	GMP	
		Micro crystalline cellulose (cellulose gel)	460(i)	GMP	
		Mannitol	421	GMP	
		Mono- and di-glycerides of fatty acids	471	GMP	
		Pectins	440	GMP	
		Polydextrose	1200	GMP	
		Processed eucheuma seaweed	407a	GMP	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	
		Sodium alginate	401	GMP	
		Tara gum	417	GMP	
		Carboxymethyl cellulose	466	GMP	
		Xanthan gum	415	GMP	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		200 mg/kg	21, 47
		[52]**[**omit			]
		Triethyl citrate	1505	2,500 mg/kg	47

Table 10

Eggs and eggs products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
10.2.3	**Dried and/or heat coagulated egg products**	Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		200 mg/kg	21, 47
		SORBATES		1,000 mg/kg	42
		Triethyl citrate	1505	2,500 mg/kg	47
10.3	**Preserved eggs**	**PHOSPHATES**		1,000 mg/kg	33
10.4	**Egg based deserts e.g. custard**	Acesulfame potassium	950	350 mg/kg	188
		ASCORBYL ESTERS		500 mg/kg	10, 2
		Aspartame	951	1,000 mg/kg	191
		BENZOATES		1,000 mg/kg	13
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	100 mg/kg	
		PHOSPHATES		1,400 mg/kg	33
		POLYSORBATES		3,000 mg/kg	
		Propyl gallate	310	90 mg/kg	15, 2
		Propylene glycol esters of fatty acids	477	40,000 mg/kg	
		SACCHARINS		100 mg/kg	144
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	330 mg/kg	26
		Sucralose (trichlorogalactosucrose)	955	400 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		Allura red AC	129	100 mg/kg	
		Brilliant Blue FCF	133	100 mg/kg	

Table 10

Eggs and eggs products					
Food category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		CAROTENOIDS		150 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		300 mg/kg	
		Canthaxanthin	161g	15 mg/kg	
		Caramel IV- Sulfite ammonia Caramel	[52][150c]	20,000 mg/kg	
		Caramel III – ammonia caramel	150d	20,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		RIBOFLAVINS		200 mg/kg	

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
11.0	**Sweeteners including honey**				
11.1	**Refined and raw sugars**	No additives permitted			
11.1.1	**White sugar, dextrose anhydrous, dextrose monohydrate, fructose (dextrose)**	**SULFITES**		15 mg/kg	44
	Refined Sugar	**SULFITES**		20 mg/kg	
11.1.2	**Powdered sugar, powdered dextrose (icing sugar)**	Calcium silicate	552	15,000 mg/kg	56
		Magnesium carbonate	504(i)	15,000 mg/kg	56
		carbonates of calcium	170(i)	15,000 mg/kg	
		Magnesium silicate, synthetic	553(i)	15,000 mg/kg	56
		Silicates of aluminium or sodium (aluminium silicate, sodium alluminosilicate, calcium aluminium silicate)	559, 554, 556	15,000 mg/kg	
		PHOSPHATES		6,600 mg/kg	56,33
		SULFITES		20 mg/kg	44
		Silicon dioxide, amorphous	551	15,000 mg/kg	56
11.1.3	**Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar, khandsarisugar (sulphur sugar),**	**SULFITES**		150 mg/kg	44, 111

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
	bura sugar				
	Khandsari sugar (desi)	No additives permitted			
11.1.3.1	**Dried glucose syrup for manufacture of sugar confectionery (dried glucose syrup)**	**SULFITES**		20 mg/kg	111,44
11.1.3.2	**Glucose syrup for manufacture of sugar confectionery (golden syrup)**	**SULFITES**		20 mg/kg	111,44
11.1.4	**Lactose**	No additives permitted			
11.1.5	**Plantation or mill white sugar (plantation white sugar, cube sugar, misri)**	**SULFITES**		70 mg/kg	44
[52]**[11.1.6**	**Gur or Jaggery**	Sulfites		50 mg/Kg	Residue not to exceed 50mg/Kg in the end product]
[52]**[11.1.6.1**	**Cane Jaggery/Gur**				
11.1.6.2	**Palm Jaggery/Gur**				
11.1.6.3	**Date Jaggery/Gur]**				
11.2	**Brown sugar excluding**	**SULFITES**		40 mg/kg	44

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
	products of food category 11.1.3				
11.3	**Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3**	**RIBOFLAVINS**		300 mg/Kg	
		SULFITES		70 mg/kg	44
11.4	**Other sugars and syrups (e.g. xylose, maple syrup, sugar toppings)**	**ASCORBYL ESTERS**		200 mg/kg	10
		Acesulfame potassium	950	1,000 mg/kg	159, 188
		Acetic and fatty acid esters of glycerol	472a	GMP	258
		Acetylated distarch adipate	1422	GMP	258
		Acetylated distarch phosphate	1414	GMP	258
		Acid-treated starch	1401	GMP	258
		Agar	406	GMP	258
		Alginic acid	400	GMP	258
		Alitame	956	200 mg/kg	159
		Alkaline treated starch	1402	GMP	258
		Allura red AC	129	200 mg/kg	
		Ammonium alginate	403	GMP	258
		Aspartame	951	3,000 mg/kg	159, 191
		BENZOATES		1,000 mg/kg	13
		Bleached starch		GMP	258
		CAROTENOIDS		50 mg/kg	217
		CHLOROPHYLLS		64 mg/kg	62

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		AND CHLOROPHYLLINS, COPPER COMPLEXES			
		Calcium acetate	263	GMP	258
		Calcium alginate	404	GMP	259
		Canthaxanthin	161g	15 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	100
		Carob bean gum	410	GMP	258
		beta-Carotenes, vegetable	160a(ii)	50 mg/kg	
		Carrageenan	407	GMP	258
		Citric and fatty acid esters of glycerol	472c	GMP	258
		Distarch phosphate	1412	GMP	258
		Gellan gum	418	GMP	258
		Guar gum	412	GMP	258
		Gum arabic (Acacia gum)	414	GMP	258
		HYDROXYBENZOATES, PARA-		100 mg/kg	27
		Hydroxypropyl cellulose	463	GMP	258
		Hydroxypropyl distarch phosphate	1442	GMP	258
		Hydroxypropyl methyl cellulose	464	GMP	258
		Hydroxypropyl starch	1440	GMP	258
		Indigotine (Indigo carmine)	132	300 mg/kg	
		Karaya gum	416	GMP	258
		Konjac flour	425	GMP	258
		Lactic and fatty acid esters of glycerol	472b	GMP	258
		Lecithins	322(i), (ii)	GMP	258

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		Magnesium carbonate	504(i)	GMP	258
		Magnesium chloride	511	GMP	258
		Magnesium hydroxide	528	GMP	258
		Magnesium hydroxide carbonate	504(ii)	GMP	258
		Mannitol	421	GMP	258
		Methyl cellulose	461	GMP	258
		Methyl ethyl cellulose	465	GMP	258
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	258
		Mono- and di-glycerides of fatty acids	471	GMP	258
		Monostarch phosphate	1410	GMP	258
		Neotame	961	70 mg/kg	159
		Oxidized starch	1404	GMP	258
		PHOSPHATES		1,320 mg/kg	56,33
		Pectins	440	GMP	258
		Phosphated distarch phosphate	1413	GMP	258
		Polydextrose	1200	GMP	258
		Ponceau 4R	124	300 mg/kg	159
		Potassium alginate	402	GMP	258
		Potassium dihydrogen citrate	332(i)	GMP	
		Powdered cellulose	460(ii)	GMP	258
		Processed eucheuma seaweed	407a	GMP	258
		Propylene glycol esters of fatty acids	477	5,000 mg/kg	
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		300 mg/kg	159

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		SORBATES		1,000 mg/kg	42
		SULFITES		40 mg/kg	44
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	71, 258
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	258
		Sodium alginate	401	GMP	258
		Carboxymethyl cellulose	466	GMP	258
		Sodium dihydrogen citrate	331(i)	GMP	258
		Starches, enzyme treated	1405	GMP	258
		Sucralose (Trichlorogalactosucrose)	955	1,500 mg/kg	159,
		Tragacanth gum	413	GMP	258
		Tripotassium citrate	332(ii)	GMP	258
		Trisodium citrate	331(iii)	GMP	258
		Xanthan gum	415	GMP	258
11.5	**Honey**	No additives permitted			
11.6	**Table-top sweeteners including those containing high-intensity sweeteners (saccharin sodium, aspartame, acesulfame potassium, sucralose)**	Steviol glycosides	960	7 mg/ 100 mg	In tablet /liquid and powder forms, 26
		Sucralose (Trichlorogalactosucrose)	955	GMP	
		Acesulfame	950	GMP	188

Table 11

Sweeteners including honey					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Notes**
		potassium			
		Alitame	956	GMP	
		Aspartame	951	GMP	191
		Aspartame-acesulfame salt	962	GMP	
		BENZOATES		2,000 mg/kg	13
		Caramel IV –sulfite ammonia caramel	150d	1,200 mg/kg	213
		ETHYLENE DIAMINE TETRA ACETATES		1,000 mg/kg	96,21
		Neotame	961	GMP	
		PHOSPHATES		1,000 mg/kg	56 ,33
		Polyethylene glycol	1521	10,000 mg/kg	
		Polyvinylpyrrolidone	1201	3,000 mg/kg	
		SACCHARINS		GMP	
		SORBATES		1,000 mg/kg	42,192

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
12.0	**Salts, spices, soups, sauces, salads and protein products**				
12.1	**Salt and salt substitutes**	No additives permitted			
12.1.1	**Salt (including edible common**	Calcium carbonate	170(i)	20 g/kg	
		Calcium silicate	552	20 g/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	salt, iron fortified salt, iodized salt)*	**FERROCYANIDES**		10 mg/kg	24, 107
		Magnesium carbonate	504(i)	20 g/kg	
		Magnesium oxide	530	GMP	
		Magnesium silicate, synthetic	553(i)	20 g/kg	
		PHOSPHATES		8,800 mg/kg	33
		POLYSORBATES		10 mg/kg	
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	20 g/kg	71
		Silicon dioxide amorphous	551	GMP	
		52[Sodium aluminosilicate]	554	1,000 mg/kg	6,254
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		50 mg/kg	
		Adipic acid	355	250 mg/kg	
		*Only the following additives permitted in double fortified salt			
		Hydroxy propyl methyl cellulose	464	GMP	
		Titanium dioxide	171	GMP	
12.1.2	**Salt substitutes**	Diacetyl tartaric and fatty acid esters of glycerol	472e	16,000 mg/kg	
		FERROCYANIDES		20 mg/kg	24
		PHOSPHATES		4,400 mg/kg	
		Calcium lactate	327	GMP	
		Citric acid	330	GMP	
		Fumaric acid	297	GMP	
		Lactic acid, L-, D-	270	GMP	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		and DL			
		Magnesium hydroxide	528	GMP	
		Magnesium hydroxide carbonate	504(ii)	GMP	
		Malic acid, dl-	296	GMP	
		Potassium dihydrogen citrate	332(i)	GMP	
		Sodium acetate	262(i)	GMP	
		Sodium carbonate	500(i)	GMP	
		Sodium dihydrogen citrate	331(i)	GMP	
		Sodium fumarates	365	GMP	
		Tripotassium citrate	332(i)	GMP	
		Trisodium citrate	331(iii)	GMP	
12.2	**Herbs, spices, seasonings and condiments (e.g. seasoning for instant noodles)**	**ASCORBYL ESTERS**		500 mg/kg	10
		Acesulfame K	950	2,000 mg/kg	188
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		70 mg/kg	21
		Neotame	961	32 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		SORBATES		1,000 mg/kg	42
		Tertiary butyl hydroquinone	319	200 mg/kg	
12.2.1	[52]**[Herbs, spices, masalas, spice**	**POLYSORBATES**		2,000 mg/kg	
		SULFITES		150 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	mixtures including oleoresins or extracts/derivatives thereof]				
12.2.2	**Seasonings and condiments**	**BENZOATES**		1,000 mg/kg	13
		Aspartame	951	2,000 mg/kg	
		Curcumin	100	GMP	
		FERROCYANIDES		20 mg/kg	24
		Lauric arginate ethyl ester	243	200 mg/kg	
		PHOSPHATES		2,200 mg/kg	33 , 26
		POLYSORBATES		5,000 mg/kg	
		SACCHARINS		1,500 mg/kg	
		Sucralose	955	700 mg/kg	
		SULFITES		200 mg/kg	44
		Tartaric acid	334	GMP	
		52[Caramel IV – sulfite ammonia caramel	150d	10,000 mg/kg	
		Paprika oleoresin	160c(i)	GMP]	
12.3	**Vinegars**	**BENZOATES**	210	1,000 mg/kg	Only in brewed vinegar
		Caramel III - ammonia caramel	150c	GMP	
		Caramel IV – sulfiteammonia caramel	150d	GMP	
		HYDROXYBENZOATES, PARA-		100 mg/kg	
		Polyvinylpyrrolidone	1201	40 mg/kg	
		SULFITES		100 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
12.4	**Mustards**	**ASCORBYL ESTERS**		500 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)	38	50 mg/kg	
		Acesulfame potassium	950	350 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	350 mg/kg	191
		BENZOATES		1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		300 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		500 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		75 mg/kg	
		Grape skin extract	163(ii)	200 mg/kg	
		HYDROXYBENZ OATES, PARA-		300 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	12 mg/kg	
		Ponceau 4R	124	100 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		RIBOFLAVINS		300 mg/kg	
		SACCHARINS		320 mg/kg	
		SORBATES		1,000 mg/kg	
		SULFITES		250 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	140 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
12.5	**Soups and broths**	**ASCORBYL ESTERS**		200 mg/kg	
		Acesulfame potassium	950	110 mg/kg	
		Alitame	956	40 mg/kg	
		Allura red AC	129	100 mg/kg	
		Aspartame	951	1,200 mg/kg	
		BENZOATES		500 mg/kg	
		Brilliant blue FCF		100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	100mg/kg	15, 130,340
		CAROTENOIDS		300 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLIN, COPPER COMPLEXES		400 mg/kg	
		Caramel III - ammonia caramel	150c	25,000 mg/kg	
		Caramel IV – sulfiteammonia	150d	25,000 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		caramel			
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100mg/kg	
		Neotame	961	20 mg/kg	
		PHOSPHATES		1,500 mg/kg	
		Propyl gallate	310	200 mg/kg	
		RIBOFLAVINS		GMP	
		SACCHARINS		110 mg/kg	
		SORBATES		1,000 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	600 mg/kg	
		Sucroglycerides	474	2,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary butylhydroquinone (TBHQ)	319	200 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		POLYSORBATES		1,000 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Tartaric acid	334	GMP	
		Curcumin	100	GMP	
		Canthaxanthin	161g	GMP	
		Annatto	160b (i),(ii)	GMP	
		Saffron		GMP	
		Sulphur dioxide	220	150 mg/kg	
12.5.1	**Ready-to-eat**	Brilliant blue FCF	133	50 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	soups and broths including canned, bottled, and frozen	Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		RIBOFLAVINS		200 mg/kg	
		Sunset yellow FCF	110	50 mg/kg	
12.5.2	**Mixes for soups and broths**	**CAROTENOIDS**		200 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		GMP	
		Canthaxanthin	161g	GMP	
		Steviol glycosides	960	50 mg/kg	
		Indigotine (Indigo carmine)	132	50 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	127
		[52][Sodium aluminosilicate]	554	570 mg/kg	6
		Sucralose (Trichlorogalactosucrose)	955	50 mg/kg	
		Sulphur dioxide	220	350 mg/kg	Carry over from fruit products
		Tartaric acid	334	1,500 mg/kg	
		Curcumin	100	GMP	
12.6	**Sauces and like products**	Acesulfame potassium	950	1,000 mg/kg	
		Aspartame	951	350 mg /kg	
		Indigotine (indigo carmine)	132	100 mg/kg	
		Allura red AC	129	100 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130
		Butylated hydroxytoluene (BHT)	321	100 mg/kg	15, 130
		BENZOATES		1,000 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		500 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		Canthaxanthin	161g	30 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	30,000 mg/kg	
		Guaiac resin	314	600 mg/kg	
		HYDROXYBENZOATES, PARA-		1,000 mg/kg	
		IRON OXIDES		75 mg/kg	
		PHOSPHATES		300 mg/kg	
		Ponceau 4R	124	50 mg/kg	
		Propyl gallate	310	200 mg/kg	
		RIBOFLAVINS		350 mg/kg	
		SACCHARINS		160 mg/kg	
		SULFITES		300 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	450 mg/kg	
		Sucroglycerides	474	10,000 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	
		Tertiary	319	200 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		butylhydroquinone (TBHQ)			
		L-Tartaric acid		GMP	
		Dimethyl polysiloxane		GMP	
		[52][Propylene glycol alginate	405	200 mg/kg]	
12.6.1	**Emulsified sauces and dips (e.g. mayonnaise, sald dressings, onion dips)**	**ASCORBYL ESTERS**		500 mg/kg	10, 15
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		100 mg/kg	
		Fast green FCF	143	100 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	-
		Neotame	961	65 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		3,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		Paprika oleoresin	160c(i)	GMP	
12.6.2	**Non emulsified sauces (e.g ketchup, cheese sauce, cream sauce, brown gravy)**	**ASCORBYL ESTERS**		500 mg/kg	10
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		75 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
		Paprika oleoresin	160c(i)	GMP	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	70 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	42,127
12.6.3	**Mixes for sauces and gravies**	**ASCORBYL ESTERS**		200 mg/kg	10
		Curcumin	100	GMP	
		Annatto	160b(i), (ii)	GMP	
		Steviol glycosides	960	350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	
		Neotame	961	12 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Sodium aluminosilicate	554	570 mg/kg	
12.6.4	**Clear sauces**	**ASCORBYL ESTERS**		200 mg/kg	10
		Aspartame	951	200 mg/kg	
		Neotame	961	12 mg/kg	
		PHOSPHATES		2,200 mg/kg	
		POLYSORBATES		5,000 mg/kg	
		SORBATES		1,000 mg/kg	
		Steviol glycosides	960	350 mg/kg	
12.7	**Salads (e.g. macaroni salad, potato salad)**	Acesulfame potassium	950	350 mg/kg	
		ASCORBYL		200 mg/kg	10

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.2.2.5 and 5.1.3	**ESTERS**			
		Aspartame	951	350 mg/kg	
		BENZOATES		1,500 mg/kg	
		CAROTENOIDS		50 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	1,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		100 mg/kg	
		Grape skin extract	163(ii)	1,500 mg/kg	
		Lauric arginate ethyl ester	243	200 mg/kg	
		Neotame	961	33 mg/kg	
		POLYSORBATES		2,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,500 mg/kg	
		Steviol glycosides	960	115 mg/kg	
		Sucralose (Trichlorogalactosucrose)	955	1,250 mg/kg	
12.8	**Yeast and like products**	Butylated hydroxyanisole (BHA)	320	200 mg/kg	15
12.9	**Soybean-based seasonings and condiments**	**PHOSPHATES**		1,200 mg/kg	
12.9.1	**Fermented soybean paste**	**RIBOFLAVINS**		30 mg/kg	
		SACCHARINS		200 mg/kg	
		SORBATES		1,000 mg/kg	
12.9.2	**Soybean sauce**				
12.9.2.1	**Fermented**	Caramel III -	150c	20,000 mg/kg	207

Table 12

Salts, spices, soups, salads and protein products					
Food category System	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**Note**
	soybean sauce	ammonia caramel			
		Caramel IV – sulfiteammonia caramel	150d	60,000 mg/kg	
		SACCHARINS		500 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	30 mg/kg	26
12.9.2.2	**Non-fermented soybean sauce**	Caramel III - ammonia caramel	150c	1,500 mg/kg	
		Steviol glycosides	960	165 mg/kg	26
12.9.2.3	**Other soybean sauces**	Caramel III - ammonia caramel	150c	20,000 mg/kg	
		SORBATES		1,000 mg/kg	42
		Steviol glycosides	960	165 mg/kg	26
12.10	**Protein products other than from soybeans**				

Table 13

Foodstuffs intended for particular nutritional uses					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Note**
13.0	**Food Stuffs intended for particular nutritional uses**	Food additive provisions for the products under these categories are provided in the relevant standards of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 or Food Safety and Standards (Food or Health Supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods for Special Medical Purpose, Functional Foods, and Novel Food) Regulations, 2016 as the case may be.			

Table 14

Beverages, excluding dairy products					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum level**	**Note**
14.0	**Beverages, excluding dairy products**				
14.1	**Non-alcoholic ("soft") beverages**				
14.1.1	**Waters**	No additives permitted			
14.1.1.1	**Natural mineral waters and source waters**	No additives permitted			
14.1.1.2	**Table waters and sold waters**	No additives permitted			
14.1.2	**Fruit and vegetable juices**				
14.1.2.1	**Fruit juices (fruit juices for industrial use, thermally processed fruits juices)**	Ascorbic acid, L-	300	GMP	
		Calcium ascorbate	302	GMP	
		Carbon dioxide	290	GMP	69
		BENZOATES		1,000 mg/kg	91,13
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	115
		Nitrogen	941	GMP	
		PHOSPHATES		1,000 mg/kg	40, 33
		Pectins	440	GMP	35

		SORBATES		1,000 mg/kg	91,42
		SULFITES		50 mg/kg	44
		Sodium ascorbate	301	GMP	
		TARTRATES		4,000 mg/kg	45
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Gum arabic	414	GMP	
		Potassium alginate	402	GMP	
		Pectins	440	GMP	
		[52][Glycerol ester of wood resin]	445(iii)	100 mg/kg	
		Alginic acid	400	GMP	
		Gellan gum	418	GMP	
		Acetic acid	260	GMP	
		Lactic acid	270	GMP	
		L-Tartaric acid	334	GMP	
		Nitrogen	918	GMP	
		Carbon dioxide	290	GMP	
14.1.2.2	**Vegetable juices(vegetable juices for industrial use, thermally processed vegetable juices, thermally processed tomato juice)**	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Carbon dioxide	290	GMP	
		Malic acid, DL-	296	GMP	
		SULFITES		50 mg/kg	44
		Lactic acid	270	GMP	
		Alginic acid	400	GMP	
		L-Tartaric acid	334	GMP	
		PHOSPHATES		GMP	33
		Sucralose	955	250 mg/kg	
		Nitrogen	941	GMP	
		TOCOPHEROLS		GMP	
		Acetic acid	260	GMP	
		BENZOATES		600 mg/kg	13
		Sulphur dioxide	220	1,000 mg/kg	
14.1.2.3	**Concentrates of fruitjuices (concentrated fruit juices for**	Ascorbic acid, L-	300	GMP	127
		Acetic acid	260	GMP	
		BENZOATES		1,000 mg/kg	13, 127, 91
		Calcium ascorbate	302	GMP	127

	industrial use)	Carbon dioxide	290	GMP	69, 127
		Citric acid	330	GMP	127
		Malic acid, DL-	296	GMP	127
		Lactic acid	270	GMP	127
		PHOSPHATES		1,000 mg/kg	127, 33, 40
		Pectins	440	GMP	35, 127
		SORBATES		1,000 mg/kg	127, 91, 42
		SULFITES		50 mg/kg	44, 127
		Sodium ascorbate	301	GMP	127
		TARTRATES		4,000 mg/kg	129, 128, 127, 45
		Dimethyl polysiloxane	900a	10mg/kg	
		Mono-and diglycerides of fatty acids of edible oils	471	10mg/kg	
		Nitrogen	918	GMP	
		[52][omit		]	
		Alginic acid	400	GMP	
		Acetic acid	260	GMP	
14.1.2.4	**Concentrates of vegetable juices (concentrated vegetable Juices for industrial use)**	Ascorbic acid, L-	300	GMP	
		Citric acid	330	GMP	
		Sucralose	955	1,250 mg/kg	127
		Lactic acid	270	GMP	
		Dimethylpolysiloxane	900a	10 mg/kg	127
		[52][-and diglycerides of fatty acids]	471	10mg/kg	127
		Nitrogen	[52][941]	GMP	
		Carbon dioxide	290	GMP	
		Malic acid – DL	296	GMP	
		SULFITES		50 mg/kg	44, 127For industrial use 1,500 mg/kg max
		Alginic acid	400	GMP	
		Acetic acid	260	GMP	
		BENZOATES		600 mg/kg	13
		SORBATES		100 mg/kg	42,127

14.1.3	**Fruit and vegetable nectars**	Steviol glycosides	960	200 mg/kg	26
14.1.3.1	**Fruit nectar**	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191
		Calcium ascorbate	302	GMP	
		BENZOATES		1,000 mg/kg	91, 13
		Carbon dioxide	290	GMP	69
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		PHOSPHATES		1,000 mg/kg	40,33
		Pectins	440	GMP	
		SACCHARINS		80 mg/kg	
		Sodium ascorbate	301	GMP	
		SORBATES		1,000 mg/kg	42, 91
		SULFITES		70mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		TARTRATES		4,000 mg/kg	128, 45
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		Curcumin	100	100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		Annatto	160b(i), (ii)	100 mg/kg	
		Saffron		GMP	
14.1.3.2	**Vegetable nectar**	Acesulfame potassium	950	350 mg/kg	188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	191

		BENZOATES		120 mg/kg	13
		Citric acid	330	GMP	
		Curcumin	100	100 mg/kg	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	
		Pectins	440	GMP	
		SACCHARINS		80 mg/kg	
		Saffron		GMP	
		SORBATES		300 mg/kg	42
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	
		Alginic acid	400	GMP	
		Chlorophylls	140	100 mg/kg	
		Caramel	150a	100 mg/kg	
		[52][Omit		]	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		CAROTENOIDS		100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		Annatto	160(b) (i), (ii)	100 mg/kg	
		SULPHITES		70 mg/kg	44
		Sodium hexametaphosphate	452(i)	1,000 mg/kg	
		Tartaric acid	334	GMP	
14.1.3.3	**Concentrates of fruit nectar**	Acesulfame potassium	950	350 mg/kg	188, 127
		Ascorbic acid, L-	300	GMP	127
		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		Propylene glycol alginate	405	GMP	
		Aspartame	951	600 mg/kg	191, 127
		BENZOATES		1,000 mg/kg	13,91,127
		Calcium ascorbate	302	GMP	127
		Carbon dioxide	290	GMP	69, 127
		Citric acid	330	5,000 mg/kg	127
		Malic acid, DL-	296	GMP	127

		Lecithins	322(i), (ii)	GMP	
		PHOSPHATES		1,000 mg/kg	40, 33, 127
		Pectins	440	GMP	127
		SACCHARINS		80 mg/kg	127
		SORBATES		1,000 mg/kg	127, 91, 42
		Sodium ascorbate	301	GMP	127
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
		SULFITES		50 mg/kg	44, 127
		TARTRATES		4,000 mg/kg	45,127
14.1.3.4	**Concentrates of vegetable nectar**	Acesulfame potassium	950	350 mg/kg	127,188
		Ascorbic acid, L-	300	GMP	
		Aspartame	951	600 mg/kg	127
		BENZOATES		600 mg/kg	13,127
		Citric acid	330	GMP	
		Malic acid, DL-	296	GMP	
		Neotame	961	65 mg/kg	127
		Pectins	440	GMP	
		SULFITES		50 mg/kg	127, 44
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
14.1.4	**Water-based flavoured drinks, including "sport,""energy, " or "electrolyte" drinks and particulated drinks, includes carbonated fruit beverages, carbonated beverages with fruit**	**ASCORBYL ESTERS**		1,000 mg/kg	15, 10
		Acesulfame potassium	950	600 mg/kg	188
		Alitame	956	40 mg/kg	
		Allura red AC	129	100 mg/kg	127
		Anthocyanins	163(i), (iii)	GMP	
		Aspartame	951	600 mg/kg	191
		BENZOATES		600 mg/kg	13, 301,123
		Beeswax	901	200 mg/kg	131
		Brilliant blue FCF	133	100 mg/kg	
		CAROTENOIDS		100 mg/kg	

		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		300 mg/kg	127
		Candelilla wax	902	200 mg/kg	131
		Caramel III - ammonia caramel	150c	5,000 mg/kg	9
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	127
		Carnauba wax	903	200 mg/kg	131
		beta-Carotenes, vegetable	160a(ii)	2,000 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	127
		ETHYLENE DIAMINE TETRA ACETATES		200 mg/kg	21
		Fast green FCF	143	100 mg/kg	
		Glycerol ester of wood rosin	445(iii)	150 mg/kg	100 mg/kg max for carbonated water
		Grape skin extract	163(ii)	300 mg/kg	181,127
		HYDROXYBENZOATES, PARA-		500 mg/kg	27
		IRON OXIDES		100 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Isopropyl citrates	384	200 mg/kg	
		Neotame	961	33 mg/kg	
		PHOSPHATES		1,000 mg/kg	33,127
		POLYSORBATES		500 mg/kg	127
		Polydimethylsiloxane	900a	20 mg/kg	127
		Polyethylene glycol	1521	1,000 mg/kg	
		Ponceau 4R	124	100 mg/kg	50 mg/kg max for carbonated water

		Propyl gallate	310	1,000 mg/kg	15
		Propylene glycol esters of fatty acids	477	500 mg/kg	
		QUILLAIA EXTRACTS		50 mg/kg	[52][293, 132]
		RIBOFLAVINS		100mg/kg	
		SORBATES		500 mg/kg	42, 127
		SULFITES		70 mg/kg	143, 44, 127
		Stannous chloride	512	20 mg/kg	43
		Stearyl citrate	484	500 mg/kg	
		Steviol glycosides	960	200 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	127
		Annatto	160b(i), (ii)	100 mg/kg	
		Canthaxanthin	161g	100 mg/kg	
		Curcumin	100	100 mg/kg	
		Carmoisine	122	100 mg/kg	
		Erythrosine	127	50 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18 (subject to a maximum methanol content in final product as 200 mg/litre)
		Saffron		GMP	
		Tartrazine	102	100 mg/kg	
		Sucroglycerides	474	200 mg/kg	219
		Sucrose acetate isobutyrate	444	500 mg/kg	
		Sunset yellow FCF	110	100 mg/kg	127
		THIODIPROPIONATES		1,000 mg/kg	15, 46
		Triethyl citrate	1505	200 mg/kg	
		Quinine salts		100 mg/kg	
14.1.4.1	**Carbonated water-based flavoured drinks (beverages non-**	Canthaxanthin	161g	5 mg/kg	
		Lauric arginate ethyl ester	243	50 mg/kg	
		RIBOFLAVINS		50 mg/kg	

	alcoholic-cabonated, carbonated water)	**SACCHARINS**		300 mg/kg	
14.1.4.2	**Non-carbonated water-based flavoured drinks including punches and ades, ginger cocktail (ginger beer and gingerale), thermally processed fruit beverages/ fruit drinks/ready to serve fruit beverages**	Lauric arginate ethyl ester	243	50 mg/kg	
		RIBOFLAVINS		50 mg/kg	
		SACCHARINS		300 mg/kg	
		L-Tartaric acid	334	GMP	
		Curcumin	100	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		[52][omit			
				]	
		Annatto	[52][160b (i), (ii)]	200 mg/kg	
		Saffron		GMP	
		Ponceau 4R	124	200 mg/kg	XT99
		Carmoisine	122	200 mg/kg	XT99
		Erythrosine	127	100 mg/kg	XT99
		Tartarzine	102	200 mg/kg	XT99
		Sunset yellow FCF	110	200 mg/kg	XT99
		Indogotine (Indigo carmine)	132	200 mg/kg	XT99
		Brilliant Blue FCF	133	200 mg/kg	XT99
		Fast green FCF	143	200 mg/kg	XT99
		BENZOATES		600 mg/kg	
		SULFITES		350 mg/kg	XT100
		SORBATES		1,000 mg/kg	XT101
		Propylene glycol alginate	405	GMP	

		Alginic acid	400	GMP	
		Sodium alginate	401	GMP	
		Calcium alginate	404	GMP	
		[52][omit			]
		Glycerol ester of wood rosin	445(iii)	100 mg/kg	
		Sodium aluminium silicate	554	5 g/kg	
14.1.4.3	**Concentrates (liquid or solid) for water-based flavoured drinks (synthetic syrups for dispensers, sharbat (synthetic syrup)*,** squashes, crushes, fruit syrups, cordials and barley water	Canthaxanthin	161g	5 mg/kg	127, XT102
		Ferric ammonium citrate	381	10 mg/kg	23
		Lauric arginate ethyl ester	243	50 mg/kg	127
		Polyvinylpyrrolidone	1201	500 mg/kg	
		RIBOFLAVINS		50 mg/kg	XT102
		SACCHARINS		300 mg/kg	127
		*The following additives permitted in synthetic syrups for dispensers			
		L-Tartaric acid	334	GMP	
		Phosphoric acid	338	GMP	In cola beverages only
		SACCHARINS		450 mg/kg	
		Aspartame	951	3,000 mg/kg	
		Acesulfame potassium	950	1,500 mg/kg	
		Curcumin	100	200 mg/kg	XT102
		beta-Carotenes, vegetable	160a (ii)	200 mg/kg	XT102
		CAROTENOIDS		200 mg/kg	XT102
		Canthaxanthin	161g	200 mg/kg	
		RIBOFLAVINS		200 mg/kg	XT102
		Annatto	160b (i), ii)	200 mg/kg	XT102
		Saffron		GMP	
		Ponceau 4R	124	200 mg/kg	127
		Carmoisine	122	200 mg/kg	127

		Erythrosine	127	100 mg/kg	127
		Tartarzine	102	200 mg/kg	127
		Sunset yellow FCF	110	200 mg/kg	127
		Indogotine (Indigo carmine)	132	200 mg/kg	127
		Brilliant blue FCF	133	200 mg/kg	127
		Fast green FCF	143	200 mg/kg	127
		BENZOATES		600mg/kg	127
		SULFITES		350 mg/kg	44
		Glycerol ester of wood rosin	445(iii)	450 mg/kg	127
		Quinine sulphate		450 mg/kg	Subject to 100 mg/kg in ready to serve beverage after dilution
		*The following additives are permitted in sharbat (synthetic syrup)			
		L-Tartaric acid	334	GMP	
		Curcumin	100	200 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	200 mg/kg	
		CAROTENOIDS		200 mg/kg	
		Canthaxanthin	161g	200 mg/kg	
		RIBOFLAVINS		200 mg/kg	
		Annatto	160(b)	200 mg/kg	
		Ponceau 4R	124	200 mg/kg	
		Saffron		GMP	
		Erythrosine	127	100mg/kg	
		Carmosine	122	200 mg/kg	
		Sunset yellow FCF	110	200mg/kg	
		Indogotine (Indigo carmine)	132	200mg/kg	
		Brilliant blue FCF	133	200mg/kg	
		Fast green FCF	143	200mg/kg	
		Tartrazine	102	200 mg/kg	
		BENZOATES		600 mg/kg	13
		SULFITES		350 mg/kg	122, 44
		SORBATES		1,000 mg/kg	42
		Propylene glycol	405	GMP	

		alginate			
14.1.5	**Coffee, coffee /coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa**	Acesulfame potassium	950	600 mg/kg	188, 160
		Acetic acid, glacial	260	GMP	160
		Acetic and fatty acid esters of glycerol	472a	GMP	160
		Acetylated distarch adipate	1422	GMP	160
		Acetylated distarch phosphate	1414	GMP	160
		Acid-treated starch	1401	GMP	160
		Alginic acid	400	GMP	160
		Agar	406	GMP	160
		Alkaline treated starch	1402	GMP	160
		Ascorbic acid, L-	300	GMP	160
		Aspartame	951	600 mg/kg	160
		BENZOATES		1,000 mg/kg	13
		Beeswax	901	GMP	108
		Bleached starch	1403	GMP	160
		Calcium carbonate	170(i)	GMP	160
		Calcium chloride	509	GMP	160
		Calcium lactate	327	GMP	160
		Candelilla wax	902	GMP	108
		Carbon dioxide	290	GMP	59,160
		Caramel III - ammonia caramel	150c	10,000 mg/kg	7, 160
		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	7,127
		Carnauba wax	903	200 mg/kg	108
		Carob bean gum	410	GMP	160
		Carrageenan	407	GMP	160
		Citric acid	330	GMP	160
		Citric and fatty acid esters of glycerol	472c	GMP	160
		Dextrins, roasted starch	1400	GMP	90,160
		Diacetyltartaric and fatty acid esters of glycerol	472e	500 mg/kg	142

		Dimethyl dicarbonate	242	250 mg/kg	18
		Distarch phosphate	1412	GMP	160
		Disodium 5'-guanylate	627	GMP	201
		Disodium 5'-inosinate	631	GMP	201
		Disodium 5'-Ribonucleotides	635	GMP	201
		ETHYLENE DIAMINE TETRA ACETATES	386	35 mg/kg	21
		Fumaric acid	297	GMP	160
		Gellan gum	418	GMP	160
		Glycerol	422	GMP	160
		Guar gum	412	GMP	160
		Gum arabic (Acacia gum)	414	GMP	160
		HYDROXYBENZ OATES, PARA-		450 mg/kg	27,160
		Hydroxypropyl cellulose	463	GMP	160
		Hydroxypropyl distarch phosphate	1442	GMP	160
		Hydroxypropyl methyl cellulose	464	GMP	160
		Hydroxypropyl starch	1440	GMP	160
		Karaya gum	416	GMP	160
		Konjac flour	425	GMP	160
		Lactic and fatty acid esters of glycerol	472b	GMP	160
		Lecithins	322(i), (ii)	GMP	160
		Magnesium carbonate	504(i)	GMP	160
		Magnesium chloride	511	GMP	160
		Magnesium hydroxide	528	GMP	160
		Magnesium hydroxide carbonate	504(ii)	GMP	160

		Malic acid, DL-	296	GMP	160
		Methyl cellulose	461	GMP	160
		Methyl ethyl cellulose	465	GMP	160
		Microcrystalline cellulose (cellulose gel)	460(i)	GMP	160
		Mono- and di-glycerides of fatty acids	471	GMP	160
		Monosodium L-glutamate	621	GMP	160
		Monostarch phosphate	1410	GMP	160
		Neotame	961	50 mg/kg	160
		Nitrogen	941	GMP	160, 59
		Oxidized starch	1404	GMP	160
		PHOSPHATES		300 mg/kg	33, 160
		Pectins	440	GMP	160
		Phosphated distarch phosphate	1413	GMP	160
		Potassium carbonate	501(i)	GMP	160
		Potassium chloride	508	GMP	160
		Potassium dihydrogen citrate	332(i)	GMP	160
		Powdered cellulose	460(ii)	GMP	160
		Processed eucheuma seaweed	407a	GMP	160
		Pullulan	1204	GMP	160
		SACCHARINS		200 mg/kg	160
		SORBATES		500 mg/kg	42,160
		Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	470(i)	GMP	160
		Salts of oleic acid with calcium, potassium and sodium	470(ii)	GMP	160
		Shellac, bleached	904	GMP	108

		Sodium DL-malate	350(ii)	GMP	160
		Silicon dioxide, amorphous	551	GMP	321
		Sodium acetate	262(i)	GMP	160
		Sodium alginate	401	GMP	160
		Sodium ascorbate	301	GMP	160
		Sodium carbonate	500(i)	GMP	160
		Carboxymethyl cellulose	466	GMP	160
		Sodium dihydrogen citrate	331(i)	GMP	160
		Sodium fumarates	365	GMP	160
		Sodium gluconate	576	GMP	160
		Sodium hydrogen carbonate	500(ii)	GMP	160
		Sodium lactate	325	GMP	160
		Starches, enzyme treated	1405	GMP	160
		Starch sodium octenyl succinate	1450	GMP	160
		Steviol glycosides	960	200 mg/kg	160,26
		Sucralose (Trichlorogalactosucrose)	955	300 mg/kg	160
		Sucroglycerides	474	1,000 mg/kg	176
		Tara gum	417	GMP	160
		Tragacanth gum	413	GMP	160
		Tripotassium citrate	332(ii)	GMP	160
		Trisodium citrate	331(iii)	GMP	160
		Xanthan gum	415	GMP	160
14.2	**Alcoholic beverages including alcohol-free and low-alcoholic counterparts**				
14.2.1	**Beer andmalt beverages**	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	50,000 mg/kg	

		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		25 mg/kg	21
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	10 mg/kg	36
		SULFITES		50 mg/kg	44
14.2.2	**Cider and perry**	**BENZOATES**		1,000mg/kg	124, 13
		CAROTENOIDS-		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZOATES, PARA-		200 mg/kg	27
		Lysozyme	1105	500 mg/kg	
		PHOSPHATES		880 mg/kg	33
		Polydimethylsiloxane	900a	10 mg/kg	
		Polyvinylpyrrolidone	1201	2 mg/kg	36
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.3	**Grape wines**	Dimethyl dicarbonate	242	200 mg/kg	18
		Carbon dioxide	290	GMP	60

		Lysozyme	1105	500 mg/kg	
		SORBATES		200 mg/kg	42
		SULFITES		350 mg/kg	44, 103
		[52][Malic acid, DL-, L-]	296	GMP	FS04a
		Ascorbic acid L-	300	300 mg/kg	
		Citric acid	330	1,000 mg/kg	FS04a
		Tartaric acid L(+),DL	334	GMP	FS04a
		Lactic acid	270	GMP	FS04a
		Gum arabic (Acacia Gum)	414	300 mg/kg	
		Tannins	181	GMP	
		Metatartaric acid	353	100 mg/kg	
		Caramel (plain)	150a	GMP	(allowed only for liqueur wines)
		Carboxymethyl-Cellulose	466	100 mg/kg	(For white and sparkling wines)
		Calcium carbonate	170(i)	GMP	
		Polyvinyl-polypyrrolidone	1202	800 mg/kg	
		Nitrogen	941	GMP	
		Oxygen	948	GMP	
		Isoascorbic acid (Erythorbic acid)	315	250 mg/ml	
		[52][Potassium-D,L-, L(+)- tartrate, Potassium bitartrate	336	GMP]	
		Calcium tartrate	354	GMP	
		Copper sulphate (and Copper citrate)	519,	10mg/l	
		Argon	938	GMP	
		Caramel II	150 b	GMP	
		Yeast manno proteins		GMP	
		Potassium ferrocyanide	536	GMP	
		Urease		GMP	
		Silver chloride		10mg/l	

		Ammonium phosphate	342(i)	300 mg/l	
		Diammonium diphosphate	342(ii)	300 mg/l	(for sparkling wines)
		Ammonium sulfate	517	300 mg/l	(expressed as the salt) (for sparkling wines)
		Charcoal for oenogical use (Oenological Carbon)		100 g/hl	
		Ammonium bisulphite (ammonium hydrogen sulphite)	-	GMP	
		Thiamin hydrochloride		GMP	
		Yeasts products coming from degradation of yeasts (autolysate, inert cells).		GMP	
		Potassium carbonate	501(i)	GMP	
		Potassium bicarbonate (Potassium hydrogen carbonate)	501(ii)	GMP	
		Lactic acid bacteria	-	GMP	The lactic acid bacteria must belong to the *Oenococcus*, *Leuconostoc*, *Lactobacillus*

					and *Pediococcus* genus and must be isolated from grapes, musts, wine or have been derived from these bacteria.
		Polyvinylpolypyrrolidone	1202	800 mg/l	
		Proteins from plant origin	-	GMP	The plant protein extracted from wheat (*Triticum vulgaris*), peas (*Pisum sativum*), or potatoes (*Solanum tuberosum*).
		Casein	-	GMP	
		Potassium caesinate	-	GMP	
		Gelatin (edible)	-	GMP	Subject to proper label declaration. These are processing aids.
		Isinglass (Fish Glue)		GMP	
		Egg white albumin		GMP	
		Silicon dioxide	551	GMP	
		Bentonite	558	GMP	
		Aluminium silicate (Kaolin)	559	GMP	
		β-Glucanases		GMP	

		Yeast protein extract	-	GMP	The proteins of yeast of *Saccharomyces* sp. yeast.
		Adsorbant Copolymer Treatment polyvinylimidazole – polyvinylpyrrolidone (PVI/PVP)		GMP	
		Microcrystalline cellulose	460 (i)	GMP	
		Calcium alginate	404	GMP	(Allowed only for sparkling and semi-sparkling wines obtained by fermentation in bottle).
		Potassium alginate	402	GMP	-
		Yeast	-	GMP	-
		Calcium phytate		GMP	-
		Chitosan		GMP	-
		Chitin-Glucan		GMP	-
		Calcium phytate		GMP	-]
14.2.3.1	**Still grape wines**				
14.2.3.2	**Sparkling and semi sparkling grape wines**				
14.2.3.3	**Fortified grape wines, grape liquor wines and sweet grape**	Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	

	wines				
14.2.4	**Wines (other than grape)**	**BENZOATES**		1,000mg/kg	124, 13
		CAROTENOIDS		200 mg/kg	
		Caramel III - ammonia caramel	150c	1,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	1,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		Dimethyl dicarbonate	242	250 mg/kg	18
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZOATES, PARA-		200 mg/kg	27
		RIBOFLAVINS		300 mg/kg	
		SORBATES		500 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.5	**Mead**	**BENZOATES**		1,000mg/kg	13
		Caramel III - ammonia caramel	150c	1, 000 mg/kg	
		Caramel IV – sulfiteammonia caramel	150d	1, 000 mg/kg	
		Dimethyl dicarbonate	242	200 mg/kg	18
		HYDROXYBENZOATES, PARA-		200 mg/kg	27
		PHOSPHATES		440 mg/kg	33,88
		SORBATES		200 mg/kg	42
		SULFITES		200 mg/kg	44
14.2.6	**Distilled spirituous beverages containing more than 15 % alcohol**	**CAROTENOIDS**		200 mg/kg	
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	50,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	

		Diacetyltartaric and fatty acid esters of glycerol	472e	5,000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES (EDTA)		25 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	181
		PHOSPHATES		440mg/kg	33, 88
		POLYSORBATES		120 mg/kg	
		SULFITES		200 mg/kg	44
		Sucroglycerides	474	5,000 mg/kg	
		[31][Caramel II -	150 b	GMP	-
		Gold (colour)	175	GMP	-
		Silver (colour)	174	GMP	-
		Glycerol esters Of wood Resin	445(iii)	GMP	-
		Alpha-Tocopherol	307	GMP	-
		RIBOFLAVINS		GMP	**-]**
14.2.7	**Aromatized alcoholic beverages**	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	600 mg/kg	191
		Aspartame-acesulfame salt	962	350 mg/kg	113
		BENZOATES		1,000mg/kg	13
		CAROTENOIDS	160e	200 mg/kg	
		Canthaxanthin	161g	5 mg/kg	
		Caramel III - ammonia caramel	150c	50, 000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	50,000 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	600 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	10, 000 mg/kg	
		ETHYLENE DIAMINE TETRA ACETATES		25 mg/kg	21
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZ OATES, PARA-		1,000 mg/kg	224, 27

		Neotame	961	33 mg/kg	
		POLYSORBATES		120 mg/kg	
		Polydimethylsiloxane	900a	10 mg/kg	
		RIBOFLAVINS		100 mg/kg	
		SACCHARINS		80 mg/kg	
		SORBATES		500 mg/kg	224, 42
		SULFITES		250 mg/kg	44
		Sucralose (Trichlorogalactosucrose)	955	700 mg/kg	
		Sucroglycerides	474	5,000 mg/kg	
		[31][Phosphoric acid	338	1,000 mg/kg	-]

Table 15

Ready-to–eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
15.0	**Ready-to-eat savouries**	Acesulfame potassium	950	350 mg/kg	188
		Aspartame	951	500 mg/kg	191
		Neotame	961	32 mg/kg	
		Beeswax	901	GMP	3
		Butylated hydroxytoluene (BHT)	321	200mg/kg	15, 130
		Candelilla wax	902	GMP	3
		Carnauba wax	903	GMP	3
		Caramel III - ammonia caramel	150c	10,000 mg/kg	
		Caramel IV –sulfite ammonia caramel	150d	10,000 mg/kg	
		PHOSPHATES		2,200 mg/kg	33
		SACCHARINS		100 mg/kg	
		Steviol glycosides	960	170 mg/kg	26
		Sucralose (Trichlorogalactosucrose)	955	1,000 mg/kg	
		Shellac, bleached	904	GMP	3

Table 15

Ready-to–eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
		THIODIPROPIONATES		200 mg/kg	46
		TBHQ	319	200mg/kg	15, 130
15.1	**Snacks and savouries –potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)**	**ASCORBYL ESTERS**		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	
		Butylated hydroxyanisole (BHA)	320	200mg/kg	15, 130
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		350 mg/kg	
		Canthaxanthin	161g	45 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Cyclodextrin, beta-	459	500 mg/kg	
		Diacetyltartaric and fatty acid esters of glycerol	472e	20,000 mg/kg	
		Grape skin extract	163(ii)	500 mg/kg	181
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		500 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS		300 mg/kg	
		BENZOATES		1,000 mg/kg	13
		SORBATES		1,000 mg/kg	42
		SULFITES		50 mg/kg	44
		TOCOPHEROLS		GMP	
		Sunset yellow FCF	110	100 mg/kg	
15.2	**Processed nuts including**	**ASCORBYL ESTERS**		200 mg/kg	10
		Allura red AC	129	100 mg/kg	
		Brilliant blue FCF	133	100 mg/kg	

Table 15

Ready-to–eat savouries					
Food Category system	**Food Category Name**	**Food Additive**	**INS No**	**Recommended Maximum Level**	**NOTE**
	coated nuts and nut mixtures	Butylated hydroxyanisole (BHA)	320	200 mg/kg	15, 130
		CAROTENOIDS		100 mg/kg	
		CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES		100 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	GMP	3
		Diacetyltartaric and fatty acid esters of glycerol	472e	10,000 mg/kg	
		Grape skin extract	163(ii)	300 mg/kg	181
		HYDROXYBENZOATES, PARA-		300 mg/kg	27
		IRON OXIDES		400 mg/kg	
		Indigotine (Indigo carmine)	132	100 mg/kg	
		Neotame	961	32 mg/kg	
		Ponceau 4R	124	100 mg/kg	
		Propyl gallate	310	200 mg/kg	15, 130
		RIBOFLAVINS		1,000 mg/kg	
		SORBATES		1,000 mg/kg	42
15.3	**Snacks – fish based**	**CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES**		350 mg/kg	
		beta-Carotenes, vegetable	160a(ii)	100 mg/kg	
		Grape skin extract	163(ii)	400 mg/kg	

Explanation I (for 11.6 Table top sweeteners): Maximum limit of artificial sweetener in the product shall be as in reconstituted beverage or food or in final beverage or food for consumption, as the case may be. The product label shall give clear instruction for reconstitution of products for making final beverage or food for consumption as the case may be.

Provided where the artificial sweetener(s) is/are used in carbonated water/ sweetened aerated water/ fruit beverage/ carbonated fruit beverage/ fruit nectar, the requirement of minimum total soluble solids shall not apply.

Provided further table top sweetener may contain the following carrier or filler articles with label declaration as provided in Regulation 2.4.5 (24, 25, 26, 27, 28 and 29) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011. Namely,-

(i) Dextrose

(ii) Lactose

(iii) Maltodextrin

(iv) Mannitol

(v) Sucrose

(vi) Isomalt

(vii) Citric acid

(viii) Calcium silicate

(ix) Carboxy methyl cellulose

(x) Cream of tartar, IP

(xi) Cross carmellose sodium

(xii) Colloidal silicone dioxide

(xiii) Glycine

(xiv) L-leucine

(xv) Magnesium stearate, IP

(xvi) Purified talc

(xvii) Poly vinyl pyrrolidone

(xviii) Providone

(xix) Sodium hydrogen carbonate

(xx) Starch

(xxi) Tartaric acid

(xxii) Erythritol

Explanation II (for preservatives)

The use of more than one preservative has been allowed in the alternative, those preservatives may be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative of the

aforesaid tables as may be worked out on the basis of the proportion in which such preservatives are combined.

Regulation for Contaminants & Residues

FOOD SAFETY AND STANDARDS (CONTAMINANTS, TOXINS AND RESIDUES) REGULATIONS, 2011

CHAPTER 1
GENERAL

1.1: Short title and commencement-

1.1.1: These regulations may be called the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

1.1.2: These regulations shall come into force on or after 5th August, 2011.

1.2: Definitions-

1.2.1: In these regulations unless the context otherwise requires:

1. "Crop contaminant" means any substance not intentionally added to food, but which gets added to articles of food in the process of their production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging transport or holding of articles of such food as a result of environmental contamination

CHAPTER 2
CONTAMINANTS, TOXINS AND RESIDUES

2.1 : METAL CONTAMINANTS

2.1.1

1. Chemicals described in monographs of the Indian Pharmacopoeia when used in foods, shall not contain metal contaminants beyond the limits specified in the appropriate monographs of the Indian Pharmacopoeia for the time being in force.

2. Notwithstanding the provisions of regulation 2.1.1 (1), no article of food specified in Column 2 of the table below shall contain any metal specified in excess of the quantity specified in Column 3 of the said table:

Table

Name of the metal contaminants	Article of food	Parts per Million by weight
(1)	**(2)**	**(3)**
1. Lead	(i) Beverages;	
	Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)	0.5
	Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice)	1.0
	Concentrates used in the manufacture of soft drinks, lime juice and lemon juice	2.0
	(ia) Baking powder	10
	(ib) Edible oils and fats	0.5
	(ic) Infant Milk substitute and Infant foods	0.2
(1)	**(2)**	**(3)**
	(id) Turmeric whole and powder	10.0
	(ii) Other foods	
	Anhydrous dextrose and dextrose monohydrate, refined white sugar (sulphated ash content not exceeding 0.03 per cent)	0.5
	Ice-cream, iced lollies and similar frozen confections	1.0
	Canned fish, canned meats, edible gelatin, meat extracts and hydrolysed protein, dried or dehydrated vegetables (other than onions)	5.0
	All types of sugar, sugar syrup, invert sugar and direct consumption coloured sugars with sulphated ash content exceeding 1.0 per cent	5.0
	Raw sugars except those sold for direct consumption or used for manufacturing purpose other than the manufacture of refined sugar.	5.0
	Edible molasses, caramel liquid and solid glucose and starch conversion products with a sulphated ash content exceeding 1.0 per cent	5.0
	Cocoa powder	5.0 on the dry fat free substance
	Yeast and yeast products	5.0 on the dry Matter
	Tea, dehydrated onions, dried herbs and spices flavourings, alginic acid, alignates, agar, carrageen and similar products derived from seaweed	10.0 on the dry matter

	Liquid pectin, chemicals not otherwise specified, used as ingredients or in the preparation or processing of food	10.0
	Food colouring other than caramel	10.0 on the dry colouring matter
	Solid pectin	50.0
	Hard boiled sugar confectionery	2.0
	Iron fortified common salt	2.0
	Corned beef, luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat and other related meat products	2.5
	Brewed vinegar and Synthetic vinegar	Nil
	(iii) Foods not specified	2.5
	[7] [Assorted subtropical fruits, edible peel	0.1
	Assorted subtropical fruits, inedible peel	0.1
	Berries and other small fruits	0.2
	Citrus fruits	0.1
	Pome fruits	0.1
	Stone fruits	0.1
	Brassica vegetables excluding Kale	0.3
	Bulb vegetables	0.1
	Fruiting vegetables, cucurbits	0.1
	Fruiting vegetables other than cucurbits (excluding mushrooms)	0.1
	Leafy vegetables (including brassica leafy vegetables but excluding spinach)	0.3
	Legume vegetables	0.2
	Pulses	0.2
	Root and tuber vegetables	0.1
	Canned fruit cocktail	1
	Canned grapefruit	1
(1)	**(2)**	**(3)**
	Canned mandarin oranges	1
	Canned mangoes	1
	Canned pineapple	1
	Canned raspberries	1
	Canned strawberries	1
	Canned tropical fruit salad	1
	Jams (fruit preserves) and jellies	1
	Mango chutney	1
	Table olives	1
	Canned asparagus	1
	Canned carrots	1

	Canned green beans and Canned wax beans	1
	Canned green peas	1
	Canned mature processed peas	1
	Canned mushrooms	1
	Canned palmito	1
	Canned sweetcorn	1
	Canned tomatoes	1
	Pickled cucumbers (cucumber pickles)	1
	Processed tomato concentrates	1.5
	Fruit Juices (including nectars; ready to drink)	0.05
	Cereal grains, except buckwheat, canihua and quinoa	0.2
	Canned chestnuts and canned chestnut puree	1
	Meat of cattle, sheep and pig (also applies to fat from meat)	0.1
	Poultry meat	0.1
	Cattle, edible offal of	0.5
	Pig, edible offal of	0.5
	Poultry, edible offal of	0.5
	Edible fats and oils (edible fats and oils not covered by individual standards)	0.1
	Fish	0.3
	Margarine	0.1
	Minarine	0.1
	Named animal fats (lard, rendered pork fat, premier jus and edible tallow)	0.1
	Olive oil, refined	0.1
	Olive oil, virgin	0.1
	Olive, residue oil (olive pomace oil)	0.1
	Poultry fats	0.1
	Vegetable oils, crude (oils of arachis, babasu, coconut, cotton seed, grape seed, maize, mustard seed, palm kernel, palm, rape seed, safflower seed, sesame seed, soya bean, and sunflower seed, and palm olein, stearin and superolein and other oils but excluding cocoa butter)	0.1
	Vegetable oils, edible (oils of arachis, babasu, coconut, cotton seed, grape seed, maize, mustard seed, palm kernel, palm, rape seed, safflower seed, sesame seed, soya bean, and sunflower seed, and palm olein, stearin and superolein and other oils but excluding cocoa butter)	0.1
	Milks (A concentration factor applies to partially or wholly dehydrated milks.)	0.02
	Secondary milk products (as consumed)	0.02

	Natural mineral water, expressed in mg/L	0.01
	Infant formula (ready to use)	0.02
	Salt, food grade	2.0
	Wine	0.2
	Crustaceans	0.5
	Cephalopods	1.0
	Bivalve Molluscs	1.5]
2. Copper	(i) Beverages:	
	Soft drinks excluding concentrates and Carbonated water	7.0
	Carbonated water	1.5
	Toddy	5.0
	Concentrates for soft drinks	20.0
	(ii) Other Foods	
	Chicory-dried or roasted, coffee beans, flavourings/pectin liquid	30.0
	Colouring matter	30.0 on dry colouring matter
	Edible gelatin	30.0
	Tomato ketchup	50.0 on the dried total solids
	Yeast and yeast products	60.0 on the dry matter
	Cocoa powder	70.0 on the fat free substance
	Tomato puree, paste, powder, juice and cocktails	100.0 on the dried tomato solid
	Tea	150.0
	Pectin-solid	300.0
	Hard boiled sugar confectionery	5.0
	Iron Fortified Common Salt	2.0
	Turmeric whole and powder	5.0
	Juice of orange, grape, apple, tomato, pineapple and lemon	5.0
	Pulp and pulp products of any fruit	5.0
	Infant milk substitute and Infant foods	15.0 (But not less than 2.8)
	Brewed Vinegar and Synthetic vinegar	Nil
	Caramel	20
	(iii) Foods not specified	30.0
3. Arsenic	(i) Milk	0.1
	(ii) Beverages :	

	Soft drink intended for consumption after dilution except carbonated water	0.5
	Carbonated water	0.25
	Infant Milk substitute and Infant foods	0.05
	Turmeric whole and powder	0.1
	Juice of orange, grape, apple, tomato, pineapple and lemon	0.2
	Pulp and pulp products of any fruit	0.2
	Preservatives, anti-oxidants, emulsifying and stabilising agents and synthetic food colours	3.0 on dry matter
	Ice-cream, iced lollies and similar frozen confections	0.5
	Dehydrated onions, edible gelatin, liquid pectin	2.0
	Chicory-dried or roasted	4.0
	Dried herbs, finings and clearing agents, solid pectin all grades, spices	5.0
	Food colouring other than synthetic colouring.	5.0 on dry colouring matter
	Hard boiled sugar confectionery	1.0
	Iron Fortified Common Salt	1.0
	Brewed Vinegar and Synthetic Vinegar	0.1
	(iii) Foods not specified	1.1
	[7] **[**Edible fats and oils (edible fats and oils not covered by individual standards)	0.1
	Margarine	0.1
	Minarine	0.1
	Named animal fats (lard, rendered pork fat, premier jus and edible tallow)	0.1
	Olive oil, refined	0.1
	Olive oil, virgin	0.1
	Olive, residue oil (olive pomace oil)	0.1
	Vegetable oils, crude (oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflower seed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein).	0.1
	Vegetable oils, edible (oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflower seed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein).	0.1
	Natural mineral water, expressed in mg/L	0.01
	Salt, food grade	0.5
	Fish and Crustaceans	76
	Molluscs	86**]**
4. Tin	(i) Processed and canned products	250
	(i-a) Hard boiled sugar confectionery	5.0

(1)	(2)	(3)
	(i-aa) Jam, Jellies and Marmalade	250
	Juice of orange, apple, tomato, pineapple and lemon	250
	Pulp and pulp products of any fruit	250
	(i-b) Infant Milk substitute and Infant foods	5.0
	(i-c) Turmeric whole and powder	Nil
	(i-d) Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat	250
	(ii) Foods not specified	250
	[7] **[**Canned foods other than beverages	250
	Canned beverages	150
	Canned citrus fruits	250
	Canned stone fruits	250
	Canned vegetables	250
	Canned fruit cocktail	250
	Canned mangoes	250
	Canned pineapple	250
	Canned raspberries	250
	Canned strawberries	250
	Canned tropical fruit salad	250
	Mango Chutney	250
	Table olives	250
	Canned mushrooms	250
	Canned tomatoes	250
	Pickled cucumber	250
	Processed tomato concentrates	250
	Canned chestnuts and chestnut puree	250
	Cooked cured chopped meat (for products in tinplate containers)	250
	Cooked cured chopped meat (for products in other containers)	50
	Cooked cured ham (for products in tinplate containers)	200
	Cooked cured ham (for products in other containers)	50
	Cooked cured pork shoulder (for products in tinplate containers)	200
	Cooked cured pork shoulder (for products in other containers)	50
	Corned beef (for products in tinplate containers)	200
	Corned beef (for products in other containers)	50
	Luncheon meat (for products in tinplate containers)	200
	Luncheon meat (for products in other containers)	50
	Canned fish products	200**]**

[8] [***]		
6. Cadmium	(i) Infant Milk substitute and Infant foods	0.1
	(ii) Turmeric whole and powder	0.1
	(iii) Other foods	1.5
	[7] [Brassica vegetables	0.05
	Bulb vegetables	0.05
	Fruiting vegetables, cucurbits	0.05
	Fruiting vegetables other than cucurbits (excluding tomatoes and edible fungi)	0.05
	Leafy vegetables	0.2
	Legume vegetables	0.1
	Potato, peeled	0.1
	Pulses, excluding soybean dry	0.1
	Root and tuber vegetables, excluding potato and celeriac	0.1
	Stalk and stem vegetables	0.1
	Cereal grains, except buckwheat, canihua and quinoa (excluding wheat and rice; and bran and germ	0.1
	Rice, polished	0.4
	Wheat	0.2
	Natural mineral water, expressed in mg/L	0.003
	Salt, food grade	0.5
	Fish	0.3
	Crustaceans	0.5
	Cephalopods	2.0
	Bivalve Molluscs	2.0]
7. Mercury	Fish	0.5
	Other foods	1.0
	[7] [Natural mineral water, expressed in mg/L	0.001
	Salt, food grade	0.1
	Non-predatory fish, crustaceans, cephalopods, molluscs	0.5
	Predatory Fish (Tuna, Marlin, Sword Fish, Elasmobranch)	1.0]
8. Methyl Mercury (Calculated as the element)	All foods	0.25
9. Chromium	Refined Sugar	20 ppb
	[3] [Gelatin	10]
	[7] [All fishery products	12]

10. Nickel	All hydrogenated, patially hydrogenated, interesterified vegetable oils and fats such as vanaspati, table margarine, bakery and industrial margarine, bakery shortening, fat spread and partially hydrogenated margarine, bakery shortening, fat spread and partially hydrogenated soyabean oil	1.5

2.2 Crop contaminants and naturally occurring toxic substances

2.2.1

[4] **[**1. No article of food specified in column (3) of the Table below shall contain any crop contaminant specified in the corresponding entry in column (2) thereof in excess of quantities specified in the corresponding entry in column (4) of the said Table:

Table

S.No.	**Name of the Contaminants**	**Article of the food**	**Limit µg/kg**
(1)	**(2)**	**(3)**	**(4)**
1.	Aflatoxin	Cereal and Cereal Products	15
		Pulses	15
		Nuts Nuts for further processing Ready to eat	 15 10
		Dried figs	10
		Oilseeds or oil Oilseeds for further processing Ready to eat	 15 10
		Spices	30
		[11][Arecanut or Betelnut	15 µg/kg]
2.	Aflatoxin M_1	Milk	0.5
3.	Ochratoxin A	Wheat, barley and rye	20
4.	Patulin	Apple juice and Apple juice ingredients in other beverages	50
5.	Deoxynivalenol	wheat	1000**]**

[2] [2. Naturally occurring Toxic Substances:

Table

Sl.No	Name of naturally occuring toxic substances (NOTS)	Article of food	Maximum limits (ppm)
(1)	(2)	(3)	(4)
1	Agaric acid	Food containing mushrooms	100
		Alcoholic beverages	100
2	Hydrocyanic acid	Nougat, marzipan or its substitutes or similar products	5
		Canned stone fruits	5
		Alcoholic beverages	5
		Confectionery	5
		Stone fruit juices	5
		[10][Sago, Cassava flour, Tapioca flour, Manihot flour and their products	10]
3	Hypericine	Alcoholic beverages	1
4	Saffrole	Meat preparations and meat products, including poultry and game	10
		Fish preparations and fish products	10
		Soups and sauces	10
		Non-alcoholic beverages	10
		Food containing mace and nutmeg	10
		Alcoholic beverages	10]

[5] [3. Polychlorinated biphenyls (PCBs) and Polycyclic Aromatic Hydrocarbon (PAH) compounds in Fish and Fishery Products:

Sl.No.	Name of the contaminants	Article of food	Limit
(1)	(2)	(3)	(4)
1.	Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180)	Inland and Migratory Fish	2.0 ppm
2.	Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180)	Marine Fish, Crustaceans and molluscs	0.5 ppm
3.	Benzo(a)pyrene	Smoked Fishery Products	5.0 ppb]

2.3: Residues

[14] [2.3.1. Restriction on the use of insecticides:

(1) The expression "insecticide" shall have the meaning assigned to it in the Insecticide Act, 1968 (46 of 1968).

(2) Subject to the provisions of clause (3), no insecticides shall be used directly on articles of food:

Provided that nothing in this regulation shall apply to the fumigants which are registered and recommended for use as such on articles of food by the Registration Committee, constituted under section 5 of the Insecticides Act, 1968 (46 of 1968).

(3) The insecticide specified in column (2) of the table shall not exceed the Maximum Residue Limits (MRL) prescribed in column (4), for the article of food specified in column (3) of the said table, namely:-

Table

Sl. No.	Name of the Insecticide	Food	Maximum Residue Limit (MRL) in mg/kg
(1)	(2)	(3)	(4)
1.	2,4-Dichlorophenoxy Acetic Acid	Sugarcane	0.05
		Food grains	Maize-0.05, Wheat-2 and Rice-0.1and other food grains- 0.01
		Milled food grains	0.01
		Potato	0.2
		Milk and Milk products	0.05
		Meat and Poultry	0.2
		Eggs	0.05 (shell free basis)
		Fruits	2
2.	Acephate (expressed as mixture of Methamidophos and acephate).	Rice	1
		Safflower seed	2
		Cottonseed	2
		Milk and Milk products	0.02
		Meat and Meat products	0.05
3.	Acetamiprid	Chilli	2
		Dried Chilli	20
		Rice	0.01
		Okra	0.1
		Cabbage	0.7
		Milk and Milk products	0.02
		Meat and Meat products	0.05
		Cotton seed Oil	0.1
4.	Alachlor	Cotton seed	0.05
		Groundnut	0.05
		Maize	0.1
		Soya bean	0.1
5.	Alpha cypermethrin	Cotton seed Oil	0.05
		Pine apple	0.5
6.	Alpha naphthyl Acetic Acid	Tomato	0.1
		Chilli	0.2

		Dried Chilli	2
		Mango	0.05
		Cotton seed Oil	0.05
		Grapes	0.05
		Pineapple	0.5
7.	Ametroctradin	Grapes	6
		Potato	0.05
		Cucumber	0.4
		Tomato	0.3
8.	Anilophos	Rice	0.1
9.	Atrazine	Maize	0.01
		Sugarcane	0.25
10.	Azimsulfuron	Rice	0.02*
11.	Azoxystrobin	Grapes	2
		Tomato	1
		Mango	0.7
		Chilli	1
		Dried Chilli	10
		Cucumber	0.05*
		Potato	7
		Milk and Milk products	0.01
		Cumin	0.03*
		Maize	0.03*
		Wheat	0.2
		Rice	0.03*
		Onion	0.05
12.	Benfuracarb	Red Gram	0.05
		Rice	0.05
13.	Sum of benomyl and carbendazim expressed as carbendazim	Food grains	0.5
		Milled food grains	0.1
		Vegetables	0.5
		Mango	2
		Banana (whole)	1
		Other fruits	5
		Cottonseed	0.1
		Groundnut	0.1
		Sugar beet	0.1
		Dry fruits	0.1
		Eggs	0.1 (shell free basis)
		Meat and Poultry	0.1 (carcass fat basis)
		Milk and Milk products	0.1 (F)
14.	Bensulfuron Methyl	Rice	0.01
15.	Beta Cyfluthrin	Okra	0.01*
		Brinjal	0.2
		Cotton seed	0.7
		Soya bean	0.03
		Soya bean Oil	0.01*
16.	Bifenthrin	Sugarcane	0.03

		Rice	0.05
		Apple	0.5
		Tea	30
		Cotton seed	0.5
		Milk and Milk products	0.2
17.	Bispyribac Sodium	Rice	0.05
18.	Bitertanol	Wheat	0.05
		Groundnut	0.05
		Milk and Milk products	0.05
		Meat and Meat products	0.05
		Tea	0.05*
		Apple	0.4
19.	Buprofezin	Cotton seed Oil	0.01
		Chilli	2
		Dried Chilli	20
		Mango	0.1
		Grapes	1
		Okra	0.01*
		Rice	0.05
		Milk and Milk products	0.01
20.	Butachlor	Rice	0.05
21.	Captan	Rice	0.3
		Fruit and Vegetables	Cherries-25, Grapes-25 and Melons-10, other fruits & other vegetables 15
		Black gram	0.01*
22.	Carbaryl	Sesamum	0.05
		Fish	0.2
		Food grains	Wheat-2.0 and Maize-0.02, other food grains 1.5
		Milled food grains	0.01
		Okra and leafy vegetables	10
		Potato	0.2
		Other vegetables	5
		Cotton seed (whole)	1
		Maize cob (kernels)	1
		Rice	2.5
		Maize	0.5
		Chilli	5
		Dried Chilli	50
		Citrus (Orange)	15
		Milk and Milk products	0.05
23.	Carbendazim	Food grains	Wheat-0.05, Rice-2.0 and other food grains 0.1
		Milled food grains	0.1

		Vegetables	0.5
		Mango	5
		Banana (whole)	1
		Other fruits	5
		Cotton seed	0.1
		Groundnut	0.1
		Sugar beet	0.1
		Dry fruits	0.1
		Eggs	0.1(shell free basis)
		Meat & Poultry	0.1(Carcass fat basis)
		Milk and Milk products	0.1 (F)
		Potato	0.01*
		Tea	0.5
		Grapes	3
		Rice	2*
24.	Carbofuran (sum of carbofuran and 3-hydroxy carbofuran expressed as carbofuran)	Food grains	0.10
		Milled food grains	0.03
		Fruits & Vegetables	0.10
		Oil seeds	0.10
		Sugarcane	0.10
		Meat & Poultry	0.10 (carcass fat basis)
		Milk and Milk products	0.05 (fat basis)
25.	Carbosulfan	Chilli	2
		Dried Chilli	20
		Rice	0.2
26.	Carfentrazone Ethyl	Wheat	0.01
		Rice	0.1*
		Tea	0.02*
27.	Carpropamid	Rice	1
28.	Cartap Hydrochloride	Rice	0.5
29.	Chlorantraniliprole	Bengal Gram	0.03*
		Black Gram	0.03*
		Bitter Gourd	0.03*
		Okra	0.3
		Soya bean	0.03*
		Pigeon pea	0.03*
		Tomato	0.6
		Chilli	0.6
		Dried Chilli	6
		Brinjal	0.6
		Rice	0.4
		Cabbage	2
		Sugarcane	0.5
		Cotton	0.3
		Milk and Milk products	0.05
		Meat and Meat products	0.2
		Groundnut	0.03*
		Groundnut Oil	0.03*

		Maize	0.03*
30.	Chlorfenapyr	Chilli	0.05
		Dried Chilli	0.5
		Cabbage	0.05
31.	Chlorfluazuron	Cabbage	0.1*
		Cotton seed	0.01*
32.	Chlorimuron ethyl	Rice	0.01
		Soya bean seed	0.01
		Wheat	0.05
33.	Chlormequat Chloride (CCC)	Potato	0.1
		Brinjal	0.1
		Grape	0.05*
		Cotton seed	1
34.	Chlorothalonil	Groundnut	0.1
		Potato	0.1
		Milk and Milk products	0.07
		Meat and Meat products	0.02
35.	Chlorpropham	Potato	30
36.	Chlorpyriphos	Tea	2
		Food grains	Wheat-0.5, Rice-0.5 and Food grains 0.05
		Milled food grains	0.01
		Fruits	Stawberry-0.03, Plum-0.5, Pomefruit-1.0 and other Fruits 0.5
		Potatoes and Onions	Potato-2.0, Onions 0.01
		Cauliflower and Cabbage	1
		Other vegetables	0.2
		Meat and Poultry (carcass fat)	0.1
		Milk and Milk products	0.02
		Cotton seed	0.3
		Cotton seed oil (crude)	0.05
		Carbonated Water	0.001
37.	Chlothianidin (Chlothianidin and its metabolites Thiazolymethylguanidine (TMG), Thiazolymethylurea (TZMU), Methylnitroguanidine (MNG) TMG)	Sugarcane	0.4
		Cotton seed	0.02
		Cotton seed Oil	0.02
		Rice	0.5
		Tea	0.7
		Milk and Milk products	0.02
		Meat and Meat products	0.02
38.	Chromafenozide	Rice	0.03*
39.	Cinmethylene	Rice	0.05
40.	Clodinafop-propargyl	Soya bean	0.05*
		Wheat	0.1
41.	Clomazone	Rice	0.01
		Soya bean seed	0.01
		Soya bean seed oil	0.01

42.	Copper Hydroxide (Copper determined as elemental copper)	Rice	$
		Potato	$
		Grapes	$
43.	Copper Oxychloride(Copper determined as elemental copper)	Fruit	$
		Potato	$
		Other vegetables	$
		Areca nut	$
		Cardamom	$
		Coconut	$
		Coffee	$
		Pepper	$
		Paddy	$
44.	Copper Sulphate (Copper determined as elemental copper	Coffee	$
		Cardamom	$
		Citrus	$
		Coconut	$
		Guava	$
		Papaya	$
		Pea	$
		Grapes	$
45.	Cuprous Oxide (Copper determined as elemental copper)	Paddy	$
		Potato	$
		Areca nut	$
		Chilli	$
		Citrus	$
		Coffee	$
		Grapes	$
46.	Cyantranilipole	Grapes	0.01
		Pomegranate seed	0.01
		Pomegranate Juice	0.01
		Cabbage	2
		Chilli	0.5
		Dried Chilli	5
		Tomato	0.5
		Gherkin	0.3
		Okra	0.5
		Brinjal	0.06
		Cotton seed or Cotton seed Oil	1.5
47.	Cyazofamid	Potato	0.02*
		Tomato	0.01*
		Grapes	1
48.	Cyhalofop-butyl	Rice	0.5
49.	Cymoxanil	Tomato	0.01*
		Potato	0.01
		Grapes	0.1
		Citrus	0.05*
		Gherkin	0.05*

		Cucumber	0.1
50.	Cypermethrin (sum of isomers) (Fat soluble residue)	Rice	2
		Cottonseed Oil	0.01
		Wheat grains	2
		Milled wheat grains	0.01
		Brinjal	0.2
		Cabbage	2
		Okra	0.5
		Oil seeds except groundnut	0.2
		Meat and Poultry	2
		Milk and Milk products	0.05
	(a) Alpha Cypermethrin	Cotton seed Oil	0.05
51.	Deltamethrin (Decamethrin)	Chilli	0.05
		Dried Chilli	0.5
		Red gram	0.01
		Mango	0.01
		Tea	5
		Okra	0.05
		Tomato	0.3
		Brinjal	0.3
		Groundnut	0.01*
		Cotton seed	0.1
		Food grains	2.0
		Milled food grains	Milled Food grains- 0.2 and Wheat Flour-0.3
		Rice	2.0
		Wheat	2.0
		Milk and Milk products	0.05
		Meat and Meat products	0.5
52.	Diafenthiuron	Cardamom	0.5
		Brinjal	1
		Chilli	0.05
		Dried Chilli	0.5
		Cotton seed Oil	1
		Cabbage	1
		Citrus	0.2
53.	Dichlorvos (DDVP) (content of di-chloroacetaldehyde (D.C.A.) be reported where possible)	Food grains	Wheat-7.0, Rice-7.0 and other Food grains-1
		Milled food grains	0.25
		Vegetables	0.15
		Fruits	0.1
		Milk and Milk products	0.01
		Groundnut seeds	0.05
		Groundnut Oil	0.2
		Mustard seed or Mustard Oil	0.01
54.	Diclofop (sum diclofop-methyl and diclofop acid expressed as	Wheat	0.1

	diclofop-methyl)”		
55.	Diclosulam	Soya bean	0.05*
56.	Dicofol (sum of o,p' and p,p' isomers)”	Fruits and Vegetables	5
		Tea	40
		Chilli	1
		Dried Chilli	10
57.	Difenoconazole	Chilli	0.01
		Dried Chilli	0.1
		Rice	0.01
		Pomegranate	0.8
		Milk and Milk products	0.02
		Meat and Meat products	0.2
		Apple	0.01
		Grapes	3
		Maize	0.01*
		Wheat	0.02
		Tomato	0.2
58.	Diflubenzuron	Cotton seed	0.2
59.	Dimethoate	Mustard	0.01
		Fruits and Vegetables	2
		Chilli	0.5
		Dried Chilli	5
		Milk and Milk products	0.05
		Meat and Meat products	0.05
60.	Dimethomorph	Grapes	2
		Potato	0.05
		Cucumber	0.2
		Tomato	0.2
61.	Dinocap	Mango	0.1
62.	Dinotefuran	Rice	8
		Cotton seed Oil	0.05*
		Milk and Milk products	0.1
63.	Dithianon	Apple	0.1
64.	Dithiocarbamates(the residue tolerance limit are determined and expressed as mg/CS2/kg and refer separately to the residues arising from any or each group of dithiocarbamates)	Chilli	1
		Dry chilli	10
		Food grains	Wheat-1.0 and other Food Grains-0.2
		Milled food grains	0.05
		Potato	0.2
	(b) Ethylene bis- dithiocarbamates resulting from the use of mancozeb, maneb or zineb (including zineb derived from nabam plus zinc sulphate)	Cherries	1
		Other fruits	3
	(c) Mancozeb	Chilli	1
		Dried Chilli	10
		Cauliflower	0.02
		Groundnut	0.1

		Cumin	10
		Black pepper	2
		Mustard seed	0.1
		Gherkin	0.1*
		Onion	4
		Milk and Milk products	0.05
		Meat and Meat products	0.1
		Mango	2
		Grapes	5
		Citrus	0.05*
		Cucumber	0.4
		Tea	3
		Rice	0.5*
	(d) Metiram as CS2	Chilli	1
		Dry chilli	10
		Grapes	5
		Potato	0.2
		Tomato	5
		Groundnut seed	0.1
		Groundnut seed oil	0.1
		Milk and Milk products	0.05
		Onion	0.05*
		Apple	0.05*
		Cotton seed	0.05*
		Cotton seed Oil	0.05*
		Cumin	10
		Banana	2
		Black gram	0.05*
		Cucumber	2
		Pomegranate	0.05*
		Green gram	0.05*
	(e) Zineb as CS2	Turmeric	2
		Tea	0.1*
65.	Diuron	Sugarcane	0.02
		Cottonseed	1
		Banana	0.1
		Maize	0.5
		Citrus (Sweet Orange)	1
		Grapes	1
66.	Dodine	Apple	5
67.	Edifenphos	Rice	0.02
		Rice bran	1
		Eggs	0.01(shell free basis)
		Meat and poultry	0.02 (carcass fat basis)
		Milk and Milk products	0.01(F)
68.	Emamectin Benzoate	Cotton seed	0.02
		Cotton seed oil	0.02
		Okra	0.05

		Groundnut oil	0.05
		Milk and Milk products	0.01*
		Tea	0.01*
69.	Epoxyconazole	Ground nut oil	0.05*
		Groundnut cake	0.05*
		Maize	0.01*
		Cumin	0.01*
		coffee	0.05*
		wheat	0.01*
		Soya bean	0.05*
		Soya bean Oil	0.05*
		Rice	0.05*
70.	Ethephon	Pomegranate	0.05
		Pine apple	2
		Coffee	0.1
		Tomato	2
		Mango	2
71.	Ethion(Residues to be determined as ethion and its oxygen analogue and expressed as ethion)	Gram	0.01
		Pigeon Pea	0.01
		Soya bean Seed	0.01
		Tea	5
		Cucumber and Squash	0.5
		Other Vegetables	1
		Cottonseed	0.5
		Milk and Milk products	0.5 (F)
		Meat and Poultry	0.2 (carcass fat basis)
		Eggs	0.2 (shell free basis)
		Dry fruits	0.1 (shell free basis)
		Food grains	0.03
		Milled food grains	0.01
		Peaches	1
		Other fruits	2
72.	Ethofenprox (Etofenprox)	Rice	0.01
		Milk and Milk products	0.02
		Meat and Meat products	0.5
73.	Ethoxysulfuron	Rice	0.01
74.	Etoxazole	Brinjal	0.2
		Tea	15
75.	Famoxadone	Grapes	2
		Potato	0.05
		Tomato	2
		Gherkin	0.3
76.	Fenamidone	Potato	0.02
		Grapes	0.6
		Gherkin	0.2
		Tomato	1.5
77.	Fenarimol	Apple	5
78.	Fenazaquin	Apple	0.2

		Chilli	0.5
		Dried Chilli	5
		Okra	0.01
		Brinjal	0.01
		Tomato	0.01
		Tea	3
79.	Fenobucarb (BPMC)	Rice	0.01
80.	Fenoxaprop-p-ethyl	Cotton seed	0.02
		Black gram	0.01
		Rice	0.02*
		Wheat	0.02
		Soya bean seed	0.02
		Onion	0.05*
		Groundnut	0.01*
81.	Fenpropathrin	Brinjal	0.2
		Okra	0.5
		Chilli	0.2
		Tea	2
		Green tea	2
		Rice	0.03*
		Cottonseed oil	3
		Milk and Milk products	0.1
		Meat and Meat products	0.02
82.	Fenpyroximate	Chilli	1
		Dried Chilli	10
		Green Tea	2
		Coconut Water	0.02
		Tea	2
83.	Fenvalerate (Fat soluble residue)	Cauliflower	2
		Brinjal	2
		Okra	2
		Cotton seed	0.2
		Cottonseed Oil	0.1
		Meat and Poultry	1.0 (carcass fat basis)
		Milk and Milk products	0.01 (F)
84.	Fipronil	Cotton seed Oil	0.01
		Rice	0.01
		Chilli	0.01
		Dried Chilli	0.1
		Sugarcane	0.01
		Cabbage	0.02
		Grapes	0.01*
		Milk and Milk products	0.02
		Meat and Meat products	0.01
		Wheat	0.01*
		Onion	0.04
85.	Flonicamid	Rice	0.05*
		Cotton seed Oil	0.02*

86.	Fluazifop-p-butyl	Soya bean	0.05
		Cotton seed Oil	0.01*
		Groundnut	0.01*
		Groundnut oil	0.01*
87.	Flubendiamide	Brinjal	0.1
		Bengal Gram	1.0
		Cotton seed Oil	1.5
		Rice	0.1
		Cabbage	4
		Tomato	2
		Pigeon pea	1.0
		Black Gram	1.0
		Chilli	0.02
		Dried Chilli	0.2
		Milk and Milk products	0.1
		Tea	50
		Soya bean	0.07
		Soya bean Oil	0.07
		Soya bean cake	0.07
88.	Fluchloralin	Cotton seed	0.05
		Soya bean	0.05
89.	Flufenacet	Rice	0.05
90.	Flusilazole	Rice	0.01
		Chilli	0.01
		Dried Chilli	0.1
		Milk and Milk products	0.05
		Meat and Meat products	1
		Groundnut	0.05*
		Apple	0.05
		Grapes	0.05
91.	Fluvalinate	Cotton seed Oil	0.05
		Tea	0.01
92.	Forchlorfenuron	Grapes	0.01
93.	Fosetyl-Al	Grapes	10
		Cardamom	0.2
94.	Glufosinate Ammonium	Cotton seed Oil	0.05*
		Tea	0.01
		Milk and Milk products	0.02
95.	Glyphosate	Tea	1
		Rice	0.01
		Meat and Meat products	0.05
96.	Halosulfuron methyl	Sugarcane	0.03*
		Maize	0.01*
		Bottle Gourd	0.01*
97.	Hexaconazole	Mango	0.02
		Rice	0.02
		Ground nut seed	0.02
		Tea	0.02

		Grapes	0.1
		Chilli	0.5
		Dried Chilli	5
		Potato	0.02
		Soya bean	0.02
		Apple	0.1
		Blackgram	0.01*
98.	Hexazinone	Sugarcane	0.02
99.	Hexythiazox	Tea	15
		Chilli	0.01
		Dried Chilli	0.1
		Apple	0.3
100.	Hydrogen Cyanamide	Grapes	0.01
		Sugarcane	0.03*
101.	Iodosulfuron Methyl Sodium	Wheat	0.01
102.	Imazethapyr	Soyabean	0.03
		Soyabean oil	0.1
		Groundnut oil	0.1
103.	Imidacloprid	Citrus (Acid Lime)	1
		Groundnut Seed	1
		Mango	0.2
		Sugarcane	0.1
		Okra	2
		Sunflower Seed	0.5
		Chilli	0.3
		Dried Chilli	3
		Grapes	1
		Tomato	1
		Cucumber	1
		Cotton seed Oil	0.05
		Rice	0.05
		Brinjal	0.2
		Milk and Milk products	0.1
		Meat and Meat products	0.1
		Soya bean	3.0
		Soya bean Oil	0.01*
104.	Indoxacarb	Tomato	0.5
		Chilli	0.01
		Dried Chilli	0.1
		Pigeon pea	0.1
		Chick Pea	0.2
		Rice	0.05
		Soya bean	0.5
		Cottonseed	1
		Cottonseed Oil	0.1
		Cabbage	3
		Milk and Milk products	0.1
		Meat and Meat products	2

105.	Iprobenfos (Kitazin)	Rice	0.2
106.	Iprodione	Rape seed	0.5
		Mustard seed	0.5
		Rice	10
		Tomato	5
		Grapes	10
107.	Isoprothiolane	Rice	0.1
108.	Isoproturon	Wheat	0.1
109.	Kasugamycin	Rice	0.05
		Tomato	0.05
110.	Kresoxim Methyl	Milk and Milk products	0.01
		Meat and Meat products	0.05
		Maize	0.02*
		Wheat	0.05*
		Chilli	0.15
		Dried Chilli	1.5
		Potato	0.02*
		Soya bean	0.02*
		Soya bean Oil	0.02*
		Soya bean Cake	0.02*
		Cotton seed Oil	0.02*
111.	Lambda cyhalothrin	Brinjal	0.2
		Tomato	0.1
		Rice	1
		Okra	2
		Red Gram	0.05
		Bengal Gram	0.05
		Chilli	0.05
		Dried Chilli	0.5
		Groundnut seed	0.01
		Onion	0.01
		Soya bean	0.01
		Mango	0.2
		Grapes	0.05
		Cotton seed Oil	0.05
		Tea	0.05*
		Maize	0.01*
112.	Linuron	Pea	0.05
113.	Lufenuron	Cauliflower	0.1
		Cotton seed	0.01
		Black Gram	0.02*
		Chilli	0.05
		Dried Chilli	0.5
		Cabbage	0.3
		Pigeon pea	0.01
114.	Malathion (Malathion to be determined and expressed as combined residues of malathion	Food grains	Wheat-10.0, Maize-0.05 and other food grains-4
		Milled food grains	1

	and malaoxon)	Fruits	4
		Vegetables	3
		Dried fruits	8
		Carbonated Water	0.01
115.	Mandipropamid	Grapes	2
		Tomato	0.3
		Potato	0.05*
116.	Mepiquat Chloride	Potato	0.1
		Cotton seed	0.5
		Cotton seed Oil	0.5
117.	Mesosulfuron Methyl	Wheat	0.01
118.	Metaflumizone	Cabbage	0.05
119.	Metalaxyl	Pearl Millet (Bajra)	0.05
		Maize	0.05
		Sorghum	0.05
120.	Metalaxyl-M	Potato	0.05*
		Grapes	1
		Black pepper	0.5
		Mustard Seed	0.01
		Chilli	0.02
		Dried Chilli	0.2
		Tomato	0.5
121.	Methabenzthiazuron	Wheat	0.5
122.	Methomyl	Tomato	1
		Pigeon pea seeds	0.05
		Chilli	0.05
		Dried Chilli	0.5
		Groundnut seed	0.05
		Grapes	0.3
		Soya bean	0.2
		Milk and Milk products	0.02
		Meat and Meat products	0.02
123.	Methyl Chlorophenoxy Acetic Acid (MCPA)	Rice	0.05
		Wheat	0.2
		Milk and Milk products	0.04
124.	Methyl Parathion (combined residues of methyl parathion and its oxygen analogue to be determined and expressed as methyl parathion)	Rice	0.01
		Black Gram	0.01
		Cotton seed oil	0.01
		Mustard seed or Mustard oil	0.01
125.	Metolachlor	Soya bean Oil	0.05
		Milk and Milk products	0.01*
126.	Metribuzin	Tomato	0.05*
		Sugarcane	0.01*
		Potato	0.05*
		Soya bean Oil	0.1
		Wheat	0.03
127.	Metsulfuron Methyl	Rice	0.01

		Wheat	0.1
		Sugarcane	0.02
128.	Milbemectin	Chilli	0.01
		Dried Chilli	0.1
129.	Monocrotophos	Food grains	0.03
		Milled food grains	0.01
		Citrus fruits	0.2
		Other fruits	1
		Cotton seed	0.1
		Cotton seed Oil (raw)	0.05
		Meat and Poultry	0.02
		Milk and Milk products	0.02
		Eggs	0.02 (shell free basis)
		Coffee (Raw beans)	0.1
		Chilli	0.2
		Dried Chilli	2
		Cardamom	0.5
130.	Myclobutanil	Apple	0.01
		Chilli	0.2
		Dried Chilli	2
		Groundnut seed	0.1
		Grapes	1
131.	Novaluron	Chilli	0.01
		Dried Chilli	0.1
		Chickpea	0.01
		Cotton seed	0.5
		Cotton seed Oil	0.01
		Tomato	0.01
		Cabbage	0.7
132.	Orthosulfamuron	Paddy	0.1
133.	Oxadiargyl	Mustard Seed	0.05
		Onion	0.1
		Cumin	0.01
		Rice	0.1
		Sunflower seed	0.05*
		Sunflower Oil	0.05*
134.	Oxadiazon	Rice	0.03
135.	Oxydemeton-Methyl	Cotton seed oil	0.01
		Chilli	2
		Dried chilli	20
		Mustard oil	0.01
		Food grains	Wheat-0.02, Rye-0.02 and other Food grains-0.02
		Milk and Milk products	0.01
		Meat and Meat products	0.05
136.	Oxyfluorfen	Rice	0.05
		Groundnut Oil	0.05

		Mentha	0.01
		Tea	0.2
		Potato	0.01
		Onion	0.05
137.	Paclobutrazol	Mango	0.01
138.	Paraquat dichloride (Determined as Paraquatcations)	Food grains	Sorghum-0.03 and other food grains- 0.1
		Milled food grains	0.03
		Potato	0.2
		Other vegetables	0.05
		Cotton seed	2
		Cotton seed oil (edible refined)	0.05
		Milk and Milk products (whole)	0.01
		Fruits	0.05
		Tea	0.2
139.	Penconazole	Grapes	0.4
		Black gram seed	0.02
		Mango	0.05
		Apple	0.1
		Milk and Milk products	0.01
		Meat and Meat products	0.05
140.	Pencycuron	Rice	0.01
141.	Pendimethalin	Wheat	0.05
		Rice	0.05
		Soyabean Oil	0.05
		Cotton seed Oil	0.05
		Chilli	0.05*
		Dried Chilli	0.5
		Onion	0.4
		Red gram	0.05*
142.	Penoxuslum	Rice	0.1*
143.	Permethrin	Cucumber	0.5
		Cotton seed	0.5
		Soya bean	0.05
		Sunflower Seed	1
144.	Phenthoate	Food grains	0.05
		Milled food grains	0.01
		Oilseeds	0.03
		Edible oils	0.01
		Eggs	0.05 (shell free basis)
		Meat and Poultry	0.05 (carcass fat basis)
		Milk and Milk products	0.01 (F)
145.	Phorate (sum of Phorate, its oxygen analogue and their sulphoxides and sulphones, expressed as phorate)	Food Grains	0.05
		Milled food grains	0.01
		Tomato	0.1
		Fruits	0.05

		Oil seeds	0.05
		Sugarcane	0.05
		Eggs	0.05 (shell free basis)
		Meat & Poultry	0.02* (carcass fat basis)
		Milk and Milk products	0.05 (F)
		Green gram	0.01*
		Cotton seed Oil	0.05
146.	Phosalone	Pears	2
		Citrus fruits	1
		Other fruits	Apple-5.0, Pome fruit-2.0 and other fruits- 2.0
		Potato	0.1
		Other vegetables	1
		Rapeseed or Mustard Oil (crude)	0.05
147.	Picoxystrobin	Rice	0.05*
		Grapes	0.05*
		Chilli	0.05*
		Dried Chilli	0.5
		Soya bean	0.05*
		Soya bean Oil	0.05*
		Cumin	0.05*
		Wheat	0.05*
148.	Pinoxaden	Wheat	0.7
149.	Pretilachlor	Rice	0.05
150.	Pirimiphos-methyl	Rice	0.5
		Food grains except Rice	7
		Milled food grains except rice	1
		Eggs	0.05 (shell free basis)
		Meat & Poultry	0.05 (carcass fat basis)
		Milk and Milk products	0.05 (F)
151.	Profenofos	Cotton seed oil	3
		Soya bean	0.01*
		Meat and Meat products	0.05
152.	Prohexadione calcium	Apple	0.01*
153.	Propaquizafop	Black gram	0.01
		Soya bean	0.01
		Onion	0.01*
154.	Propargite	Brinjal	2
		Chilli	2
		Dried Chilli	20
		Apple	3
		Tea	10
155.	Propiconazole	Tea	0.1
		Groundnut seed	0.1
		Rice	0.05
		Soya bean seed	0.07

		Wheat	0.05
		Milk and Milk products	0.01
		Meat and Meat products	0.01
156.	Propineb	Rice	0.05
		Tomato	1
		Apple	1
		Pomegranate	0.5
		Potato	0.5
		Chilli	2
		Dried Chilli	20
		Grapes	0.5
157.	Pyraclostrobin	Grapes	2
		Potato	0.05*
		Tomato	0.3
		Chilli	0.05*
		Dry chilli	0.5
		Soya bean	0.05
		Cotton	0.02*
		Milk and Milk products	0.03
		Onion	1.5
		Groundnut oil	0.05*
		Ground nut cake	0.05*
		Apple	0.5
		Corn	0.02*
		Cumin	0.02*
		Banana	0.02*
		Black gram	0.02*
		Cucumber	0.2
		coffee	0.05*
		Wheat	0.01*
		Pomegranate	0.02*
		Green gram	0.02*
		Rice	0.02*
158.	Pyrazosulfuron ethyl	Rice	0.01
159.	Pyridalyl	Cotton seed Oil	0.02
		Cabbage	0.02
		Okra	0.02
		Chilli	0.02
		Dried Chilli	0.2
160.	Pyriproxyfen	Cotton seed	0.05
		Cotton seed Oil	0.03*
		Brinjal	0.02
		Okra	0.03
		Chilli	0.02
		Dried Chilli	0.2
161.	Pyrithiolac Sodium	Cotton seed Oil	0.02
162.	Pymetrozine	Rice	0.01*
163.	Quinalphos	Cauliflower	0.1

		Citrus	0.05
		Bengal Gram	0.05
		Cotton seed Oil	0.05
		Mustard seed oil	0.1
		Soya bean	0.05
		Groundnut oil	0.3
		Rice	0.01
		Pigeon pea	0.01
		Cardamom	0.01
		Tea	0.01
		Fish	0.01
		Chilli	0.2
		Dried Chilli	2
164.	Quizalofop ethyl	Cotton seed	0.1
		Soya bean seed	0.05
		Onion	0.01*
		Groundnut	0.1
		Black Gram	0.01*
165.	Quizalofop-P-tefuryl	Soya bean Seed	0.02
		Cotton seed or Cotton seed oil	0.05*
166.	Sodium Aceflourofen	Soya bean	0.05*
167.	Spinosad	Cotton seed oil	0.02
		Cabbage	2
		Cauliflower	0.02
		Red gram	0.01
		Chilli	0.01
		Dried Chilli	0.1
		Meat and Meat products	2
168.	Spiromesifen	Tomato	0.7
		Cottonseed	0.7
		Apple	0.01
		Brinjal	0.5
		Chilli	0.1
		Dried Chilli	1
		Tea	70
		Green Tea	70
		Okra	0.03
169.	Sulfosulfuron	Wheat	0.02
170.	Tebuconazole	Rice	1.5
		Groundnut seed	0.15
		Groundnut oil	0.05
		Wheat	0.15
		Milk and Milk products	0.01
		Tomato	2
		Meat and Meat products	0.05
		Onion	0.15
		Soya bean	0.15

		Mango	0.2
		Grapes	6
		Chilli	0.4
		Dry Chilli	4
		Cotton seed Oil	2
		Apple	1
		Banana	1.5
		Black Gram	0.01*
		Maize	0.05*
		Cabbage	1.0
171.	Thiacloprid	Cotton seed	0.05
		Cotton seed Oil	0.05
		Rice	0.02
		Brinjal	0.7
		Tea	5
		Soya bean seed	0.03*
		Apple	0.7
		Milk and Milk products	0.05
		Meat and Meat products	0.1
		Chilli	0.02
		Dried Chilli	0.2
172.	Thifluzamide	Rice	0.05
173.	Thiodicarb	Cabbage	0.02
		Brinjal	0.05
		Red Gram	0.05
		Black Gram	0.03
		Chilli	0.01
		Dried Chilli	0.1
		Cotton seed oil	0.02
		Meat and Meat products	0.02
174.	Thiamethoxam	Rice	0.02
		Okra	0.5
		Cotton seed Oil	0.01
		Brinjal	0.3
		Tomato	0.70
		Wheat	0.05
		Tea	20
		Mango	0.20
		Potato	0.30
		Mustard seed	0.01
		Cumin	0.01
		Acid Lime	0.5
		Milk and Milk products	0.05
		Meat and Meat products	0.02
		Groundnut	0.05*
		Groundnut Oil	0.05*
		Sugarcane	0.05*
		Maize	0.05*

		Soya bean	0.05*
		Soya bean Oil	0.05*
		Chilli	0.5
		Dried Chilli	5
175.	Thiometon(Residues determined as thiometon its sulfoxide and sulphone expressed as thiometon)	Food grains	0.03
		Milled food grains	0.01
		Fruits	0.5
		Potato, Carrots and Sugar beets	0.05
		Other vegetables	0.5
176.	Thiophanate-Methyl	Apple	5
		Papaya	7
		Milk and Milk products	0.05
		Wheat	0.03*
		Bottle gourd	0.4
		Pigeon pea	0.03*
		Cucumber	0.2
		Grapes	3
177.	Tolfenpyrad	Cabbage	0.01*
		Okra	0.7
178.	Trichlorfon	Food grains	0.05
		Milled food grains	0.01
		Sugar beet	0.05
		Fruits and Vegetables	0.1
		Oil seeds	0.1
		Edible oil (Refined)	0.05
		Meat and Poultry	0.1
		Milk and Milk products	0.05
179.	Triacontanol	Milk and Milk products	0.01
180.	Triadimefon	Wheat	0.5
		Pea	0.1
		Grapes	2
		Milk and Milk products	0.01*
		Meat and Meat products	0.02*
		Chilli	0.4
		Dried Chilli	4
		Coffee	0.5
		Mango	0.03*
		Soya bean	0.02*
181.	Trifloxystrobin	Tomato	1
		Wheat	0.2
		Mango	0.4
		Grapes	3
		Chilly	0. 4
		Dry Chilly	4
		Cotton seed Oil	0.02
		Apple	0.7
		Banana	0.1

		Maize	0.1
		Cabbage	0.5
182.	Triallate	Wheat	0.05
183.	Triasulfuron	Wheat	0.01*
184.	Triazophos	Chilli	0.2
		Dried Chilli	2
		Rice	0.6
		Cotton seed oil	1
		Soya bean oil	0.05
185.	Tricyclazole	Rice	3
		Chilli	0.3
		Dried Chilli	3
186.	Tridemorph	Wheat	0.1
		Grapes	0.5
		Mango	0.05
187.	Trifluralin	Wheat	0.05
188.	Validamycin	Rice	0.01
189.	Fluopicolide	Grapes	2.0
190.	Tembotrione	Maize	0.02*
191.	Propanil	Rice	0.05*
192.	Fluopyram and its metabolites	Grapes	2
193.	Topramezone	Corn	0.05*
194.	Thiocyclam Hydrogen Oxalate	Rice	0.01*
195.	2,4-D Amine Salt	Tea	0.05*
196.	Ametyrn	Sugarcane	0.05*
197.	Fomesafen	Soya bean	0.02*
		Soya bean oil	0.02*
		Ground nut	0.02*
		Ground nut oil	0.02*
198.	Imazamox	Ground nut	0.01*
		Ground nut oil	0.01*
199.	Spinetoram and its metabolites (Spinosyn-J and Spinosyn-L)	Chilli	0.05
		Dry Chilli	0. 5
		Cottonseed Oil	0.02
		Soya bean	0.02
		Soya bean Oil	0.02
200.	Sodium Para Nitro Phenolate	Tomato	0.3
		Cottonseed	0.5*
		Cottonseed oil	0.5*
201.	Bentazone	Soya bean	0.05*
		Soya bean oil	0.05*
		Rice	0.05*
202.	Cyflumetofen	Tea	0.05*
203.	Boscalid	Grapes	5
204.	Flucetosulfuron	Rice	0.02*
205.	Haloxyfop-R Methyl	Soya bean	2
		Soya bean Oil	0.02*
		Soya bean deoiled Cake	0.02*

206.	Sulfentrazone and its metabolite Desmethylsulfentrazone and 3-Hydroxymethylsulfentrazone	Soya bean	0.2
		Soya bean Oil	0.2
		Soya bean deoiled Cake	0.2
207.	Spirotetramat	Okra	1.0
		Brinjal	1.0
		Chilli	2
		Dry Chilli	20
208.	Metrafenone	Grapes	5
209.	Fluxapyroxad	Grapes	3.0
		Apple	0.9
		Rice	5
210.	Tetraconazole	Watermelon	0.01*
211.	Abamectin	Grapes	0.05*
		Chilli	0.05*
		Dry Chilli	0.5
212.	Flupyradifurone and its metabolites Difluroacetic Acid and Difluroethylamino-furanone	Okra	0.8
213.	Sulfoxaflor	Cotton seed and Cotton seed Oil	0.4
		Rice	0.01*

* Maximum Residue Limit fixed at Limit of Quantification (LOQ)
F: Maximum Residue Limit Calculation on Fat Basis
$: The limit shall be for copper in the regulations 2.1 metal contaminants of the Food Safety and Standards (Contaminants, Toxins And Residues) Regulations, 2011 and as amended from time to time.
Note: Tolerance limit of 0.01 mg/kg shall apply in cases of pesticides for which MRL have not been fixed.]

2.3.2: ANTIBIOTIC AND OTHER PHARMA-COLOGICALLY ACTIVE SUBSTANCES

1) The amount of antibiotic mentioned in column (2), on the sea foods including shrimps, prawns or any other variety of fish and fishery products, shall not exceed the tolerance limit prescribed in column (3) of the table given below:—

Table

S.No.	**Name of Antibiotics**	**Tolerance limit mg/kg (ppm)**
(1)	**(2)**	**(3)**
1.	Tetracycline	0.1
2.	Oxytetracycline	0.1
3.	Trimethoprim	0.05
4.	Oxolinic acid	0.3

[13][(2) Following antibiotics and veterinary drugs are not permitted to be used at any stage of processing of meat and meat products, poultry and eggs, sea foods including shrimps, prawns or any variety of fish and fishery products. The Extraneous Maximum Residue Limit of 0.001 mg/kg will be applicable except for Chloramphinicol for which it shall be 0.0003 mg/kg (0.3 ug/kg).

1. Nitrofurans including-

(i) Furaltadone

(ii) Furazolidone

(iii) Nitrofurnatoin

(iv) Nitrofurazone

2. Chloramphenicol

3. Sulphamethoxazole

4. *Aristolochia* spp and preparations thereof

5. Chloroform

6. Chloropromazine

7. Colchicine

8. Dapsone.

9. Dimetridazole

10. Metronidazole

11. Ronidazole

12. Ipronidazole and other nitromidazoles

13. Clenbuterol

14. Diethylstibestrol

15. Glycopeptides

16. Stilbenes and other steroids

17. Crystal Violet

18. Malachite Green

19. Carbadox]

[1] **[** (3) The limit of antibiotics mentioned in column(2), in Honey on the basis of Limit of Quantification, shall not exceed the tolerance limit prescribed in column(3) when determined by the LC-MS/MS method in the table given below:—

Table

Sr.No.	**Name of Antibiotics**	**Tolerance Limit (microgram/kg)**
(1)	**(2)**	**(3)**
1.	Chloramphenicol	0.3*
2.	Nitrofurans and its metabolites	0.5* either individually or collectively
3.	Sulphonamides and its metabolites	5.0* either individual or collectively
4.	Streptomycin	5.0*
5.	Tetracycline	5.0*
	(a) Oxytetracycline	5.0*
	(b) Chlortetracycline	5.0*
6.	Ampicillin	5.0*
7.	Enrofloxacin	5.0*
8.	Ciprofloxacin	5.0*
9.	Erythromycin	5.0*
10.	Tylosin	5.0*

* Limit of Quantification on the basis of LC-MS/MS method.**]**

[5] **[2.4. Limits of biotoxins in fish and fishery products:**

Sl. No.	Name of the contaminants	Article of food	Limit (µg/kg)
(1)	**(2)**	**(3)**	**(4)**
1.	Paralytic Shellfish Poison (PSP)	Bivalve Molluscs	80 µg/100g (Saxitoxin Equivalent)
2.	Amnesic Shellfish Poison (ASP)	Bivalve Molluscs	20 µg/g (Domoic acid equivalent)
3.	Diarrhetic shellfish poison (DSP)	Bivalve Molluscs	160 µg of Okadaic acid equivalent/Kg
4.	Azaspiracid poison (AZP)	Bivalve Molluscs	160 µg of azaspiracid equivalent/Kg
5.	Brevetoxin (BTX)	Bivalve Molluscs	200 mouse units or equivalent/Kg**]**

[6] **[2.5 Other Contaminants**

2.5.1: The contaminant mentioned in column 2 on the foods mentioned in column 3, shall not exceed the Maximum Level prescribed in column 4 of the Table given below:

Sl.No.	Name of the contaminants	Food	Maximum level (mg/kg)
(1)	**(2)**	**(3)**	**(4)**
1.	Melamine	Powdered infant formula	1.0
		Liquid infant formula	0.15
		Other foods	2.5**]**

[9] [2.5.2 Histamine in Fish and Fishery Products contaminants, toxins and Residues

1. Fish species having potential to cause histamine poisoning

Sl.No.	Family	Scientific Name	Common Name
1.	Carangidae	*Alectis indica*	Indian Threadfish
		Alepes spp.	Scad
		Atropus atropos	Cleftbelly trevally
		Carangoides bartholomaei	Yellow Jack
		Carangoides spp.	Trevally
		Caranx crysos	Blue runner
		Caranx spp.	Jack/Trevally
		Decapterus koheru	Koheru
		Decapterus russelli	Indian scad
		Decapterus spp.	Scad
		Elagatis bipinnulata	Rainbow Runner
		Megalaspis cordyla	Horse Mackerel/Torpedo Scad
		Nematistius pectoralis	Roosterfish
		Oligoplites saurus	Leather Jacket
		Pseudocaranx dentex	White trevally
		Scomberoides commersonnianus	Talang queenfish
		Scomberoides spp.	Leather Jacket/Queen Fish
		Selene spp.	Moonfish
		Seriola dumerili	Greater/Japanese Amberjack or Rudder Fish
		Seriola lalandi	Yellowtail Amberjack
		Seriola quinqueradiata	Japanese Amberjack
		Seriola rivoliana	Longfin Yellowtail
		Seriola spp.	Amberjack or Yellowtail
		Trachurus capensis	Cape Horse Mackerel
		Trachurus japonicas	Japanese Jack Mackerel
		Trachurus murphyi	Chilean Jack Mackerel
		Trachurus novaezelandiae	Yellowtail Horse Mackerel
		Trachurus spp.	Jack Mackerel/Horse Mackerel
		Trachurus trachurus	Atlantic Horse Mackerel
		Uraspis secunda	Cottonmouth jack
2.	Chanidae	*Chanos chanos*	Milkfish
3.	Clupeidae	*Alosa pseudoharengus*	Alewife
		Alosa spp.	Herring
		Amblygaster sirm	Spotted Sardinella
		Anodontostoma chacunda	Chacunda gizzard shad
		Brevoortia patronus	Gulf Menhaden
		Brevoortia spp.	Menhaden

		Brevoortia tyrannus	Atlantic Menhaden
		Clupea bentincki	Araucanian herring
		Clupea harengus	Atlantic herring
		Clupea pallasii pallasii	Pacific herring
		Clupea spp.	Pichard/Shad/Herring
		Dorosoma spp.	Gizaard Shad
		Ethmalosa fimbriata	Bonga Shad
		Ethmidium maculatum	Pacific Menhaden
		Etrumeus sadina	Red-eye round herring
		Harengula spp.	Sprat/Herring
		Harengula thrissina	Pacific flatiron herring
		Hilsa spp.	Shad
		Nematolosa spp.	Gizzard Shad
		Opisthonema libertate	Pacific thread herring
		Opisthonema spp	Thread Herring
		Opisthopterus tardoore	Tardoore
		Sardina pilchardus	European Pilchard
		Sardinella aurita	Round Sardinella
		Sardinella gibbosa	Gold stripe Sardinella
		Sardinella longiceps	Indian Oil Sardine
		Sardinella maderensis	Madeiran Sardinella
		Sardinella spp.	Sardine
		Sardinops sagax	South American Pilchard
		Sardinops spp.	South American Pilchard
		Spratelloides gracilis	Silver-stripe round herring
		Tenualosa ilisha	Hilsa shad
		Tenualosa spp.	Shad
4	Coryphaenidae	*Coryphaena hippurus*	Mahi-Mahi /Dolphin fish
5	Engraulidae	*Anchoa* spp.	Anchovy
		Anchoviella spp.	Anchovy
		Cetengraulis mysticetus	Pacific anchoveta
		Engraulis capensis	Southern African anchovy
		Engraulis encrasicolus	European anchovy
		Engraulis japonicus	Japanese anchovy
		Engraulis ringens	Peruvian anchovy
		Engraulis spp.	Anchovy
		Stolephorus spp.	Anchovy
6	Istiophoridae	*Istiompax indica*	Black Marlin
		Istiophorus albicans	Atlantic sailfish
		Istiophorus platypterus	Indo-Pacific sailfish
		Kajikia albida	Atlantic white marlin
		Kajikia audax	Striped Marlin
		Makaira mazara	Indo-Pacific blue marlin
		Makaira spp.	Marlin/Sailfish
		Tetrapturus spp.	Marlin/Spearfish

		Tetrapturus spp.	Spearfish
7	Mugilidae	*Mugil cephalus*	Flathead Grey Mullet
8	Pristigasteridae	*Ilisha* spp.	Ilisha/Pellona
		Pellona ditchella	Indian pellona
9	Scombridae	*Acanthocybium solandri*	Wahoo
		Auxis spp.	Bullet Tuna/Frigate Tuna
		Cybiosarda elegans	Leaping Bonito
		Euthynnus affinis	Little tuna or Kawakawa
		Euthynnus spp.	Bonito
		Gasterochisma melampus	Butterfly kingfish
		Grammatorcynus spp.	Short Mackerel
		Gymnosarda unicolor	Dogtooth tuna
		Katsuwonus pelamis	Skipjack Tuna
		Orcynopsis unicolor	Plain Bonito
		Rastrelliger brachysoma	Short Mackerel
		Rastrelliger kanagurta	Indian Mackerel
		Sarda spp	Bonito
		Scomber australasicus	Blue mackerel
		Scomber japonicas	Chub mackerel
		Scomber scombrus	Atlantic mackerel
		Scomber spp.	Mackerel
		Scomberomorus cavalla	King Mackerel
		Scomberomorus commerson	Narrow-barred Spanish mackerel
		Scomberomorus guttatus	Indo-Pacific king mackerel/Spotted Spanish Mackerel
		Scomberomorus niphonius	Japanese Spanish mackerel
		Scomberomorus spp.	Spanish Mackerel
		Scomeromorus lineolatus	Streaked seerfish
		Thunnus alalunga	Albacore Tuna
		Thunnus albacares	Yellowfin Tuna
		Thunnus atlanticus	Blackfin Tuna
		Thunnus maccoyi	Southern bluefin tuna
		Thunnus obesus	Bigeye Tuna
		Thunnus orientalis	Pacific bluefin tuna
		Thunnus spp.	Tuna
		Thunnus thynnus	Atlantic bluefin tuna
		Thunnus tonggol	Longtail Tuna
10	Xiphiidae	*Xiphias gladius*	Swordfish

2. Limits of histamine level in fish and fishery products

S. No.	Product Category	Applicable to	Histamine Level
1.	Raw/Chilled/Frozen Finfish	Species with high amount of free histidine (Listed fish species with potential to cause histamine fish poisoning)	n=9, c=2; m=100 mg/kg, M=200 mg/kg
2.	Thermally Processed Fishery Products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
3.	Smoked fishery products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
4.	Fish Mince/Surimi and analogues		n=9, c=2; m=100 mg/kg, M=200 mg/kg
5.	Battered and breaded fishery products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
6.	Other Ready to Eat fishery products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
7.	Other value added fishery products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
8.	Other fish based products		n=9, c=2; m=100 mg/kg, M=200 mg/kg
9.	Dried/ Salted and Dried fishery products		n=9, c=2; m=200 mg/kg, M=400 mg/kg
10.	Fermented Fishery products		n=9, c=2; m=200 mg/kg, M=400 mg/kg
11.	Fish Pickle		n=9, c=2; m=200 mg/kg, M=400 mg/kg

Where,

n : Number of units comprising the sample
c : Maximum allowable number of defective sample units
m : Acceptable level in a sample
M : Specified level when exceeded in one or more samples would cause the lot to be rejected

Satisfactory, if the following requirements are fulfilled:

1. the mean value observed is ≤ m
2. a maximum of c/n values observed are between m and M
3. no values observed exceed the limit of M,

Unsatisfactory, if the mean value observed exceeds m or more than c/n values are between m and M or one or more of the values observed are >M**.**

Note:

1. Inserted by notification no. F. No. 1-12/Sci.Panel/(Notification)/FSSAI/2012, dated the 3rd December, 2014

2. *Substituted by notification no. F.No. P.15025/264/13-PA/FSSAI, dated the 4th November, 2015*

3. Inserted by notification no. F.No. 1-99/4/SP(Contaminants)/FSSAI/2014, dated the 4th November, 2015

4. Substituted by notification no. F.No.1-99/1/SP(contaminants)/FSSAI/2009, dated the 4th November, 2015

5. Inserted by notification no. F. No. 1-10(6)/Standards/SP(Fish and Fisheries Products)/FSSAI-2013, dated the 4th January, 2016

6. Inserted by notification no. F. No. P. 15025/264/13-PA/FSSAI, dated the 5th January, 2016.

7. *Inserted by notification no. F. No. P.15025/264/13-PA/FSSAI, dated the 3rd May, 2016*

8. Omitted by Notification F. No.1-99/SP (Contaminants)/REG/FSSAI/201,5 dated the 10th October, 2016

9. *Inserted by notification no. F. No. 1-10(2)/Standards/SP(Fish and Fisheries Products)/FSSAI-2013, dated the 18th January , 2017*

10. Inserted by notification no. F. No. P/15025/264/13-PA/FSSAI, dated the 21st July, 2017.

11. Inserted by notification no F. No. P.15025/264/13-PA/FSSAI-2017, dated 27th December, 2017.

12. omitted by notification no. 1-100/SPPAR-NOTIFICATION-CTR/FSSAI/2016, dated 19th March, 2018.

13. *Inserted by notification no* No. 1-100/SP(PAR)- Notification/Enf/FSSAI/2014, dated 20th July, 2018.

14. *substituted by notification No. 1-SP(PAR)- Notification-pesticide/stds-FSSAI/2017, dated 24th December, 2018.*