

*Food (Control of Quality) (Food Additives)*

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GOVERNMENT NOTICE NO. 370 published on 19/6/98

THE FOOD (CONTROL OF QUALITY) ACT, 1978

(No. 10 OF 1978)

**REGULATIONS**

*Made under section 16(1) and (2) (a) (b) (d) (e)*

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THE FOOD (CONTROL OF QUALITY) (FOOD ADDITIVES) REGULATIONS, 1998

- Citation 1. These Regulations may be cited as the Food (Control of Quality) (Food Additives) Regulations, 1998.
- Application and scope 2. These Regulations shall apply to all areas in which the Act applies and shall affect all types of foods whether imported or locally manufactured.
- Interpretation 3. In these Regulations unless the context otherwise requires—  
“Act” means the Food (Control of Quality) Act 1978;  
“acid” means substance which impart tartness to foods or lowers the pH of the medium;  
“anticaking agent” means substances which reduce the tendency of individual particles of a foodstuff to adhere to one another;  
“antioxidants” means substances which prevent or retard the oxidation processes in foods;  
“antioxidant synergist” means substances which enhance or facilitate prevention or retardation of oxidation in foods when in combination with antioxidants;  
“buffering agents” means substances which control the pH of foodstuff;  
“carrier solvents” means substances used to dissolve, dilute, disperse or otherwise physically modify a food additive without altering its technological function in order to facilitate its handling, application or use;  
“emulsifiers” means substances used to make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in foodstuff;  
“emulsifying salts” means substances which convert proteins contained in cheese into a dispersed form and thereby bring about homogenous distribution of fat and other components;  
“enzymes” means substances which are protein in nature produced by living cells to act as biocatalysts in food processing;  
“food additive” means any substance not normally consumed as food by itself and not normally used as typical ingredient of food whether or not it has nutritive value, the intentional addition of which to food for technological including organoleptic purpose in the manufacturing process, transport preparation, treatment packing, packaging, or holding of such food result, or may be reasonably expected to result directly or in its by products becoming a component of or otherwise affecting

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- the characteristics of such food. The term does not include contaminants or substances used to food for maintaining or improving nutritional qualities;
- “food colour” means substances used to improve or modify colour of food products and includes natural and artificial colour;
- “flavour enhancers” means substances which enhance the inherent taste, or odour of foodstuff;
- “gelling agents” means substances which give foodstuff texture through formation of a gel;
- “natural flavours” means substances acceptable for human consumption which are obtained exclusively by physical processes from plants or animal raw materials either in their natural state or processed form;
- “nature identical flavouring substances” means substances which are chemically isolated from aromatic raw materials or obtained synthetically and which are chemically identical to substances present in natural products intended for human consumption either processed or not;
- “preservatives” means substances which make it possible to maintain the physico-chemical state of foodstuff and includes substances which enable the maintenance of homogenous dispersion of two or more immiscible substances in a foodstuff and includes substances which stabilize, retain or intensify an existing colour of foodstuff;

4. No person shall sell food containing food additive unless that food additive is listed in the Schedule of these Regulations.

Condi-  
tions for  
sale of  
food addi-  
tives

5. A request that a food additive be added to or a change made in the Schedule of these Regulations shall be accompanied by a submission to the Commission and shall include—

Condition  
for re-  
quest to  
add or  
change  
food addi-  
tive

- (a) a description of the food additive including its chemical name and the name under which it is proposed to be sold, method of its manufacture, chemical and physical properties, composition and specification;
- (b) a suggestion of the amount of the food additive proposed for use, and the purpose for which it is proposed, together with all directions, recommendations and suggestions for use;
- (c) data establishing that the food additive shall have the intended physical or other technical effect;
- (d) detailed reports of tests made to establish the safety of the food additive under the recommended conditions of use;
- (e) data to indicate the residues that may remain in or upon the finished food when the food additive is used in accordance with good manufacturing practice;
- (f) a proposed maximum limit for residues of the food additive in or upon the finished food;

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- (g) specimens of the labelling proposed for the food additive; and
- (h) a sample of the food additive in the form in which it is proposed to be used in foods, a sample of the active ingredient and, on request, a sample of food containing the food additive.

Approval to change or addition in the Schedule

6. The Commission shall inform in writing the person filing the submission of its decision to approve or disapprove the request for the addition or change in the Schedule.

Penalty

7. Any person who contravenes any of these Regulations or who fails to comply with any notice or prohibition under these Regulations is liable upon conviction to a fine not less than five hundred thousand shillings or to imprisonment for a term not exceeding three years or to both that fine and imprisonment.

SCHEDULE

PERMISSIBLE FOOD ADDITIVE AND THEIR LEVELS OF USE IN FOODS

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
1.	26(V) E.26(I)	Acetic Acid, glacial.	(a) Pickled fungi.	20g/kg
			(b) Processed cheese/cheese	40g/kg
			(c) Canned tomatoes, canned asparagus, canned baby foods, canned sardines and sardine like products, pickle cucumbers, mango chutney, edible fungi and fungus, products (except pickled fungi) Bouillons and consommés, canned mackerel and jack mackerel, mayonnaise.	Limited GMP
			(d) Tomato sauce, chilli sauce, ketchups.	Limited by GMP
2.	330(V) E. 330	Citric acid.	(a) Quick frozen fish sticks (fish fingers) and fish portions, Quick frozen blocks of fish, fillet, minced fish flesh and mixtures of fish fillet and minced fish flesh.	1g/kg
			(b) Edible fungi and fungus products.	Limited by GMP
			(c) Cocoa powders and dry cocoa-sugar mixtures, cocoa nib, cocoa dust, cocoa mass and cocoa press cake.	5g/kg

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SCHEDULE—(contd.)

<i>SIN</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(d) Table olives, canned baby foods	15g/kg.
			(e) Processed cereal-based foods for infants and children	25/g on dry weight basis.
			(f) Processed cheeses/cheese preparations.	40g/kg.
			(g) Processed tomato concentrates.	To maintain pH level not above 4.3
			(h) Jams (fruit preserves) and jellies, citrus marmalade	To maintain pH at a level between 2.8 and 3.5.
			(i) Pineapple juice preserved exclusively by physical means.	Limited by GMP not permitted if sugars are added.
			(j) Canned palmito, mango chutney.	To maintain the pH at a level not above 4.6 in heat pasteurized products only.
			(k) Canned fruit and fruit juice, shrimps and prawns, canned mushroom and asparagus, canned baby food, canned fishery products soft drinks, squashes, cordials & syrups.	Limited by GMP.
3.	297/ E. 297	Fumaric acid.	Jams (Fruit preserves) and jellies, citrus marmalade.	3g/kg to maintain pH between 2.8 and 3.5.
4.	575/ E. 297	Glucose-s-lactone	Luncheon meat, cooked cured chopped meat	3g/kg
5.	296/ E. 296	DL-Malic acid	(a) Proprocessed tomato concentrates.	To maintain the pH at a level not above 4.3
			(b) Jams (fruit preserves) and jellies, citrus marmalade.	To maintain pH between 2.8 and 3.5
			(c) Concentrated pineapple juice with preservatives.	Limited by GMP.
			(d) Canned fruit and fruit juices fruit nectars, mayonnaise.	Limited by GMP.
			(e) Dry beverage mixes	Limited by GMP.

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**SCHEDULE—(contd.)**

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
6.	338/ E. 338	Phosphoric acid (ortho phosphoric acid).	(a) Edible fats and oils (b) Canned shrimps and prawns. (c) Cocoa powders and dry cocoa-sugar mixtures, cocoa mass and cocoa press cake.	0.1g/kg. 0.85g/kg. 0.6g/l
7.	E. 334	L(+)-tartratic acid	(a) Bouillons and consommés. (b) Jams (fruit preserves) and jellies, citrus marmalade. (c) Cocoa powders and dry cocoa-sugar mixtures, cocoa nib and cocoa dust. (d) Mayonnaise. (e) Processed tomato concentrates. (f) Canned palmito (g) Canned tomatoes, canned asparagus, canned pears, canned strawberries, canned chestnut and chestnut puree, margarine. (h) Soft drinks	0.25g/kg 3g/kg, to maintain the pH between 2.8 and 3.5. 5g/kg.   To maintain the pH at a level not above 4.3. To maintain pH at a level not above 4.6 in heat pasteurized produces only. Limited by GMP  Limited by GMP
<b>ANT-CAKING AGENTS</b>				
8.	559/ E. 559	Aluminium silicate (Kaolin)	(a) Milk powders. (b) Cream powders	10g/kg 1g/kg
9.	556/ E. 556	Calcium aluminium silicate.	(a) Powdered sugar (icing sugar), powdered dextrose (icing dextrose). (b) Food grade salt. (c) Dry beverage mixes.	15g/kg 20g/kg 15g/kg
10.	170 E. 170	Calcium Carbonate (Chalk).	Food grade salt.	20g/kg
11.	552/ E. 552	Calcium silicate.	(a) Cream powders. (b) Milk powders. (c) Powdered dextrose.	1g/kg. 10g/kg. 15g/kg.

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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
12.	504/ E.504	Magnesium carbonate.	(a) Cream powders. (b) Milk powders. (c) Powdered dextrose, powdered sugar (d) Food grade salt. (e) Cocoa powders and dry cocoa-sugar mixture.	1g/kg. 10g/kg. 15g/kg.  50g/kg.
13.	530/ E.530	Magnesium oxide.	(a) Cream powders. (b) Milk powders. (c) Food grade salt.	1g/kg. 10g/kg. 20g/kg.
14.	553/ E.553a	Magnesium silicate	(a) Cream powders (b) Milk powders. (c) Powdered dextrose, powdered sugar. (d) Food grade salt.	1g/kg. 10g/kg. 15g/kg. 20g/kg.
15.	470/ E.470	Salt of fatty acids	(a) Powdered dextrose, pow- (b) Bouillons and consommés. (c) Food grade salt.	15g/kg. 15g/kg. 200g/kg.
16.	551/ E.551	Silicaon dioxide (amorphouse)	(a) Cream powders. (b) Milk powders. (c) Powdered dextrose, powdered sugar. (d) Cocoa powders and dry cocoa-sugar mixtures. (e) Bouillons and consommés. (f) Food grade salt. (g) Flakes, granules and powder of potatoes, root vegetables and products thereof. (h) Dry beverage mixes (i) Dry mixes for the preparation of soups and powder seasonings.	1g/kg. 10g/kg. 15g/kg. 10g/kg. 15g/kg. 200g/kg. 5g/kg. 15g/kg. 20g/kg.
17.	554/ E.554	Sodium aluminimum silicate.	(a) Food grade salt. (b) Cream powder. (c) Milkpowders. (d) Cocoa powders and dry cocoa-sugar mixtures.	20g/kg 1g/kg. 10g/kg. 10g/kg.

ANTI-OXIDANTS

18.	300/ E.300	Ascorbic acid	(a) Follow up formula for babies. (b) Quick frozen french fried potatoes (c) Canned apple sauce. (d) Tabled olives, canned mangoes, mango chutney.	0.03g/kg 0.1g/kg. 0.15g/kg. 0.3g/kg
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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(e) Wheat flour canned palmito canned chestnuts and canned chestnut purees.	0.3g/kg.
			(f) Minarine.	0.3g/kg of the fat content
			(g) Sweetened concentrated fruit juices, fruit nectars, vinegar squashes and cordials.	0.4g/kg.
			(h) Canned fruit cook tail, jams (fruit preserves) and jellies, citrus marmale, canned corned beef, canned baby food, mayonnaise, pro- cessed cereal-based foods for infants and children.	0.5g/kg.
			(i) Luncheon meat, cooked cured chopped meat, cooked cured pork shoulder, cooked cured ham.	0.5g/kg. 0.55g/kg.
			(j) Canned peaches.	0.7g/kg.
			(k) Canned tropical fruit salad.	
			(l) Black currant jam, quick frozen peaches.	0.75/kg.
			(m) bouillons and consommés, quick frozen fish sticks and fish sticks and fish portions, quick frozen blocks of fish fillet, minced fish flesh.	1g/kg.
			(n) Edible fungi and fungus products, Apricot, peach and pear nectars, Quick- frozen strawberries, can- ned mushrooms, canned asparagus, concentrated apple juice, concentrated pineapple juice.	Limited by GMP.
19.	304/ E.304	Ascorbyl palmitate	(a) Infant formula.	0.01g/l of the ready to-drink product.
			(b) Follow up formula for babies.	0.05g/kg
			(c) Canned baby foods. processed cereal-based foods for infants and children.	0.2g/kg of the fat content.
			(d) Margarine.	0.2g/kg
			(e) Edible fats and oils, spe- cified vegetable fat product, specified animal fat product mayonnaise.	0.5g/kg.
			(f) Quick frozen fish sticks and fish portions, Quick froze- nblock of fish fillet, minced fish flesh.	1g/kg

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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
20.	305/ E.305	Ascorby stearate	Some products and levels of use as provide for ascorby) palmitate with the exception that Ascorby) formula canned baby foods or processed cereal based foods for infants and children.	
21.	320/ E.320	Butylated Hydroxyani- sole (BHA)	(a) Mayonnaise. (b) Margarine, minarine, edible fats and oils fats and oils excluding butter oil and anhydrous milkfat, specified vegetable fat product specified animal fact product. (c) Butter oil and anhdrous milkfat. (d) Edible seed oils and kernel oils, lard, rendered pork fat, Edible tallow premier jus. (e) Yeasts. (f) Citrus nectars. (g) Soft drinks and citrus. (h) Essential oils.	0.14g/kg  0.175g/kg 0.2g/kg 0.2g/kg 0.1g/kg (dry yeast) 0.005g/l 0.005/l as consumed.
22.	321/ E.321	Butylated hydroxyto- luene (BHT)	(a) Mayonnaise. (b) Edible fats and oils but excluding butter oil and anhydrous milkfat, margarine, minarine, specified vegetable fat product, specified animal fat product.	0.06g/kg  0.075g/kg
23.	310/ E.310	Propyl gallate	All fats and oil listed under Butylated hydroxy anisole (BHA)	0.1g/kg
24.	301/ E.301	Sodium ascorbate	(a) Follow up formula (b) Canned chestnus and canned chestnuts and canned chestnut puree, Wheat flour. (c) Canned corned beef, canend baby foods, processed cereal-based foods for infants and children. (d) Luncheon meat, cooked cured chopped meat, cooked cured pork shoulder, cooked cured ham. (e) Bouillons and consommes.	0.05g/kg 0.3g/kg 0.5g/kg expressed as ascorbic acid 0.5g/kg expresse as ascorbic acid 1g/kg on a ready to eat bases.

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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(f) Quick frozen lobsters, quick frozen fillets of ocean perch, cod and haddock, flatfish, hake, quick frozen blocks of fish fillets, minced fish flesh, quick frozen fish sticks and fish portions	1g/kg expressed as ascorbic acid
25.	316/ E.316	Sodium Erythorbate	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat.	0.5g/kg expressed as ascorbic acid
26.	319 E.316	Tertiary butylhydroquinone (TBHQ)	Edible fats and oils, low erucid acid rapseed oil, Edible Palm Oil, specified vegetable fat product, specified animal fat product.	0.12g/kg.
27.	307/ E.307	Alphatocopherol	(a) Infant formula. (b) Canned baby foods and processed cereal-based foods for infants and children. (c) Edible fats and oils, margarine. (d) Essential Oils.	0.01g/kg on a ready to eat basis. 0.2g/kg on a ready to eat basis Limited by GMP.
28.	306/ E.306	Tocopherol concentrates	Edible fats and oils, margarine.	Limited by GMP
<b>ANTIOXIDANT SYNERGISTS</b>				
29.	330/ E.330	Citric acid	Margarine, Edible fats and oils, edible seed oils and kernel oils, lard, Rendered pork fat, premier jus, Edible tallow.	Limited by GMP
30.	326/ E.326	Potassium lactate	Margarine	Limited by GMP
31.	325/ E.325	Sodium lactate	Margarine	Limited by GMP
32.	331/ E.331	Sodium citrates	Margarine. Margarine and the edible fats and oils listed above for citric acid	Limited by
33.			Ethylacetate Essences and flavours	Limited by GMP

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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
34.			Ethylalcohol Essences and flavours	Limited by GMP
35.	422/ E.422	Glycerol (Glycerine)	(a) Cottage cheese (b) Dates (c) Essences and flavours	g/kg of the creaming mixture Limited by GMP Limited by GMP
36.	1520	Propylene glycol (meth- ylglycol)	Colours, emulsifiers, antioxi- dants Enzymes, flavours.	1g/kg in the food stuff
37.	472a/ E.472a	Acetic and fatty acid esters of glycerol	(a) Edible fats and oils (b) Margarine (c) Chocolate and confectionery	20g/kg 10g/kg Limited by GMP
38.	544	Calcium polypho- sphate	Processed cheeses, processed cheese preparations	9g/kg total pho- sphates calculated as phosphorus
39.	472c/ E.472c	Citric and Fatty acid esters of glycerol	(a) Edible fats and oils  (b) Margarine	0.1g/kg  10g/kg
40.	472e/ E.472e	Diacetyl tartaric & Fatty Acid Esters of Glycerol	(a) Bakery margarine (b) Bread and bakery products (c) Flour confectionery and cake mixes (d) Cream powders	6g/kg 3g/kg  6g/kg of flour
41.	339b	Disodium hydrogen phosphate	(a) Processed cheese prepara- tions (b) Quick frozen fish sticks and fish portions (c) Minarine	9g/kg  Limited by GMP
42.	472/ E.472b	Lactic and Fatty acid Esters of Glycerol	Margarine	10g/kg
43.	322/ E.322	Lecithin	(a) Wheat flour (b) Milk powder, cream powder  (c) Infant formula, canned baby food, follow up formula (d) Cottage cheese, Quick fro- zen fish sticks and fish por- tions	2g/kg 5g/kg in instant powder only  5g/kg 5g/kg

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SCHEDULE—(contd.)

<i>SIN</i>	<i>INSI</i> <i>EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(e) Cream	5g/kg
			(f) Chocolate, composite and filled chocolate	5g/kg of the acetone insoluble component of lecithin depending on the type of chocolate (15g/kg total emulsifiers)
			(g) Cocoa powders and dry cocoa-sugar mixtures, cocoa mass and cocoa press cake.	5-10g/kg of the acetone insoluble component of lecithin (15g/kg total emulsifiers)
			(h) Cocoa butter confectionery	10g/kg of the acetone insoluble component of lecithin
			(i) Processed cereal-based foods for infants and children.	15g/kg on a dry weight basis
			(j) Margarine, minarine, bouillons and	Limited by GMP
44.	471/ E.471	Mono and diglycerides.	(a) Cream powders, milk powder.	2.5g/kg in instant powder only.
			(b) Canend baby food.	1 g/kg.
			(c) Infant formular, follow up formula for babies.	4g/kg.
			(d) Quick frozen fish sticks and fish portions.	5g/kg.
			(f) Cocoa powders and dry cocoa-sugar mixtures, chocolate, composite and filled chocolate, cocoa butter confectionery, cocoa mass and cocoa press cake.	15g/kg.
			(g) Processed cereal-based foods for infants and children.	0.015g/kg on a dry weight basis.
			(h) Jams (fruit preserves) and jellies, citrus marmalade.	Just to prevent foaming.
			(i) Margarine, minarine, bouillons and consommés.	Limited by GMP.
45.	475/ E.475	Polygly-Esters of Fatty acids	(a) Margarine.	5g/kg.
			(b) Minarine	10g/kg.
46.	476/ E.476	Polyglycerol Esters of Interestified Ricinoleic acid.	Minarine, margarine, composite & filled chocolate, cocoa butter confectionery.	5g/kg (in the case of chocolate products 15g/kg total emulsifiers.

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<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
47.	452b/ E.452	Potassium Polyphosphate	Processed cheeses, processed cheese preparations.	9g/kg total phosphates calculated as phosphorus.
48.	477/ E.477	Propylene glycol esters or fatty acid	Margarine	20g/kg.
49.	541/ E.541	Sodium Phosphate.	(a) Quick-Frozen fish sticks and fish portions. (b) processed cheeses, processed cheese preparations.	1g/kg. 9g/kg total phosphates calculated as phosphorus
50.	474/ E.474	Sucroglycerides.	Margarine	10g/kg.
51.	473/ E.473	Sucrose esters of fatty acid	(a) Margarine. (b) Cocoa powder and dry cocoa-sugar mixtures.	0.01g/kg 0.01g/kg.
<b>ENZYMES</b>				
52.	1100	Emylase	Wheat flour, Quick frozen fish sticks and fish portions.	Limited by GMP.
53.	1102	Glucose oxidase	Mayonnaise.	Limited by GMP.
54.		Malt carbohydrases	Processed cereal based foods for infants and children.	Limited By GMP.
55.	1101	Proteases.	Wheat flour.	Limited by GMP.
56.		Rennet	Wheat flour.	Limited by GMP.
<b>FLOVOURS</b>				
57.		Artificial flavoring	Minarine, Boillons and Consommés, flavoured yoghurt and yoghurt products heat-treated after fermentation.	
58.		Cinnamon flavour	Jams (fruit preserves) and jellies.	Limited by GMP.
59.		Ethyl vanillin	(a) follow up formula (b) Canned baby food, processed cereal based foods for infants and children.	0.05g/kg. 0.07g/kg of the ready to eat product.

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<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(c) Cocoa powders, dry cocoa-sugar mixtures chocolate composite and filled chocolate, cocoa mass and cocoa press cake. (d) Cream.	Limited by GMP.
60.		Mint flavour	Canned pineappel, canned grean peas, jams (fruit preserves) and jellies.	Limited by GMP.
61.		Natural citrus fruit essences.	Citrus fruit products eg. citrus marmalade.	Limited by GMP.
62.		Natural flavours and Natural identical flavouring substances	(a) Chocolate, composite and filled chocolate, cocoa mass and cocoa press cake. (b) Edible fats and oils, margine. (c) Canned peaches, canned grape fruit, canned apple sauce, quick frozen peas, canned pears, canned tropical fruit salad, canned fruit cocktail, canned mature processed peas, luncheon meat, cooked cured ham cooked cured pork shoulder, cooked cured chopped meat, minarine, canned apricots, pickled cucumbers, Bouillons and concommes, canned plums. Flavoured yoghout and yoghurt products heat treated after fermentation.	In small quantities to balance the flavour, except those which would imitate natural chocolate or milk flavours. Limited by GMP to restore flavour lost in processing.  Limited by GMP.
63.		Natural fruit essences	Follow up formula, canned peaches, canned pineapple canned fruit cocktail, jams (fruit preserves) and jellies, canned apricots.	Limited by GMP.
64.		Quinine (hydrochloride/surlphate).	Soft drinks, spirits and wines.	0.1g/l

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SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
65.		Smoke flavours (natural solutions and their extracts)	Canned sardines and sardine-like products, cooked cured ham, cooked pork shoulder, canned mackerel and jack mackerel.	Limited by GMP.
66.		Spice oils and spice extracts	(a) Canned sardines and sardine like products, canned mackerel and jack mackerel. (b) Squashes, ketchups, pizza toppings.	Limited by GMP.
67.		Vanilla extract	(a) Jams (fruits preserves) and jellies. (b) Canned baby foods, processed cereal-based foods for infant and children, Follow up formula for babies, cream. (c) Bakery products, ice cream.	Limited by GMP.  Limited by GMP. Limited by GMP.
68.		Vanillin	(a) Follow up formula for babies (b) Canned baby foods processed cereal based foods for infants and children. (c) Chocolate, cocoa powders and dry cocoa-sugar mixtures, composite and filled chocolate cocoa mass and cocoa press cake. (d) Jams (fruit preserves) and jellies, cream.	0.05g/kg. 0.07g/kg the ready to eat products.  Limited by GMP. Limited by GMP.
69.	623/ E.623	Calcium glutamate	(a) Vinegar (b) Bouillons and consommés.	5g/kg. 10g/kg.
70.	627/ E.631	Disodium 5-guanylate	(a) Luncheon meat, cooked cured port shoulder, cooked cured chopped meat. (b) Bouillons and consommés.	0.5g/kg Expressed as the acid. Limited by GMP.
71.	631/ E.631	Disodium 5-inosinate	(a) Luncheon meat, cooked cured port shoulder, cooked cured chopped meat. (b) Bouillons and consommés.	0.5g/kg expressed as the acid. Limited by GMP.
72.	620/ E.620	Glutamic acid.	Bouillons and consommés.	10g/kg on a ready to eat basic.

*Food (Control of Quality) (Food Additives)*

*G.M. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
73.	626/ E. 626	Inosinic acid.	Bouillons and consommés.	Limited by GMP.
74.	630/ E. 621	Inosinic acid.	Bouillons and consommés.	Limited by GMP.
<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
75.	622/ E. 621	Mono-Potassium L-glutamate.	(a) Vinegar. (b) Bouillons and consommés. Quick frozen fish sticks and fish portions.	Limited by GMP 10g/kg on a ready to eat basis. Limited by GMP.
76.	621/ E. 621	Mono-sodium L-glutamate	(a) Canned crab meat. (b) Cooked curried ham, cooked cured pork shoulder. (c) Mayonnaise, cooked cured chopped meat, luncheon meat, luncheon meat, vinegar. (d) Bouillons and consommés (e) Canned green peas, canned green beans, canned sweet corn, canned mushrooms.	0.5/kg 2g/kg expressed as glutamic acid. 5g/kg expressed as glutamic acid. 10g/kg on a ready to eat basis.

**FOOD COLOURS**

77.	160b/ E. 160b	Annatto	(a) Mayonnaise. (b) Margarine, Minarine. Edible fats and oils, quick frozen fish sticks and fish portions. (c) Bouillons and consommés (d) Pickled cucumbers (e) Flavoured and unflavoured processed cheese. (f) Processed cheese preparations, Butter and whey butter. (g) Edible ices, decorations and coatings.	0.01g/kg calculated as Bixin. 0.02g/kg calculated as total bixin or norbixin. 0.15g/kg on a ready to eat basis 0.3g/kg. 0.3g/kg. Limited by GMP. 0.02g/kg
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*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(h) Fine bakery wares, liqueurs including fortified beverages with less than 15% alcohol by volume.	0.01g/kg or mg/l as appropriate.
78.	160c/ E.160e	B-Apo-8 carotenal	(a) Vegetable, animal fats. (b) Mayonnaise. (c) Jams (fruit preserves) and jellies. (d) Bouillons and consommés. (e) Edible seed oils and kernel oils. (f) Margarine.	0.025g/kg 0.1g/kg 0.2g/kg 0.2g/kg on a ready to eat basis. 0.02g/kg on a ready to eat basis. Limited by GMP.
79.	160f/ E.160f	B-apo-8 carotenoic acid and ethyl esters.	Same products as shown above for 8-carotenal.	Same levels of use as for B-apo-8 carotenal.
80.	122/ E.122	Azorubine (carmoisine)	(a) Flavoured yoghurt and yoghurt products heat-treated after fermentation. (b) Decorations and coatings, sauces, seasonings (e.g. curry powder), pickles, relishes, cutney (c) Edible ices, desserts including flavoured milk products. (d) Flavoured processed cheese, smoked fish, meat and fish analogues based on vegetable proteins.	0.057g/kg (from flavouring substances as a result of carryover). 0.5g/kg 0.15g/kg 0.1g/kg
81.	162/ E.162	Beet root Red.	(a) Mayonnaise (only with tomato) (b) Vegetable in vinegar, brine or oil (excluding olives). (c) Fruit-flavoured breakfast cereals. (d) Jams, jellies and marmalade (e) Foodstuffs listed against (f) To (j) for Brilliant Blue FCF (F.133) (see serial No. 83).	0.5g/kg 0.2g/kg Limited by GMP. Limited by GMP.
82.	151/ E.151	Brilliant black PN (or BN)	Flavoured yoghurt and yoghurt products heat-treated after fermentation.	0.012g/kg (from flavouring substances as result of carryover)
83.	133/ E.133	Brilliant Blue FCF.	(a) Canned green peas. (b) Canned apple sources, canned mature processed beans, jams fruit preserves) and jellies.	0.1g/kg. 0.2g/kg

*Food (Control of Quality) (Food Additives)*

*G. N. No. 370 (contd.)*

SCHEDULE--(contd.)

<i>S/N</i>	<i>INS/</i> <i>E.E.C</i>	<i>Additive</i>	<i>Foods in/Upon which the</i> <i>Additive may be used</i>	<i>Maximum level of</i> <i>use</i>
			(c) Pickled cucumbers. (d) Non-alcoholic flavoured drinks (e) Jams (fruit preserves) and jellies, candies, fine bakery wares (e.g. biscuits, cakes). (f) Spirituous beverages, wines. Confectionery, fish roe.	0.3g/kg  0.2g/kg 0.2g/l 0.3g/kg.
84.	161g 161g	Canthaxanthin	(a) Specified vegetable or animal fat product. (b) Canned shrimps or prawns, products only. (d) Bouillons and consomme. (e) Margarine. (f) Edible fats and oils.	0.025g/kg 0.03g/kg in heat treated products only. 0.03g/kg Limited by GMP. 0.025g/kg
85.	150a E.150a	Caramel colour (plan)	(a) Flavoured yoghurt and yoghurt products heat treated after fermentation. (b) Jams (fruit preserves) and jellies. (c) Pickled cucumbers. (d) Canned mushrooms. (e) Citrus marmalade, Bouillons and consommés, vinegar (malt vinegar only), Quick-frozen fish sticks and fish portions. (f) Squashes, cordials. (g) Soft drinks and concentrates for the preparation of soft drinks (h) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E. 133) AC (see serial No. 83)	0.15g/kg (from flavouring substances as a result of carryover). 0.2g/kg 0.3g/kg. Limited by GMP.  Limited by GMP. 0.05g/kg 0.05g/kg as consumed.  Limited by GMP.
86.	150b E.150b	Caramel colour (caustic sulfite).	Foodstuffs listed against (d) to (j) for Brilliant Blue (see Blue FCF (E. 133 Serial No. 83)	Limited by GMP.
87.	150c/ E.150c	Caramel colour (Ammonia)	(a) Flavoured yoghurt and yoghurt products heat treated after fermentation. (b) Mayonnaise. (c) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E. 133) AC (see serial No. 83).	0.1g/kg (from flavouring substances as a result of carry over). 0.5g/kg  Limited by GMP.

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foodstuffs in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
88.	150c/ E150d	Caramel colour (Ammonia sulphite).	(a) Flavoured youghurt and youghurt products heat treated after fermentation. (b) Jams (fruit preserves) and jellies. (c) Pickled cucumbers. (d) Vinegar. (e) Citrus marmalade. (f) Bouillons and consommés. (g) Canned mushrooms. (h) Foodstuffs listed against (c) to (i) for Brilliant Blue FCF (E.133) (see serial No. 83).	0.15g/kg (from flavouring substances as a result of carry over). 0.2g/kg. 0.3g/kg. 1g/kg. 0.0015g/kg. 3g/kg on a ready to eat basis. Limited by GMP. Limited by GMP.
89.	160a/ E160a	Carotenes (mixed carotenes and B-carotene)	(a) Edible fats and oils, margarine, specified vegetable or animal fat product. (b) Canned green peas, canned mangoes, mayonnaise, Quick-frozen fish sticks & fish portions. (c) Bouillons and consommés. (d) Cheeses. (e) Butter and whey butter, processed cheese preparations. (f) Jams (fruit preserves) and jellies. (g) Pickled cucumbers.	0.025g/kg. 0.1g/kg. 0.2g/kg on a ready to eat basis. 0.6g/kg. Limited by GMP. Limited by GMP. 0.3g/kg.
90.	140/ E140	Chlorophylls	(a) Jams (fruit preserves) and jellies. (b) Mayonnaise. (c) Processed cheese, extra hard grating cheeses, preparations. (d) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E.133) (see serial No. 83).	0.2g/kg. 0.5g/kg. Limited by GMP. Limited by GMP.
91.	141/ E141	Chlorophyll copper complexes.	(a) Pickled cucumbers. (b) Bouillons and consommés. (c) Blue-veined cheese, extra hard grating cheese, processed cheese (Processed cheese) preparations. (d) Foodstuffs listed against (c) to (i) for Brilliant Blue FCF (E.133) (see serial No. 83).	0.3g/kg. 0.4g/kg. on a ready to eat basis. Limited by GMP. Limited by GMP.

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
92.	120/ E120	Cochineal and carminic acid (carmines)	(a) Flavoured youghurt and youghurt products heat treated after fermentation.  (b) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E. 133) (see serial No. 83).	0.02g/kg. (from flavouring substances as a result of carryover). Respective levels as for Brilliant Blue FCF.
93.	100/ E100	Curcumin	(a) Edible fats and oils, minarine (b) Bouillons and consommés. (c) Mayonnaise (d) Butter and whey butter, processed cheese, margarine, processed cheese preparations, Jams (fruit preserves) and jellies.	0.0005g/kg calculated as total curcumin. 0.05g/kg on a ready to eat basis. 0.1g/kg. Limited by GMP.
93.	100/ E100	Curcumin	(a) Edible fats and oils, minarine (b) Bouillons and consommés. (c) Mayonnaise (d) Butter and whey butter, processed cheese, margarine, processed cheese preparations, Jams (fruit preserves) and jellies.	0.0005g/kg. calculated as total curcumin. 0.05g/kg on a ready to eat basis. 0.1g/kg. Limited by GMP.
94.	127/	Erythrosine	(a) Luncheon meat.  (b) Flavoured youghurt and youghurt produce heat treated after fermentation. (c) Canned shrimps or prawns. (d) Quick frozen shrimps or prawns. (e) Canned apple sauce, canned pears, jams (fruit preserves)  (f) Canned raspberries, canned strawberries, canned plums (in red or purple plums only). (g) Canned fruit cocktail, canned tropical fruit cocktail	0.015g/kg to replace loss of colour for the product with biners only. 0.027g/kg (from flavouring substances as a result of carryover). 0.03g/kg. 0.03g/kg in heat treated products only. 0.03g/kg in heat treated products only.  0.3g/kg. Limited by GMP (to colour the cherries).

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>SIN</i>	<i>INS/</i> <i>EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the</i> <i>Additive may be used</i>	<i>Maximum level of</i> <i>use</i>
95.	143/ E143	Fast Green FCF	(a) Citrus marmalade. (b) Canned apple sauce, canned pears, Jams (fruit preserves) and jellies, canned mature processed peas.	0.1g/kg. 0.2g/kg.
96.	132/ E132	Indigotine	(a) Flavoured yoghurt and yoghurt products heat treated after fermentation. (b) Canned apple sauce, Jams (fruit preserves) and jellies. (c) Foodstuffs listed against (d) to (j) for Brilliant Blue (E 133) (see serial No. 83).	0.0006g. (from flavouring substances as a result of carryover). 0.2g/kg. Respective levels as for Brilliant.
97.	172/ E172	Iron oxides (Red, Yellow)	(a) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E 133) (see serial No. 83).	Limited by GMP.
98.	124/ E 124	Ponceau 4R	(a) Canned shrimps or prawns, Quick frozen shrimps or prawns (in heat treated products only). (b) Flavoured yoghurt and yoghurt products heat treated after fermentation. (c) Canned apples sauce, Jams (fruit preserves) and jellies. (d) Canned raspberries, canned strawberries, canned plums (in red or purple plums only). (e) Beverages, sauces, ketchups.	0.03g/kg. 0.048g/kg (from flavouring substances as result of carryover). (0.2g/kg). 0.3g/kg. 0.05g/kg.
99.	101/ E 110	Riboflavin	(a) Bouillons and consommés. (b) Pickled cucumbers (c) Processed cheeses, processed cheese preparations. (d) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E 133) (see serial No. 83).	0.2g/kg on a ready to eat basis. 0.3g/kg. Limited by GMP. Limited by GMP.
100.	110/ E 110	Sunset yellow FCF	(a) Flavoured yoghurt and yoghurt products heat treated after fermentation. (b) Canned shrimps or prawns. (c) Mayonnaise. (d) Citrus marmalade.	0.012g/kg (from flavouring substances as result of carryover). 0.03g/kg. 0.1g/kg. 0.2g/kg.

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EFC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(e) Canned apple sauce, jams (fruit preserves) and jellies.	0.2g/kg.
			(f) Pickled cucumbers.	0.3g/kg.
			(g) Soft drinks and concentrates for the preparation of soft drink.	0.05g/kg as consumed.
101.	121b/ E 1161b	Lutein	(a) Mayonnaise, Jams (fruit preserves), Jellies and marmalade.	0.1g/kg.
			(b) Foodstuffs listed against (d) to (j) for Brilliant Blue FCF (E 133) (see serial No. 83).	Respective levels as for Brilliant FCF.
<b>PRESERVATIVES</b>				
102.	210/	Benzoic	(a) Jams (fruit preserves) and jellies, marmalade, Pickles, soft drinks, concentrates, margarine, minarine, table olives.	1g/kg.
			(b) Tomato sauce, tomato concentrates, chilli sauce, fruit squashes, concentrated pineapple juice with preservatives (for manufacturing use only).	1g/kg.
103.	213/ E 213	Calcium benzoate	(a) Concentrated pineapple juice with preservatives (for manufacturing use only).	1g/kg.
104.	227/ E 227	Calcium bisulfite.	(a) Jams (fruit preserves) and jellies.	0.2g/kg.
105.	282/ E 292	Calcium propionate	Processed cheeses, processed chese preparations, bakery products.	3g/kg.
106.	203/ E 203	Calcium sorbate	(a)Margarine.	1g/kg.
			(b) Concentrated pineapple juice with preservatives (for manufacturing use only).	1g/kg.
			(c) Minarine	2g/kg.
107.	290/ E 290	Carbon dioxide	(a) Carbonated soft drinks, carbonated wines, beer.	Limited by GMP.
			(b) Apple juice, concentrated apple juice, concentrated grape juice, Black currant juice, concentrated black currant juice.	

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ E.C.</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
108.	214/ E 214	Ethyl P-hydroxy benzoate	(a) Mango chutney (b) Jams (fruit preserves) and jellies.	0.25g/kg. 1g/kg.
109.	218/ E 218	methyl P-hydroxy benzoate	(a) Mango chutney. (b) Jams (fruit preserves) and jellies.	1g/kg.
110.	303/ E 303	Potassium ascorbate.	(a) Wheat flour. (b) Canned baby foods processed cereal-based foods for infants and children. (c) Quick frozen labsters, Quick frozen fillets of ocea perch, cod and haddock, hake, flat fish, and quick frozen fish sticks and fish portions.	0.3g./kg. expressed as ascorbic acid. 0.5g/kg expressed as ascorbic acid. 1g/kg expressed as the acid.
111.	212/ E 212	Potassium benzoate	(a) Mango chutney. (b) Mayonnaise, margarine minarine, Table olives, pi- ckles, concentrated pineapple juice with preservatives (for manufacturing use only). (c) Quick frozen fish sticks and fish portions.	0.25g/kg. 1g/kg expressed as be- nzoic acid. Limited by GMP.
112.	228/ E 228	Potassium bisulfite	(a) Quick frozen french-fried potatoes. (b) Quick frozen lobsters. (c) Concentrated pineapple juice with preservatives (for manu- facturing use only).	0.05g/kg. expressed as SO <sub>2</sub> . 0.1g/kg in the raw pro- duct. 0.03g/kg in the cooked product.
113.	224/ E 224	Potassium metabifite	(a) Quick frozen french fried potatoes. (b) Quick frozen lobsters, Quick frozen shrimps or prawns	0.05g/kg. expressed as 0.1g/kg in the raw product; 0.03g/kg in the cooked product.
114.	254/ E 252	Potassium nitrate.	(a) Some cheese varieties (b) Cooked cured ham, cooked cured pork shoulder.	0.05g/kg. 0.5g/kg.

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE--(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
115.	249/ E 249	Potassium nitrite.	(a) Canned corned beef	0.05g/kg.
NOTE				
(1) Provisionally allowed.				
			(a) Lucheon meat, cooked cured pork shoulder, cooked cured ham, cooked chopped meat.	0.125g/kg.
116.	283/ E 282	Potassium	Processed cheese preparations.	3g/kg.
117.	202/ E 202	Potassium sorbate.	(a) Dried apricots. (b) Table olives, citrus marmalade. (c) Mayonnaise, pickled cucumbers, margarine, Jams (fruit preserves) and jellies. (d) Minarine. (e) Processed cheese, processed cheese preparations. (f) Concentrated pineapple juice with preservatives (for manufacturing use only). (g) Whey cheese, extra hard grating cheese cheddar cheese, cheshire cheese.	0.5g/kg expressed as Sorbic acid. 0.5g/kg.
118.	225/ E 225	Potassium sulfite.	(a) Quick frozen french fried Potatoes (b) Quick frozen lobsters. (c) Concentrated pineapple juice with preservatives (for manufacturing use only).	0.0g/kg expressed as SO <sub>2</sub> . 0.1g/kg in the raw product, 0.03g/kg in the cooked product. 0.5g/kg.
119.	280 E 280	Propionic acid.	Processed cheeses processed cheese preparations.	3g/kg.
120.	216 E 216	Propyl P-hydroxy	(a) Mango chutney (b) Jams (fruit preserves) and jellies.	3g/kg. 1g.

**Food (Control of Quality) (Food Additives)**

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
121.	211/ E 211	Sodium benzoate	(a) Mango chutney (b) Margarine, minarine, pickled cucumbers, mayonnaise, table olives. (c) Jams (fruit preserves) and jallies, marmalade, pickles, soft drinks concentrates. (d) Concentrated pineapple juice with preservatives (for manufacturing use only). (e) Tomato sauce, tomato concentrates chilli sauce and fruit squashes.	0.25g/kg. 1g/kg expressed as benzoic acid. 1gk/kg. 1g/kg. 075g/kg.
122.	222/	Sodium	(a) Quick frozen french-fried potatoes. (b) Quick frozen lobsters, quick frozen shrimps or prawns. (c) Concentrated pineapple juice with preservatives (for manufacturing use only).	0.05g/kg. 0.1g/kg product; 0.03g/kg in the cooked product. 0.05g/kg.
123.	223/ E 223	Sodium metabisulfite.	(a) Quick frozen french-fried potatoes. (b) Quick frozen lobsters quick frozen shrimps or prawns.	0.05g/kg. 0.0g/kg in the raw product; 30 0.03g/kg the cooked product.
124.	250/ E 250	Sodium nitrate	(a) Canned corned beef. (b) Provisionally allowed. (c) Luncheon meat, cooked cured pork shooulder, cooked cured red chopped meat, cooked cured ham.	0.05g/kg.  0.125/kg.
126.	281/ E 281	Sodium proprionac	Processed cheeses, processed cheese preparations, bakery products.	3g/kg.
127.	221 E 221	Sodium sulphite	(a) Quick frozen french-fried Potatoes. (b) Quick frozen lobsters quick frozen shrimps or prawns. (c) Concentrated pineapple juice with preservatives (for manufacturing use only).	0.05g/kg. expressed as SO <sub>2</sub> 0.1g/kg in the product 0.03g/kg in the cooked product. 0.5g/kg.

*Food (Control of Quality) (Food Additives)*

*G. N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/</i> <i>FFC</i>	<i>Additive</i>	<i>Foods in/Upon which the</i> <i>Additive may be used</i>	<i>Maximum level of</i> <i>use</i>
128.	201/ E 201	Sodium sorbate	(a) Dried apricots, Table olives, citrus marmalade. (b) Pickled cucumbers, margarine, Jams (fruit preserves) and jellies. (c) Minarine. (d) Whey cheeses, extra hard grating cheese, cheddar cheese, cheshire cheese. (e) Concentrated pineapple juice with preservatives (for manufacturing use only). (f) Processed cheese, processed cheese preparations.	1g/kg expressed as sorbic acid.      1g/kg. 3g/kg.
129.	200/ E 200	Sorbic acid.	(a) Dried salted fish (b) Vinegar. (c) Dried apricots, Table olives, citrus marmalade. (d) Mango (fruit preserves) and jellies, mayonnaise. (e) Fruit syrups, juice and soft drinks. (f) Minarine. (g) Whey cheeses, cheddar cheese cheshire cheese. (h) Concentrated pineapple juice with preservatives (for manufacturing use only). (i) Processed cheese preparations, Processed cheese.	0.2g/kg. 0.4g/kg. 500mg/kg. 1g/kg. 1g/l   1g/kg. 3g/kg.
130.	220/ E 220	Sulphur dioxide.	(a) White sugar. (b) Powdered sugar (icing-sugar) fructose, powdered dextrose (icing dextrose), refined sugar. (c) Dextrose anhydrous dextrose monohydrate. (d) Canned chestnuts. (e) Soft sugars. (f) Glucose syrup. (g) Dried glucose syrup. (h) Pickled cucumbers (i) Vinegar. (j) Jams (fruit preserves) and jellies, citrus marmalade.	0.07g/kg. 0.02g/kg. 0.02g/kg. 0.03g/kg. 0.04g/kg. 0.4g/kg for the manufacturing of sugar confectionery only. 0.04g/kg; 0.15g. kg for the manufacturing of sugar confectionery only. 0.05g/kg as carry over from the raw product. 0.07g/kg. 0.1g/kg resulting from carry over.

**Food (Control of Quality) (Food Additives)**

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(k) Wheat flour (for biscuit and Pastry manufacture only).	0.2g/kg.
			(l) Concentrated pineapple juice with preservatives (for manufacturing use only).	0.5g/l
			(m) Soft drinks.	0.05g/l
			(n) Syrups, squashes and cordials.	0.4g/l
			(o) Raisins	1.5g/kg for bleached raisins only.
			(p) Dried apricots.	2g/kg.
<b>NON-NUTRITIVE SWEETERS</b>				
131.	503/ E 503	Ammonium carbonate	(a) Cocoa powders and dry cocoa-sugar mixtures, cocoa nib and cocoa dust (for the manufacturing of cocoa and chocolate products) cocoa mass and cocoa press cake (for the manufacturing of cocoa and chocolate products).	50g/kg expressed as anhydrous Potassium carbonate on the fat free fraction.
		over nib.	(b) Chocolate.	Proportion of 50g/kg carried by the use of cocoa beans, mass, press cake and dust.
			(c) Quick frozen fish sticks and fish portions, breaded or in batter.	Limited by GMP.
132.	509/ E 509	Calcium citrate	(a) Processed cheese products.	0.2g/kg of the milk used.
			(b) Jams (fruit preserves) and jellies.	
			(c) Pickled cucumbers.	0.25g/kg.
			(d) Canned fruits and vegetables.	0.35g/kg.
			(e) Evaporated milks, sweetened condensed milks, cream.	2g/kg.
			(f) Milk powders, cream powders.	5g/kg.
133.	333/ E 170	Calcium carbonate.	(a) Evaporated milks, sweetened condensed milks, cream, milk powders, cream powders.	Same levels as for Ammonium chloride (509).
			(b) Processed cheese, processed cheese preparations.	40g/kg.
			(c) Minarine.	Limited by GMP.
134.	170/ E 170	Calcium carbonate	(a) See part (a) for Ammonium Carbonate (503).	Same levels as from Ammonium carbonate.
			(b) See part (b) for Ammonium carbonate. (503)	Same levels as from

**Food (Control of Quality) (Food Additives)**

*G. N. No. 370 (contd.)*

**SCHEDULE—(contd.)**

<i>S/N</i>	<i>INSI EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(c) Evaproated milks, sweetened condensed milks, milk powders, cream powders, cream, Jams (fruit preserves) and jellies.	Same levels as for calcium chloride (509)
140.	506/ E.508	Potassium chloride	(a) Evaporated milks, sweetened condensed milks, milk powders, cream powders, cream.	See calcium chloride (509).
141.	500/	Sodium	(a) Evaporated milks, sweetened condensed milk, cream, milk powders; cream powders; (b) Chocolate, cocoa powders and dry cocoa-sugar mixtures, cocoa nib and cocoa dust, cocoa mass and cocoa press cake. (c) Infant formula, canned baby food, follow up formula, margarine, minarine.	See calcium chloride (509). See Ammonium carbonate (503). Limited by GMP.
142.	332/ E.332	Tripotassium	(a) Evaporated milks, sweetened condensed milks, milk powders; cream powders, cream. (b) Processed cheeses, processed cheese preparations. (c) Infant formula, Margarine, minarine, Boillons and consommes.	See calcium chloride (509) See calcium citrate (333). Limited by GMP.
143.	406 E.406	Agar  Cream and	(a) Flavoured youghurt and products heatated after fermentation. (b) Cream. (c) Canned sardines and sardine-typed products, canned mackerel and jack mackerel. (d) Processed cheese preparations. (e) Minarine. (f) Cooked cured ham, cooked cured pork shoulder Boillons and consommes.	5g/kg. 5g/kg only for whipped cream for whipping. 20g/kg in the packing media 8g/kg. 10g/kg. Limited by GMP.
144.	400/ E.400	Alginic acid.	(a) Canned sardines and sardine-type products. (b) Cottage cheese.	See Agar (406) 5g/kg of the creaming mixture.



*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
			(b) Mayonnaise	1g/kg.
			(c) Bouillons and consomes.	3g/kg on a ready to eat basis.
			(d) Cooked cured ham, cooked cured pork shoulder.	Limited by GMP.
			(e) Quick frozen blocks of fish fillet, minced fish flesh, quick frozen fish sticks and fish portions breaded <i>or</i> in butter.	5g/kg.
154.	466/ E 466	Sodium carboxymethyl cellulose	(a) Mayonaise	1g/kg.
			(b) Bouillosn and consomes.	4g/kg on a ready to eat basis.
			(c) Cottage cheese (in the creaming mixture), Flavoured youghurt and products heat-treated after fermentation, cream.	
			(d) Processed cheese preparations.	8g/kg.
			(e) Minarine.	10g/kg.
			(f) Canned sardines and sardine type products.	
			(g) Pickles, sources, ketchups	Limited by GMP.
155.	413/ E 413	Traga canthgum	(a) Canned mackerel and jack mackerel.	29g/kg in the packing medium only.
			(b) Mayonnaise.	1g/kg.
			(c) Flavoured youghurt	5g/kg.
			(d) Soft drinks	Limited by GMP.
156.	415/ E 415	Xanthan gum	(a) Pickled cucumbers.	0.5g/kg.
			(b) Mayonnaise	1g/kg.
			(c) Bouillosn and consomes	3g/kg on a ready at eat basis.
			(d) Minarine, cream cheese, quick frozen blocks of fish fillet, minced fish flesh, quick frozen fish sticks and fish portions, flavoured youghurt and products heat treated after fermentation.	5g/kg.
			(e) Cream	5g/kg only for whipped pasteurized cream or UHT cream and cream for whipping.
			(f) Canned sardines and sardine-type products.	10g/kg.
			(g) Canned mackerel and jack mackerel	20g/ in the packing medium only.
			(h) Soft drinks	Limited by GMP.

*Food (Control of Quality) (Food Additives)*

*G.N. No. 370 (contd.)*

SCHEDULE—(contd.)

<i>S/N</i>	<i>INS/ EEC</i>	<i>Additive</i>	<i>Foods in/Upon which the Additive may be used</i>	<i>Maximum level of use</i>
157.		Modified starches (used as thickeners and/or stabilizers)	(a) Mayonnaise, canned palmito. (b) Canned mushrooms, canned asparagus, canned green peas, canned green beans and wax beans, canned sweet corn, canned carrots. (c) Flavoured yoghurt and products heat-treated after fermentation. (d) Canned sardines and sardine-type products. (e) Canned mackerel and jack mackerel. (f) Bouillons and consommés, quick frozen fish sticks and fish. (g) Canned baby foods. (h) Infant formula (i) Follow up formula (j) Soft drinks	0.5g/kg. 10g/kg. 10g/kg. 10g/kg. Limited by GMP. 60g/kg. 5g/kg. 25g/kg. Limited by GMP.
<b>BUFFERING AGENTS.</b>				
158.	170/	Calcium	(a) Processed cereal-based foods for infants and children, canned baby food. (b) Non-alcoholic flavoured drinks.	Limited by GMP. Limited by GMP.
159.	333/ E 333	Calcium citrates	(a) Jams (fruit preserves) and jellies, citrus marmalade to maintain the pH between 2.8 and 3.5. (b) Non-alcoholic flavoured drinks.	3g/kg. Limited by GMP.
160.	327/ W 327	Calcium lactate	(a) Jams (fruit preserves) and jellies, citrus marmalade to maintain the pH between 2.8 and 3.5. (b) Non-alcoholic flavoured drinks.	0.2g/kg. Limited by GMP.
161.	352/ E 352	Calcium malate	(a) Jams (fruit preserves), jellies, citrus marmalade to maintain the pH between 2.8 and 3.5. (b) Non-alcoholic flavoured drinks.	0.2g/kg. Limited by GMP.
162.	354/ E 354	Calcium tartrate	Jams (fruit preserves) and jellies	3g/kg.