

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Voluntary _ Public

Date: 8/31/2018

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Morocco

Post: Rabat

Food Additive Requirements

Report Categories:

FAIRS Subject Report

Sanitary/Phytosanitary/Food Safety

Retail Foods

Food Processing Ingredients

SP2 - Prevent or Resolve Barriers to Trade that Hinder

U.S. Food and Agricultural Exports

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Report Highlights:

This report contains an unofficial translation of Order No. 1795-14, which sets out the list and limits of food additives authorized for use in primary products and food products, as well as the indications that their packaging must bear. For food additives not mentioned but which are considered by Codex Alimentarius as food additives, their presence is permitted within the limits provided by Codex Alimentarius. Morocco has not yet notified this measure to the WTO.

Joint Order of the Minister of Agriculture and Maritime Fisheries and the Minister of Health No. 1795-14 of 14 rejeb 1435 (May 14, 2014) setting out the list and limits of food additives authorized for use in primary products and food products, as well as the indications that their packaging must bear.

(<u>BO No. 6322bis</u> of 01/01/2015, page 425)

THE MINISTER OF AGRICULTURE AND MARINE FISHERIES, THE MINISTER OF HEALTH,

Considering Decree n $^{\circ}$ 2-10-473 of 7 chaoual 1432 (September 6th, 2011) taken for the application of certain provisions of the Law n $^{\circ}$ 28-07 relating to the safety of foodstuffs, in particular its article 53, 3),

ORDER:

FIRST ARTICLE. - The list and limits of authorized food additives in primary products and food products, provided for in Article 53 (3) of the aforementioned <u>Decree n ° 2-10-473</u>, are set out in the Annex to this Order.

For food additives not mentioned in the above list but which are considered by Codex Alimentarius as food additives, their presence is permitted in food products imported or locally produced within the limits provided for by Codex Alimentarius.

- **ART. 2.** Food additives not intended for sale to an ultimate consumer may be marketed only if their packages or containers bear, in apparent characters, visible, legible and indelible characters, the following particulars:
- (a) where the food additives are sold alone or mixed together: the name of each additive, in descending order of its weight in relation to the total;
- (b) when additives are added to other substances, materials or food ingredients intended to facilitate the storage, sale, dilution or dissolution of one or more food additives: the name of the additives in accordance with point (a) above as well as the indication of each component, in descending order of weight in relation to the total;
- (c) the words "for use in food products" or the words "for food products, limited use" or, where appropriate, a more specific indication of the intended food use for which the additive is intended;
- (d) where appropriate, the special conditions of storage and use;
- (e) an instruction manual, in the case where its absence could lead to inappropriate use of the additive;
- (f) the net quantity or net volume;
- (g) the identification of the consignment and the origin of the additive;
- (h) the name or business name and address of
 - manufacturer, for locally manufactured additives;
 - packer, for locally packaged additives;
 - importer, for imported additives;

However, the particulars provided for in (b), (c) and (e) to (h) above may only appear on commercial documents provided that the words 'intended for the manufacture of food products and not for retail sale' appear in a visible place on the packaging or container of the product concerned.

- **ART. 3.** Food additives intended for sale to an end consumer may be marketed only if their packaging or containers bear, in Arabic and possibly in other languages, in apparent characters, visible, legible and indelible characters, the following particulars:
- (a) the sales denomination;
- (b) the indications provided for in Article 2 above;
- (c) the date of production and the expiry date.

ART. 4. -The following are repealed:

- The Order of the Minister of Agriculture and Agrarian Reform No. 746-70 of 27 Chaual 1399 (20 April 1971) on the use of potassium sorbate for the stabilization of canned fruit intended for the preparation of fermented fruit milk;
- The Order of the Director of Agriculture, Trade and Forests of 15 February 1949 on the use of bisulphites and alkaline sulphites in the pretreatment of fruit and vegetables intended to be preserved by drying or dehydration.
- **ART. 5.** -The present Order will be published in the Official Bulletin.

Rabat, 14th rejeb 1435 (May 14th, 2014)

The Minister of Agriculture and Maritime Fisheries, Aziz AKHANNOUCH The Minister of Health, El Houssaine LOUARDI

ANNEX

PART A:

List of food additives permitted in food products and terms of use

1. Introduction

This list includes:

- the name of the food additive and its E number;
- products food that it can be added;
- the conditions under which it may be used;
- the restrictions applicable to the direct sale to the final consumer.

2. General provisions on food additives shown on the list and their terms of use

- 1. Only the substances listed in part B of this annex may be used as additives in food products.
- 2 Additives may be used only in food products and according to the conditions set out in part E of the annex.
- 3 In section E of this annex, the food products are listed on the basis of the categories of food products set out in part D of this annex and additives are grouped on the basis of groups defined in part C of the This annex.
- 4 Aluminated lacquers prepared from dyes on the list are allowed.
- 5 Dyes E 123, E 127, E 160 b, E 173 and E 180 cannot be sold directly to consumers.
- 6 The substances listed under numbers E 407, E 407a and E 440 may be standardised with sugars, on condition that this clarification appears in addition to their number and their designation.
- 7 When it is labeled for use in food, nitrite may only be sold in a mixture with salt or a salt substitute.

PART B:

Exhaustive list of additives

1. Dyes

E number Name E 100 Curcumin E 101 Riboflavines E 102 TARTRAZINE E 104 Quinoline yellow E 110 Sunset Yellow CWF/yellow orange S E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC E 131 Patent blue V	
E 101 Riboflavines E 102 TARTRAZINE E 104 Quinoline yellow E 110 Sunset Yellow CWF/yellow orange S E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 102 TARTRAZINE E 104 Quinoline yellow E 110 Sunset Yellow CWF/yellow orange S E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 104 Quinoline yellow E 110 Sunset Yellow CWF/yellow orange S E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 110 Sunset Yellow CWF/yellow orange S E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 120 Cochineal, carminique acid, carmines E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 122 Azorubine, carmoisine E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 123 Amaranth E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 124 Culvert 4R, cochineal red A E 127 Erythrosine E 129 Red allura AC	
E 127 Erythrosine E 129 Red allura AC	
E 129 Red allura AC	
E 131 Patent blue V	
E 132 Indigo Carmine	
E 133 Brilliant blue FCF	
E 140 Chlorophylls and chlorophyllines	
E 141 Copper chlorophylls and copper-chlorophyllines complexes	
E 142 Green S	
E 150	
has Ordinary caramel (1)	
E 150 b Caustic sulphite caramel	
E 150c Ammonia caramel	
E 150 d Diammonium sulphite caramel	
E 151 Brilliant black BN, black PN	

E 153	Medicinal plant coal
E 155	Brown HT
E 160 a	Carotenoids
E 160 b	Annatto, bixin, norbixine
E 160c	Paprika extract, capsanthin, capsorubin
E 160 d	Lycopene
160 E	B -apocarotenal-8' (C 30)
E 161 b	Lutein
E 161 g	Canthaxanthin (*)
E 162	Red beet, betanine
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Oxide and hydroxide of iron
E 173	Aluminium
E 174	Money
E 175	Gold
E 180	Lithol-rubine BK
The term	Regramely refers to more or less intense

- (1)) The term Rcaramelr refers to more or less intense brown color products, intended for colouring. It don't sragit no the sweet aromatic product obtained by heating sugar and for flavoring foods (confectionery, pastry, drinks).
- (*) Canthaxanthin is not allowed in the food categories listed in parts D and E.

2. Sweeteners

E number	Name
E 420	Sorbitols
E 421	Mannitol
E 950	Acesulfame-K
E 951	Aspartame
E 952	Cyclamates
E 953	Isomalt
E 954	Saccharines
E 955	Sucralose

E 957	Thaumatine
E 959	Neohesperidine DC
E 960	Steviol glycosides
E 961	Neotame
E 962	aspartame-acesulfame salt
E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

3. Additives other than colorants and sweeteners

Е	
numb	
er	Name
E 170	Calcium carbonate
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid (1)
E 211	Sodium benzoate (1) ₁
E 212	Potassium benzoate (1)
E 213	Calcium benzoate (1)
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid
E 220	Sulphur dioxide

E 221	Sodium sulfite
E 222	Acid sodium sulphite
E 223	Sodium Metabisulfite
E 224	Potassium Metabisulfite
E 226	Calcium sulfite
E 227	Acid calcium sulphite
E 228	Acid potassium sulfite
Е	
234	Nisin
E 235	Natamycin
E 239	Hexamethylenetetramine
E 242	Dimethyl Dicarbonate
E 249	Potassium nitrite
E 250	Sodium nitrite
E 251	Sodium nitrate
E 252	Potassium nitrate

E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates
E 263	Calcium acetate
E 270	Lactic acid
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate
E 284	Boric acid
E 285	Sodium tetraborate (borax)
E 290	Carbon dioxide
E 296	Malic acid
E 297	Fumaric acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
Е	
302	Calcium ascorbate
E 304	Acids fatty esters of Ascorbic acid
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 310	Propyl gallate
E 311	octyle gallate
E 312	Dodecyle gallate
E 315	Erythorbic acid
E 316	Sodium erythorbate
E 319	Butylhydro-quinone tertiary (TBHQ)
E 320	Butylhydroxy-anisol (BHA)
E 321	Butylhydroxy-toluene (BHT)
E 322	Lecithins
E 325	Sodium lactate
E 326	Potassium lactate
E 327	Calcium lactate
E 330	Citric acid
E 331	Sodium citrates
E 332	Potassium citrates
E 333	Calcium citrates
E 334	Tartaric acid [L (+)]
E 335	Sodium tartrates
E 336	Potassium tartrates
E 337	Tartrate double sodium and potassium
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Phosphates of magnesium
E 350	Sodium Malates
E 351	Potassium malate
E 352	Calcium Malates
E 353	Metatartrique acid
E 354	Calcium tartrate
E 355	Adipic acid
E 356	Sodium Adipate
E 357	Potassium Adipate
E 363	Succinic acid
E 380	Triammonium citrate
L	Calcium (calcium disodium EDTA) disodium ethylene-
E 385	diamine-tetra-acetate
E 392	Extracts of Rosemary
E 400	Alginique acid
E 401	Sodium alginate
E 402	Potassium alginate
E 403	Alginate diammonium
E 404	Calcium alginate

E 405	Alginate propane-1, 2-diol	
E 406	Agar	
E		
407a	Algae _{Euchema} transformed	
E 407	Carrageenan	
E 410	Flour of carob seeds	
E 412	Guar gum	
E 413	Gum adragante Gum Arabic or gum acacia	
E 414 E 415	Xanthan gum	
E 415	Gum Karaya	
E 417	Gum Tara	
E 418	Gum Gellane	
E 422	Glycerol	
E 425	Konjac	
E 426	Soybean Hemicellulose	
E 427	Cassia gum	
E 431	Polyoxy stearate (40)	
E 432	Polyoxy sorbitan Monolaurate (polysorbate 20)	
E 433	Polyoxy sorbitan monooleate (polysorbate 80)	
E 434	Polyoxy sorbitan Monopalmitate (polysorbate 40)	
E 435	Sorbitan polyoxy glyceryl (polysorbate 60)	
E 436	Polyoxy of sorbitan tristearate (polysorbate 65)	
E 440	Pectins	
E 442	Phosphatides diammonium	
E 444	Acetate isobutyrate of sucrose	
E 445	Glyceriques esters of wood resin	
E 450 E 451	Correlation	
E 451	Triphosphates Polyphosphates	
E 452 E 459	Beta-Cyclodextrin	
E 460	Cellulose	
E 461	Cellulose Methylcellulose	
E 462	Ethylcellulose	
E 463	Hydroxypropylcellulose	
E 464	Hydroxypropylmethylcellulose	
E 465	Methylethylcellulose	
	Carboxymethylcellulose, sodium carboxymethylcellulose,	
E 466	cellulose gum	
	Carboxymethylcellulose sodium reticulated, reticulated	
E 468	cellulose gum	
	Hydrolysed carboxymethylcellulose of enzymatic way, gum	
E 469	hydrolysed cellulose enzymatic way	
E 470-	C-14f 1: 11-:: 1- f-4	
470a E	Salts of sodium, potassium and calcium acids fat	
Е 470b	Fat acids magnesium salts	
E 471	Mono - and found fat acids	
E .,, I	17010 und 19414 ucids	
472a	Acetic esters of mono - and found acids fat	
E		
472b	Lactic esters of mono - and found acids fat	
E		
472c	Citric esters of mono - and found acids fat	
E		
472d	Tartriques esters of mono - and found acids fat	
E 470-	Monoacetyltartriques and diacetyltartriques of the mono -	
472e	and found acids fatty esters	
E 472f	Fat mixed tartriques of the mono - and found acids and	
472f E 473	acetic esters Sucroesters fat acids	
E 473 E 474	Sucroglycerides	
E 474 E 475	Esters polyglyceriques fat acids	
E 476	Tier of polyglycerol	
E 477	Esters of propane - 1, 2-diol acids fat	
E,	Soybean oil oxidized by heating responded with mono - and	
479b	found acids fat	

E	
481	Of sodium Stearoyl-2-lactylate
E 482	Of calcium Stearoyl-2-lactylate
E 483	Stearyle tartrate
E 491	Glyceryl sorbitan
E 492	Sorbitan tristearate
E 493	Sorbitan Monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan Monopalmitate
E 500	Sodium carbonates
E 501	Potassium carbonates
E 503	Diammonium carbonate
E 504	Magnesium carbonates
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 512	Chloride etain
E 513	Sulfuric acid
E 514 E 515	Sodium sulphate
E 515	Potassium sulphate Calcium sulfate
E 516 E 517	Sulfate diammonium
E 520	Sulfate dialuminium
E 520	Sodium dialuminium sulfate
E 522	Dialuminium potassium sulphate
E 523	Dialuminium ammonium sulfate
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Diammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 535	Sodium ferrocyanide
E 536	Potassium ferrocyanide
E 538	Calcium ferrocyanide
E 541	Acid sodium dialuminium phosphate
E 551	Silicon dioxide
E 552	Calcium silicate
E	
553a	Magnesium silicate
E 553b	TALC
E 554	TALC Alumino-sodium silicate
E 555	Alumino-potassium silicate
E 556	Calcium-alumino-silicate
E 558	Bentonite
E 559	Silicate (kaolin) dialuminium
E 570	Fatty acids
E 574	Gluconique acid
E 575	Glucono-delta-lactone
E 576	Sodium gluconate
E 577	Potassium gluconate
E 578	Calcium gluconate
E 579	Ferrous gluconate
E 585	Ferrous lactate
E 586	4 - Hexylresorcinol
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassique glutamate
E 623	Calcium Diglutamate
E 624	Glutamate diammonium
E 624 E 625	Glutamate diammonium Magnesium Diglutamate
E 624	Glutamate diammonium

E 628	Guanylate dipotassique
E 629	Calcium guanylate
E 630	Acid inosinique
E 631	Disodium inosinate
E 633	Calcium inosinate
E 634	5 -ribonucleotide calcium
E 635	5 -ribonucleotide disodium
E 640	Glycine and its sodium salt
E 650	Zinc acetate
E 900	Dimethylpolysiloxane
E 901	White and yellow beeswax Candelilla wax
E 902	
E 903 E 904	Carnauba wax Shellac
E 904 E 905	Microcrystalline wax
E 907	Poly-1-noncustodial hydrotreated
E 907 E 912	Esters of montanic acid
E 912	Oxidized polyethylene wax
E 920	L - cysteine
E 920 E	L - Cysteme
927b	Carbamide
E 938	Argon
E 939	Helium
E 941	Nitrogen
E 942	Nitrous oxide
E	
943a	Butane
E	
943b	Isobutane
E 944	Propane
E 948	Oxygen
E 949	Hydrogen
E 999	Extracts of species
Е	
1103	Invertase
E	
1105	Lysozyme
E	
1200	Polydextrose
E 1201	D-1i1:1
1201	Polyvinylpyrrolidone
E 1202	Polyvinylpolypyrrolidone
1202 E	Foryvinyrporypyrrondone
1203	Polyvinyl alcohol (APV)
E	l oryvingrateonor (2 tr +)
1204	Pullulan
E	- viidimi
1205	Basic methacrylate copolymer
E	
1404	Oxidized starch
E	
1410	Monoamidon phosphate
E	
1412	Diamidon phosphate
E	
1413	Phosphate diamidon phosphate
E	
1414	Diamidon acetyl phosphate
E	L COUNTY A TOPO
1420	ACETYLATED starch
E	
1422	Acetyl diamidon Adipate
E 1440	Character bandan and a
1440	Starch hydroxypropyle
E 1442	Diamidon hydroxypropyle phosphate

E	
1450	Starch sodium octenyl succinate
Е	
1451	ACETYLATED oxidized starch
Е	
1452	Starch aluminium octenyl succinate
E	
1505	Triethyle citrate
Е	
1517	Glyceryl Diacetate (diacetine)
E	
1518	Glyceryl help (triacetin)
Е	
1519	Benzyl alcohol
Е	
1520	Propanediol-1, 2 (propylene glycol)
E	
1521	Polyethylene glycol

E number	Name	Specific maximum amount
E 170	Calcium carbonate	quantum satis
E 260	Acetic acid	quantum satis
E 261	Potassium acetate	quantum satis
E 262	Sodium acetates	quantum satis
E 263	Calcium acetate	quantum satis
E 270	Lactic acid	quantum satis
E 290	Carbon dioxide	quantum satis
E 296	Malic acid	quantum satis
E 300	Ascorbic acid	quantum satis
E 301	Sodium ascorbate	quantum satis
E 302	Calcium ascorbate	quantum satis

 $[\]overline{(1)}$ Acid acid is allowed in some fermented products obtained by a fermentation process in accordance with good manufacturing practices.

PART C

Definition of groups of additives

1) **Group I:**

E 304	Acids fatty esters of Ascorbic acid	quantum satis
E 306	Tocopherol-rich extract	quantum satis
E 307	Alpha-tocopherol	quantum satis
E 308	Gamma-tocopherol	quantum satis
E 309	Delta-tocopherol	quantum satis
E 322	Lecithins	quantum satis
E 325	Sodium lactate	quantum satis
E 326	Potassium lactate	quantum satis
E 327	Calcium lactate	quantum satis
E 330	Citric acid	quantum satis
E 331	Sodium citrates	quantum satis
Е	Potassium citrates	quantum satis
332 E 333	Calcium citrates	quantum satis
E 334	Tartaric acid [L (+)]	quantum satis
E 335	Sodium tartrates	quantum satis
E 336	Potassium tartrates	quantum satis
E 337	Tartrate double sodium and potassium	quantum satis
E 350	Sodium Malates	quantum satis
E 351	Potassium malate	quantum satis
E	Calcium Malates	quantum satis
352 E 354	Calcium tartrate	quantum satis
Е	Triammonium citrate	quantum satis

380		
E 400	Alginique acid	quantum satis (1)
E 401	Sodium alginate	quantum satis (1)
E 402	Potassium alginate	quantum satis (1)
E 403	Alginate diammonium	quantum satis (1)
E 404	Calcium alginate	quantum satis (1)
E 406	Agar	quantum satis (1)
E 407	Carrageenan	quantum satis (1)
E 407a	Algae Euchema transformed	quantum satis (1)
E 410	Flour of carob seeds	quantum satis (1) (2).
E 412	Guar gum	quantum satis (1) (2).
E 413	Gum adragante	quantum satis (1)
E 414	Gum Arabic or gum acacia	quantum satis (1)
E 415	Xanthan gum	quantum satis (1) (2).
E 417	Gum Tara	quantum satis (1) (2).
E 418	Gum Gellane	quantum satis (1)
E 422	Glycerol	quantum satis
E 425	Konjac (i) gum of konjac ii) konjac glucomannan	10 g/kg, alone or in mixture (1)
E 440	Pectins	quantum satis (1)
E 460	Cellulose	quantum satis
E 461	Methylcellulose	quantum satis

is
is
1

528		
E 529	Calcium oxide	quantum satis
E 530	Magnesium oxide	quantum satis
E 570	Fatty acids	quantum satis
Е	Gluconique acid	quantum satis
574 E 575	Glucono-delta-lactone	quantum satis
575 E 576	Sodium gluconate	quantum satis
E 577	Potassium gluconate	quantum satis
E 578	Calcium gluconate	quantum satis
E 640	Glycine and its sodium salt	quantum satis
E 920	L - cysteine	quantum satis
E 938	Argon	quantum satis
E 939	Helium	quantum satis
E 941	Nitrogen	quantum satis
E 942	Nitrous oxide	quantum satis
E 948	Oxygen	quantum satis
E 949	Hydrogen	quantum satis
E 1103	Invertase	quantum satis
E 1200	Polydextrose	quantum satis
E 1404	Oxidized starch	quantum satis
E 1410	Monoamidon phosphate	quantum satis
E 1412	Diamidon phosphate	quantum satis
E 1413	Phosphate diamidon phosphate	quantum satis
E 1414	Diamidon acetyl phosphate	quantum satis
E 1420	ACETYLATED starch	quantum satis
E 1422	Acetyl diamidon Adipate	quantum satis
E 1440	Starch hydroxypropyle	quantum satis
E 1442	Diamidon hydroxypropyle phosphate	quantum satis
E 1450	Starch sodium octenyl succinate	quantum satis
E 1451	ACETYLATED oxidized starch	quantum satis
-	•	

E number	Name	Specific maximum amount
E 620	Glutamic acid	10 g/kg, alone or in mixture, expressed in glutamic acid

E 621	Monosodium glutamate	
E 622	Monopotassique glutamate	
E 623	Calcium Diglutamate	
E 624	Glutamate diammonium	
E 625	Magnesium Diglutamate	
E 626	Acid guanylique	
E 627	Disodium guanylate	
E 628	Guanylate dipotassique	500 mg/kg, alone or in mixture, expressed in guanylique acid
E 629	Calcium guanylate	
E 630	Acid inosinique	
E 631	Disodium inosinate	
E 632	Inosinate dipotassique	
E 633	Calcium inosinate	
E 634	5 - ribonucleotide calcium	
E 635	5 - ribonucleotide disodium	
E 420	Sorbitols	quantum satis (for purposes other than the edulcoration)
E 421	Mannitol	1
E 953	Isomalt]
E 965	Maltitols]
E 966	Lactitol	1
E 967	Xylitol]
E 968	Erythritol	1

⁽¹⁾ Cannot be used in the products of jelly in minibarquettes.

2) Group II: Food dyes allowed on the basis of the principle quantum satis

E number	Name
E 101	Riboflavines
E 140	Chlorophyll, chlorophyllines
E 141	Copper chlorophylls and copper-chlorophyllines complexes
E 150 has	Ordinary caramel
E 150 b	Caustic sulphite caramel
E 150c	Ammonia caramel

E 150 d	Diammonium sulphite caramel
E 153	Medicinal plant coal
E 160 a	Carotenoids
E 160c	Paprika extract, capsanthin, capsorubin
E 162	Red beet, betanine
E 163	Anthocyanins
E 170	Calcium carbonate
E 171	Titanium dioxide
E 172	Oxide and hydroxide of iron

3) Group III: Food dyes with maximum combined limit

E number	Name
E 100	Curcumin
E 102	TARTRAZINE
E 104	Quinoline yellow
E 110	Sunset Yellow CWF/yellow orange S
E 120	Cochineal, carminique acid, carmines
E 122	Azorubine, carmoisine
E 124	Culvert 4R, cochineal red A
E 129	Red allura AC

E 131	Patent blue V
E 132	Indigo Carmine
E 133	Brilliant blue FCF
E 142	Green S
E 151	Brilliant black BN, black BN
E 155	Brown HT
160 E	B -apocarotenal-8' (C 30)
E 161 b	Lutein

4) Group IV: Polyols

E number	Name
E 420	Sorbitols
E 421	Mannitol
E 953	Isomalt

E 965	Maltitols
E 966	Lactitol
E 967	Xylitol
E 968	Erythritol

⁽²⁾ Can not be used for the production of food dehydration including rehydration effects at the ingestion.

⁽³⁾ Cannot be used in gel candies.

5) Other additives that can be regulated together

(a) E 200 Ř 203: acid sorbique Ř sorbates (SA)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate

b) E 210 Ŕ 213: acid benzoic Ŕ benzoates (BA)

E number	Name
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

c) E 200 \acute{R} 213: acid sorbique \acute{R} sorbates; acid benzoic \acute{R} benzoates (SA + BA)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 213	Calcium benzoate

d) E 200 Ř 219: acid sorbique Ř sorbates; acid benzoic Ř benzoates; phydroxybenzoates (SA + BA + PHB)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 210	Benzoic acid
E 211	Sodium benzoate
E 212	Potassium benzoate
E 200	Sorbique acid
E 213	Calcium benzoate
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

e) E 200 Ŕ 203; 214 219 Ŕ: acid sorbique Ŕ sorbates; p-hydroxybenzoates (SA + PHB)

E number	Name
E 200	Sorbique acid
E 202	Sorbate of potassium
E 203	Calcium sorbate
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

f) E 214 219 Ŕ: P-hydroxybenzoates (PHB)

E number	Name
E 214	P - hydroxybenzoate ethyl
E 215	Sodium derivative of ester ethyl p-hydroxybenzoique acid
E 218	P - hydroxybenzoate of methyl
E 219	Sodium derivative of ester methyl p-hydroxybenzoique acid

g) E 220 Ŕ 228: sulphur dioxide Ŕ sulphites

E number	Name
E 220	Sulphur dioxide

E 221	Sodium sulfite
E 222	Acid sodium sulphite
E 223	Sodium Metabisulfite
E 224	Potassium Metabisulfite
E 226	Calcium sulfite
E 227	Acid calcium sulphite
E 228	Acid potassium sulfite

h) E 249 K 250: Nitrites

E number	Name
E 249	Potassium nitrite
E 250	Sodium nitrite

i) E 251 Ŕ 252: nitrate

E number	Name
E 251	Sodium nitrate
E 215	Potassium nitrate

j) E 280 Ŕ 283: Ŕ propionates propionic acid

E number	Name
E 280	Propionic acid
E 281	Sodium propionate
E 282	Calcium propionate
E 283	Potassium propionate

k) E 310 320 K: Gallates, TBHQ and BHA

E number	Name
E 310	Propyl gallate
E 311	octyle gallate
E 312	Dodecyle gallate
E 319	Butylhydro-quinone tertiary (TBHQ)
E 320	Butylhydroxy-anisol (BHA)

1) E 338 341, 343 E and E 450 Ŕ 452 Ŕ: acid phosphoric Ŕ phosphates Ŕ correlation, triphosphates and polyphosphates

E number	Name
E 338	Phosphoric acid
E 339	Sodium phosphates
E 340	Potassium phosphates
E 341	Calcium phosphates
E 343	Phosphates of magnesium
E 450	Correlation
E 451	Triphosphates
E 452	Polyphosphates

m) E 355 357: acid adipic adipates Ŕ

E number	Name
E 355	Adipic acid
E 356	Sodium Adipate
E 357	Potassium Adipate

n) E 432 Ŕ 436: Polysorbates

E number	Name
E 432	Polyoxy sorbitan Monolaurate (polysorbate 20)
E 433	Polyoxy sorbitan monooleate (polysorbate 80)
E 434	Polyoxy sorbitan Monopalmitate (polysorbate 40)
E 435	Sorbitan polyoxy glyceryl (polysorbate 60)
E 436	Polyoxy of sorbitan tristearate (polysorbate 65)

o) E 473 Ŕ 474: Sucroesters acids fat, sucroglycerides

E number	Name
E 473	Sucroesters fat acids
E 474	Sucroglycerides

p) E 481 482 \acute{R} : Stearoyl-2-lactylates

E number	Name
E 481	Of sodium Stearoyl-2-lactylate
E 482	Of calcium Stearoyl-2-lactylate

q) E 491 495: sorbitan Esters

E number	Name
E 491	Glyceryl sorbitan
E 492	Sorbitan tristearate
E 493	Sorbitan Monolaurate
E 494	Sorbitan monooleate
E 495	Sorbitan Monopalmitate

r) E 520 523: sulphate aluminium

E number	Name
E 520	Sulfate dialuminium
E 521	Sodium dialuminium sulfate
E 522	Dialuminium potassium sulphate
E 523	Dialuminium ammonium sulfate

s) E 551 \acute{R} 559: silicon dioxide \acute{R} silicates

E number	Name
E 551	Silicon dioxide

E 552	Calcium silicate
E 553a	Magnesium silicate
E 553b	TALC
E 554	Alumino-sodium silicate
E 555	Alumino-potassium silicate
E 556	Calcium-alumino-silicate
E 559	Silicate (kaolin) dialuminium

t) E 620 625 \acute{R} : acid glutamic \acute{R} glutamates

E number	Name
E 620	Glutamic acid
E 621	Monosodium glutamate
E 622	Monopotassique glutamate
E 623	Calcium Diglutamate
E 624	Glutamate diammonium

u) E 626 Ŕ 635: Ribonucleotides

E number	Name
E 626	Acid guanylique
E 627	Disodium guanylate
E 628	Guanylate dipotassique
E 629	Calcium guanylate
E 630	Acid inosinique
E 631	Disodium inosinate
E 632	Inosinate dipotassique
E 633	Calcium inosinate
E 634	5 - ribonucleotide calcium
E 635	5 - ribonucleotide disodium

PART D

Food Categories

Number	Name
0.	All food categories
0. 01.	Dairy products and substitutes
01.1	Pasteurized milk and milk sterilized (including UHT process)
01.1	not flavoured
01.2	Fermented dairy products not flavored, including natural
	buttermilk unflavoured (to the exclusion of sterilized
	buttermilk), non heat-treated after fermentation
01.3	Dairy products fermented not flavored treated thermally after
	fermentation
01.4	Fermented dairy products, aromatic, including treaties
01.5	thermally
01.5 01.6	Dehydrated milk Cream and cream powder
01.6.1	Pasteurized cream non flavored (the exclusion of reduced fat
01.0.1	creams)
01.6.2	Products based on cream, fermented with living enzymes
	flavored and products of substitution with a less than 20% fat
	content
01.6.3	Other creams
01.7	Cheese and cheese products
01.7.1	No aged cheeses, to the exclusion of the goods in class 16
01.7.2	Aged cheeses
01.7.3	Edible cheese crusts
01.7.4	Whey cheese
01.7.5	Melted cheese
01.7.6	Cheese products (to the exclusion of the goods in category 16)
01.8	Substitutes for dairy products, including beverage whiteners
02.	Fats and oils and emulsions of fat and oils
02.1	Fat and almost anhydrous oils (to the exclusion of anhydrous milk fat)
02.2	huiles emulsions and fat essentially of the type water in oil
02.2.1	Butter, butter concentrate, oil of anhydrous milk fat and butter
02.2.2	Other emulsions huiles and fat, including spreadable fat and
	liquid emulsions
02.3	Plant spray oils
03.	Ice consumption
04.	Fruits and vegetables
04.1	Fruits and vegetables, unprocessed
04.1.1	Fresh fruits and vegetables whole
04.1.2	Fruits and vegetables peeled, cut and shredded
04.1.3	Frozen vegetables and fruits
04.2	Fruit and vegetables processed
04.2.1	Fruits and vegetables dry
04.2.2	Fruit and vegetables preserved in vinegar, the huile or
	brine
04.2.3	Fruits and canned vegetables
04.2.4	Preparations of fruit and vegetables, to the exclusion of the
	products falling within category 5.4
04.2.4.1	Preparations of fruit and vegetables, compotes the exclusion
04.2.4.2	Compotes, to the exclusion of the goods in class 16
04.2.5	Jams, jellies, marmalades and similar products
04.2.5.1	Jams extra and frozen extra
04.2.5.2	Jams, jellies, marmalades and cream of chestnuts
04.2.5.3	Other pasta spread similar to basis of fruit or vegetables
04.2.5.4	Butter fruit hull and spreads made from nuts
07.2.3.4	Dutter fruit fruit and spreads made from fluts

04.2.6	Processed potato products
05.	Confectionery
05.1	Cocoa and chocolate products
05.2	Other sweets, including the microconfiseries intended to
	refresh the haleine
05.3	Gum
05.4	Decorations, coatings and forage, the exclusion of fodder
	from fruit 4.2.4 category
06.	Cereals and cereal products
06.1	Whole, broken or flaked grain seeds
06.2	Meals and other mill, starches and starch products
06.2.1	Flours
06.2.2	Starch
06.3	Breakfast cereals
06.4	Pasta
06.4.1	Fresh pasta
06.4.2	Dry pasta
06.4.3	Precooked pasta
06.4.4	Potato gnocchi
06.4.5	Forages for pasta stuffed (ravioli and similar products)
06.5	Noodles
06.6	Batter
06.7	Pre-cooked or processed cereals
07.	Bakery products
07.1	Bread and rolls
	Bread prepared exclusively from the following ingredients:
07.1.1	wheat flour, water, yeast or leaven, salt
07.1.2	French bread; Buzakenyer, Fehér es felbarna kenyerek Friss
07.2	Fine bakery products
08.	Meat
08.1	No processed meats
08.1.1	Unprocessed meat, other than meat preparations
08.1.2	Meat preparations
08.2	Meat transformed
08.2.1	Processed meat not heat treated
08.2.2	Treated thermally processed meat
08.2.3 08.2.4	Hoses, coatings, and decorations for meat Products of meat pickled in a traditional way, making the objet
	of specific provisions on nitrites and nitrates
08.2.4.1	Traditional products cured by immersion (meat-based products
	that were immersed in a brine containing nitrites and/or nitrates, salt and autres components)
08.2.4.2	Traditional products treated dry cured. (The dry salting
50.2.7.2	process in) the application dry un mix brine containing nitrites
	and/or nitrates, salt and autres components to the surface of the
	meat, then in a period of stabilisation/maturation.)
08.2.4.3	Other pickled products in the traditional way. (Curing process
	by immersion or dry used in combination or where nitrite
	and/or nitrate are contained in a combination product or when
	brine is injected into the product before cooking.)
09.	Fish and fishery products
09.1	Fish and unprocessed fishery products
09.1.1	Unprocessed fish
09.1.2	Unprocessed shellfish
00.2	Fish and seafood processed, including molluscs and
09.2	crustaceans

09.3	Fish œufs
10.	Eufs and egg products
10.1	Unprocessed œufs
10.2	Processed œufs and egg products
11.	Sugars, syrups, honey and table sweeteners
11.1	Sugars and syrups
11.2	Other sugars and syrups
11.3	Honey
11.4	Table sweeteners
11.4.1	Table liquid sweeteners
11.4.2	Sweeteners for table in powder form
11.4.3	Sweeteners in table in the form of tablets
12.	Salts, spices, soups, soups, sauces, salads and protein
	products
12.1	Salt and salt substitutes
12.1.1	Salt
12.1.2	Salt substitutes
12.2	Herbs, spices and seasonings
12.2.1	Fine herbs and spices
12.2.2	Seasonings and condiments
12.3	Vinegars
12.4	Mustard
12.5	Soups, soups and broths
12.6	Sauces
12.7	Salads and spreads salt
12.8	Yeast and yeast products
12.9	Protein products, the exclusion products category 1.8
13.	Food for special nutrition
13.1	Foods for infants and young children
13.1.1	Infant formula (1)
13.1.2	Follow-on
13.1.3	Preparations made from cereal and baby food for infants and young children (2)
13.1.4	Other foods for toddlers
13.1.5	Dietary foods for special medical purposes for infants and
	toddlers
	(3) and special formula preparations
13.1.5.1	Dietary foods for special medical purposes for infants and
	special preparations for infants
13.1.5.2	Dietary foods for special medical purposes for babies and
	toddlers
13.2	Dietary foods for special medical purposes
	(to the exclusion of the products falling within category
10.0	13.1.5)
13.3	Dietetic foods diet for weight control intended to replace a
13.4	meal or the apport food une day (in whole or in part) Food suitable for people with gluten intolerance une (4)
13.4 14.	Drinks
1 4. 14.1	Non-alcoholic drinks
14.1.1	Water, including natural mineral the eau, the eau of source and
17.1.1	all other waters bottled or packaged
14.1.2	Fruit juice and vegetable juice
	NECTARS from fruits, nectars of vegetables and similar
14.1.3	products
14.1.4	Flavored drinks
14.1.5	Coffee, tea, infusions of plants and fruits, chicory; tea extracts,
	infusions of plants and fruits, and chicory; preparations of tea,
	plants, fruit and cereals for infusion, as well as blends and
11151	Instant preparations of these products
14.1.5.1	Coffee and coffee extracts
14.1.5.2	Other Alcoholic hayarages, including equivalents without elechel
14.2	Alcoholic beverages, including equivalents without alcohol and low alcohol content
14.2.1	Beer and malted drinks
17.4.1	peer and maned drinks

14.2.2	Wines and other products, and alcohol-free equivalents
14.2.3	Cider and PEAR
14.2.4	Fruit wines and made wine
14.2.5	Mead
14.2.6	Spirit drinks
14.2.7	Aromatized wine-based products
14.2.7.1	Aromatized wines
14.2.7.2	Flavored wine-based drinks
14.2.7.3	Aromatized wine-product cocktails
14.2.8	Other alcoholic beverages, including mixtures of alcoholic drinks and non-alcoholic drinks and spirits with an alcoholic strength lower than 15% vol.
15.	Appetizers dirty ready to consume
15.1	Appetizers made from potatoes, grain, flour, amidon of starch
15.2	Processed nuts
16.	Desserts, excluding products falling under the categories 1, 3, and 4
17.	Food supplements (5), exclusion of food supplements for infants and children below age
17.1	Food supplements in solid form, including in the form of capsules and tablets and under autres similar forms to chew the exclusion
17.2	Dietary supplements in liquid form
17.3	Food supplements as syrup or in a form to chew
18.	Food transformed not covered by categories 1 to 17, excluding foods for infants and young children age

PART E

FOOD ADDITIVES PERMITTED IN DIFFERENT FOOD CATEGORIES AND TERMS OF USE

	1	1	h.c. :	1				
			Maximum					
Category			quantity (in mg/l					
number	E number	Name	or mg/kg	Notes	Restrictions/exceptions			
			according to the)					
0	E . 1 . 1124	l	case)					
0.	E 290	whose presence is permitted in all category Carbon dioxide		1	T			
			quantum satis					
	E 938	Argon	quantum satis					
	E 939	Helium	quantum satis					
	E 941	Nitrogen	quantum satis					
	E 942	Nitrous oxide	quantum satis					
	E 948	Oxygen	quantum satis					
	E 949	Hydrogen	quantum satis					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4) (57)	Only food dried powder (i.e. the food dried during manufacturing and food mixes), to the exclusion of the foodstuffs listed in table 1 of part A of this annex			
	E 551-559	Silicon dioxide - silicates	10 000	(1) (57)	Only food dried powder (i.e. the food dried during manufacturing and food mixes), to the exclusion of the foodstuffs listed in table 1 of part A of this annex			
	E 459	Beta-Cyclodextrin	quantum satis		Only food tablets and dragees, the exclusion of foodstuffs listed in table 1 of part A of this annex			
	E 551-559	Silicon dioxide - silicates	quantum satis	(1)	Only food tablets and dragees, the exclusion of foodstuffs listed in table 1 of part A of this annex			
		(1): the additives can be added alone or in mixture.						
		(4): the maximum quantity is expressed in P ₂ O 5						
		(57): the quantity maximum applies except when a different maximum amount is specified to items 01 to 18 of this annex for certain foods or categories of foods food.						
01	Dairy products		_					
01.1	Milk pasteurize	d and sterilized (including UHT proces	ss) unflavoured					
	E 331	Sodium citrates	4 000		Only goat UHT milk			
		Acid phosphoric ŕ phosphates ŕ						
	E 338-452	correlation, triphosphates and polyphosphates	1 000	(1) (4)	Only sterilized milk and UHT			
		(1): the additives can be added alone or	in mixture.	•				
		(4): the maximum quantity is expressed	l in P 2O 5					
01.2	Fermented dair	y products not flavored, including natu	ıral buttermilk no ar	matise (to the excluded	ion of the sterilized buttermilk), non heat-treated after fermentation			
01.3		fermented not flavored treated therma		tion	"			
	Group I	Additives						
		Acid sorbique r sorbates	1 000	(1) (2)	Only curd			
		(1): the additives can be added alone or		(1) (2)	omy vara			
	E 200 - 203	(2): the quantity maximum applies the		ave Award-winning KT	Firee IDE.			
01.4	Fermented dair	<u> </u>	s thermally	Λ.				
1	Group I	Additives						
	Group II	Dyes quantum satis						
	Group III	Dyes with maximum combined limit	150					
	Group IV	Polyols	quantum satis		Only products without added sugar or energy-reduced			
	Group IV	FOLYOIS	<i>чи</i> шнин занз	<u> </u>	Only products without added sugar or energy-reduced			

	E 160 b	Annatto, bixin, norbixine	10	I			
	E 160 d	Lycopene	30				
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	300	(1) (2)	Only non heat-treated dairy-based desserts		
	E 297	Fumaric acid	4 000		Only fruit-flavored desserts		
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	3 000	(1) (4)			
	E 355-357	Adipic acid - adipates	1 000		Only fruit-flavored desserts		
	E 363	Succinic acid	6 000				
	E 416	Gum Karaya	6 000				
	E 427	Cassia gum	2 500				
	E 432 - 436	Polysorbates	1 000				
	E 473 - 474	Sucroesters fat acids - sucroglycerides	5 000				
	E 475	Esters polyglyceriques fat acids	2 000				
	E 477	Fatty esters of propane-1, 2-diol acids	5 000				
	E 481 - 482	Stearoyl-2-lactylates	5 000				
	E 483	Stearyle tartrate	5 000				
	E 491 -495	Sorbitan esters	5 000				
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced		
	E 951	Aspartame	1 000		Only products without added sugar or energy-reduced		
	E 952	Cyclamique acid and its salts of Na and Ca	250	(51)	Only products without added sugar or energy-reduced		
	E 954	Saccharin and its salts of Na, k and Ca	100	(52)	Only products without added sugar or energy-reduced		
	E 955	Sucralose	400		Only products without added sugar or energy-reduced		
	E 957	Thaumatine	5		Only as a flavor enhancer		
	E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced		
	E 960	Steviol glycosides	100	(60)	Only produced in energy-reduced or with no added sugar s		
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only products without added sugar or energy-reduced		
	E 961	Neotame	32		Only products without added sugar or energy-reduced		
		(1): the additives can be added alone or in	mixture.	•			
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (60): expressed in equivalents steviols					
		(4): the maximum quantity is expressed in P ₂ O ₅					
		(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.					
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or i mixture with E 950 or 951 E.					
		(51): quantities maximum utilisation are	•				
		(52): quantities maximum utilisation are	expressed in free imi	de.			
01.5	Dehydrated milk		T				
	Group II	Dyes quantum satis	quantum satis		Except products not flavoured		
	E 300	Ascorbic acid	quantum satis				
	E 301	Sodium ascorbate	quantum satis				
	E 304	Acids fatty esters of Ascorbic acid	quantum satis	(1)			
	E 310 - 320 E 322	Gallates, TBHQ and BHA	200 quantum satis	(1)	Only milk powder for vending machines		
	E 322	Lecithins Sodium citrates	quantum satis auantum satis				
	E 331	Sourum citrates	<i>чи</i> шишт зань		<u>l</u>		

I	E 332	Potassium citrates	quantum satis	I	1
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	Only partially dehydrated milk with less than 28% of material dry
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 500	(1) (4)	Only partially dehydrated milk containing more than 28% of material dry
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 500	(1) (4)	Only milk powder and skimmed milk powder
	E 392	Extracts of Rosemary	200	(41) (46)	Only milk powder for vending machines
	E 392	Extracts of Rosemary	30	(46)	Only powdered milk for the manufacture of ice cream
	E 407	Carrageenan	quantum satis		
	E 500 (ii)	Sodium acid carbonate	quantum satis		
	E 501 (ii)	Potassium acid carbonate	quantum satis		
	E 509	Calcium chloride	auantum satis		
		(1): Additives may be added alone or in a	mixture.		
		(4): the maximum quantity is expressed i			
		(41): Expressed compared to the fat.	11 20 3		
		(46): sum of the carnosol and acid carno	signe		
01.6	Cream and crea	` '	orque.		
01.6.1		am not flavoured (excluding low-fat cre	ams)		
	E 401	Sodium alginate	quantum satis		
	E 402	Potassium alginate	quantum satis		
	E 407	Carrageenan	auantum satis		
	E 466	Carboxymethylcellulose	quantum satis		
	E 471	Mono - and found fat acids	auantum satis		
01.6.2		on cream, fermented with living enzyme	1	lucts of substitution with	a loss than 20% fot content
01.0.2	E 406	Agar	quantum satis	Tucts of substitution with	a less than 20 % fat content
	E 400		quantum satis		
	E 410	Carrageenan	quantum satis		
	E 410	Flour of carob seeds	2		
		Guar gum	quantum satis		
	E 415	Xanthan gum	quantum satis		
	E 440	Pectins	quantum satis		
	E 460	Cellulose	quantum satis		
	E 466	Carboxymethylcellulose	quantum satis		
	E 471	Mono - and found fat acids	quantum satis		
	E 1404	Oxidized starch	quantum satis		
	E 1410	Monoamidon phosphate	quantum satis		
	E 1412	Diamidon phosphate	quantum satis		
	E 1413	Phosphate diamidon phosphate	quantum satis		
	E 1414	Diamidon acetyl phosphate	quantum satis		
	E 1420	ACETYLATED starch	quantum satis		
	E 1422	Acetyl diamidon Adipate	quantum satis		
	E 1440	Starch hydroxypropyle	quantum satis		
	E 1442	Diamidon hydroxypropyle phosphate	quantum satis		
	E 1450	Starch sodium octenyl succinate	quantum satis		
	E 1451	ACETYLATED oxidized starch	quantum satis		

01.6.3	Other creams									
	Group I	Additives								
	Group II	Dyes quantum satis	quantum satis		Only flavored creams					
	Group III	Dyes with maximum combined limit	150		Only flavored creams					
	E 234	Nisin	10		Only clotted cream-(clotted cream)					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only cream pasteurized, sterilized and UHT and whipped cream					
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	Only cream cream and sterilized sterilized low-fat					
		(1): the additives can be added alone or	in mixture.							
		(4): the maximum quantity is expressed	in P ₂ O ₅							
1.7		Cheese and cheese products								
1.7.1	No aged chees	es, excluding products of category 16	1	1	_					
	Group I	Additives			With the exeception of the mozzarella and of no cheeses fermented using enzymes alive non flavored					
	Group II	Dyes quantum satis	quantum satis		Only cheeses not flavoured					
	Group III	Dyes with maximum combined limit	150		Only cheeses not flavoured					
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)						
	E 234	Nisin	10		Only mascarpone					
	E 260	Acetic acid	quantum satis		Only mozzarella					
	E 270	Lactic acid	quantum satis		Only mozzarella					
	E 330	Citric acid	quantum satis		Only mozzarella					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000	(1) (4)	With the exeception of the mozzarella					
	E 460(ii)	Cellulose powder	quantum satis		Only mozzarella grated and sliced					
		Glucono-delta-lactone	quantum satis		Only mozzarella					
	E 575	(1): Additives may be added alone or in a	n mixture.							
	E 373	(2): The maximum amount applies to the	e sum and the quantit	ties are expressed as free a	cid.					
		(4): the maximum quantity is expressed	in P ₂ O ₅							
1.7.2	Aged cheeses									
	E 1105	Lysozyme	quantum satis							
	E 120	Cochineal, carminique acid, carmines	125		Only cheese parsley Red					
	E 140	Chlorophyll, chlorophyllines	quantum satis		Only cheese Sage derby					
	E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only cheese Sage derby					
	E 153	Medicinal plant coal	quantum satis		Only cheese Morbier					
	E 160 a	Carotenoids	quantum satis		Only cheese ripened orange, yellow and white block broke					
	E 160 b	Annatto, bixin, norbixine	15		Only cheese ripened orange, yellow and white block broke					
	E 160 b	Annatto, bixin, norbixine	50		Only cheese Red Leicester					
	E 160 b	Annatto, bixin, norbixine	35		Only cheese Mimolette					
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only cheese ripened orange, yellow and white block broke					
	E 163	Anthocyanins	quantum satis		Only cheese parsley Red					
	E 170	Calcium carbonate	quantum satis							

	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only cheese sliced and cut, prepackaged; cheese in layers and cheese with addition of food			
	E 200 - 203	Sorbique acid - sorbates	auantum satis	(-) (-)	Only treatment on the surface of refined products			
	E 234	Nisin	12.5	(29)	· ·			
	E 235	Natamycin	1	(8)	Only surface treatment of hard, semi-hard and semi-soft cheeses			
	E 233	Natamyem	1	(6)	Only surface treatment of natu, semi-natu and semi-soft cheeses			
	E 239	Hexamethylenetetramine	residual quantity of 25 mg/kg expressed as formaldehyde		Only cheese provolone			
	E 251 - 252	Nitrates	150	(30)	Only hard, semi-hard and semi-soft cheese			
	E 280 - 283	Propionic acid - propionates	quantum satis		Only surface treatment			
	E 460	Cellulose powder	quantum satis		Only refined sliced and grated cheese			
	E 500 (ii)	Sodium acid carbonate	quantum satis		Only sour milk cheese			
	E 504	Magnesium carbonates	quantum satis		only som min energy			
	E 509	Calcium chloride	quantum satis					
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only cheese in slices or grated hard and semi-hard			
	E 575	Glucono-delta-lactone	quantum satis	(-)				
	20,0	(1): Additives may be added alone or in a	1	ı				
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.						
		(8): mg/dm² surface (absence to 5 mm deep).						
		(29): this substance may be present naturally in some cheeses obtained by fermentation processes.						
		(30): In cheese milk or equivalent dose						
01.7.3	Edible cheese	. ,	ir the addition is made	arter removar or the wil	ey and addition of water.			
01.7.3	Group II	Dyes quantum satis	quantum satis					
		Dyes with maximum combined limit	quantum satis					
	Group III E 160 d	Lycopene Lycopene	30					
	E 180	Lithol-rubine BK	auantum satis					
	E 160 b	Annatto, bixin, norbixine	20					
01.7.4		Aimatto, bixin, norbixine	20					
01.7.4	Whey cheese	In	1	Ī	T			
	Group II	Dyes quantum satis	quantum satis	(1) (2)				
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only cheese sliced, prepackaged; cheese in layers and cheese with addition of food			
	E 251 - 252	Nitrates	150	(30)	Only cheese milk for hard, semi-hard and semi-soft cheese			
	E 260	Acetic acid	quantum satis					
	E 270	Lactic acid	quantum satis					
	E 330	Citric acid	quantum satis					
	E 460(ii)	Cellulose powder	quantum satis		Only grated and sliced cheese			
	E 575	Glucono-delta-lactone	quantum satis					
		(1): Additives may be added alone or in a						
		(2): The maximum amount applies to the		<u>.</u>				
		(30): In cheese milk or equivalent dose	if the addition is made	after removal of the who	ey and addition of water.			
01.7.5	Melted cheese			1				
	Group I	Additives						
	Group II	Dyes quantum satis	quantum satis		Only processed cheese flavored			
	E 100	Curcumin	100	(33)	Only processed cheese flavored			
	E 102	TARTRAZINE	100	(33)	Only processed cheese flavored			
	E 104	Quinoline yellow	100	(33)	Only processed cheese flavored			

E 110	Sunset Yellow CWF/yellow orange S	100	(33)	Only processed cheese flavored			
E 120	Cochineal, carminique acid, carmines	100	(33)	Only processed cheese flavored			
E 122	Azorubine, carmoisine	100	(33)	Only processed cheese flavored			
E 124	Culvert 4R, cochineal red A	100	(33)	Only processed cheese flavored			
160 E	B -apocarotenal-8ř (30 C)	100	(33)	Only processed cheese flavored			
E 161 b	Lutein	100	(33)	Only processed cheese flavored			
E 160 d	Lycopene	5		Only processed cheese flavored			
E 160 a	Carotenoids	quantum satis		71			
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis					
E 160 b	Annatto, bixin, norbixine	15					
E 200 - 203	Sorbique acid - sorbates	2 000	(1)(2)				
E 234	Nisin	12.5	(29)				
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)				
E 427	Cassia gum	2 500					
E 551-559	Silicon dioxide - silicates	10 000	(1)				
	(1): the additives can be added alone or i						
	(2): The maximum amount applies to the	sum and the quantiti	ies are expressed as free ac	cid.			
	(4): the maximum quantity is expressed i	n P ₂ O ₅					
	(29): This substance may be present naturally in some cheeses obtained by fermentation processes.						
	(33): maximum employees only or for the	ne mixture of E 100,	E 102, E 104, E 110, E 12	0, E 122, E 124, E 160 and E 161 b.			
Cheese products (excluding the goods in class 16)							
Group I	Additives						
Group II	Dyes quantum satis	quantum satis		Only flavored no refined products			
Group III	Dyes with maximum combined limit	100		Only flavored no refined products			
E 1105	Lysozyme	quantum satis		Only refined products			
E 120	Cochineal, carminique acid, carmines	125		Only products veined red block			
E 160 a	Carotenoids	quantum satis		Only products refined in orange, yellow and white paste broken			
E 160 b	Annatto, bixin, norbixine	15		Only products refined in orange, yellow and white paste broken			
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only products refined in orange, yellow and white paste broken			
E 163	Anthocyanins	quantum satis		Only products veined red block			
E 170	Calcium carbonate	quantum satis		Only refined products			
E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only products not refined; products refined sliced, prepackaged; refined layered and r with the addition of food products			
E 200 - 203	1	quantum satis		Only treatment on the surface of refined products			
E 234	Nisin	12.5	(29)	Only products refined and melted			
E 235	Natamycin	1 mg/dm ² of surface (without to)		Only products hard, semi-hard and semi-soft surface treatment			
		5 mm deep)					
E 251 - 252	Nitrates	150	(30)	Only products refined hard, semi-hard and semi-soft			
E 280 - 283	Propionic acid - propionates	quantum satis		Only treatment on the surface of refined products			
E 220 452	Phosphoric acid - phosphate -	2 000	(1) (4)	Only products not refined			
E 338-452	correlation, triphosphates and polyphosphates						
E 338-452		quantum satis		Only products refined and not refined grated and sliced			

E 509	Calcium chloride	quantum satis		Only refined products				
E 551-559	Silicon dioxide - silicates	10 000	(1)	Only produced in hard and semi-hard dough sliced or grated				
E 575	Glucono-delta-lactone	quantum satis		Only refined products				
	(1): the additives can be added alone or in mixture.							
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid.							
	(4): the maximum quantity is expressed i		· · ·					
	(29): This substance may be present nate		ducts obtained by fer	mentation processes.				
	(30): In cheese milk or equivalent dose i							
Substitutes fo	r dairy products, including beverage whit							
Group I	Additives							
Group II	Dyes quantum satis	quantum satis						
E 200 - 203	Sorbique acid - sorbates	quantum satis	(1) (2)	Only substitutes of cheese (only treatment on the surface)				
E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only substitutes of protein cheese				
E 251 - 252	Nitrates	150	(30)	Only substitutes of dairy products cheese				
E 280 - 283	Propionic acid - propionates	quantum satis	(30)	Only substitutes of cheese (only treatment on the surface)				
E 338-452	Phosphoric acid - phosphate -	5 000	(1) (4)	Just substitute whipped cream				
2 330 132	correlation, triphosphates and	000	(1)(1)	sust substitute willpled cream				
	polyphosphates							
E 338-452	Phosphoric acid - phosphate -	20 000	(1) (4)	Only substitutes of processed cheese				
	correlation, triphosphates and							
	polyphosphates							
E 338-452	Phosphoric acid - phosphate -	30 000	(1) (4)	Only beverage whiteners				
	correlation, triphosphates and							
E 220, 452	polyphosphates	50,000	(1) (4)	0.1.1.1.6.1.1.6.1.1.				
E 338-452	Phosphoric acid - phosphate -	50 000	(1) (4)	Only launderers of drinks for vending machines				
	correlation, triphosphates and polyphosphates							
E 432 - 436	Polysorbates	5 000	(1)	Only substitute of milk and cream				
E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	Only substitutes cream				
E 473-474	Sucroesters fat acids - sucroglycerides	20 000	(1)	Only beverage whiteners				
E 475	Esters polyglyceriques fat acids	5 000	(1)	Only substitute of milk and cream				
E 475	Esters polyglyceriques fat acids	500		Only beverage whiteners				
E 477	Fatty esters of propane-1, 2-diol acids	1 000		Only beverage whiteners				
E 477	Fatty esters of propane-1, 2-diol acids	5 000		Only substitute of milk and cream				
E 481-482	Stearoyl-2-lactylates	3 000	(1)	Only beverage whiteners				
E 491 - 495	Sorbitan esters	5 000	(1)	Only substitute of milk and cream; beverage whiteners				
E 551-559	Silicon dioxide - silicates	10 000	(1)	Only substitute of think and cream, beverage winteners Only substitutes of cheese or grated and substitutes of processed cheese slices; beverage				
L 331-337	Sincon dioxide - sincates	10 000	(1)	whiteners				
	(1): the additives can be added alone or in mixture.							
	× /		itities are expressed a	s free acid				
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (4): the maximum quantity is expressed in P ₂ O ₅							
1	(30): In cheese milk or equivalent dose i		nade after removal of	the whey and addition of water.				
Fats and oils	and emulsions of fat and oils			· · · · · · · · · · · · · · · · · · ·				
	st anhydrous oils (excluding anhydrous m	lk fat)						
E 100	Curcumin	quantum satis		Only fat				
E 160 a	Carotenoids	quantum satis		Only fat				
E 160 b	Annatto, bixin, norbixine	10		Only fat				
E 270	Lactic acid	quantum satis		Only for cooking or frying or prepare sauces				
	Lucii uciu	1		omj for cooking of fights of prepare statees				

	E 304	Acids fatty esters of Ascorbic acid	quantum satis		With the exception of virgin oils and olive oils				
	E 306	Tocopherol-rich extract	quantum satis		With the exception of virgin oils and olive oils				
	E 307	Alpha-tocopherol	quantum satis		With the exception of virgin oils and olive oils				
	E 307	Alpha-tocopherol	200		Only refined olive oil, including pomace olive oil				
	E 308	Gamma-tocopherol	quantum satis		With the exception of virgin oils and olive oils				
	E 309	Delta-tocopherol	quantum satis		With the exception of virgin oils and olive oils				
	E 310 - 320	Gallates, TBHQ and BHA, alone or in a mixture	200	(1) (41)	Only fat and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying (except pomace olives the huile), lard, fish oil, fat of bee poultry and sheep				
	E 321	Butylhydroxy-toluene (BHT)	100	(41)	Only fat and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying (except pomace olives the huile), lard, fish oil, fat of bee poultry and sheep				
	E 322	Lecithins	30 000		With the exception of virgin oils and olive oils				
	E 330	Citric acid	quantum satis		With the exception of virgin oils and olive oils				
	E 331	Sodium citrates	quantum satis		With the exception of virgin oils and olive oils				
	E 332	Potassium citrates	quantum satis		With the exception of virgin oils and olive oils				
	E 333	Calcium citrates	quantum satis		With the exception of virgin oils and olive oils				
	E 392	Extracts of Rosemary	30	(41) (46)	Only vegetable oils (With the exception of virgin oils and olive oils) and fat with polyunsaturated fatty acid content greater than 15% m/m of the total fatty acids, for use in food products not covered thermally				
	E 392	Extracts of Rosemary	50	(41) (46)	Only fish oil and oil algue; lard, beef, poultry, mutton and pork fat; fats and oils for the professional manufacture of foodstuffs undergoing thermal treatment; oils and fats for frying, except the huile olive and the huile of olives residue				
	E 471	Mono - and found fat acids	10 000		With the exception of virgin oils and olive oils				
	E 472c	Citric esters of mono - and found acids fat	quantum satis		Only for cooking or frying or prepare sauces				
	E 900	Dimethylpolysiloxane	10		Only oils and fats for frying				
		(1): the additives can be added alone or in	mixture.						
		(41): expressed compared to the fat.							
		(46): sum of the carnosol and acid carnos	siaue.						
			•						
	Emulsions of fa	it and oils essentially of the type water in	Butter, butter concentrate, oil of anhydrous milk fat and butter						
.1		at and oils essentially of the type water in concentrate, oil of anhydrous milk fat and							
		V VI			With the exeception of sheep and goat milk butter				
	Butter, butter of E 160 a	concentrate, oil of anhydrous milk fat and Carotenoids	butter		With the exeception of sheep and goat milk butter Only butter acid cream				
	Butter, butter c	concentrate, oil of anhydrous milk fat and	butter quantum satis	(1) (4)	With the exeception of sheep and goat milk butter Only butter acid cream Only butter acid cream				
	Butter, butter of E 160 a E 500	Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and	butter quantum satis quantum satis 2 000	(1) (4)	Only butter acid cream				
	Butter, butter of E 160 a E 500	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	duantum satis quantum satis quantum satis 2 000 n mixture.	(1) (4)	Only butter acid cream				
.1	Butter, butter c E 160 a E 500 E 338-452	Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i	quantum satis quantum satis 2 000 n mixture. n P ₂ O ₅		Only butter acid cream				
.1	Butter, butter c E 160 a E 500 E 338-452	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or if (4): the maximum quantity is expressed if the carotenoids and polyphosphates.	quantum satis quantum satis 2 000 n mixture. n P ₂ O ₅		Only butter acid cream				
.1	Butter, butter c E 160 a E 500 E 338-452 Other emulsion	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i (4): the maximum quantity is expressed i as of fat and oils, including spreadable fat	quantum satis quantum satis 2 000 n mixture. n P ₂ O ₅		Only butter acid cream				
	Butter, butter c E 160 a E 500 E 338-452 Other emulsion Group I	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or it (4): the maximum quantity is expressed its of fat and oils, including spreadable fat Additives	putter quantum satis quantum satis 2 000 n mixture. n P 2O 5 and liquid emuls		Only butter acid cream Only butter acid cream				
.1	Butter, butter c E 160 a E 500 E 338-452 Other emulsion Group I E 100	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i (4): the maximum quantity is expressed i as of fat and oils, including spreadable fat Additives Curcumin	quantum satis quantum satis 2 000 n mixture. n P 2O 5 and liquid emuls quantum satis		Only butter acid cream Only butter acid cream				
1	Butter, butter c E 160 a E 500 E 338-452 Other emulsion Group I E 100 E 160 a	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i: (4): the maximum quantity is expressed i as of fat and oils, including spreadable fat Additives Curcumin Carotenoids	quantum satis quantum satis 2 000 n mixture. n P 2O 5 and liquid emuls quantum satis quantum satis		Only butter acid cream Only butter acid cream Excluding butter with reduced lipid content Excluding butter with reduced lipid content				
.1	Butter, butter c E 160 a E 500 E 338-452 Other emulsion Group I E 100 E 160 a E 160 b	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i (4): the maximum quantity is expressed i as of fat and oils, including spreadable fat Additives Curcumin Carotenoids Annatto, bixin, norbixine	quantum satis quantum satis 2 000 n mixture. n P 2O 5 and liquid emuls quantum satis quantum satis	sions	Only butter acid cream Only butter acid cream Excluding butter with reduced lipid content Excluding butter with reduced lipid content				
.1	Butter, butter c E 160 a E 500 E 338-452 Other emulsion Group I E 100 E 160 a E 160 b E 200 - 203	Carotenoids Carotenoids Sodium carbonates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates (1): the additives can be added alone or i (4): the maximum quantity is expressed i as of fat and oils, including spreadable fat Additives Curcumin Carotenoids Annatto, bixin, norbixine Sorbique acid - sorbates	quantum satis quantum satis 2 000 n mixture. n P 2O 5 and liquid emuls quantum satis quantum satis 10 1 000	(1) (2)	Only butter acid cream Only butter acid cream Excluding butter with reduced lipid content Excluding butter with reduced lipid content Only emulsions of fat (with the exeception of butter) that the fat content is au at least 60%				

1	E 338-452	Phosphoric acid - phosphate -	5 000	(1) (4)	Only spreadable fats
	E 336-432	correlation, triphosphates and	5 000	(1) (4)	Only spreadable rats
		polyphosphates			
	E 385	Calcium (calcium disodium EDTA)	100		
		disodium ethylene-diamine-tetra-acetate			Only spreadable fats, fat une fat not exceeding 41%
	E 405	Alginate propane - 1, 2-diol	3 000		
	E 432 - 436	Polysorbates	10 000	(1)	Only emulsions of fat for baking
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	Only emulsions of fat for baking
	E 475	Esters polyglyceriques fat acids	5 000		
	E 476	Tier of polyglycerol	4 000		Only spreadable fats, fat une fat not exceeding 41% and spreadable like une less than 10% far content
	E 477	Fatty esters of propane-1, 2-diol acids	10 000		Only emulsions of fat for baking
	E 479b	Soybean oil oxidized by heating responded with mono - and found acids fat	5 000		Only emulsions of fat for frying
	E 481-482	Stearoyl-2-lactylates	10 000	(1)	
	E 491 - 495	Sorbitan esters	10 000	(1)	
	E 551-559	Silicon dioxide - silicates	30 000	(1)	Only fat to coat the molds to pastry
	E 900	Dimethylpolysiloxane	10		Only oils and fats for frying
	E 959	Neohesperidine DC	5		Only as a flavor enhancer, only in other than laitireres fat
		(1): the additives can be added alone or i	n mixture.	•	
		(2): The maximum amount applies to the	sum and the quan	tities are expressed as	free acid.
		(4): the maximum quantity is expressed in		±	
02.3	Plant spray oil				
	Group I	Additives			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	30 000	(1) (4)	Only aqueous emulsion spray for coating the pastry molds
		porypriospriates			
	E 392	1 71 1	50	(41) (46)	Only fat and oils for the professional manufacture of foodstuffs undergoing heat treatment
	E 392 E 551-559	Extracts of Rosemary Silicon dioxide - silicates	50 30 000	(41) (46)	Only fat and oils for the professional manufacture of foodstuffs undergoing heat treatment Only fat to coat the molds to pastry
		Extracts of Rosemary		. , , , ,	Only fat to coat the molds to pastry
	E 551-559	Extracts of Rosemary Silicon dioxide - silicates	30 000	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 551-559 E 943a	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane	30 000 quantum satis	. , , , ,	Only fat to coat the molds to pastry
	E 551-559 E 943a E 943b	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane	30 000 quantum satis quantum satis quantum satis	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 551-559 E 943a E 943b	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or in	30 000 quantum satis quantum satis quantum satis	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 551-559 E 943a E 943b	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or in (4): the maximum quantity is expressed in	30 000 quantum satis quantum satis quantum satis	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
	E 551-559 E 943a E 943b	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat.	30 000 quantum satis quantum satis quantum satis n mixture. n P ₂ O ₅	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnos	30 000 quantum satis quantum satis quantum satis n mixture. n P ₂ O ₅	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson	30 000 quantum satis quantum satis quantum satis n mixture. n P ₂ O ₅	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives	30 000 quantum satis quantum satis quantum satis n mixture. n P ₂ O ₅	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I Group II	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed ir (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives Dyes quantum satis	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5		Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5	. , , , ,	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I Group II Group III	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed ir (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives Dyes quantum satis Dyes with maximum combined limit Polyols	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5 sique. quantum satis		Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I Group II Group III Group IV	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed ir (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives Dyes quantum satis Dyes with maximum combined limit	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5 sique. quantum satis quantum satis		Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I Group II Group III Group IV E 160 b	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnosom Additives Dyes quantum satis Dyes with maximum combined limit Polyols Annatto, bixin, norbixine Lycopene Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5 sique. quantum satis quantum satis 20		Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray
3	E 551-559 E 943a E 943b E 944 Ice consumption Group I Group II Group III Group IV E 160 b E 160 d	Extracts of Rosemary Silicon dioxide - silicates Butane Isobutane Propane (1): the additives can be added alone or ir (4): the maximum quantity is expressed in (41): Expressed compared to the fat. (46): sum of the carnosol and acid carnoson Additives Dyes quantum satis Dyes with maximum combined limit Polyols Annatto, bixin, norbixine Lycopene Phosphoric acid - phosphate - correlation, triphosphates and	30 000 quantum satis quantum satis quantum satis n mixture. n P 2O 5 sique. quantum satis quantum satis 20 40	(25)	Only fat to coat the molds to pastry Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray Only oil vegetable spray (for professional use only) and aqueous emulsion spray

Ī	E 432 - 436	Polysorbates	1 000	(1)	1							
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)								
	E 477	Fatty esters of propane-1, 2-diol acids	3 000	(1)								
	E 491 - 495	Sorbitan esters	500	(1)								
	E 901	White and yellow beeswax	quantum satis	(1)	Only prepackaged wafers containing ice cream							
	E 950	Acesulfame-K	800		Only products without added sugar or energy-reduced							
	E 951	Aspartame	800		Only products without added sugar or energy-reduced							
	E 954	Saccharin and its salts of Na. K and	100	(52)	Only products without added sugar or energy-reduced							
		It		(82)	omy products without added sugar of energy reduced							
	E 955	Sucralose	320		Only products without added sugar or energy-reduced							
	E 957	Thaumatine	50		Only products without added sugar or energy-reduced							
	E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced							
	E960	Steviol glycosides	200	(60)	Only products without added sugar or energy-reduced							
	E 961	Neotame	26		Only products without added sugar or energy-reduced							
	E 962	aspartame-acesulfame salt	800	(11) b (49) (50)	Only products without added sugar or energy-reduced							
		(1): the additives can be added alone or in	n mixture.									
		(2): The maximum amount applies to the	sum and the quant	ities are expressed as free	e acid.							
		(4): the maximum quantity is expressed i		1								
		(((11): limits are expressed as a) equival	ent acesulfame K o	or b) aspartame equivalen	ıt.							
		(25): the amounts of colourings E 110, E		, 1								
			(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).									
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a										
		mixture with E 950 or 951 E.	mixture with E 950 or 951 E.									
		(51): quantities maximum utilisation are expressed in free acid.(52): quantities maximum utilisation are expressed in free imide.										
		(60): expressed in equivalents steviols										
04	Fruits and vegetables											
04.1	Fruits and vegetables, unprocessed											
04.1.1	Fresh fruits and vegetables whole											
	E 200 - 203	Sorbique acid - sorbates	20		Only treatment on the surface not peeled fresh agrumes							
	E 220 - 228	Sulphur dioxide - sulfites	10	(3)	Only table grapes, fresh lychees (measured on edible parts) and blueberry (Vaccinium corymbosum)							
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only sweetcorn packed under vacuum							
	E 445	Glyceriques esters of wood resin	50		Only treatment on the surface of citrus fruits							
	E 473-474	Sucroesters fat acids - sucroglycerides	quantum satis	(1)	Only fresh fruit, surface treatment							
	E 901	White and yellow beeswax	quantum satis		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts							
	E 902	Candelilla wax	quantum satis		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts							
	E 903	Carnauba wax	200		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts							
	E 904	Shellac	quantum satis		Only in surface of citrus fruits, melons, apples, pears, peaches and pineapple and treatment as agent enrobage for nuts							
	E 905	Microcrystalline wax	quantum satis		Only treatment on the surface of melons, papayas, mangoes and lawyers							
	E 912	Esters of montanic acid	quantum satis		Only treatment on the surface of citrus, melons, papayas, mangoes, lawyers and pineapple							
	E 914	Oxidized polyethylene wax	quantum satis		Only treatment on the surface of citrus, melons, papayas, mangoes, lawyers and pineapple							
		(1): the additives can be added alone or	1	1	2, 2							
			ed as SO 2 and rela	-	uantity taking into account all sources; the SO 2 in quantity not exceeding							

E 220 - 228	etables peeled, cut and shredded Sulphur dioxide - sulfites	50	(3)	Only potato peeled				
E 220 - 228	Sulphur dioxide - sulfites	300	(3)	Only pulp of onion, of garlic and of shallots				
E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only pulp of Horseradish				
E 296	Malic acid	quantum satis	(5)	Only potatoes transformed, peeled, and prepackaged				
E 300	Ascorbic acid	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and				
		Î		potatoes transformed, peeled, and prepackaged				
E 301	Sodium ascorbate	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
E 302	Calcium ascorbate	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
E 330	Citric acid	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
E 331	Sodium citrates	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
E 332	Potassium citrates	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
E 333	Calcium citrates	quantum satis		Only fruits and vegetables not processed and refrigerated, ready for consumption and potatoes transformed, peeled, and prepackaged				
	(3): the maximum quantities are expressed as SO ₂ and relate to the total available quantity taking into account all sources; the SO ₂ in quantity not exceeding							
	10 mg/kg or 10 mg/l is no not	regarded as present.						
Frozen vegetal		<u> </u>						
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables, including mushrooms and white pulse				
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only potatoes frozen and frozen				
E 300	Ascorbic acid	quantum satis						
E 301	Sodium ascorbate	quantum satis						
E 302	Calcium ascorbate	quantum satis						
E 330	Citric acid	quantum satis						
E 331	Sodium citrates	quantum satis						
E 332	Potassium citrates	quantum satis						
E 333	Calcium citrates	quantum satis						
	(3): The maximum quantities are express is not considered present.	sed as SO 2 and relate	to the total available quan	titiy taking into account all sources; the SO $_{\rm 2}$ in quantity not exceeding 10 mg/kg or 10 m				
Fruit and vege	tables processed							
Fruits and veg	etables dry							
Group I	Additives			The additives E 410, E 412, E 415 and E 417 may not be used for the production of fo dehydration including rehydration effects at the ingestion.				
E 101	Riboflavines	quantum satis		Only canned red fruit				
E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit				
E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit				
E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit				
E 129	AG allura Red	200	(34)	Only canned red fruit				
E 131	Patent blue V	200	(34)	Only canned red fruit				
E 133	Brilliant blue FCF	200	(34)	Only canned red fruit				
E 140	Chlorophyll, chlorophyllines	quantum satis		Only canned red fruit				
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only canned red fruit				
	. · ·							
E 150 a - d E 160 a	Caramels	quantum satis		Only canned red fruit				

E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only canned red fruit				
E 162	Red beet, betanine	quantum satis		Only canned red fruit				
E 163	Anthocyanins	quantum satis		Only canned red fruit				
E 200 - 203	Sorbique acid - sorbates	1 000	(1)(2)	Only dry fruits				
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only dried coconut				
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables processed, including legumes				
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only dried mushrooms				
E 220 - 228	Sulphur dioxide - sulfites	150	(3)	Only dried ginger				
E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only Sun-dried tomatoes				
E 220 - 228	Sulphur dioxide - sulfites	400	(3)	Only white dried vegetables				
E 220 - 228	Sulphur dioxide - sulfites	500	(3)	Only fruits and dried fruits to hull dry to the exclusion of apples, pears, bananas, apricol peaches, grapes, plums and figs				
E 220 - 228	Sulphur dioxide - sulfites	600	(3)	Only apples and Dried Pears				
E 220 - 228	Sulphur dioxide - sulfites	1 000	(3)	Only bananas dried				
E 220 - 228	Sulphur dioxide - sulfites	2 000	(3)	Only apricots, peaches, grapes, plums and figs dried				
E 907	Poly-1-noncustodial hydrotreated	2 000		Only fruits dried as agent enrobage				
	(1): the additives can be added alone or in	n mixture.						
	(2): The maximum amount applies to the	sum and the quan	tities are expressed a	s free acid.				
				le quantity taking into account all sources; the SO 2 in quantity				
	* * *	not exceeding 10 mg/kg or 10 mg/l is not regarded as present.						
	(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.							
(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133. Fruit and vegetables preserved in vinegar, oil or brine								
Group I	Additives							
E 101	Riboflavines	auantum satis		Only canned red fruit				
E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit				
E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit				
E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit				
E 129	AG allura Red	200	(34)	Only canned red fruit				
E 131	Patent blue V	200	(34)	Only canned red fruit				
E 133	Brilliant blue FCF	200	(34)	Only canned red fruit				
E 140	Chlorophyll, chlorophyllines	quantum satis	(34)	Only canned red fruit				
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only canned red fruit				
E 150 a - d	Caramels	quantum satis		Only canned red fruit				
E 160 a	Carotenoids	quantum satis		Only canned red fruit				
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only canned red fruit				
E 162	Red beet, betanine	quantum satis		Only canned red fruit				
E 163	Anthocyanins	quantum satis		Only canned red fruit				
E 101	Riboflavines	quantum satis		Only vegetables (olives excluded)				
E 140	Chlorophyll, chlorophyllines	quantum satis		Only vegetables (olives excluded)				
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only vegetables (olives excluded)				
E 150 a - d	Caramels	quantum satis		Only vegetables (olives excluded)				
E 160 a	Carotenoids	quantum satis		Only vegetables (olives excluded)				
E 162	Red beet, betanine	quantum satis		Only vegetables (olives excluded)				
E 163	Anthocyanins	quantum satis		Only vegetables (olives excluded)				
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only vegetables (olives excluded)				

E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only olives and mix olives					
E 210 - 213	Benzoic acid - benzoates	500	(1)(2)	Only olives and mix olives					
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only olives and mix olives					
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	The exception yellow peppers and olives preserved in brine					
E 220-228	Sulphur dioxide - sulfites	500	(3)	Only yellow peppers preserved in brine					
E 579	Ferrous gluconate	150	(56)	Only olives darkened by oxidation					
E 585	Ferrous lactate	150	(56)	Only olives darkened by oxidation					
E 950	Acesulfame-K	200		Only bittersweet canning of fruits and vegetables					
E 951	Aspartame	300		Only bittersweet canning of fruits and vegetables					
E 954	Saccharin and its salts of Na, K and It	160	(52)	Only bittersweet canning of fruits and vegetables					
E 955	Sucralose	180		Only bittersweet canning of fruits and vegetables					
E 959	Neohesperidine DC	100		Only bittersweet canning of fruits and vegetables					
E960	Steviol glycosides	100	(60)	Only bittersweet canning of fruits and vegetables					
E 961	Neotame	10		Only bittersweet canning of fruits and vegetables					
E 962	aspartame-acesulfame salt	200	(11) a (49) (50)	Only bittersweet canning of fruits and vegetables					
	(1): the additives can be added alone or ir	n mixture.							
	(2): The maximum amount applies to the	sum and the quantit	ies are expressed as free	e acid.					
	(3): the maximum quantities are expressed as SO ₂ and relate to the total available quantity taking into account all sources; the SO ₂ in quantity not exceeding 10 mg/kg or 10 mg/ is not regarded as present.								
	(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.								
	(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.								
	(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).								
	(5)): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in mixture with E 950 or 951 E.								
	(52): quantities maximum utilisation are	expressed in free in	nide.						
	(56): expressed in Fe.								
	` ' 1								
	(56): expressed in Fe. (60): expressed in equivalents steviols								
Fruits and car	` ' 1								
Fruits and car E 101	(60): expressed in equivalents steviols	quantum satis		Only canned red fruit					
	(60): expressed in equivalents steviols nned vegetables	quantum satis	(34)	Only canned red fruit Only canned red fruit					
E 101	(60): expressed in equivalents steviols nned vegetables Riboflavines	1	(34) (34)	- y					
E 101 E 120	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines	200	` '	Only canned red fruit					
E 101 E 120 E 122	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine	200 200	(34)	Only canned red fruit Only canned red fruit					
E 101 E 120 E 122 E 124	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A	200 200 200 200	(34) (34)	Only canned red fruit Only canned red fruit Only canned red fruit					
E 101 E 120 E 122 E 124 E 129	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red	200 200 200 200 200	(34) (34) (34)	Only canned red fruit Only canned red fruit Only canned red fruit Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF	200 200 200 200 200 200	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V	200 200 200 200 200 200 200 200	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper-	200 200 200 200 200 200 200 200 quantum satis	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes	200 200 200 200 200 200 200 quantum satis quantum satis	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141 E 150 a - d E 160 a	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes Caramels Carotenoids	200 200 200 200 200 200 200 200	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141 E 150 a - d E 160 a E 160c	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes Caramels Carotenoids Paprika extract, capsanthin, capsorubin	200 200 200 200 200 200 200 200 quantum satis quantum satis quantum satis quantum satis	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141 E 150 a - d E 160 a E 160c E 162	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes Caramels Carotenoids Paprika extract, capsanthin, capsorubin Red beet, betanine	200 200 200 200 200 200 200 quantum satis quantum satis quantum satis quantum satis quantum satis	(34) (34) (34) (34)	Only canned red fruit Only vegetables (olives excluded)					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141 E 150 a - d E 160 a E 160c E 162 E 163	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes Caramels Carotenoids Paprika extract, capsanthin, capsorubin Red beet, betanine Anthocyanins	200 200 200 200 200 200 200 quantum satis quantum satis quantum satis quantum satis quantum satis quantum satis	(34) (34) (34) (34)	Only canned red fruit					
E 101 E 120 E 122 E 124 E 129 E 131 E 133 E 140 E 141 E 150 a - d E 160 a E 160c E 162	(60): expressed in equivalents steviols nned vegetables Riboflavines Cochineal, carminique acid, carmines Azorubine, carmoisine Culvert 4R, cochineal red A AG allura Red Patent blue V Brilliant blue FCF Chlorophyll, chlorophyllines Copper chlorophylls and copper- chlorophyllines complexes Caramels Carotenoids Paprika extract, capsanthin, capsorubin Red beet, betanine	200 200 200 200 200 200 200 quantum satis quantum satis quantum satis quantum satis quantum satis	(34) (34) (34) (34)	Only canned red fruit Only vegetables (olives excluded)					

E127	E 142	Green S	10	Ī	Only-processed mushy and garden peas (immature pea puree) (canned)
E 220 - 228 Sulphur dioxide - sulfites	E 127	Erythrosine	200		Only cherries for cocktails and candied cherries
E 220 - 228 Sulphur dioxide - sulfites	E 127	Erythrosine	150		Only bigarreaux syrup and for cocktails
E 220 - 228 Sulphur dioxide - sulfites	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables, including legumes
E260	E 220 - 228	Sulphur dioxide - sulfites	250	(3)	
E260	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only bigarreaux in jar: packaged sweet corn under vacuum
E 262	E 260	1			J. 71
E263	E 261	Potassium acetate	quantum satis		
E263	E 262	Sodium acetates	quantum satis		
E270			quantum satis		
E 300			quantum satis		
E 301 Sodium ascorbate quantum satis	E 296	Malic acid	quantum satis		
E 302 Calcium ascorbate	E 300	Ascorbic acid	quantum satis		
E 302 Calcium ascorbate	E 301	Sodium ascorbate	quantum satis		
E 325			quantum satis		
E 326 Potassium lactate quantum satis			quantum satis		
E 327			quantum satis		
E 331 Sodium citrates quantum satis			quantum satis		
E 331 Sodium citrates quantum satis	E 330	Citric acid	quantum satis		
E 333 Calcium citrates quantum satis E 334 Tartaric acid [L (+)] quantum satis E 335 Sodium tartrates quantum satis E 336 Potassium tartrates quantum satis E 337 Tartrate double sodium and potassium E 385 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate E 585 Ferrous lactate E 590 Dimethylpolysiloxane E 900 Dimethylpolysiloxane E 951 Aspartame I 000 City (51) Only fruit without added sugar or energy-reduced E 951 Cyclamique acid and its salts of Na and			quantum satis		
E 334 Tartaric acid [L (+)] quantum satis E 335 Sodium tartrates quantum satis E 336 Potassium tartrates quantum satis E 337 Tartrate double sodium and potassium E 338 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 510 Chloride etain 25 (55) Only chestnuts, preserved in a liquid E 509 Calcium chloride quantum satis E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 590 Dimethylpolysiloxane 10 E 591 Aspartame 1000 (51) Only fruit without added sugar or energy-reduced E 592 Cyclamique acid and its salts of Na and	E 332	Potassium citrates	quantum satis		
E 334 Tartaric acid [L (+)] quantum satis E 335 Sodium tartrates quantum satis E 336 Potassium tartrates quantum satis E 337 Tartrate double sodium and potassium E 338 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra acetate acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 590 Dimethylpolysiloxane 10 E 591 Aspartame E 592 Cyclamique acid and its salts of Na and	E 333	Calcium citrates	quantum satis		
E 335 Sodium tartrates quantum satis E 336 Potassium tartrates quantum satis E 337 Tartrate double sodium and potassium E 385 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis Only chestnuts, preserved in a liquid E 413 Xanthan gum quantum satis Only chestnuts, preserved in a liquid E 410 Calcium chloride quantum satis E 509 Calcium chloride quantum satis E 510 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 575 Glucono-delta-lactone quantum satis E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only fruit without added sugar or energy-reduced E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Cyclamique acid and its salts of Na and		Tartaric acid [L (+)]	quantum satis		
E 336 Potassium tartrates quantum satis E 337 Tartrate double sodium and potassium E 385 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 510 Conly chestnuts, preserved in a liquid E 511 Chloride etain E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate E 585 Ferrous lactate E 590 Dimethylpolysiloxane E 900 Dimethylpolysiloxane E 951 Aspartame E 952 Cyclamique acid and its salts of Na and an artichokes Only legumes, mushrooms and artichokes Only chestnuts, preserved in a liquid Only chestnuts, preserved in a liquid Only white asparagus Only white asparagus Only white asparagus Only olives darkened by oxidation Only fruit without added sugar or energy-reduced Only fruit without added sugar or energy-reduced			quantum satis		
E 387 Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 510 Chloride tetain E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 951 Aspartame 1 000 (51) Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and		Potassium tartrates	quantum satis		
disodium ethylene-diamine-tetra- acetate E 410 Flour of carob seeds quantum satis E 412 Guar gum quantum satis E 415 Xanthan gum quantum satis E 509 Calcium chloride quantum satis E 510 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 (51) Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and		Tartrate double sodium and potassium	quantum satis		
E 412 Guar gum quantum satis Only chestnuts, preserved in a liquid E 415 Xanthan gum quantum satis Only chestnuts, preserved in a liquid E 509 Calcium chloride quantum satis E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and	E 385	disodium ethylene-diamine-tetra-	250		Only legumes, mushrooms and artichokes
E 412 Guar gum quantum satis Only chestnuts, preserved in a liquid E 415 Xanthan gum quantum satis Only chestnuts, preserved in a liquid E 509 Calcium chloride quantum satis E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and	E 410	Flour of carob seeds	quantum satis		Only chestnuts, preserved in a liquid
E 509 Calcium chloride quantum satis E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and	E 412	Guar gum	quantum satis		
E 512 Chloride etain 25 (55) Only white asparagus E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and	E 415	Xanthan gum	quantum satis		Only chestnuts, preserved in a liquid
E 575 Glucono-delta-lactone quantum satis E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and	E 509	Calcium chloride	quantum satis		
E 579 Ferrous gluconate 150 (56) Only olives darkened by oxidation E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and		Chloride etain	25	(55)	Only white asparagus
E 585 Ferrous lactate 150 (56) Only olives darkened by oxidation E 900 Dimethylpolysiloxane 10 E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and			1		
E 900 Dimethylpolysiloxane 10 Only fruit without added sugar or energy-reduced E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and 1 000 (51) Only fruit without added sugar or energy-reduced					
E 950 Acesulfame-K 350 Only fruit without added sugar or energy-reduced E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced Cyclamique acid and its salts of Na and 1 000 (51) Only fruit without added sugar or energy-reduced				(56)	Only olives darkened by oxidation
E 951 Aspartame 1 000 Only fruit without added sugar or energy-reduced E 952 Cyclamique acid and its salts of Na and 1 000 (51) Only fruit without added sugar or energy-reduced					
E 952 Cyclamique acid and its salts of Na and 1 000 (51) Only fruit without added sugar or energy-reduced					
and				(51)	
	E 952		1 000	(51)	Only fruit without added sugar or energy-reduced
E 954 Saccharin and its salts of Na, K and 200 (52) Only fruit without added sugar or energy-reduced	E 954		200	(52)	Only fruit without added sugar or energy-reduced

Ī	1	It	I	I						
	E 955	Sucralose	400		Only fruit without added sugar or energy-reduced					
	E 959	Neohesperidine DC	50		Only fruit without added sugar or energy-reduced					
	E 961	Neotame	32		Only fruit without added sugar or energy-reduced					
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only fruit without added sugar or energy-reduced					
		(3): the maximum quantities are expresse	(3): the maximum quantities are expressed as SO $_2$ and relate to the total available quantity taking into account all sources; the SO $_2$ in quantity							
		not exceeding 10 mg/kg or 10 mg/l is not regarded as present.								
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.								
		(34): employees only or maximum for the								
		(49): Quantities maximum utilisation are	derived from the qu	antities maximum utili	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
		(50): the applicable quantities both the a in a mixture with E 950 or 95		at have the acesulfame-	K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or					
		(51): quantities maximum utilisation are		id.						
ı		(52): quantities maximum utilisation are	•							
		(55): expressed in Sn.	•							
		(56): expressed in Fe.								
04.2.4	Preparations	of fruit and vegetables, excluding products	s of category 5.4							
04.2.4.1	Preparations	of fruit and vegetables, excluding compote	es							
	Group I	Additives								
	Group II	Dyes quantum satis	quantum satis		Only mostarda di frutta (fruit mustard)					
	Group III	Dyes with maximum combined limit	200		Only mostarda di frutta (fruit mustard)					
	Group IV	Polyols	quantum satis		Only preparations without added sugars, to the exclusion those destined to the production of fruit juice based drinks or energy-reduced					
	E 101	Riboflavines	quantum satis		Only canned red fruit					
	E 120	Cochineal, carminique acid, carmines	200	(34)	Only canned red fruit					
	E 122	Azorubine, carmoisine	200	(34)	Only canned red fruit					
	E 124	Culvert 4R, cochineal red A	200	(34)	Only canned red fruit					
	E 129	AG allura Red	200	(34)	Only canned red fruit					
	E 131	Patent blue V	200	(34)	Only canned red fruit					
	E 133	Brilliant blue FCF	200	(34)	Only canned red fruit					
	E 140	Chlorophyll, chlorophyllines	quantum satis		Only canned red fruit					
	E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only canned red fruit					
04.2.4.1	E 150 a - d	Caramels	quantum satis		Only canned red fruit					
	E 160 a	Carotenoids	quantum satis		Only canned red fruit					
	E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only canned red fruit					
	E 162	Red beet, betanine	quantum satis		Only vegetables (olives excluded)					
	E 163	Anthocyanins	quantum satis		Only canned red fruit					
		<u> </u>	1		Only preparations of fruits and vegetables, including herbal preparations					
	E 200 - 203	Sorbique acid - sorbates	1 000	(1)(2)	algues marine, sauces made from fruits, the aspic, except the purees, foams, compotes,					
	E 210 212	D : :1.1	500	(1) (2)	salads and similar products canned					
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only processed algues marine, olives and mix olives					
	E 210 - 213	Benzoic acid - benzoates	2 000	(1) (2)	Only cooked red beets					
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only processed olives					
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only white vegetables and processed mushrooms					
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only dry fruits rehydrated and lychees,					

ŀ	E 220 - 228	Sulphur dioxide - sulfites	300	(3)	Only pulp of onion, of garlic and of shallots			
	E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only pulp of Horseradish (mustard Allemagne)			
•	E 220 - 228	Sulphur dioxide - sulfites	800	(3)	Only extracted from fruit gelling, liquid pectin for sale to the final consumer			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	800	(1) (4)	Only preparations of fruits			
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	4 000	(1) (4)	Only coatings for plant products			
	E 405	Alginate propane - 1, 2-diol	5 000					
	E 950	Acesulfame-K	350		Only preparations at reduced energy value			
	E 951	Aspartame	1 000		Only preparations at reduced energy value			
		Cyclamique acid and its salts of Na						
	E 952	and	250	(51)	Only preparations at reduced energy value			
		It						
•	E 954	Saccharin and its salts of Na, k and Ca	200	(52)	Only preparations at reduced energy value			
•	E 955	Sucralose	400		Only preparations at reduced energy value			
•	E 959	Neohesperidine DC	50		Only preparations at reduced energy value			
•	E 960	Steviol glycosides	200	(60)	Only preparations at reduced energy value			
•	E 961	Neotame	32		Only preparations at reduced energy value			
		aspartame-acesulfame salt	350	(11) a (49) (50)	Only preparations at reduced energy value			
04.2.4.1		(1): the additives can be added alone or ir	mixture.					
J4.4.1		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.						
		(3): the maximum quantities are expressed as SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10 m is not regarded as present.						
		(4): the maximum quantity is expressed in	n P ₂ O ₅					
	E 962	(11): Limits are expressed as a) equivale	nt acesulfame K or b) aspartame equivalent.				
	E 902	(34): employees only or maximum for the mixture of E 120, E 122, E 124, E 129, 131 E, E 133.						
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).						
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone mixture with E 950 or 951 E.						
		(51): quantities maximum utilisation are						
		(52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols						
04.2.4.2	Compotes, exc	luding products of category 16						
ļ	E 300	Ascorbic acid	quantum satis					
ļ	E 301	Sodium ascorbate	quantum satis					
ļ	E 302	Calcium ascorbate	quantum satis					
ļ	E 330	Citric acid	quantum satis					
ļ	E 331	Sodium citrates	quantum satis					
	E 332	Potassium citrates	quantum satis					
ļ	E 333	Calcium citrates	quantum satis					
ļ	E 440	Pectins	quantum satis		Only applesauce fruit other than apples			
ļ	E 509	Calcium chloride	quantum satis		Only applesauce fruit other than apples			
04.2.5	Jams, jellies, m	narmalades and similar products	•	-				
04.2.5.1	Jams extra and	l frozen extra						

	Group IV	Polyols	quantum satis		Only jams, jellies, marmalades, energy-reduced or with no added sugar				
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only produced low-sugar and low-calorie and sugar-free products, jams				
	E 210 - 213	Benzoic acid - benzoates	500	(1)(2)	Only produced low-sugar and low-calorie and sugar-free products, jams				
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only jams, jellies and marmalades containing sulfites fruits				
	E 270	Lactic acid	quantum satis						
	E 296	Malic acid	quantum satis						
	E 300	Ascorbic acid	quantum satis						
	E 327	Calcium lactate	quantum satis						
	E 330	Citric acid	quantum satis						
	E 331	Sodium citrates	quantum satis						
	E 333	Calcium citrates	quantum satis						
	E 334	Tartaric acid [L (+)]	quantum satis						
	E 335	Sodium tartrates	quantum satis						
	E 350	Sodium Malates	quantum satis						
	E 440	Pectins	quantum satis						
	E 471	Mono - and found fat acids	quantum satis						
	E 950	Acesulfame-K	1 000		Only jams, jellies and marmalades at reduced energy value				
	E 951	Aspartame	1 000		Only jams, jellies and marmalades at reduced energy value				
	E 952	Cyclamique acid and its salts of Na and	1 000		Only jams, jellies and marmalades at reduced energy value				
		It							
	E 954	Saccharin and its salts of Na, K and It	200	(51)	Only jams, jellies and marmalades at reduced energy value				
	E 955	Sucralose	400	(52)	Only jams, jellies and marmalades at reduced energy value				
04.2.5.1	E 959	Neohesperidine DC	50		Only jams, jellies and marmalades at reduced energy value				
	E 960	Steviol glycosides	200	(60)	Only jams, jellies and marmalades at reduced energy value				
	E 961	Neotame	32		Only jams, jellies and marmalades at reduced energy value				
	E 961	Neotame	2		Only jams, jellies and marmalades in energy value reduced, as quřexhausteur of taste				
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only jams, jellies and marmalades at reduced energy value				
		(1): the additives can be added alone or in	n mixture.		•				
		(2): The maximum amount applies to the	The maximum amount applies to the sum and the quantities are expressed as free acid.						
		(((11): limits are expressed as a) equival	(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.						
		(49): quantities maximum utilisation are	derived from the qua	antities maximum utilisati	on of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).				
		(50): the applicable quantities both the a mixture with E 950 or 951 E.	spartame (E 951) tha	t have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a				
		(51): quantities maximum utilisation are	expressed in free aci	id.					
		(52): quantities maximum utilisation are	expressed in free im	ide.					
04.2.5.2	Jams, jellies, n	narmalades and cream of chestnuts							
	Group IV	Polyols	quantum satis		Only products without added sugar or energy-reduced				
	E 100	Curcumin	quantum satis		With the exeception of cream of chestnuts				
	E 104	Quinoline yellow	100	(31)	With the exeception of cream of chestnuts				
	E 110	Sunset Yellow CWF/yellow orange S	100	(31)	With the exeception of cream of chestnuts				
	E 120	Cochineal, carminique acid, carmines	100	(31)	With the exeception of cream of chestnuts				
	E 124	Culvert 4R, cochineal red A	100	(31)	With the exeception of cream of chestnuts				
	E 140	Chlorophyll, chlorophyllines	quantum satis		With the exeception of cream of chestnuts				
	E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		With the exeception of cream of chestnuts				

1	E 142	Green S	100	(31)	With the exeception of cream of chestnuts
				(6.1)	With the exeception of cream of chestnuts
			2		With the exeception of cream of chestnuts
			quantum satis		With the exeception of cream of chestnuts
			10	(31)	With the exeception of cream of chestnuts
		· ·			With the exeception of cream of chestnuts
				(51)	With the exeception of cream of chestnuts
		· ·	4		With the exeception of cream of chestnuts
		, , , , , , , , , , , , , , , , , , ,	4	(1) (2)	The title consequence of constitution
		benzoates		(-) (-)	Only produced low-sugar and products/pasta spread similar low-calorie or sugar-free, jams
	E 210 - 213	Benzoic acid - benzoates	500	(1)(2)	Only produced low-sugar and low-calorie and sugar-free products; marmalades
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only jams, jellies and marmalades containing the fruits to sulphites
	E 270	Lactic acid	quantum satis		
	E 296	Malic acid	quantum satis		
	E 300	Ascorbic acid	quantum satis		
	E 327	Calcium lactate	quantum satis		
	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 334	Tartaric acid [L (+)]	quantum satis		
	E 335	Sodium tartrates	quantum satis		
	E 350	Sodium Malates	quantum satis		
04.2.5.2	E 400 - 404	Alginique acid - alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Flour of carob seeds	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
	E 418	Gum Gellane	10 000	(32)	
	E 440	Pectins	quantum satis		
	E 471	Mono - and found fat acids	quantum satis		
	E 493	Sorbitan Monolaurate	25		Only Marmalade in jelly
E 150 a - d					
	E 524	Sodium hydroxide	quantum satis		
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	1 000		Only jams, jellies and marmalades at reduced energy value
	E 951	Aspartame	1 000		Only jams, jellies and marmalades at reduced energy value
		Cyclamique acid and its salts of Na			
	E 952		1 000	(51)	Only jams, jellies and marmalades at reduced energy value
04252		It			
04.2.5.2	E 954		200	(52)	Only jams, jellies and marmalades at reduced energy value
	E 955		400		Only jams, jellies and marmalades at reduced energy value
					Only jams, jellies and marmalades at reduced energy value
			5		Only frozen fruit like flavor enhancer
		*	200	(60)	Only jams, jellies and marmalades at reduced energy value
				` ′	Only jams, jellies and marmalades at reduced energy value

	E 961	Neotame	2		Only jams, jellies and marmalades in energy value reduced, as quřexhausteur of taste				
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only jams, jellies and marmalades at reduced energy value				
		(1): the additives can be added alone or in mixture.							
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.							
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.							
					ion of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).				
		(50): the applicable quantities both the mixture with E 950 or 951 E		t have the acesulfame-K ((E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a				
		(51): quantities maximum utilisation ar	e expressed in free aci	id.					
		(52): quantities maximum utilisation ar	e expressed in free im	ide.					
		(31): maximum employees alone or in a							
		(32): maximum alone or in mixture wit (60): expressed in equivalents steviols	h E 400-404, E 406, E	E 407, E 410, E 412, E 415	5 and E 418 employees.				
04.2.5.3	Other pasta spr	ead similar to basis of fruit or vegetable	es						
	Group II	Dyes quantum satis			With the exeception of the <i>cream of prunes</i>				
	Group IV	Polyols	quantum satis		Only products without added sugar or energy-reduced				
	E 100	Curcumin	quantum satis		With the exeception of the cream of prunes				
	E 104	Quinoline yellow	100	(31)	With the exception of the cream of prunes				
	E 110	Sunset Yellow CWF/yellow orange S	100	(31)	With the exeception of the cream of prunes				
	E 120	Cochineal, carminique acid, carmines	100	(31)	With the exeception of the cream of prunes				
	E 124	Culvert 4R, cochineal red A	100	(31)	With the exeception of the cream of prunes				
	E 142	Green S	100	(31)	With the exeception of the cream of prunes				
	E 160 d	Lycopene	10	(31)	With the exeception of the cream of prunes				
	E 161 b	Lutein	100	(31)	With the exeception of the <i>cream of prunes</i>				
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Other pasta spread of fruit, marmalades				
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	Only marmalades				
	E 210 - 213	Benzoic acid - benzoates	500	(1)(2)	Other pasta spread of fruit, marmalades				
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)					
	E 270	Lactic acid	quantum satis						
	E 296	Malic acid	quantum satis						
	E 300	Ascorbic acid	quantum satis						
	E 327	Calcium lactate	quantum satis						

	E 330	Citric acid	quantum satis		
	E 331	Sodium citrates	quantum satis		
	E 333	Calcium citrates	quantum satis		
	E 334	Tartaric acid [L (+)]	quantum satis		
	E 335	Sodium tartrates	quantum satis		
	E 350	Sodium Malates	quantum satis		
	E 400 - 404	Alginique acid - alginates	10 000	(32)	
	E 406	Agar	10 000	(32)	
	E 407	Carrageenan	10 000	(32)	
	E 410	Flour of carob seeds	10 000	(32)	
	E 412	Guar gum	10 000	(32)	
	E 415	Xanthan gum	10 000	(32)	
04.2.5.3	E 418	Gum Gellane	10 000	(32)	
01121010	E 440	Pectins	quantum satis	()	
	E 471	Mono - and found fat acids	quantum satis		
	E 509	Calcium chloride	quantum satis		
	E 524	Sodium hydroxide	quantum satis		
	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	1 000		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 951	Aspartame	1 000		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	L 731	Cyclamique acid and its salts of Na	1 000		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 952	and	500	(51)	only pasta spread of dried fruit, energy-reduced of with no added sugar
		It			
	E 954	Saccharin and its salts of Na, K and	200	(52)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 955	It Sucralose	400		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 959	Neohesperidine DC	50		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 960	Steviol glycosides	200	(60)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 961	Neotame	32		Only pasta spread of dried fruit, energy-reduced or with no added sugar
	E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only pasta spread of dried fruit, energy-reduced or with no added sugar
		(1): the additives can be added a	lone or in mixture.		
		(2): The maximum amount appl	ies to the sum and the	quantities are expressed a	s free acid.
04050		(3): the maximum quantities are	expressed as SO 2 and	relate to the total availab	le quantity taking into account all sources; the SO 2 in quantity
04.2.5.3		not exceeding 10 mg/kg of	or 10 mg/l is not regard	led as present.	
		(((11): limits are expressed as a			valent.
					utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).
					me-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone
		or in a mixture with E 950) or 951 E.		· · · · · · · · · · · · · · · · · · ·
		(51): quantities maximum utilis	ation are expressed in	free acid.	
		(52): quantities maximum utilis	1		
		(31): maximum employees alor	ne or in a mixture with	E 104, E 110, E 120, E 1	24, E 142, E 160 d and E 161 b.

	1			4, E 406, E 407, E 41	0, E 412, E 415 and E 418 employees.	
11251	Dutton for	(60): expressed in equivalents ste	eviols			
04.2.5.4	Group I	uit hull and spreads made from nuts Additives				
	E 310 - 320	Gallates, TBHQ and BHA	200	(1) (41)	Only nuts processed	
	E 338- 452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1), (4)	Only fat spreadable, butter the exclusion	
	E 392	Extracts of Rosemary	200	(41) (46)		
		(1): the additives can be added alone or in r				
		(4): the maximum quantity is expressed in I	P 2O 5			
		(41): Expressed compared to the fat.				
		(46): sum of the carnosol and acid carnosic	ue.			
4.2.6	Processed	l potato products				
	Group I	Additives				
	E 100	Curcumin	quantum satis		Only pellets and flakes of potato dried	
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)	Only dough of potato and slices of potato prefrites	
	E 220 - 228	Sulphur dioxide - sulfites	400	(3)	Only products made from dehydrated potatoes	
	E 220 - 228	Sulphur dioxide - sulfites	100	(3)		
	E 310 - 320	Gallates, TBHQ and BHA	25	(1)	Only potatoes dehydrated	
	E 338- 452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Prefrites potatoes including frozen and frozen	
	E 392	Extracts of Rosemary	200	(46)	Only products made from dehydrated potatoes	
	E 426	Soybean Hemicellulose	10 000		Only pre-packaged processed potato products	
		(1): the additives can be added alone or in r	nixture.		•	
		(2): The maximum amount applies to the su				
		(3): the maximum quantities are expressed	as SO 2 and relate t	to the total available	quantity taking into account all sources; the SO 2 in quantity	
		not exceeding 10 mg/kg or 10	mg/l is not regarde	ed as present.		
		(4): the maximum quantity is expressed in I		<u> </u>		
		(46): Sum of the carnosol and acid carnosic	que.			
5	Confectione	ry				
5.1	Cocoa and o	chocolate products				
	Group I	Additives			Only products without added sugar or energy-reduced	
	Group IV	Polyols	quantum satis		Only products without added sugar or energy-reduced	
	E 170	Calcium carbonate	70 000	(*)		
	E 322	Lecithins	quantum satis			
	E 330	Citric acid	5 000			
	E 334	Tartaric acid [L (+)]	5 000			
	E 414	Gum Arabic or gum acacia	quantum satis		Only as agent enrobage	
	E 422	Glycerol Glycerol	quantum satis	1	· , ··· ·· ·· ·· ·· · · · · · · · · · ·	
	E 440	Pectins	quantum satis	1	Only as agent enrobage	
	E 442	Phosphatides diammonium	10 000	1	, we again amonage	
	E 471	Mono - and found fat acids	quantum satis	+		
	L 7/1	1V10110 - and 10thid lat acids	Junium suus			

	E 472c	Citric esters of mono - and found acids fat	quantum satis			
	E 476	Tier of polyglycerol	5 000			
	E 492	Sorbitan tristearate	10 000			
	E 500 - 504	Carbonates	70 000	(*)		
	E 524 - 528	Hydroxides	70 000	(*)		
	E 530	Magnesium oxide	70 000	(*)		
	E 901	White and yellow beeswax	quantum satis		Only as agent enrobage	
	E 902	Candelilla wax	quantum satis		Only as agent enrobage	
	E 903	Carnauba wax	500		Only as agent enrobage	
	E 904	Shellac	quantum satis		Only as agent enrobage	
	E 950	Acesulfame-K	500		Only products without added sugar or energy-reduced	
	E 950	Aspartame Aspartame	2 000		Only products without added sugar or energy-reduced	
	E 954	Saccharin and its salts of Na, K and	500	(52)	Only products without added sugar or energy-reduced	
		It		(32)		
	E 955	Sucralose	800		Only products without added sugar or energy-reduced	
05.1	E 957	Thaumatine	50		Only products without added sugar or energy-reduced	
	E 959	Neohesperidine DC	100		Only products without added sugar or energy-reduced	
	E 960	Steviol glycosides	270	(60)	Only products without added sugar or energy-reduced	
05.1	E 961	Neotame	65		Only products without added sugar or energy-reduced	
	E 962	aspartame-acesulfame salt 500 (11) a (49) (50) Only products without added sugar or energy-reduced				
		(*) E 170, E 500-504, 524-528 E and E 530: 7% reported to the degreased dry matter, expressed as potassium carbonate. (((11): limits are expressed as a) equivalent accsulfame K or b) aspartame equivalent.				
l	(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
		 (50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E. (52): quantities maximum utilisation are expressed in free imide. (60): expressed in equivalents steviols 				
05.2	Other sweets, including the microconfiseries intended to freshen the breath					
	Group I	A 11'2'				
		Additives			Additives E 400, E 401, E 402, E 403, E 404, E 406, E 407, E 407 a, E 410, E 412, E 413,	
		Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes	
	21111	Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery,	
		Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single	
	3334	Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule.	
	5334	Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food	
		Additives			E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion.	
			quantum satis		E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food	
	Group II	Dyes quantum satis	quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies.	
	Group II Group III	Dyes quantum satis Dyes with maximum combined limit	quantum satis 300 200	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied	
	Group II Group III Group III	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit	300	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables	
	Group II Group III	Dyes quantum satis Dyes with maximum combined limit	300 200	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar	
	Group II Group III Group III Group IV Group IV	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols	300 200 quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar	
	Group II Group III Group III Group IV Group IV Group IV	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Polyols	300 200 quantum satis quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar	
	Group II Group III Group III Group IV Group IV Group IV Group IV	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols	300 200 quantum satis quantum satis quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar Only confectionery cocoa or dried fruits without added sugar or energy-reduced basis	
	Group II Group III Group III Group IV Group IV Group IV	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Polyols Polyols Polyols Polyols	300 200 quantum satis quantum satis quantum satis quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar	
	Group II Group III Group III Group IV Group IV Group IV Group IV Group IV E 160 d	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Polyols Polyols Polyols Polyols Lycopene	300 200 quantum satis quantum satis quantum satis quantum satis quantum satis quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar Only confectionery cocoa or dried fruits without added sugar or energy-reduced basis Only crystallized fruit, energy-reduced or with no added sugar	
	Group II Group III Group III Group IV Group IV Group IV Group IV Group IV	Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Polyols Polyols Polyols Polyols	300 200 quantum satis quantum satis quantum satis quantum satis quantum satis quantum satis	(25)	E 414, E 415, E 417, E 418, 425 E and E 440 may not be used in jelly in minibarquettes products defined, for the purposes of the present order, as gel of firm confectionery, contained in minibarquettes or semirigid minicapsules, intended to be ingested in a single bite in being projected in the mouth by a pressure on the minibarquette or the minicapsule. The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydration including rehydration effects at the ingestion. The additif E 425 cannot be used in gel candies. The exception of fruits and vegetables, candied Only fruit and candied vegetables Only products without added sugar Only confectionery-based amidon energy-reduced or with no added sugar Only pasta spread cocoa or dry fruits, milk fat, energy-reduced or no added sugar Only confectionery cocoa or dried fruits without added sugar or energy-reduced basis	

E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p-hydroxybenzoates	1 500	(1) (2) (5)	The exception of fruits and vegetables, candied, crystallized or iced
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only fruits and vegetables, candied, crystallized or iced
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only fruits, vegetables, angelique and barks candied, crystallized or iced agrumes
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only confectionery herbal syrup (transfer from syrup only)
E 297	Fumaric acid	1 000		Only confectionery sugar
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only confectionery sugar, candied fruit the exception
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	800	(1) (4)	Only fruits candied
E 405	Alginate propane - 1, 2-diol	1 500		Only confectionery sugar
E 426	Soybean Hemicellulose	10 000		Only gel candy, jelly in minibarquettes products the exception
E 432 - 436	Polysorbates	1 000	(1)	Only confectionery sugar
E 442	Phosphatides diammonium	10 000		Only sweet cocoa
E 459	Beta-Cyclodextrin	quantum satis		Only food tablets and dragees
E 473-474	Sucroesters fat acids - sucroglycerides	5 000		Only confectionery sugar
E 475	Esters polyglyceriques fat acids	2 000		Only confectionery sugar
E 476	Tier of polyglycerol	5 000		Only sweet cocoa
E 477	Fatty esters of propane-1, 2-diol acids	5 000		Only sweet cocoa Only confectionery sugar
E 481-482	Stearoyl-2-lactylates	5 000	(1)	Only confectionery sugar
			` '	, , ,
E 491 - 495	Sorbitan esters	5 000	(1)	Only confectionery sugar
E 492	Sorbitan tristearate	10 000	(1) (20)	Only sweet cocoa
E 520 - 523	Sulfate dialuminium	200	(1) (38)	Only fruits and vegetables, candied, crystallized or iced
E 551-559	Silicon dioxide - silicates	quantum satis	(1)	Only surface treatment
E 900	Dimethylpolysiloxane	10		
E 901	White and yellow beeswax	quantum satis		Only as agent enrobage
E 902	Candelilla wax	quantum satis		Only as agent enrobage
E 903	Carnauba wax	500		Only as agent enrobage
E 904	Shellac	quantum satis		Only as agent enrobage
E 905	Microcrystalline wax	quantum satis		Only surface treatment
E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage for sugar confectionery
E 950	Acesulfame-K	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 955	Sucralose	800		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 957	Thaumatine	50		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 959	Neohesperidine DC	100		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 960	Steviol glycosides	270	(60)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 961	Neotame	65		Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 962	aspartame-acesulfame salt	500	(11) a	Only products of cocoa or dried fruit, energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only sweets in the form of tablets at reduced energy value
E 955	Sucralose	200		Only sweets in the form of tablets at reduced energy value
E 961	Neotame	15		Only sweets in the form of tablets at reduced energy value
E 950	Acesulfame-K	1 000		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 951	Aspartame	1 000		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 952	±	500	(51)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	200	(52)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 955	Sucralose	400		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar

E 959	Neohesperidine DC	50	I	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 960	Steviol glycosides	330	(60)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 961	Neotame	32		Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only pasta spread cocoa, milk, dried fruit or fat, energy-reduced or with no added sugar
E 950	Acesulfame-K	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, K and It	300	(52)	Only confectionery-based amidon energy-reduced or with no added sugar
E 955	Sucralose	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 959	Neohesperidine DC	150		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	65		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	2		Only amidon without sugar or energy-reduced base confectionery added, as quřexhausteur of taste
E 962	aspartame-acesulfame salt	1 000	(11) a (49) (50)	Only confectionery-based amidon energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only confectionery with no added sugar
E 951	Aspartame	1 000		Only confectionery with no added sugar
E 954	Saccharin and its salts of Na, K and It	500	(52)	Only confectionery with no added sugar
E 955	Sucralose	1 000	,	Only confectionery with no added sugar
E 957	Thaumatine	50		Only confectionery with no added sugar
E 959	Neohesperidine DC	100		Only confectionery with no added sugar
E 960	Steviol glycosides	350	(60)	Only confectionery with no added sugar
E 961	Neotame	32	(**)	Only confectionery with no added sugar
E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only confectionery with no added sugar
E 950	Acesulfame-K	2 500	(==) (+>) (==)	Only microconfiseries to refresh the haleine, without added sugar
E 951	Aspartame	6 000		Only microconfiseries to refresh the haleine, without added sugar
E 954	Saccharin and its salts of Na, k and Ca	3 000	(52)	Only microconfiseries to refresh the haleine, without added sugar
E 955	Sucralose	2 400	(=-)	Only microconfiseries to refresh the haleine, without added sugar
E 959	Neohesperidine DC	400		Only microconfiseries to refresh the haleine, without added sugar
E 960	Steviol glycosides	2000	(60)	Only microconfiseries to refresh the haleine, without added sugar
E 961	Neotame	200	(00)	Only microconfiseries to refresh the haleine, without added sugar
E 961	Neotame	3		Only microconfiseries to refresh the haleine and throat lozenges strongly flavored without added sugars, like flavor enhancer
E 962	aspartame-acesulfame salt	2 500	(11) a (49) (50)	Only microconfiseries to refresh the haleine, without added sugar
E 951	Aspartame	2 000		Only refreshing strongly flavored without added sugar throat lozenges
E 955	Sucralose	1 000		Only refreshing strongly flavored without added sugar throat lozenges
E 960	Steviol glycosides	670	(60)	Only refreshing strongly flavored without added sugar throat lozenges
E 961	Neotame	65		Only refreshing strongly flavored without added sugar throat lozenges
E 1204	Pullulan	quantum satis		Only microconfiseries in the form of films intended to refresh the haleine
	(1): the additives can be added alone or in	mixture.		
	(2): The maximum amount applies to the	sum and the quantiti	ies are expressed as free a	acid.
	(3): the maximum quantities are expressed not exceeding 10 mg/kg or 10 mg/l	-	•	ntity taking into account all sources; the SO 2 in quantity
	(4): the maximum quantity is expressed in		**	
	(5): E 214 219 Ř: p-hydroxybenzoates (PI		mg/kg.	
	(((11): limits are expressed as a) equivale		<u> </u>	
				tion of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).

		(50): the applicable quantities both the asp- mixture with E 950 or 951 E.	artame (E 951) that h	nave the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a							
		(51): quantities maximum utilisation are ex	pressed in free acid									
			(52): quantities maximum utilisation are expressed in free acid.									
		(25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l. (38): expressed in aluminium. (60):										
		expressed in equivalents steviols										
3	Gum	ım										
	Group I											
	Group II	Dyes quantum satis	quantum satis									
	Group III	Dyes with maximum combined limit	300	(25)								
	Group IV	Polyols	quantum satis		Only products without added sugar							
	E 160 d	Lycopene	300									
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)								
	E 297	Fumaric acid	2 000									
	E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)								
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	quantum satis	(1) (4)								
	E 392	Extracts of Rosemary	200	(46)								
	E 405	Alginate propane - 1, 2-diol	5 000									
	E 416	Gum Karaya	5 000									
	E 432 - 436	Polysorbates	5 000	(1)								
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)								
	E 475	Esters polyglyceriques fat acids	5 000									
	E 477	Fatty esters of propane-1, 2-diol acids	5 000									
	E 481-482	Stearoyl-2-lactylates	2 000	(1)								
	E 491 - 495	Sorbitan esters	5 000	(1)								
	E 551	Silicon dioxide	quantum satis		Only surface treatment							
	E 552	Calcium silicate	quantum satis		Only surface treatment							
	E 553a	Magnesium silicate	quantum satis quantum satis		Only surface treatment							
	E 553b	TALC	quantum satis									
	E 650	Zinc acetate	1 000									
	E 900	Dimethylpolysiloxane	100									
	E 901	White and yellow beeswax	quantum satis		Only as agent enrobage							
	E 902	Candelilla wax	quantum satis		Only as agent enrobage							
	E 903	Carnauba wax	1 200	(47)	Only as agent enrobage							
	E 904	Shellac	quantum satis		Only as agent enrobage							
	E 905	Microcrystalline wax	quantum satis		Only surface treatment							
	E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage							
	E 927b	Carbamide	30 000		Only products without added sugar							
	E 950	Acesulfame-K	800	(12)	Only products with added sugars or polyols as flavor enhancer							
	E 951	Aspartame	2 500	(12)	Only products with added sugars or polyols as flavor enhancer							

E 959	Neohesperidine DC	150	(12)	Only products with added sugars or polyols as flavor enhancer					
E 957	Thaumatine	10	(12)	Only products with added sugars or polyols as flavor enhancer					
E 961	Neotame	3	(12)	Only products with added sugars or polyols as flavor enhancer					
E 950	Acesulfame-K	2 000		Only products without added sugar					
E 951	Aspartame	5 500		Only products without added sugar					
E 954	Saccharin and its salts of Na, K and below	1 200	(52)	Only products without added sugar					
E 955	Sucralose	3 000		Only products without added sugar					
E 957	Thaumatine	50		Only products without added sugar					
E 959	Neohesperidine DC	400		Only products without added sugar					
E 960	Steviol glycosides	3300	(60)	Only products without added sugar					
E 961	Neotame	250		Only products without added sugar					
E 962	aspartame-acesulfame salt	2 000	(11) a (49) (50)	Only products without added sugar					
E 1518	Glyceryl help (triacetin)	quantum satis	(11) a (47) (30)	Only products without added sugar					
E 1516	(1): Additives may be added alone or in a	1							
	(2): The maximum amount applies to the		es are expressed as fre	e acid.					
	(4): the maximum quantity is expressed in P ₂ O ₅								
	1 1								
	(((11): limits are expressed as a) equivale	ent acesulfame K or b							
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are	ent acesulfame K or b derived from the qua	ntities maximum utilis	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as	ent acesulfame K or b derived from the qua	ntities maximum utilis	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E.	ent acesulfame K or be derived from the qua spartame (E 951) that	ntities maximum utilis have the acesulfame-	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as	ent acesulfame K or be derived from the qua spartame (E 951) that	ntities maximum utilis have the acesulfame-	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are	ent acesulfame K or be derived from the qua spartame (E 951) that expressed in free imi	ntities maximum utilis have the acesulfamede.	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95	ent acesulfame K or be derived from the qualification (E 951) that expressed in free imiting E and E 961 are us	ntities maximum utilis have the acesulfame- de. ed in a mixture in the	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are	ent acesulfame K or be derived from the qualification of the derived from the qualification of the part and (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15	ntities maximum utilis have the acesulfame- de. ed in a mixture in the	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos	ent acesulfame K or be derived from the qualification apartame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique.	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E	ent acesulfame K or be derived from the qualification apartame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique.	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
Decorations	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols	ent acesulfame K or bederived from the qualification (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique.	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
Decorations Group I	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a	ent acesulfame K or bederived from the qualification (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique.	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion.					
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Group I Group II	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis	ent acesulfame K or be derived from the qualification that the partame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the decategory fodder	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l.					
Group II Group III	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the detailed of the detaile	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception					
Group II Group III Group III	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit	ent acesulfame K or be derived from the quarter (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the decategory fodder quantum satis	ntities maximum utilis have the acesulfamede. de. ed in a mixture in the 5 may not exceed 50 in	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder					
Group II Group III Group III Group III	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the desired parameter of the quantum satis 500 300	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	sation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar					
Group II Group III Group III Group III Group IV Group IV	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the derivative of the deriva	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces					
Group II Group III Group III Group III Group IV Group IV E 160 b	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imiting E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the desired parameter of the quantum satis 500 300 quantum satis	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E 22, E 124 and E 15 sique. Il uses covered by the extraction of the expressed in free imitive E 24 and E 15 sique. 4 category fodder equantum satis 500 300 quantum satis quantum satis quantum satis 20	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exeception of Red the enrobage of confectionery to chocolate-coated hard sugar					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d E 160 d	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene Lycopene	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E 22, E 124 and E 15 sique. Il uses covered by the extraction of the expressed in free imitive E 20 and E 961 are used to be expressed in free imitive E 20 and E 951 that E 25 and E 961 are used E 25 and E 25 an	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exeception of Red the enrobage of confectionery to chocolate-coated hard sugar Only red hard sugar coated chocolate confectionery coating					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d E 160 d E 173	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene Lycopene Aluminium	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the expression of the expres	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exception of Red the enrobage of confectionery to chocolate-coated hard sugar Only red hard sugar coated chocolate confectionery coating Only a coating of sugar confectionery for decorating cakes and pastry					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d E 173 E 174	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene Lycopene Aluminium Money	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the expression of the expres	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exeception of Red the enrobage of confectionery to chocolate-coated hard sugar Only red hard sugar coated chocolate confectionery coating Only a coating of sugar confectionery for decorating cakes and pastry Only decorations of chocolates					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d E 173 E 174 E 175	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene Lycopene Aluminium Money Gold	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the expressed in free imitive E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the expression of the e	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exception of Red the enrobage of confectionery to chocolate-coated hard sugar Only red hard sugar coated chocolate confectionery coating Only a coating of sugar confectionery for decorating cakes and pastry Only decorations of chocolates Only decorations of chocolates					
Group I Group II Group III Group III Group IV Group IV E 160 b E 160 d E 173 E 174	(((11): limits are expressed as a) equivale (49): quantities maximum utilisation are (50): the applicable quantities both the as mixture with E 950 or 951 E. (52): quantities maximum utilisation are (12): if additives E 950, 951 E, E 957, 95 (25): the amounts of colourings E 110, E (46): sum of the carnosol and acid carnos (47): the quantity maximum applies for a (60): expressed in equivalents steviols , coatings and forages, excluding fruit 4.2.4 Additives Dyes quantum satis Dyes with maximum combined limit Dyes with maximum combined limit Polyols Polyols Annatto, bixin, norbixine Lycopene Lycopene Aluminium Money	ent acesulfame K or be derived from the qualifier partame (E 951) that expressed in free imitive E and E 961 are us 122, E 124 and E 15 sique. Il uses covered by the determinant of the expression of the expres	ntities maximum utilis have the acesulfamede. ed in a mixture in the 5 may not exceed 50 may not excee	Station of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in gum, the maximum quantity of each entre them is reduced in proportion. mg/kg or 50 mg/l. Only decorations, coatings and sauces, forage the exception Only fodder Only decorations, coatings and fillings without added sugar Only sauces Only decorations and coatings With the exception of Red the enrobage of confectionery to chocolate-coated hard sugar Only red hard sugar coated chocolate confectionery coating Only a coating of sugar confectionery for decorating cakes and pastry Only decorations of chocolates					

E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only confectionery herbal syrup (transfer from syrup only)
E 220 - 228	Sulphur dioxide - sulfites	40	(3)	Only toppings (syrup for pancakes, syrup flavored to flavored milkshakes and ice cream; similar products)
E 220 - 228	Sulphur dioxide - sulfites	100	(3)	Only forages food for pastry
E 297	Fumaric acid	1 000		
E 297	Fumaric acid	2 500		Only fillings and toppings for fine bakery products
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	3 000	(1) (4)	Only toppings (syrup for pancakes, syrup flavored to flavored milkshakes and ice cream; similar products)
E 355-357	Adipic acid - adipates	2 000	(1)	Only fillings and toppings for fine bakery products
E 392	Extracts of Rosemary	100	(41) (46)	Only sauces
E 405	Alginate propane - 1, 2-diol	1 500		
E 405	Alginate propane - 1, 2-diol	5 000		Only fillings, toppings and coatings for fine bakery and desserts
E 416	Gum Karaya	5 000		Only fillings, toppings and coatings for fine bakery and desserts
E 426	Soybean Hemicellulose	10 000		Only gel candies (other than products of jelly in minibarquettes)
E 427	Cassia gum	2 500		Only fillings, toppings and coatings for fine bakery and desserts
E 432 - 436	Polysorbates	1 000	(1)	, , , ,
E 442	Phosphatides diammonium	10 000		Only sweet cocoa
E 473-474	Sucroesters fat acids - sucroglycerides	5 000		
E 475	Esters polyglyceriques fat acids	2 000		
E 476	Tier of polyglycerol	5 000		Only sweet cocoa
E 477	Fatty esters of propane-1, 2-diol acids	5 000		omy sweet cook
E 477	Fatty esters of propane-1, 2-diol acids	30 000		Only toppings whipped for other than cream desserts
E 481-482	Stearoyl-2-lactylates	5 000	(1)	omy toppings winpped for other than cream desserts
E 491 - 495	Sorbitan esters	5 000	(1)	
E 492	Sorbitan tristearate	10 000	(1)	Only sweet cocoa
E 551-559	Silicon dioxide - silicates	quantum satis		Only surface treatment
E 900	Dimethylpolysiloxane	10		Only surface deathern
E 901	White and yellow beeswax	quantum satis		Only as agent annahage
E 901	Candelilla wax	2		Only as agent enrobage
		quantum satis		Only as agent enrobage
E 903	Carnauba wax	500 200		Only as agent enrobage
E 903	Carnauba wax			As agent enrobage only for small products of fine bakery chocolate covered
E 904	Shellac	quantum satis		Only as agent enrobage
E 905	Microcrystalline wax	quantum satis		Only surface treatment
E 907	Poly-1-noncustodial hydrotreated	2 000		Only as agent enrobage
E 950	Acesulfame-K	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 951	Aspartame	2 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	300	(52)	Only confectionery-based amidon energy-reduced or with no added sugar
E 955	Sucralose	1 000		Only confectionery-based amidon energy-reduced or with no added sugar
E 959	Neohesperidine DC	150		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	65		Only confectionery-based amidon energy-reduced or with no added sugar
E 961	Neotame	2		Only confectionery based amidon without added sugars, as a flavor enhancer or reduced energy value
E 962	aspartame-acesulfame salt	1 000	(11) a (49) (50)	Only confectionery-based amidon energy-reduced or with no added sugar
E 950	Acesulfame-K	500		Only confectionery with no added sugar
E 951	Aspartame	1 000		Only confectionery with no added sugar
E 954	Saccharin and its salts of Na, k and Ca	500	(52)	Only confectionery with no added sugar

1	E 955	Sucralose	1 000	1	Only confectionery with no added sugar							
	E 957	Thaumatine	50		Only confectionery with no added sugar							
	E 959	Neohesperidine DC	100		Only confectionery with no added sugar							
	E 960	Steviol glycosides	330	(60)	Only confectionery with no added sugar							
	E 961	Neotame	32	(00)	Only confectionery with no added sugar							
	E 962		500	(11) a (40) (50)	, ,							
		aspartame-acesulfame salt		(11) a (49) (50)	Only confectionery with no added sugar							
	E 950	Acesulfame-K	500		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 951	Aspartame	2 000		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 954	Saccharin and its salts of Na, K and It	500	(52)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 955	Sucralose	800		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 957	Thaumatine	50		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 959	Neohesperidine DC	100		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 960	Steviol glycosides	270	(60)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 961	Neotame	65		Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 962	aspartame-acesulfame salt	500	(11) a (49) (50)	Only products of cocoa or dried fruit, energy-reduced or with no added sugar							
	E 950	Acesulfame-K	350		Only sauces							
	E 951	Aspartame	350		Only sauces							
	E 954	Saccharin and its salts of Na, k and Ca	160	(52)	Only sauces							
	E 955	Sucralose	450		Only sauces							
	E 959	Neohesperidine DC	50		Only sauces							
	E 961	Neotame	12		Only sauces							
	E 961	Neotame	2		Only sauces like flavor enhancer							
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	Only sauces							
		(1): the additives can be added alone or in mixture.										
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.										
		(3): the maximum quantities are expressed as SO ₂ and relate to the total available quantity taking into account all sources; the SO ₂ in quantity not exceeding 10 mg/kg or 10 mg/l										
		is not regarded as present.										
		(4): the maximum quantity is expressed in P ₂ O ₅										
		(5): E 214 219 Ŕ: p-hydroxybenzoates (PHB), maximum 300 mg/kg.										
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.										
		(41): expressed compared to the fat.										
		(46): sum of the carnosol and acid carnosique.										
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).										
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a										
		mixture with E 950 or 951 E.										
		(60): expressed in equivalents steviols										
		(52): Quantities maximum utilisation are expressed in free imide.										
		(25): the amounts of colourings E 110, E	122, E 124 and E	155 may not excee	d 50 mg/kg or 50 mg/l.							
06	Cereals and cere			·								
06.1		or flaked grain seeds										
	E 220 - 228	Sulphur dioxide - sulfites	30	(3)	Only sago and pearled barley							
	E 553b	TALC	quantum satis	(-/	Only rice							
	2222		1									
	(3): the maximum quantities are expressed as SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity not exceed											
06.2	Moole and other	10 mg/kg or 10 mg/l is no not regarded as present. Meals and other mill products; starch										
06.2 06.2.1	Flours	nini products; starcii										
00.2.1	E 338-452	Dhasharia acid phasebata	2 500	(1) (4)								
	E 330-432	Phosphoric acid - phosphate - correlation, triphosphates and	2 300	(1) (4)								
		correlation, urphosphates and										

	polyphosphates									
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only flour fermentante						
E 300	Ascorbic acid	quantum satis								
E 920	L - cysteine	quantum satis								
	(1): Additives can be added alone or in a mixture.									
		(4): the maximum quantity is expressed in P ₂ O 5								
Starch	1 7 1	_								
Group I	Additives									
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	The exception of starches and starches in infant formula, following preparations, as well as the preparations made from cereals and baby food						
	(3): the maximum quantities are express not regarded as present.	sed as SO ₂ and re	late to the total avai	ilable quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10 mg/s						
Breakfast c	ereals									
Group I	Additives									
Group II	Dyes quantum satis	quantum satis		Only breakfast cereals other than extruded, blown and/or the fruit flavored breakfast cereals						
Group IV	Polyols	quantum satis		Only cereals or products based on cereals for breakfast, without added sugar or energy-reduced						
E 120	Cochineal, carminique acid, carmines	200	(53)	Only flavored fruit breakfast cereals						
E 150c	Ammonia caramel	quantum satis		Only breakfast cereals extruded, blown or flavored with fruit						
E 160 a	Carotenoids	quantum satis		Only breakfast cereals extruded, blown or flavored with fruit						
E 160 b	Annatto, bixin, norbixine	25		Only breakfast cereals extruded, blown or flavored with fruit						
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only breakfast cereals extruded, blown or flavored with fruit						
E 162	Red beet, betanine	200	(53)	Only flavored fruit breakfast cereals						
E 163	Anthocyanins	200	(53)	Only flavored fruit breakfast cereals						
E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only pre-cooked cereals						
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)							
E 475	Esters polyglyceriques fat acids	10 000		Only the RGranolar type breakfast cereals (mix avoine amande and honey)						
E 481-482	Stearoyl-2-lactylates	5 000	(1)							
E 950	Acesulfame-K	1 200		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 951	Aspartame	1 000		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 954	Saccharin and its salts of Na, K and It	100	(52)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 955	Sucralose	400		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 959	Neohesperidine DC 50	0		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 960	Steviol glycosides 3.	30	(60)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 961	Neotame 3:	2		Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
E 962	···• F	000	(11) b (49) (50)	Only cereal for breakfast-fiber of more than 15%, and containing at least 20% of his without added sugar or energy-reduced						
	(1): the additives can be added alone or in									
	(4): the maximum quantity is expressed in									
	(((11): limits are expressed as a) equivale	ent acesulfame K	or b) aspartame equ	ivalent.						
I	(13): maximum quantity compared to the	fot								

ı	1	(49): quantities maximum utilisation	are derived from the	quantities maxim	um utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).						
					sulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a						
): quantities maximum utilisation are expressed in free imide.								
		(53): E 120, E 162 and 163 E additiv	es can be added alone	or in mixture.							
		(60): expressed in equivalents stevio									
06.4	Pasta										
06.4.1	Fresh pasta										
	E 270	Lactic acid	quantum satis								
	E 300	Ascorbic acid	quantum satis								
	E 301	Sodium ascorbate	quantum satis								
	E 322	Lecithins	quantum satis								
	E 330	Citric acid	quantum satis								
	E 334	Tartaric acid [L (+)]	quantum satis								
	E 471	Mono - and found fat acids	quantum satis								
	E 575	Glucono-delta-lactone	quantum satis								
06.4.2	Dry pasta	•			•						
	Group I	Additives			Only pasta gluten and/or to a hypoprotidique diet,						
06.4.3	Precooked pas	sta									
	E 270	Lactic acid	quantum satis								
	E 300	Ascorbic acid	quantum satis								
	E 301	Sodium ascorbate	quantum satis								
	E 322	Lecithins	quantum satis								
	E 330	Citric acid	quantum satis								
	E 334	Tartaric acid [L (+)]	quantum satis								
	E 471	Mono - and found fat acids	quantum satis								
	E 575	Glucono-delta-lactone	quantum satis								
06.4.4	Potato gnocch	i									
	Group I	Additives									
	E 200 - 203	Sorbique acid - sorbates	1 000	(1)							
06.4.5	Stuffings for p	oasta (ravioli and similar products)									
	Group I	Additives									
	E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)							
		(1): the additives can be added alone									
		(2): The maximum amount applies to	the sum and the quar	ntities are express	sed as free acid.						
06.5	Noodles										
	Group I	Additives									
	Group II	Dyes quantum satis	quantum satis								
	E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates		2 000	(1) (4)							
	E 426	Soybean Hemicellulose	10 000		Only ready to be consumed and prepackaged, Oriental noodles intended for retail sale						
		(1): the additives can be added a	alone or in mixture.	1	· · ·						
		(4): the maximum quantity is ex									
06.6	Batter	<u> </u>									
	Group I	Additives									
	Group II	Dyes quantum satis	quantum satis								
1	Group II	2 yes quantum satis	quantum satis								

	Group III	Dyes with maximum combined limit	500		Only pasta pan for coating				
	E 160 b	Annatto, bixin, norbixine	20		Only pasta pan for coating				
	E 160 d	Lycopene	30		Only pasta pan for coating				
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)					
	E 200 - 203	Sorbique acid - sorbates	2 000	(1) (2)					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	12 000	(1) (4)					
	E 900	Dimethylpolysiloxane	10						
		(1): the additives can be added alo	one or in mixture.						
		(2): The maximum amount applie	s to the sum and the	e quantities are exp	pressed as free acid.				
		(4): the maximum quantity is exp	ressed in P 2O 5						
06.7	Pre-cooked or	processed cereals							
	Group I	Additives							
	Group II	Dyes quantum satis	quantum satis						
	E 310 - 320	Gallates, TBHQ and BHA	200	(1)	Only pre-cooked cereals				
	E 426	Soybean Hemicellulose	10 000		Only rice and ready to be consumed and pre-packaged, rice-based products for retail sale				
	E 471	Mono - and found fat acids	quantum satis		Only quick-Cook rice				
	E 472a	Acetic esters of mono - and found acids fat	quantum satis		Only quick-Cook rice				
	E 481-482	Stearoyl-2-lactylates	4 000	(2)	Only quick-Cook rice				
		(1): the additives can be added alone or in mixture.							
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.							
			and built und the qu	america are oupres.	sed as free deld.				
07	Bakery produ		are sum and are qu	and on presi	sed as nee acid.				
07 07.1.	Bakery produ Bread and rol	cts	and sum and the qu		sed as free deld.				
		cts			With the exeception of the products of the categories 7.1.1 and 7.1.2				
	Bread and rol	cts Is Additives Sorbique acid - sorbates	2 000	(1) (2)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale				
	Bread and roll Group I	cts s Additives			With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale Only pre-packed sliced bread and rye bread				
	Group I E 200 - 203	cts Is Additives Sorbique acid - sorbates	2 000	(1) (2)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale				
	Bread and roll Group I E 200 - 203 E 280 - 283	cts s Additives Sorbique acid - sorbates Propionic acid - propionates	2 000 3 000 2 000 1 000	(1) (2)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale Only pre-packed sliced bread and rye bread Only reduced energy value, pre-cooked and pre-packaged bread, and Pitta prepackaged, Only prepackaged bread				
	Bread and roll Group I E 200 - 203 E 280 - 283 E 280 - 283	cts Is Additives Sorbique acid - sorbates Propionic acid - propionates Propionic acid - propionates	2 000 3 000 2 000	(1) (2) (1) (6) (1) (6)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale Only pre-packed sliced bread and rye bread Only reduced energy value, pre-cooked and pre-packaged bread, and Pitta prepackaged,				
	Bread and roll Group I E 200 - 203 E 280 - 283 E 280 - 283 E 280 - 283	Additives Sorbique acid - sorbates Propionic acid - propionates Propionic acid - propionates Propionic acid - propionates Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000 3 000 2 000 1 000	(1) (2) (1) (6) (1) (6) (1) (6)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale Only pre-packed sliced bread and rye bread Only reduced energy value, pre-cooked and pre-packaged bread, and Pitta prepackaged, Only prepackaged bread Only Soda bread-(bread using baking soda instead of yeast)				
	Bread and roll Group I E 200 - 203 E 280 - 283 E 280 - 283 E 280 - 283 E 338-452	cts Additives Sorbique acid - sorbates Propionic acid - propionates Propionic acid - propionates Propionic acid - propionates Propionic acid - propionates Phosphoric acid - phosphate - correlation, triphosphates and	2 000 3 000 2 000 1 000 20 000	(1) (2) (1) (6) (1) (6) (1) (6) (1) (4)	With the exeception of the products of the categories 7.1.1 and 7.1.2 Only pre-packed sliced bread and rye bread bakery pre-cooked and pre-packaged for retail sale and energy-reduced bread intended for retail sale Only pre-packed sliced bread and rye bread Only reduced energy value, pre-cooked and pre-packaged bread, and Pitta prepackaged, Only prepackaged bread				

	Ī	(2): The maximum amount applies to the sum and the quantities are expressed as free acid.									
E 260	07 1 1										
E.261	07.1.1			onowing ingredier			rater, yeast or rea	ven, sait			
E 262 Solium acetates seasters satis E 263 Calcium acetates seasters satis E 270 Lactic sciid paratem satis E 301 Solium acetates seasters satis E 302 Calcium acetates seasters satis E 303 Solium acetates seasters satis E 304 Acid fary seets of Acetacic acid paratem satis E 322 Lecithins seasters satis E 325 Solium lactate seasters satis E 326 Pollussium lactate seasters satis E 327 Calcium lactate seasters satis E 328 Solium lactate seasters satis E 329 Calcium lactate seasters satis E 321 Aceta cester of mono - and found acids seasters satis E 327 Calcium lactate seasters satis E 328 Aceta cester of mono - and found acids seasters satis E 471a Aceta cester of mono - and found acids seasters satis E 472a Aceta cester of mono - and found acids seasters satis E 472b Aceta cester of mono - and found acids fat seasters satis E 472c Monocacylantriques of the mono - and found acids fat seasters satis E 472e Monocacylantriques of the mono - and found acids fat seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the mono - and found acids fat seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the mono - and found acids seasters satis E 472e Monocacylantriques of the monocacylantriques seatters satis E 472e Monocacylantriques of the monocacylantriques seatters satis E 472e Monocacylantriques seatters					^						
F.263					4						
E 270					1						
E 300 Accorbic acid quantum satis					1						
E 301 Softum ascorbate					1						
E 302 Calcium accorbate quantum satis E 322 Lecifitins quantum satis E 325 Sodium lactate quantum satis E 326 Potassium lactate quantum satis E 327 Calcium lactate quantum satis E 328 Calcium lactate quantum satis E 329 Calcium lactate quantum satis E 321 Calcium lactate quantum satis E 472 Acetic exters of mono - and found acids quantum satis E 472 Acetic exters of mono - and found acids quantum satis E 472 Tartriques exters of mono - and found acids quantum satis E 472 Tartriques exters of mono - and found acids quantum satis E 472 Mono-cephtartriques and quantum satis quantum satis E 472 Mono-cephtartriques of the mono - and found acids faty externs quantum satis E 472 Far mixed tartriques of the mono - and found acids and acide states quantum satis E 472 Far mixed tartriques of the mono - and found acids and acide states quantum satis E 472 Far mixed tartriques of the mono - and found acids and acide states quantum satis E 471 Mono - Ascorbic acid quantum satis quantum satis E 472 Lecilium quantum satis quantum satis E 471 Mono - and found fat acids quantum satis quantum satis E 471 Mono - and found fat acids quantum satis quantum satis E 471 Mono - and found fat acids quantum satis					1						
E 304											
E 322 Lecithins				\	1						
E 325 Sodium lactate			-	ASCORDIC acid	1						
E 326					1						
E 327 Calcium lactate					1						
E 471					1						
E 472a					1						
E 472d					4						
E 472e			fat		1						
diacelyltartriques of the mono - and found acids fatty esters E 472f Fat mixed tartriques of the mono - and found acids and acetic esters 77.1.2 French breat E 260		E 472d		ono - and found	quantum satis						
Fact mixed tartriques of the mono - and found acids and acetic esters French bread		E 472e	diacetyltartriques of the	he mono - and	quantum satis						
French bread E 260 Acetic acid quantum satis E 300 Ascorbic acid quantum satis E 322 Lecithins quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis Group I Additives		E 472f	Fat mixed tartriques of	of the mono - and	quantum satis						
E 260 Acetic acid quantum satis E 300 Ascorbic acid quantum satis E 322 Lecithins quantum satis E 321 Lecithins quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Additives Group II Dyes quantum satis Quant	07.1.2	Franch brook		esters							
E 300 Ascorbic acid quantum satis E 322 Lecithins quantum satis Quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis E 471 Mono - and found fat acids quantum satis Quantum	07.1.2				711 721 to 10	m catic	1				
E 322 Lecithins quantum satis E 471 Mono - and found fat acids quantum satis O7.2 Fine bakery products Group I Additives					1						
E 471 Mono - and found fat acids quantum satis 77.2 Fine bakery products Group I Additives Group II Dyes quantum satis quantum satis Group III Dyes with maximum combined limit combined limit combined limit F 160 d F 160 d F 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite F 210 - 228 Sulphur dioxide - sulfites F 210 - 320 Gallates, TBHQ and Group III (1) Only mixes ready to the emploi for pastries F 310 - 320 Gallates, TBHQ and Group III (1) Only mixes ready to the emploi for pastries					4						
Fine bakery products Group I Additives Group II Dyes quantum satis quantum satis Group III Dyes with maximum combined limit Group IV Polyols quantum satis E 160 b Annatto, bixin, norbixine E 160 d Lycopene E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 200 - 228 Sulphur dioxide - sulfites E 280 - 283 Propionic acid - propionates E 280 - 283 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries				:4-	4						
Group II Dyes quantum satis quantum satis Group III Dyes with maximum combined limit Group IV Polyols E 160 b Annatto, bixin, norbixine E 160 d Lycopene E 200 - 203 Sorbique acid - sorbates 2 000 E 25 Collybridics and a sorbates 2 000 E 260 - 228 Sulphur dioxide - sulfites E 200 - 228 Sulphur dioxide - sulfites E 200 - 228 Sulphur dioxide - sulfites E 200 - 203 Gallates, TBHQ and 200 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite	07.2			acius	quantur	n saus					
Group II Dyes with maximum combined limit Group IV Polyols quantum satis E 160 b Annatto, bixin, norbixine E 160 d Lycopene E 200 - 203 Sorbique acid - sorbates E 200 - 228 Sulphur dioxide - sulfites E 280 - 283 Propionic acid - propionates E 200 - 203 Gallates, TBHQ and 200 (1) (2) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite	07.2				I						
Group IV Polyols quantum satis Only products without added sugar or energy-reduced E 160 b Annatto, bixin, norbixine E 160 d Lycopene 25 E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 220 - 228 Sulphur dioxide - sulfites E 280 - 283 Propionic acid - propionates E 310 320 Gallates, TBHQ and 200 (1) (1) Only mixes ready to the emploi for pastries		-		auantum satis							
Group IV Polyols quantum satis Only products without added sugar or energy-reduced E 160 b Annatto, bixin, norbixine 10 E 160 d Lycopene 25 E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 220 - 228 Sulphur dioxide - sulfites 50 E 280 - 283 Propionic acid - 2 000 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite E 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries			Dyes with maximum			(25)					
E 160 b Annatto, bixin, norbixine 10 E 160 d Lycopene 25 E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 220 - 228 Sulphur dioxide - sulfites 50 E 280 - 283 Propionic acid - 2 000 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite E 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries		Group IV		auantum satis					Only products without added sugar or energy-reduced		
E 160 d Lycopene 25 E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 220 - 228 Sulphur dioxide - sulfites E 280 - 283 Propionic acid - 2 000 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite E 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries		•	,						only products without added sugar of energy-reduced		
E 200 - 203 Sorbique acid - sorbates 2 000 (1) (2) Only products with greater than 0.65 the eau the activite E 220 - 228 Sulphur dioxide - sulfites Only biscuits E 280 - 283 Propionic acid - 2 000 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite E 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries			norbixine								
E 220 - 228 Sulphur dioxide - sulfites 50 Only biscuits E 280 - 283 Propionic acid - propionates 2 000 (1) (6) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite E 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries											
E 220 - 228 sulfites E 280 - 283 Propionic acid - propionates E 280 - 283 Propionic acid - propionates Gallates, TBHQ and 200 (1) (1) (2) Only products pre-packaged fine bakery (including confectionery containing flour) with greater than 0.65 the eau the activite C 2 10 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries		E 200 - 203	*	2 000		(1)(2)			71		
propionates greater than 0.65 the eau the activite F 310 320 Gallates, TBHQ and 200 (1) Only mixes ready to the emploi for pastries		E 220 - 228	sulfites	50					,		
Gallates, TBHQ and Only mixes ready to the emploi for pastries		E 280 - 283		2 000		(1) (6)					
		E 310 - 320	C II . TDIIO 1	200		(1)			2		

E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	
E 392	Extracts of Rosemary	200	(41) (46)	
E 405	Alginate propane - 1, 2-diol	2 000		
E 426	Soybean Hemicellulose	10 000		Only products pre-packaged fine bakery for sale at retail
E 432 - 436	Polysorbates	3 000	(1)	
E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)	
E 475	Esters polyglyceriques fat acids	10 000		
E 477	Fatty esters of propane- 1, 2-diol acids	5 000		
E 481 - 482	Stearoyl-2-lactylates	5 000	(1)	
E 483	Stearyle tartrate	4 000		
E 491 -495	Sorbitan esters	10 000	(1)	
E 541	Acid sodium dialuminium phosphate	1 000	(38)	Only scones and pastries
E 901	White and yellow beeswax	quantum satis		Only as agent enrobage for small products of fine bakery chocolate covered
E 902	Candelilla wax	quantum satis		Only as agent enrobage for small products of fine bakery chocolate covered
E 903	Carnauba wax	200		Only as agent enrobage for small products of fine bakery chocolate covered
E 904	Shellac	quantum satis		Only as agent enrobage for small products of fine bakery chocolate covered
E 950	Acesulfame-K	2 000		Only cornets and wafers, for ice cream without added sugar
E 954	Saccharin and its salts of Na, k and Ca	800	(52)	Only cornets and wafers, for ice cream without added sugar
E 955	Sucralose	800		Only cornets and wafers, for ice cream without added sugar
E 959	Neohesperidine DC	50		Only cornets and wafers, for ice cream without added sugar
E 961	Neotame	60		Only cornets and wafers, for ice cream without added sugar
E 950	Acesulfame-K	2 000		Only Řř Essoblaten ™(pasta spread cacaoa energy-reduced or with no added sugar) - ce edible paper
E 951	Aspartame	1 000		Only Řř Essoblaten :-(pasta spread cacaoa energy-reduced or with no added sugar)
E 954	Saccharin and its salts of Na, k and Ca	800	(52)	Only Řř Essoblaten := (pasta spread cacaoa energy-reduced or with no added sugar)
E 955	Sucralose	800		Only Řř Essoblaten ::-(pasta spread cacaoa energy-reduced or with no added sugar)
E 960	Steviol glycosides	330	(60)	Only Řř Essoblaten := (pasta spread cacaoa energy-reduced or with no added sugar)
E 961	Neotame	60		Only Řř £ssoblaten := (pasta spread cacaoa energy-reduced or with no added sugar)
E 962	aspartame-acesulfame salt	1 000	(11) b (49) (50)	Only Řř Essoblaten :-(pasta spread cacaoa energy-reduced or with no added sugar)

		(1): Additives can be added alone or in a mixture. (2): Quantity maximum applies amount and quantities are expressed in free acid. (4): the maximum quantity is expressed in P 2O 5 (6): the presence acid propionic and its salts is admitted in some fermented products obtained by a fermentation process in accordance with good manufacturing practices. (((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (41): expressed compared to the fat. (49): Quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (50): The applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with 950 E or E 951 (51): Quantities maximum utilisation are expressed in free acid. (52): Quantities maximum utilisation are expressed in free acid. (52): Quantities maximum utilisation are expressed in free imide. (25): the amounts of colourings E 110, E 122, E 124 and E 155 may not exceed 50 mg/kg or 50 mg/l. (38): expressed in aluminium. (46): sum of the carnosol and acid carnosique (60): expressed in equivalent steviols.									
08	Meat										
08.1	No processed	meats									
08.1.1	Unprocessed	meat, other than meat preparation	ons								
	E 129	AG allura Red	quantum satis		Only for the purposes of the health mark						
	E 133	Brilliant blue FCF	quantum satis		Only for the purposes of the health mark						
	E 155	Brown HT	quantum satis		Only for the purposes of the health mark						
08.1.2	Meat prepara	ations									
	E 120	Cochineal, carminique acid, carmines	100		Only <i>breakfast sausages</i> containing at least 6% of cereals and <i>Burger meat</i> containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.						
	E 129	AG allura Red	25		Only <i>breakfast sausages</i> containing at least 6% of cereals and <i>Burger meat</i> containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.						
	E 150 a - d	Caramels	quantum satis		Only breakfast sausages containing at least 6% of cereals and Burger meat containing at least 4% of plant products and/or cereal mixed with meat; in these products, the meat is minced so as to completely disperse the muscle and fat tissues so that the fibres form an emulsion with materials fat, which gives them their characteristic appearance.						
	E 220 - 228	Sulphur dioxide - sulfites	450	(1) (3)	Only breakfast sausages; burger meat containing at least 4% of plant products and/or cereal mixed with meat						
	E 261	Potassium acetate	quantum satis		Only prepackaged fresh ground meat preparations						
	E 262	Sodium acetates	quantum satis		Only prepackaged fresh ground meat preparations						
	E 300	Ascorbic acid	quantum satis		Only prepackaged fresh ground meat preparations						
	E 301	Sodium ascorbate	quantum satis		Only prepackaged fresh ground meat preparations						
	E 302	Calcium ascorbate	quantum satis		Only prepackaged fresh ground meat preparations						
	E 325	Sodium lactate	quantum satis		Only prepackaged fresh ground meat preparations						
	E 326	Potassium lactate	quantum satis		Only prepackaged fresh ground meat preparations						
	E 330	Citric acid	quantum satis		Only prepackaged fresh ground meat preparations						
	E 331	Sodium citrates	quantum satis		Only prepackaged fresh ground meat preparations						
	E 332	Potassium citrates	quantum satis		Only prepackaged fresh ground meat preparations						
	E 333	Calcium citrates	quantum satis		Only prepackaged fresh ground meat preparations						
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only <i>breakfast sausages</i> ; in this product, the meat is chopped way to completely disperse the muscle and fat tissues so that the fibres form an emulsion with fat, which gives it its characteristic appearance.						

E	553b	TALC	quantum satis		Only treatment on the surface of sausages				
		(1): the additives can be added alone or in mixture.							
		(3): the maximum quantities are expressed as SO ₂ and relate to the total available quantity taking into account all sources; the SO ₂ in quantity not exceeding							
		10 mg/kg or 10 mg/l is no not regarded as present.							
		(4): the maximum quantity is exp		resent.					
м	leat transfor	1 7 1	ressed in 1 20 5						
		at not heat treated							
	roup I	Additives	1		-				
	100	Curcumin	20		Only sausages				
	100	Curcumin							
			quantum satis		Only pasturmas (preparation of the brine and green chili beef)				
E	101	Riboflavines	quantum satis		Only pasturmas (preparation of the brine and green chili beef)				
Е	120	Cochineal, carminique acid, carmines	100		Only sausages				
E	120	Cochineal, carminique acid, carmines	200		Only sausage of chorizo/Salchichón (sausage protugais / sausage from Spain)				
E	124	Culvert 4R, cochineal red A	250		Only sausage of chorizo/Salchichón (sausage protugais / sausage from Spain)				
Е	150 a - d	Caramels	quantum satis		Only sausages				
Е	160 a	Carotenoids	20		Only sausages				
Е	160c	Paprika extract, capsanthin, capsorubin	10		Only sausages				
Е	162	Red beet, betanine	quantum satis		Only sausages				
	200 - 219	Sorbique acid - sorbates;	quantum satis	(1) (2)	Only treatment on the surface dried meat products				
	200 21)	benzoic acid - benzoates; p- hydroxybenzoates	1	(1) (2)	only administration and surface direct mean products				
E	235	Natamycin	1	(8)	Only treatment on the surface dry and sausages sausages				
E	249 - 250	Nitrites	150	(7)	, , , ,				
E	251 - 252	Nitrates	150	(7)					
E	315	Erythorbic acid	500		Only products of curing and meat products canned				
E	316	Sodium erythorbate	500		Only products of curing and meat products canned				
E	310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only meat dehydrated				
E	315	Erythorbic acid	500	(9)	Only products of curing and meat products canned				
Е	316	Sodium erythorbate	500	(9)	Only products of curing and meat products canned				
	338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)					
Е	392	Extracts of Rosemary	100	(46)	Only dry sausages				
	392	Extracts of Rosemary	150	(41) (46)	With the exeception of dry sausages				
	392	Extracts of Rosemary	150	(46)	Only meat dehydrated				
Е	553b	TALC	quantum satis	, ,	Treatment on the surface of sausages				
	959	Neohesperidine DC	5		Only as a flavor enhancer				
	Neohesperidine DC p Only as a flavor enhancer The additives can be (1): added only or in a mixture. The quantity								
		(2): maximum applies to the The maximum		ounts are expressed in	n free acid.				
		amount is expressed (4):	P ₂ O 5						
		(7): Maximum amount	EE during the manu	ufacturing process.					

I	I	that can be added								
		mg/dm ² surface (5								
		(8): mm d absence	8): e depth).							
		The additives E 315 (9): and E 316 are autor ISES alone or in a mixture, the maximum quantity in erythorbic acid. Maximum quantity (13): xpressed by rapp DRT to fat.								
		(41): expressed compared to the	41): expressed compared to the							
		fatty matter (46): sum of the carnosol and ac	hemselves.							
		Carno	Physics.							
08.2.2	Treated ther	mally processed meat								
	Group I	Additives			Except fatty liver, fatty liver, whole, blocks of foie gras,					
	E 100	Curcumin	20		Only sausages and sausages, pâtés, meatloaf					
		Cochineal, carminique acid,			↑ 00					
	E 120	carmines	100		Only sausages and sausages, pâtés, meatloaf					
	E 129	AG allura Red	25		Only luncheon meat					
	E 150 a - d	Caramels	quantum satis		Only sausages and sausages, pâtés, meatloaf					
	E 160 a	Carotenoids	20		Only sausages and sausages, pâtés, meatloaf					
	E 160c	Paprika extract, capsanthin, capsorubin	10		Only sausages and sausages, pâtés, meatloaf					
	E 162	Red beet, betanine	quantum satis		Only sausages and sausages, pâtés, meatloaf					
	E 200-203; 214 - 219	Sorbique acid - sorbates; p- hydroxybenzoates	1 000	(1) (2)	Only dough					
	E 200 - 203	Sorbique acid - sorbates	1 000	(1)(2)	Only aspic					
	E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only aspic					
	E 249 - 250	Nitrites	150	(7) (59)	With the exeception of meat-based products sterilized (Fo > 3,00)					
	E 249 - 250	Nitrites	100	(7) (58) (59)	Only products with sterilized meat (Fo > 3,00)					
	E 300	Ascorbic acid	quantum satis		Only fatty liver, fatty liver, whole, blocks of foie gras,					
	E 301	Sodium ascorbate	quantum satis		Only fatty liver, fatty liver, whole, blocks of foie gras,					
	E 315	Erythorbic acid	500	(9)	Only products of curing and meat products canned					
	E 316	Sodium erythorbate	500	(9)	Only products of curing and meat products canned					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Except fatty liver, fatty liver, whole, blocks of foie gras,					
	E 392	Extracts of Rosemary	150	(41) (46)	With the exeception of dry sausages					
	E 392	Extracts of Rosemary	100	(46)	Only dry sausages					
	E 392	Extracts of Rosemary	150	(46)	Only meat dehydrated					
	E 427	Cassia gum	1 500							
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1), (41)	Except fatty liver, fatty liver, whole, blocks of foie gras,					
	E 481-482	Stearoyl-2-lactylates	4 000	(1)	Only products of meat minced and diced canned					
	E 553b	TALC	quantum satis		Only treatment on the surface of sausages					
	E 959	Neohesperidine DC	5		Only as a flavor enhancer, except fatty liver, fatty liver, whole, blocks of foie gras,					
		The additive can be added								
				ounts are everossed :	n free soid					
		(2): The quantity amount and the amounts are expressed in free acid.								

I		maximum									
		applies to the									
		The									
		maximum amount is									
		(4): expressed in	P ₂ O 5								
		Maximum									
			amount that								
			(7): can be added EE during the manufacturing process.								
		The additives	1								
		E 315 and E (9): 316 are autor	ICEC along or in a m	ivtura the maximum	quantity in erythorbic acid.						
		Expressed	ises alone of ill a il	iixture, uie maximum t	quality in eryuloroic acid.						
		vith the fatty									
		(41): naterial	hemselves.								
		(46): sum of the carnosol and acid									
		carno	Physics.								
				121 ° C (reduction of	the bacterial un billion spore in a thousand cans to a spore)						
		to a treatment in a thousand									
		cans).									
		(59): nitrates may be present in some meat products heat-treated, due to the natural conversion of nitrite to nitrate in a middle of low acidity.									
08.2.3	Hoses, coating	ngs, and decorations for meat									
	Group I	Additives									
	-				With the exeception of the edible outer part of pasturmas (preparation of beef to)						
	Group II	Dyes quantum satis	quantum satis		the brine and green pepper)						
	Group III	Dyes with maximum combined	500								
		limit			Only decorations and coatings, to the edible outer the exception of <i>pasturmas</i>						
	C III	Dyes with maximum combined limit	quantum satis		0-1						
	Group III	nmit	quantum satis		Only edible casings Only external part edible						
	E 100	Curcumin	quantum satis		pasturmas-(preparation of the brine and green chili beef)						
		+	quantum satis		Only edible outer pasturmas-(preparation of beef in brine)						
	E 101	Riboflavines			Only edible outer pasturmas-(preparation of beef in brine)						
	E 101	Ribonavilles	quantum satis		and green pepper)						
		Cochineal, carminique acid,	quantum satis		Only external part edible						
	E 120	carmines	quantum satis		pasturmas-(preparation of the brine and green chili beef)						
	E 160 b	Annatto, bixin, norbixine	20		Factorian (ffamous d. var van am d. var va						
	E 160 d	Lycopene	500		Only decorations and coatings, to the edible outer the exception pasturmas (preparation of the brine and green						
	L 100 u	Lycopene	500		chili beef)						
	F 160 1		20	1	~						
	E 160 d	Lycopene	30		Only edible casings						
	E 200 - 203	Sorbique acid - sorbates	quantum satis		Only hoses made from collagen with the activite of the eau greater than 0.6						
	E 200-	Sorbique acid - sorbates; p-	1 000	(1) (2)	Only coatings of jelly for products with meat (cooked, saumurée or dried)						
	203; 214 - 219	hydroxybenzoates									
	E 338-452	Phosphoric acid - phosphate -	4 000	(1) (4)	Only coatings for meat						
		correlation, triphosphates and		(-)(-)							
		polyphosphates									
		(1): the additives can be added ale	one or in mixture.		•						
		(2): The maximum amount applied		quantities are expresse	ed as free acid.						
		1 / I I I I I I I I I I I I I I I I I I		1 1 1 1 1 1 1							

Products of r		antity is expressed in P 2O	•	
_		ional way, subject to spec		
E 249 - 250	Nitrites	175		in a brine containing nitrites and/or nitrates, salt and other components) Only Wiltshire bacon and similar products: a brine is injected into the meat which is then immersed
E 249 - 250	Nitrites	175	(39)	in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
E 251 - 252	Nitrates	250	(39) (59)	Only Wiltshire bacon and similar products: a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
E 249 - 250	Nitrites	100	(39)	Only Wiltshire ham and similar products: a brine is injected into the meat which is then immersed i brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
E 251 - 252	Nitrates	250	(39) (59)	Only Wiltshire ham and similar products: a brine is injected into the meat which is then immersed in brine for 3 to 10 days. The brine also contains microbiological cultures to use of leaven.
E 249 - 250	Nitrites	175	(39)	Only entremeada, entrecosto, chispe, orelheira e cabeça (salgados) toucinho fumado and similar products: immersion in brine for 3 to 5 days. The products are not heat treatment and have high activ of the eau (aW).
E 251 - 252	Nitrates	250	(39) (59)	Only entremeada, entrecosto, chispe, orelheira e cabeça (salgados) toucinho fumado and-similar products: immersion in brine for 3 to 5 days. The products are not heat treatment and have high activo f the eau (aW).
E 249 - 250	Nitrites	50	(39)	Only cured tongue: immersion in brine for at least 4 days and precooking.
E 251 - 252	Nitrates	10	(39) (59)	Only cured tongue: immersion in brine for at least 4 days and precooking.
E 249 - 250	Nitrites	150	(7)	Only kylmasavustettu poronliha/kallrokt renkott: a brine is injected into the meat which is then immersed in brine. Brining takes 14 to 21 days and is followed une maturation with smoking cold fo to 5 weeks.
E 251 - 252	Nitrates	300	(7)	Only kylmasavustettu poronliha/kallrokt renkott: a brine is injected into the meat which is then immersed in brine. Brining takes 14 to 21 days and is followed une maturation with smoking cold fo to 5 weeks.
E 249 - 250	Nitrites	150	(7)	Only bacon, bacon and similar products: the product is immersed in brine for 4-5 days at a temperature of 5 to 7 ° C, subject to a ripening usually in 24 to 40 hours at a temperature of 22 ° C, possibly smoked for 24 hours at a temperature of 20 to 25 ° C and stored for 3 to 6 weeks at a temperature of 12-14 ° C.
E 251 - 252	Nitrates	250	(7) (40) (59)	Only bacon, bacon and similar products: the product is immersed in brine for 4-5 days at a temper of 5 to 7 ° C, subject to a ripening usually in 24 to 40 hours at a temperature of 22 ° C, possibly smol for 24 hours at a temperature of 20 to 25 ° C and stored for 3 to 6 weeks at a temperature of 12-14 ° c.
E 249 - 250	Nitrites	50	(39)	Only Rohschinken, nassgepokelt and similar products: the salting duration depends on the shape weight of meat and raises approximately 2 days/kg; then comes the stabilisation/maturation.
E 251 - 252	Nitrates	250	(39)	Only Rohschinken, nassgepokelt and similar products: the duration of
				brining depends on the shape and weight of pieces of meat and raises approximately 2 days/kg; then comes the stabilisation/maturation.
	(7): added maximum d	lose.	•	
	(39): maximum residu	ual, residue at the end of th	e production process.	
	(40): without added n	itrites.		
	(59): nitrates may be	present in certain meat pro-	ducts heat-treated, due to	the natural conversion of nitrite to nitrate in an environment of low acidity.
	products treated dry cur en a stabilisation/matura		cess is applied to dry wit	th a mixture of brine containing nitrites and/or nitrates, salt and other components on the surface of
E 249 - 250	Nitrites	175	(39)	Only dry cured bacon and similar products: dry curing followed by maturation for at least 4 days
E 251 - 252	Nitrates	250	(39) (59)	Only dry cured bacon and similar products: dry curing followed by maturation for at least 4 days of
E 249 - 250	Nitrites	100	(39)	Only dry-cured ham and similar products: dry curing followed by maturation for at least 4 days up
-	Nitrates	250	(39) (59)	Only dry-cured ham and similar products: dry curing followed by maturation for at least 4 days un
E 251 - 252			(20) (50)	1 , 0 ,
E 251 - 252 E 251 - 252	Nitrates	250	(39) (59)	Only <i>Jamón curado, paleta curada, lomo embuchado y cecina</i> and similar products: dry curing followed une stabilization au least 10 days period and une more than 45 days maturation period.

	1			1	au less than 2 months.					
	E 251 - 252	Nitrates	250	(39) (59)	Only presunto, presunto da pa and couple do lombo and similar products:					
					curing dry for 10 to 15 days followed by une to stabilize for 30 to 45 days and une period of maturation au less than 2 months.					
	E 251 - 252	Nitrates	250	(39) (40) (59)	Only dry ham, ham, salt and other similar dried Jabulani parts: curing dry for 3 days + 1 day/kg followed by une week of post-curing and une period of ripening/maturing from 45 days to 18 months.					
	E 249 - 250	Nitrites	50	(39)	Only Rohschinken, trockengepokelt and similar products: the duration of curing depends on the shape and weight of pieces of meat and it is approximately 10 to 14 days, then comes the stabilisation/maturation.					
	E 251 - 252	Nitrates	250	(39) (59)	Only Rohschinken, trockengepokelt and similar products: the duration of curing depends on the shap and weight of pieces of meat and it is approximately 10 to 14 days, then comes the stabilisation/maturation.					
		(39): maximum resi	dual, residue at the end of the p	production process.						
		(40): without added	nitrites.	•						
		(59): nitrates may b	e present in certain meat produc	cts heat-treated, due to	the natural conversion of nitrite to nitrate in an environment of low acidity.					
08.2.4.3		products in the trad ed into the product b		by immersion or dry u	used in combination or where nitrite and/or nitrate are contained in a combination product or when					
	E 249 - 250	Nitrites	50	(39)	Only Rohschinken, trocken-/ nassgepokelt and similar products: meat packers dry and immersion used in combination (without injection brine). The duration of curing depends on the shape and weight of meat and she is approximately 14 to 35 days; then comes the stabilisation/maturation.					
	E 251 - 252	Nitrates	250	(39) (59)	Only Rohschinken, trocken-/ nassgepokelt and similar products: meat packers dry and immersion used in combination (without injection brine). The duration of curing depends on the shape and weight of meat and she is approximately 14 to 35 days; then comes the stabilisation/maturation.					
	E 249 - 250	Nitrites	50	(39)	Only jellied veal and brisket: a brine is injected into the meat,					
					After a minimum period of 2 days, is cooked in of boiling the eau for 3 hours.					
	E 251 - 252	Nitrates	10	(39) (59)	Only jellied veal and brisket: a brine is injected into the meat,					
					After a minimum period of 2 days, is cooked in of boiling the eau for 3 hours.					
	E 251 - 252	Nitrates	300	(40) (7)	Only Rohwurste (Salami and Kantwurst): the product has a minimum maturation period of 4 weeks and a water/protein ratio less than 1.7.					
	E 251 - 252	Nitrates	250	(40) (7) (59)	Only Salchichón y chorizo larga cuántica traducionales and similar products: period of maturation au less than 30 days.					
	E 249 - 250	Nitrites	180	(7)	Only vyso ¿INA, selsky salam, salam, polite trvanlivy turisticky ¿year, herkules lovecký salam, dunajska klobasa, paprikaš and similar products: cooking the dry product at 70 ° C, followed by un process of drying and smoking 8 to 12 days. Fermented products undergo a fermentation process in three steps from 14 to 30 days, followed by smoking.					
	E 251 - 252	Nitrates	250	(40) (7) (59)	Only dry sausages and similar products: sausage without added nitrites, raw, fermented and dried. The product ferment at a temperature of 18-22 ° C or lower (10-12 ° C) and has a period of maturation/affinage au less than 3 weeks. The product has a water/protein ratio less than 1.7.					
		(7): added maximur	m dose.		initial and a second the product has a water protein fails toos and first					
		(39): maximum residual, residue at the end of the production process.								
		(40): without added nitrites.								
			(59): nitrates may be present in certain meat products heat-treated, due to the natural conversion of nitrite to nitrate in an environment of low acidity.							
	Fish and fishe	` '	e present in certain meat produc	ets near treated, due to	and material conversion of material material conversions of for actuary.					
1		rocessed fishery prod	lucts							
.1.1	Unprocessed		iucu,							
.1.1	Group IV	Polyols	quantum satis		Only fish not processed, frozen and frozen, for purposes other than the edulcoration					
	E 300	Ascorbic acid	quantum satis		only not not processed, nozen and nozen, for purposes other than the educoration					
	E 300	Sodium ascorbate	quantum satis							
	E 301	Calcium ascorbate	quantum satis							
		Erythorbic acid		(0)	Only fish with and this factor and door factor					
	E 315		1 500	(9)	Only fish with red skin frozen and deep-frozen					
	E 316	Sodium erythorbate	1 500	(9)	Only fish with red skin frozen and deep-frozen					

E 330	Citric acid	quantum satis							
E 331	Sodium citrates	quantum satis							
E 332	Potassium citrates	quantum satis							
E 333	Calcium citrates	quantum satis							
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only fish fillets frozen and deep-frozen					
	(1): the additives can be added al	one or in mixture.							
	(4): the maximum quantity is expressed in P ₂ O ₅								
	(9): additives E 315 and E 316 are authorized alone or in mixture, the maximum quantity in erythorbic acid.								
Unprocessed	d shellfish								
Group IV	Polyols	quantum satis		Only crustaceans, molluscs and cephalopods not processed, frozen and frozen, for purposes other to the edulcoration					
E 220 - 228	Sulphur dioxide - sulfites	150	(3) (10)	Only crustaceans and cephalopods fresh, frozen and frozen crustaceans of the family Penaeidae, solenoceridae, aristeidae, less than 80 units					
E 220 - 228	Sulphur dioxide - sulfites	200	(3) (10)	Only crustaceans of the family Penaeidae, solenoceridae, aristeidae, between 80 and 120 units					
E 220 - 228	Sulphur dioxide - sulfites	300	(3) (10)	Only crustaceans of the family Penaeidae, solenoceridae, aristeidae, more than 120 units					
E 300	Ascorbic acid	quantum satis	(5) (10)	only stablaced to the fainty tomachade, sounderfade, answeade, more than 120 units					
E 300	Sodium ascorbate	quantum satis							
E 302	Calcium ascorbate	quantum satis							
E 330	Citric acid	quantum satis							
E 331	Sodium citrates	quantum satis							
E 332	Potassium citrates	quantum satis							
E 333	Calcium citrates	quantum satis							
E 338-452	Phosphoric acid - phosphate -	5 000	(1) (4)	Only molluscs and crustaceans frozen and deep-frozen					
E 336-432	correlation, triphosphates and polyphosphates	3 000	(1) (4)	Only monuses and crustaceans frozen and deep-frozen					
E 385	Calcium (calcium disodium EDTA) disodium ethylene- diamine-tetra-acetate	75		Only frozen and deep-frozen crustaceans					
E 586	4 - Hexylresorcinol	2	(42)	Only flesh of fresh shellfish, frozen or frozen					
	(1): the additives can be added alo	one or in mixture.							
	(3): the maximum quantities are e	(3): the maximum quantities are expressed as SO ₂ and relate to the total available quantity taking into account all sources; the SO ₂ in quantity							
	not exceeding 10 mg/s	-							
	(4): the maximum quantity is exp	0	G F	·					
	(10): Maximum quantities in edil								
	(42): as a residue.								
Fish and sea	afood processed, including mollusce	s and crustaceans							
Group I	Additives								
Group II	Dyes quantum satis	quantum satis		Only surimi and similar products and alternatives of salmon					
	Dyes with maximum combined	1		7					
Group III	limit	500		Only surimi and similar products and alternatives of salmon					
E 100	Curcumin	quantum satis		Only blocks of fish and shellfish					
E 101	Riboflavines	quantum satis		Only blocks of fish and shellfish					
E 102	TARTRAZINE	100	(35)	Only blocks of fish and shellfish					
E 104	Quinoline yellow	100	(35)	Only blocks of fish and shellfish					
—	Sunset Yellow CWF/yellow		,						
E 110	orange S	100	(35)	Only blocks of fish and shellfish					

1	carmines		1	
E 122	Azorubine, carmoisine	100	(35)	Only blocks of fish and shellfish
E 124	Culvert 4R, cochineal red A	100	(35)	Only blocks of fish and shellfish
E 140	Chlorophyll, chlorophyllines	quantum satis		Only blocks of fish and shellfish
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only blocks of fish and shellfish
E 142	Green S	100	(35)	Only blocks of fish and shellfish
E 150 a - d	Caramels	quantum satis		Only blocks of fish and shellfish
E 151	Brilliant black BN, black BN	100	(35)	Only blocks of fish and shellfish
E 153	Medicinal plant coal	quantum satis		Only blocks of fish and shellfish
E 160 a	Carotenoids	quantum satis		Only blocks of fish and shellfish
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only blocks of fish and shellfish
160 E	B -apocarotenal-8ř (30 C)	100	(35)	Only blocks of fish and shellfish
E 161 b	Lutein	100	(35)	Only blocks of fish and shellfish
E 162	Red beet, betanine	quantum satis		Only blocks of fish and shellfish
E 163	Anthocyanins	quantum satis		Only blocks of fish and shellfish
E 170	Calcium carbonate	quantum satis		Only blocks of fish and shellfish
E 171	Titanium dioxide	quantum satis		Only blocks of fish and shellfish
E 172	Oxide and hydroxide of iron	quantum satis		Only blocks of fish and shellfish
E 100	Curcumin	250	(36)	Only cooked shellfish
E 101	Riboflavines	quantum satis		Only cooked shellfish
E 102	TARTRAZINE	250	(36)	Only cooked shellfish
E 110	Sunset Yellow CWF/yellow orange S	250	(36)	Only cooked shellfish
E 120	Cochineal, carminique acid, carmines	250	(36)	Only cooked shellfish
E 122	Azorubine, carmoisine	250	(36)	Only cooked shellfish
E 124	Culvert 4R, cochineal red A	250	(36)	Only cooked shellfish
E 129	AG allura Red	250	(36)	Only cooked shellfish
E 140	Chlorophyll, chlorophyllines	quantum satis		Only cooked shellfish
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only cooked shellfish
E 142	Green S	250	(36)	Only cooked shellfish

				Only
E 150 a - d	Caramels			cooked
		quantum satis		shellfish
				Only
E 151	Brilliant black BN, black BN	250	(36)	cooked shellfish
E 153				Only cooked
E 133	Medicinal plant coal	quantum satis		shellfish
	Medicinal plant coal	1		Only
E 155	Brown HT			cooked
		quantum satis		shellfish
				Only
E 160 a	Carotenoids			cooked
		quantum satis		shellfish
E 160c	1	quantum satis		Only
	Paprika extract, capsanthin, capsorubin			cooked shellfish
	capsorubin			
160 E		250	(36)	Only cooked
100 L	B -apocarotenal-8ř (30 C)	230	(30)	shellfish
	1			Only
E 161 b	Lutein	250		cooked
			(36)	shellfish
				Only
E 162				cooked
	Red beet, betanine	quantum satis		shellfish
E 162				Only
E 163	Anthocyanins	auantum satis		cooked shellfish
	Anthocyannis	quantum savis		Only
E 171	Titanium dioxide			cooked
		quantum satis		shellfish
E 100	Curcumin	quantum satis		Only fish smoked
E 101	Riboflavines	quantum satis		Only fish smoked
E 102	TARTRAZINE	100	(37)	Only fish smoked
E 110	Sunset Yellow CWF/yellow	100	(37)	Only fish smoked
E 110	orange S	100	(37)	Only fish shoked
E 120	Cochineal, carminique acid,	100	(37)	Only fish smoked
	carmines			
E 124	Culvert 4R, cochineal red A	100	(37)	Only fish smoked
E 141	Copper chlorophylls and copper- chlorophyllines complexes	quantum satis		Only fish smoked
E 151	Brilliant black BN, black BN	100	(37)	Only fish smoked
E 153	Medicinal plant coal	quantum satis		Only fish smoked
E 160 a	Carotenoids	quantum satis		Only fish smoked
E 160 b	Annatto, bixin, norbixine	10		Only fish smoked
E 160c	Paprika extract, capsanthin, capsorubin	quantum satis		Only fish smoked
160 E	B -apocarotenal-8ř (30 C)	100	(37)	Only fish smoked
E 171	Titanium dioxide	quantum satis		

E 172	Oxide and hydroxide of iron	quantum satis	İ	
E 163	Anthocyanins	quantum satis	(37)	Only fish smoked
E 160 d	Lycopene	10		Only substitutes of salmon
E 160 d	Lycopene	30		Only blocks of fish and shellfish, cooked shellfish, smoked fish and surimi
E 200 - 203	Sorbique acid - sorbates	1 000	(1)(2)	Aspic
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	200	(1) (2)	Only dried and salted fish
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only products of fish and fishing in semi-preserve, including crustaceans, molluscs, surimi and fish/shellfish pasta; cooked shellfish
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	6 000		Only Crangon crangon and Crangon vulgaris cooked
E 210 - 213	Benzoic acid - benzoates	1 000	(1)(2)	Only shellfish cooked
E 220 - 228	Sulphur dioxide - sulfites	50	(3) (10)	Only crustaceans and cephalopods-cooked
E 220 - 228	Sulphur dioxide - sulfites	135	(3) (10)	Only shellfish cooked in the family Penaeidae, solenoceridae, aristeidae, less than 80 units
E 220 - 228	Sulphur dioxide - sulfites	180	(3) (10)	Only shellfish cooked in the family Penaeidae, solenoceridae, aristeidae, between 80 and 120 units
E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only dry salted fish of the gadidae family
E 220 - 228	Sulphur dioxide - sulfites	270	(3) (10)	Only shellfish cooked in the family Penaeidae, solenoceridae, aristeidae, more than 120 units
E 251 - 252	Nitrates	500		Only herrings in vinegar and sprat
E 315	Erythorbic acid	1 500	(9)	Only products of fish, canned and semi-preserve
E 316	Sodium erythorbate	1 500	(9)	Only products of fish, canned and semi-preserve
E 392	Extracts of Rosemary	150	(41) (46)	
E 950	Acesulfame-K	200		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 951	Aspartame	300		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 954	Saccharin and its salts of Na, k and Ca	160		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 955	Sucralose	120		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 959	Neohesperidine DC	30		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 960	Steviol glycosides	200	(60)	Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 961	Neotame	10		Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 962	aspartame-acesulfame salt	200	(11) a	Only preserves and sapid semi-conserves of fish and marinades of fish, crustaceans and molluscs
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	Only products of canned crustaceans; Surimi and similar products
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	Only blocks of fish and crustaceans, and shellfish frozen and deep-frozen
E 385	Calcium (calcium disodium EDTA) disodium ethylene- diamine-tetra-acetate	75		Only fish, crustaceans and shellfish canned
	The additives ca (1): be added only	n or in a mixture.		
	(2): The quantity maximum applies	esamount and the ar	mounts are expressed	1 in free acid.

1	1	to the								
		The maximum								
		quantities are								
		(3): expressed	lea in SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity ng/l is not considered as present.							
		not exceeding								
		10 mg/kg or 10								
		The maximum								
		amount is								
			expressed in P ₂ O 5							
		The additives E 315 and E 316								
		(9): are autor		mixture, the maxin	num quantity in erythorbic acid.					
		(10): maximum quantities in par								
		((11): limits are expressed as a)	omestibles.	ne-K or b) aspartam	e emiyalent					
		equiv.	nose by accountant	ic-K or 0) aspartant	e equivalent.					
		(35): maximum employees only								
		or for the (36): maximum employees only	nixture of E 102, I	E 104, E 110, E 120,	E 122, E 124, E 142, E 151, 160 E, E 161 b.					
		or for the	nixture of E 102, I	E 110, E 120, E 122,	E 124, E 129, 142 E, E 151, 160 E, E 161 b.					
		(37): maximum employees only								
		or for the ixture of E 102, E 110, E 120, E 124, E 151, 160 E. (41): expressed compared to the								
		fatty matter hemselves.								
		(46): sum of the carnosol and acidPhysics.								
		carno								
		(60): expressed in equivalents steviols								
09.3	Fish œufs	510 11015								
0.5.0	Group I	Additives			Only processed fish eggs					
	Group II	Dyes quantum satis	quantum satis		To eggs (caviar) esturgeon the exception					
	•	Dyes with maximum combined	T .		10 eggs (cuviar) estargeon the exception					
	Group III	limit	300		To eggs (caviar) esturgeon the exception					
	E 123	Amaranth	30		To eggs (caviar) esturgeon the exception					
	E 160 d	Lycopene	30		To eggs (caviar) esturgeon the exception					
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only products of fish in semi-preserve, including those based fish oeufs					
	E 284	Boric acid	4 000	(54)	Only eggs (caviar) esturgeon					
	E 285	Sodium tetraborate (borax)	4 000	(54)	Only eggs (caviar) esturgeon					
	E 315	Erythorbic acid	1 500	(9)	Only products of fish, canned and semi-preserve					
	E 316	Sodium erythorbate	1 500	(9)	Only products of fish, canned and semi-preserve					
		(1): the additives can be added alone or in mixture.								
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.								
		(9): additives E 315 and E 316 are authorized alone or in mixture, the maximum quantity in erythorbic acid.								
		(54): expressed in boric acid.								
10	Œufs and egg									
10.1	Unprocessed									
	The color addi	itives listed in part B 1 of this appe	ndix can be used for	decorative shells of	euf colouring or their stamping					
10.2	Dungagad	fs and agg nyadyata								
10.2		fs and egg products	r con he wood f- :: 41-	a dagamativa agl	as of confidella					
1	The color add	itives listed in part B 1 of this anne	a can be used for the	c accorative colours	ng or ocur anona.					

1	1	T		1					
	Group I	Additives							
	E 1505	Triethyle citrate	quantum satis		Only white oeuf dry				
	E 200 - 203	Sorbique acid - sorbates	1 000	(1)(2)	Only egg frozen, concentrated and frozen and dehydrated products				
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	5 000	(1) (2)	Only liquid egg (white, yellow or whole egg)				
	E 234	Nisin	6,25		Only pasteurized liquid egg (white, yellow or whole egg)				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4)	Only liquid egg (white, yellow or whole egg)				
	E 392	Extracts of Rosemary	200	(46)					
	E 426	Sovbean Hemicellulose	10 000	(10)	Only egg frozen, concentrated and frozen and dehydrated products				
	E 475	Esters polyglyceriques fat acids	1 000						
	E 520 - 523	Sulfate dialuminium	30	(1) (38)	Only white oeuf				
	E 1505	Triethyle citrate	quantum satis	(1) (30)	Only white ocur				
	1303	(1): Additives can be added alone of	14						
		(-/-		nantitias and armussasi	l on from maid				
		(2): The maximum amount applies (4): the maximum quantity is expr		uantities are expressed	i as free acid.				
			essed III P ₂ O ₅						
		(38): Expressed in aluminium	1						
11	C	(46): sum of the carnosol and acids, honey and table sweeteners	r carnosique.						
11.1									
11.1	Sugars and sy E 220 - 228	Sulphur dioxide - sulfites	10	(2)	Only groups in some group the execution				
	E 220 - 228	Sulphur dioxide - sulfites Sulphur dioxide - sulfites	20	(3)	Only sugars in corn syrup the exception Only syrup, dehydrated or not				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(4)	Only food dried powder				
	E 551-559	Silicon dioxide - silicates	quantum satis	(1)	Only food tablets and dragees				
	E 551-559	Silicon dioxide - silicates	10 000	(1)	Only food dried powder				
		(1): the additives can be added alone or in mixture.							
		(3): the maximum quantities are expressed as SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity							
		not exceeding 10 mg/kg or 10 mg/l is not regarded as present.							
		(4): the maximum quantity is expressed in P ₂ O ₅							
11.2	Other sugars		20 3						
	Group I	Additives							
	E 220 - 228	Sulphur dioxide - sulfites	40	(3)					
	E 220 - 228	Sulphur dioxide - sulfites	70	(3)	Only molasses				
		(3): the maximum quantities are expressed as SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity not exceeding							
		10 mg/kg or 10 mg/l is	=						
11.3	Honey	10 mg/kg of 10 mg/f is	no not regarded as pr	Coont.					
11.4	Table sweeter	ners							
1.4.1	Table liquid s								
1.7.1	Group IV	Polyols	quantum satis	1					
	E 950	Acesulfame-K	quantum satis						
	E 951	Aspartame	quantum satis						
	E 952	Cyclamique acid and its salts of Na and Ca	quantum satis						
	E 954	Saccharin and its salts of Na, k and Ca	quantum satis						
	E 955	Sucralose	quantum satis						
I	11 733	Sucraiose	7	1					

	E 957	Thaumatine	quantum satis				
	E 959	Neohesperidine DC	quantum satis				
	E 960	Steviol glycosides	quantum satis	(60)			
	E 961	Neotame	quantum satis				
	E 962	aspartame-acesulfame salt	quantum satis				
	E 200 - 219	Sorbique acid - sorbates; benzoic acid - benzoates; p- hydroxybenzoates	500	(1) (2)	Only if the water content is greater than 75%		
	E 330	Citric acid	quantum satis				
	E 331	Sodium citrates	quantum satis				
	E 407	Carrageenan	quantum satis				
	E 410	Flour of carob seeds	quantum satis				
	E 412	Guar gum	quantum satis				
	E 413	Gum adragante	quantum satis				
	E 414	Gum Arabic or gum acacia	quantum satis				
	E 415	Xanthan gum	quantum satis				
	E 418	Gum Gellane	quantum satis				
	E 422	Glycerol	quantum satis				
	E 440	Pectins	quantum satis				
	E 460 (i)	Microcrystalline cellulose	quantum satis				
	E 463	Hydroxypropylcellulose	quantum satis				
	E 464	Hydroxypropylmethylcellulose	quantum satis				
	E 465	Ethylmethylcellulose	quantum satis				
	E 466	Carboxymethylcellulose	quantum satis				
	E 500	Sodium carbonates	quantum satis				
	E 501	Potassium carbonates	quantum satis				
	E 575	Glucono-delta-lactone	quantum satis				
	E 640	Glycine and its sodium salt	quantum satis				
		(1): Additives may be added alone	or in a mixture.				
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (60): expressed in equivalents steviols					
.4.2	Sweeteners fo	or table in powder form					
	Group IV	Polyols	quantum satis				
	E 950	Acesulfame-K	quantum satis				
	E 951	Aspartame	quantum satis				
	E 952	Cyclamique acid and its salts of Na and It	quantum satis				
	E 954	Saccharin and its salts of Na, K and It	quantum satis				
	E 955	Sucralose	quantum satis				
	E 957	Thaumatine	quantum satis				
	E 959	Neohesperidine DC	quantum satis				
	E 960	Steviol glycosides	quantum satis	(60)			
	E 961	Neotame	quantum satis				

	E 962	aspartame-acesulfame salt	quantum satis	Ī					
	E 327	Calcium lactate	quantum satis						
	E 330	Citric acid	quantum satis						
	E 331	Sodium citrates	quantum satis						
	E 336	Potassium tartrates	quantum satis						
	E 341	Calcium phosphates	quantum satis						
	E 407	Carrageenan	quantum satis						
	E 410	Flour of carob seeds	quantum satis						
	E 412	Guar gum	quantum satis						
	E 413	Gum adragante	quantum satis						
	E 414	Gum Arabic or gum acacia	quantum satis						
	E 415	Xanthan gum	quantum satis						
	E 418	Gum Gellane	quantum satis						
	E 440	Pectins	quantum satis						
	E 440 E 460	Cellulose	quantum satis						
	E 460	Methylcellulose	quantum satis						
	E 461	Hydroxypropylcellulose	quantum satis quantum satis						
	E 464	Hydroxypropylcenulose Hydroxypropylmethylcellulose	quantum satis quantum satis						
	E 465		quantum satis						
	E 465	Ethylmethylcellulose	quantum satis						
	E 468	Carboxymethylcellulose Reticulated sodium	50 000						
		carboxymethylcellulose	50 000						
	E 500	Sodium carbonates	quantum satis						
	E 501	Potassium carbonates	quantum satis						
	E 551-559	Silicon dioxide - silicates	10 000	(1)					
	E 575	Glucono-delta-lactone	quantum satis						
	E 576	Sodium gluconate	quantum satis						
	E 577	Potassium gluconate	quantum satis						
	E 578	Calcium gluconate	quantum satis						
	E 640	Glycine and its sodium salt	quantum satis						
	E 1200	Polydextrose	quantum satis						
	E 1521	Polyethylene glycol	quantum satis						
		(1): Additives may be added alone or in a mixture.							
		(60): expressed in equivalents stev	iols						
11.4.3		table in the form of tablets	-						
	Group IV	Polyols	quantum satis						
	E 950	Acesulfame-K	quantum satis						
	E 951	Aspartame	quantum satis						
	E 952	Cyclamique acid and its salts of Na and It	quantum satis						
	E 954	Saccharin and its salts of Na, K and It	quantum satis						
	E 955	Sucralose	quantum satis						
ı	E 957	Thaumatine	quantum satis	1					

2.1.1 Salt and salt substitutes 2.1.1 E 170		E 050	No de constitue DC	lau autum oatio	ı	I
E961 Notatine					((0)	
F962 supartame accoulfame solt generates sorte				1	(00)	
E.296				1		
E 30			1	*		
E.331 Softime citrates Sustates satis				1		
E 334 Tararic acid [I.4+] spacewa exis E 336 Poissium tartanes spacewa exis E 441 Gun Anabic or gun acacia spacewa exis E 440 Cellulos spacewa exis E 441 Microcrystalline cellulos spacewa exis E 442 Hydroxyproylendulos spacewa exis E 443 Hydroxyproylendulos spacewa exis E 444 Hydroxyproylendulos spacewa exis E 445 E Hydroxyproylendulos spacewa exis E 446 Carboxymethylecilulose spacewa exis E 446 Carboxymethylecilulos spacewa exis E 448 Reiculated socialum conformation exis E 448 Reiculated socialum spacewa exis E 449 Salix of socialum, poissum and exis spacewa exis E 470 Salix of socialum, poissum exis spacewa exis E 471 Mono- and found fat acids spacewa exis E 471 Mono- and found fat acids spacewa exis E 500 Sodium carbonates spacewa exis E 501 Sodium placonate spacewa exis E 502 Sodium glaconate spacewa exis E 575 Glasson-dela-lactone spacewa exis E 576 Sodium glaconate spacewa exis E 577 Poissum glaconate spacewa exis E 578 Calcum glaconate spacewa exis E 579 Sodium glaconate spacewa exis E 570 Sodium glaconate spacewa exis E 571 Sult and salt substitutes E 1201 Polyvinylyprolidone spacewa exis E 1202 Polyvinylyprolidone spacewa exis E 1203 Solicon disorate in the spacewa exis E 1204 Polyvinylyprolidone spacewa exis E 1205 Solicon disorate in the spacewa exis E 1206 Solicon disorate in the spacewa exis E 1207 Calcum carbonate spacewa exis E 1208 Solicon disorate in the spacewa exis E 1209 Solicon disorate in the spacewa exis E 1201 Solicon disorate in the spacewa exis E 1202 Polyv				2		
E 336				4		
E414			/ / /			
E 440				1		
E 460 Cellulose			- C	quantum satis		
E 460 (i) Microcrystalline cellulose quantum satis				quantum satis		
E 460(ii) Cellulose powder passitum satis		E 460		quantum satis		
E 461 Methyleclulose quantum satis E 463 Hydroxypropyleclulose quantum satis E 464 Hydroxypropyleclulose quantum satis E 465 Ethylmethyleclulose quantum satis E 466 Carboxymethyleclulose quantum satis E 468 Reiculated sodium 50 000 E 470a Salis of sodium, poisseum and culcium acids fat E 470b Fat acids magnesium salis quantum satis E 470 Fat acids magnesium salis quantum satis E 471 Mono - and found fat acids quantum satis E 500 Sodium carbonates quantum satis E 501 Potassium carbonates quantum satis E 551-559 Silicon dioxide - silicates quantum satis E 576 Sodium gluconate quantum satis E 577 Potassium gluconate quantum satis E 578 Calcium gluconate quantum satis E 579 Calcium gluconate quantum satis E 510 Polyethylpyrrolidone quantum satis E 640 Glycine and its sodium salt quantum satis E 1200 Polylynylpyrrolidone quantum satis E 1201 Polyethylpyrrolidone quantum satis E 1202 Polytynylpyrrolidone quantum satis E 1203 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 2 Salis, spices, soups, soups, sauces, salads and protein products 4 E 170 Calcium carbonane quantum satis E 171 Salita data satis substitutes 2 Salita data satis substitutes 3 Salita data sat			·	quantum satis		
E 463		E 460(ii)		quantum satis		
E 464		E 461	-	quantum satis		
E 465		E 463		quantum satis		
E 466 Carboxymethylcellulose quantum satis		E 464	Hydroxypropylmethylcellulose	quantum satis		
E 468		E 465	Ethylmethylcellulose	quantum satis		
E 470a Salts of sodium, potassium and calcium acids fat		E 466	Carboxymethylcellulose	quantum satis		
Calcium acids far		E 468		50 000		
E 470b Fat acids magnesium salts quantum satis E 471 Mono - and found fat acids quantum satis E 500 Sodium carbonates quantum satis E 501 Potassium carbonates quantum satis E 551 So Sodium carbonates quantum satis E 555 Silicon dioxide - silicates quantum satis E 575 Glucono-delta-lactone quantum satis E 576 Sodium gluconate quantum satis E 577 Potassium gluconate quantum satis E 578 Calcium gluconate quantum satis E 579 Potassium gluconate quantum satis E 1200 Polydextrose quantum satis E 1201 Polyvinylpyrrolidone quantum satis E 1202 Polyvinylpyrrolidone quantum satis E 1201 Polyvinylpolyyrolidone quantum satis E 1202 Rolyvinylpolyyrolidone quantum satis E 1201 Polyethylene glycol quantum satis E 1201 Salt substitutes		E 470a		quantum satis		
E 500 Sodium carbonates quantum satis E 501 Potassium carbonates quantum satis E 551-559 Silicon dioxide - silicates quantum satis E 575 Glucono-dela-lactone quantum satis E 576 Sodium gluconate quantum satis E 577 Potassium gluconate quantum satis E 578 Calcium gluconate quantum satis E 640 Glycine and its sodium salt quantum satis E 1200 Polydextrose quantum satis E 1201 Polyvinylpyrrolidone quantum satis E 1202 Polyvinylpolypyrrolidone quantum satis E 1201 Polysinylpolypyrrolidone quantum satis E 1202 Polyvinylpolypyrrolidone quantum satis E 121 Polyethylene glycol quantum satis E 121 Salt substitutes 2		E 470b		quantum satis		
E 501		E 471	Mono - and found fat acids	quantum satis		
E 551-559 Silicon dioxide - silicates quantum satis E 575 Glucono-delta-lactone quantum satis E 576 Sodium gluconate quantum satis E 577 Potassium gluconate quantum satis E 578 Calcium gluconate quantum satis E 578 Calcium gluconate quantum satis E 640 Glycine and its sodium salt quantum satis E 1200 Polyektrose quantum satis E 1201 Polyvinylpyrrolidone quantum satis E 1202 Polyvinylpyrrolidone quantum satis E 1521 Polyethylene glycol quantum satis E 1521 Polyethylene glycol quantum satis E 1521 Salt and salt substitutes 2.1 Salt and salt substitutes 2.1.1 Salt		E 500	Sodium carbonates	quantum satis		
E 575 Glucono-delta-lactone quantum satis E 576 Sodium gluconate quantum satis E 577 Potassium gluconate quantum satis E 578 Calcium gluconate quantum satis E 578 Calcium gluconate quantum satis E 640 Glycine and its sodium salt quantum satis E 1200 Polydextrose quantum satis E 1201 Polyvinylpyrrolidone quantum satis E 1202 Polyvinylpolypyrrolidone quantum satis E 1521 Polyethylene glycol quantum satis E 1521 Polyethylene glycol quantum satis E 1521 Salt sand salt substitutes E 170 Calcium carbonate quantum satis	E 501	Potassium carbonates	quantum satis			
E 576		E 551-559	Silicon dioxide - silicates	quantum satis		
E 576		E 575	Glucono-delta-lactone	quantum satis		
E 577				quantum satis		
E 578				quantum satis		
E 640 Glycine and its sodium salt				auantum satis		
E 1200 Polydextrose				-	<u> </u>	
E 1201 Polyvinylpyrrolidone quantum satis E 1202 Polyvinylpolypyrrolidone quantum satis E 1521 Polyethylene glycol quantum satis 2 Salts, spices, soups, soups, sauces, salads and protein products 2.1 Salt and salt substitutes 2.1.1 Salt E 170 Calcium carbonate quantum satis E 138-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)			, ,	1	<u> </u>	
E 1202 Polyvinylpolypyrrolidone quantum satis E 1521 Polyethylene glycol quantum satis 2 Salts, spices, soups, soups, sauces, salads and protein products 2.1 Salt and salt substitutes 2.1.1 Salt E 170 Calcium carbonate quantum satis E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)			,	4		
E 1521 Polyethylene glycol quantum satis 2 Salts, spices, soups, soups, sauces, salads and protein products 2.1 Salt and salt substitutes 2.1.1 Salt E 170 Calcium carbonate quantum satis E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)				1		
2.1 Salt and salt substitutes 2.1.1 Salt E 170 Calcium carbonate quantum satis E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)				7	1	
2.1.1 Salt and salt substitutes 2.1.1 E 170	2			12	1	<u> </u>
2.1.1 Salt E 170 Calcium carbonate quantum satis E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates 10 000 (1) (4) E 535 - 538 Ferrocyanides 20 (1) (57)				otem products		
E 170 Calcium carbonate quantum satis E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)	2.1.1		undututud			
E 338-452 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)			Calcium carbonate	quantum satis		
correlation, triphosphates and polyphosphates E 535 - 538 Ferrocyanides 20 (1) (57)					(1) (4)	
E 535 - 538 Ferrocyanides 20 (1) (57)			correlation, triphosphates and			
		E 535 - 538		20	(1) (57)	
E 300 SOUTHIN CALDONALES QUANTUM SAUS		E 500	Sodium carbonates	quantum satis		

	E 504	Magnesium carbonates	quantum satis								
					Only						
	E 511				sea						
		Magnesium chloride	quantum satis		salt						
	E 530	Magnesium oxide	quantum satis								
	E 551-559	Silicon dioxide - silicates	10 000								
		(1): the additives can be added alor	ne or in mixture.								
		(4): the maximum quantity is expre									
		(57): The maximum quantity is exferrocyanide.	pressed as anhydrou	s potassium							
12.1.2	Salt substitute	es									
	Group I	Additives									
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	10 000	(1) (4)							
	E 535 - 538	Ferrocyanides	20	(1) (57)							
	E 551-559	Silicon dioxide - silicates	20 000								
	E 620 - 625	Glutamic acid - glutamates	quantum satis								
	E 626 - 635	Ribonucleotides	quantum satis								
		(1): Additives may be added alone	or in a mixture.								
		(4): the maximum quantity is expressed in P ₂ O ₅									
		(57): The maximum quantity is ex	(57): The maximum quantity is expressed as anhydrous potassium ferrocyanide.								
12.2	Herbs, spices	and seasonings		,							
12.2.1	Fine herbs an	Fine herbs and spices									
	E 220 - 228	Sulphur dioxide - sulfites	150	(3)	Only cinnamon (Cinnamomum ceylanicum)						
	E 460	Cellulose	quantum satis		Only dry products						
	E 470a	Salts of sodium, potassium and calcium acids fat	quantum satis		Only dry products						
			xpressed as SO 2 and	relate to the total ava	ilable quantity taking into account all sources; the SO 2 in quantity not exceeding						
		10 mg/kg or 10 mg/l is no not regarded as present.									
12.2.2	Seasonings an	s and condiments									
	Group I	Additives									
	Group II	Dyes quantum satis	auantum satis		Only seasonings, e.g. curry powder, tandoori (Indian food epice mix)						
	Group III	Dyes with maximum combined limit	500		Only seasonings, e.g. curry powder, tandoori						
	E 160 d	Lycopene	50								
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)							
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only seasonings juice agrumes						
	E 310 - 321	Gallates, TBHQ, BHA and BHT	200	(1) (13)	y Ongression in						
	E 392	Extracts of Rosemary	200	(41) (46)							
	E 551-559	Silicon dioxide - silicates	30 000	(1)	Only seasonings						
	E 620 - 625	Glutamic acid - glutamates	quantum satis	. /							
	E 626 - 635	Ribonucleotides	quantum satis								
		(1): Additives may be added alone	1	1	1						
		(2): The maximum amount applies		mantities are expresse	d as free acid						
					lable quantity taking into account all sources; the SO 2 in quantity						
		* *	-		actor quantity taking into account an sources, the 50 2m quantity						
I		not exceeding 10 mg/k	g or 10 mg/1 is not re	egarded as present.							

	(13): maximum quantity compared to the fat.									
		(41): expressed compared to the f								
		(46): sum of the carnosol and acid								
12.3										
	Group I	Additives								
	E 150 a - d	Caramels	quantum satis							
	E 220 - 228	Sulphur dioxide - sulfites	170	(3)	Only vinegar fermentation					
		(3): the maximum quantities are entering not regarded as present		relate to the total avai	lable quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10 mg/l is					
12.4	Mustard									
	Group I	Additives								
	Group II	Dyes quantum satis	quantum satis							
	Group III	Dyes with maximum combined limit	300							
	Group IV	Polyols	quantum satis							
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)						
	E 220 - 228	Sulphur dioxide - sulfites	250	(3)	With the exeception of Dijon mustard					
	E 220 - 228	Sulphur dioxide - sulfites	500	(3)	Only Dijon mustard					
	E 392	Extracts of Rosemary	100	(41) (46)						
	E 950	Acesulfame-K	350							
	E 951	Aspartame	350							
	E 954	Saccharin and its salts of Na, k and Ca	320	(52)						
	E 955	Sucralose	140							
	E 959	Neohesperidine DC	50							
	E 961	Neotame	12							
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)						
		(1): the additives can be added alone or in mixture.								
		(2): The maximum amount applies to the sum and the quantities are expressed as free acid.								
		(3): the maximum quantities are expressed as SO 2 and relate to the total available quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10 mg/l is not regarded as present.								
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.								
		(41): expressed compared to the fat.								
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).								
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.								
		(52): quantities maximum utilisat		ee imide.						
		(46): sum of the carnosol and acid	l carnosique.							
12.5	Soups, soups a	and broths								
	Group I	Additives								
	Group II	Dyes quantum satis	quantum satis							
	Group III	Dyes with maximum combined limit	50							
	E 160 d	Lycopene	20							

E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	500	(1) (2)	Only soups, soups and liquid broths (at the exception preserves)
E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	Only soups, soups and dehydrated bouillons
E 338-452	Phosphoric acid - phosphate correlation, triphosphates and polyphosphates	3 000	(1) (4)	
E 363	Succinic acid	5 000		
E 392	Extracts of Rosemary	50	(46)	
E 427	Cassia gum	2 500		Only soups, soups and dehydrated bouillons
E 432 - 436	Polysorbates	1 000	(1)	Only soups and soups
E 473-474	Sucroesters fat acids - sucroglycerides	2 000	(1)	
E 900	Dimethylpolysiloxane	10		
E 950	Acesulfame-K	110		Only soups and energy-reduced soups
E 951	Aspartame	110		Only soups and energy-reduced soups
	Saccharin and its salts of Na, K			
E 954	and	110	(52)	Only soups and energy-reduced soups
	It			
E 955	Sucralose	45		Only soups and energy-reduced soups
E 959	Neohesperidine DC	50		Only soups and energy-reduced soups
E 960	Steviol glycosides	40	(60)	Only soups and energy-reduced soups
E 961	Neotame	5		Only soups and energy-reduced soups
E 962	aspartame-acesulfame salt	110	(11) b (49) (50)	Only soups and energy-reduced soups
	(1): the additives can be added alo	one or in mixture.	•	<u> </u>
	(2): the quantity maximum applie quantities		e expressed in	ree acid.
	(4): the maximum quantity is exp	ressed in P ₂ O ₅	•	
	(11): Limits are expressed as a) a			
	equivalent or		equivalent aspart	oul.
	(49): quantities maximum utilisate from the as		ES maximum ut	use of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).
	(50): quantities applicable both to 951) that have the ac r or 951 E.		ulfa me-K (E 950)	must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or
	(52): quantities maximum utilisa in imid		ee e.	
	(13): maximum quantity compare			
	(46): sum of the carnosol and aci (60): expressed in equivalents sto			
 Sauces				
Group I	Additives			
Group II	Dyes quantum satis qu	uantum satis		To the exclusion of tomato-based sauces
Group III	Dyes with maximum combined limit 50	00		Including pickles, condiments, chutney and piccalilli. to the exclusion of tomato-based sauces
Group IV	Polyols	uantum satis		
E 160 d	Lycopene 50)		To the exclusion of tomato-based sauces
E 200 - 203	Sorbique acid - sorbates 2	000	1) (2)	Only sauces emulsified with fat content is less than
		I		60%

E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 000	(1) (2)	Only sauces emulsified with fat content is au less than 60%; non emulsified sauces					
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	2 000	(1) (2)	Only sauces emulsified with fat content is less than 60%					
E 210 - 213	Benzoic acid - benzoates	1 000	(1) (2)	Only sauces emulsified with fat content is less than 60%					
E 210 - 213	Benzoic acid - benzoates	500	(1)(2)	Only sauces emulsified with fat content is au at least 60%					
E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	•					
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)						
E 385	Calcium (calcium disodium EDTA) disodium ethylene-diamine-tetra-acetate	75		Only emulsified sauces					
E 392	Extracts of Rosemary	100	(41) (46)						
E 427	Cassia gum	2 500							
E 405	Alginate propane - 1, 2-diol	8 000							
E 416	Gum Karaya	10 000		Only emulsified sauces					
E 426	Soybean Hemicellulose	30 000		Only emulsified sauces					
E 432 - 436	Polysorbates	5 000	(1)	Only emulsified sauces					
E 473-474	Sucroesters fat acids - sucroglycerides	10 000	(1)						
E 476	Tier of polyglycerol	4 000		Only sauces for salads					
E 491 - 495	Sorbitan esters	5 000	(1)	Only emulsified sauces					
E 950	Acesulfame-K	350							
E 951	Aspartame	350							
E 954	Saccharin and its salts of Na, k and Ca	160	(52)						
E 955	Sucralose	450							
E 959	Neohesperidine DC	50							
E 960	Steviol glycosides	120	(60)	To the exclusion (fermented or not fermented) soy sauce					
E 960	Steviol glycosides	175	(60)	Only soy sauce (fermented or not fermented)					
E 961	Neotame	12							
E 961	Neotame	2		Only as a flavor enhancer					
E 962	aspartame-acesulfame salt	350	(11) b (49) (50)						
	(1): the additives can be added	alone or in mixture.	•						
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid.								
	(4): the maximum quantity is expressed in P 2O 5								
	(41): Expressed compared to the fat.								
	(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).								
	(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.								
	(52): quantities maximum utilisation are expressed in free imide.								
	(13): maximum quantity compared to the fat.								
	(46): sum of the carnosol and a (60): expressed in equivalents	icid carnosique.							
Salads and sp									
Group I	Additives								
	Dyes quantum satis	quantum satis							
Group II	Dyes quantum satis	чиннин зинз							

12.7

	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)						
	E 950	Acesulfame-K	350		Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 951	Aspartame	350		Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 954	Saccharin and its salts of Na, K and It	160	(52)	Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 955	Sucralose	140		Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 959	Neohesperidine DC	50		Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 961	Neotame	12		Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
	E 962	aspartame-acesulfame salt	350	(11) b (49) (50)	Only Feinkostsalat (salads caterers (Zingy + ingredients of foremost animal or plant))					
		(1): Additives may be added alone	or in a mixture.	, , , , ,						
		(2): The maximum amount applies		quantities are express	ed as free acid.					
		(((11): limits are expressed as a)	equivalent acesulfan	ne K or b) aspartame	equivalent.					
					num utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
		(50): the applicable quantities bor mixture with E 950 or		951) that have the ace	sulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
		(52): quantities maximum utilisat	ion are expressed in	free imide.						
2.8	Yeast and yea	ast products								
	Group I	Additives								
	E 491 - 495	Sorbitan esters	quantum satis		Only dry yeast and bakery yeast					
2.9	Protein produ	otein products, excluding products of category 1.8								
	Group I	Additives								
	Group II	Dyes quantum satis	quantum satis							
	Group III	Dyes with maximum combined limit	100		Only substitutes of meat and fish at base of plant proteins					
	E 160 d	Lycopene	30		Only substitutes of meat and fish at base of plant proteins					
	E 200 - 203	Sorbique acid - sorbates	2 000	(1)(2)	Only substitutes of meat, fish, crustaceans and cephalopods and cheese protein					
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)	Only substitutes for meat, fish, crustaceans and cephalopods					
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only gelatin					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	(1) (4)	Only vegetable protein drinks					
	E 959	Neohesperidine DC	5		Only products of plant proteins, only as a flavor enhancer					
		(1): the additives can be added al-	one or in mixture.		<u> </u>					
		(2): The maximum amount applied	s to the sum and the	quantities are expres	sed as free acid.					
		(3): the maximum quantities are of	expressed as SO 2 and	d relate to the total av	ailable quantity taking into account all sources; the SO 2 in quantity not exceeding					
		10 mg/kg or 10 mg/l is no not regarded as present.								
		(4): the maximum quantity is exp	ressed in P 2O 5							
	Food for spec	cial nutrition								
.1	Foods for infa	ants and young children								
	INTRODUCT	ORY PART, APPLIES TO ALL SU	JBCATEGORIES.							
		Quantities maximum utilisation in	ndicated refer to foo	dstuffs ready for cons	umption, prepared in accordance with the manufacturer's instructions.					
		The additives E 307, E 325, E 33	0, 331 E, E 332, 333	E, E 338, E 340, E 4	10, E472c and E 1450 must be used in accordance with the regulations in force.					
1.1	Infant formu	la								

	E 270	Lactic acid	quantum satis	1	L (+)-only shape					
	E 304(i)	L-ascorbyle palmitate	10							
	E 306	Tocopherol-rich extract	10	(16)						
	E 307	Alpha-tocopherol	10	(16)						
	E 308	Gamma-tocopherol	10	(16)						
	E 309	Delta-tocopherol	10	(16)						
	E 322	Lecithins	1 000	(14)						
	E 330	Citric acid	quantum satis							
	E 331	Sodium citrates	2 000	(43)						
	E 332	Potassium citrates		(43)						
	E 338	Phosphoric acid	1 000	(4) (44)						
	E 339	Sodium phosphates	1 000	(4) (15)						
	E 340	Potassium phosphates		(4) (15)						
	E 412	Guar gum	1 000		Only in the case where the liquid contains proteins partly hydrolyzed					
	E 471	Mono - and found fat acids	4 000	(14)						
	E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder					
	E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids partially hydrolyzed					
	E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed					
		(4): the maximum quantity is ex	pressed in P 2O 5	•	<u> </u>					
		` /	, ,		coodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in					
		proportion to the cumulative presence of other additives in this commodity food.								
		(15): E 339 and 340 E additives								
		(16): E 306, 307 E, E 308 and 3								
		(43): E 331 and 332 E additives are allowed only or mixed, in accordance with the regulations in force.								
13.1.2	E.U.	(44): in accordance with the limits established by the regulations in force								
13.1.2	Follow-on	Note: non pathogenic strains producing the utilisation acid lactic L (+) is permitted in the manufacture of acidified milks.								
	E 270	Lactic acid	quantum satis	acid factic L (+) is pe						
	E 304(i)	L-ascorbyle palmitate	10		L (+)-only shape					
	E 306	Tocopherol-rich extract	10	(16)						
	E 307	Alpha-tocopherol	10	(16)						
	E 308	Gamma-tocopherol	10	(16)						
	E 309	Delta-tocopherol	10	(16)						
	E 322	Lecithins	1 000	(14)						
	E 330	Acid detailed	quantum satis	(1.)						
		e								
	E 331	Sodium citrates	2 000	(43)						
	E 332	Potassium citrates	quantum satis	(43)						
	E 338	Phosphoric acid		(4) (44)						
	E 339	Sodium phosphates	1 000	(4) (15)						
	E 340	Potassium phosphates		(4) (15)						
	E 407	Carrageenan	300	(17)						
	E 410	Flour of carob seeds	1 000	(17)						
		-	1.000	(15)						
	E 412	Guar gum	1 000	(17)						

E 471	Mono - and found fat acids	4 000	(14)	
E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder
E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids par hydrolyzed
E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed
	(4): the maximum quantity is ex	pressed in P 2O 5		
	` '	322, E 471, 472a E and cumulative presence of		podstuff, the maximum amount established for each of these additives in this foodstuff is lowered in a commodity food.
	(15): E 339 and 340 E additive	s are allowed only or m	ixed, in accordance w	ith the regulations in force.
	(16): E 306, 307 E, E 308 and 3	309 E additives are allo	wed alone or in a mix	ture.
				the maximum amount established for each of these additives in this foodstuff is lowered in proportion
		ner presence additives in		
	(43): E 331 and 332 E additive	s are allowed alone or in	n mixture, in accordar	ace with the regulations in force.
	(44): in accordance with the lir	nits in to current regulat	tions.	
Preparation	ns made from cereal and baby foo	d for infants and your	g children	
E 170	Calcium carbonate	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 260	Acetic acid	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 261	Potassium acetate	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 262	Sodium acetates	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 263	Calcium acetate	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 270	Lactic acid	quantum satis		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
E 296	Malic acid	quantum satis		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
E 300	L-Ascorbic acid	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 301	L - ascorbate sodium	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 302	L - ascorbate of calcium	200	(18)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 304(i)	L-ascorbyle palmitate	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 306	Tocopherol-rich extract	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 307	Alpha-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 308	Gamma-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 309	Delta-tocopherol	100	(19)	Only cereal containing fat, including cookies and crackers, and foods for babies
E 322	Lecithins	10 000		Only biscuits and rusks, cereal-based foods, foods for babies
E 325	Sodium lactate	quantum satis		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
E 326	Potassium lactate	quantum satis		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
E 327	Calcium lactate	quantum satis		Only preparations cereal and baby food, for regulation of pH only, only forms L (+)
E 330	Citric acid	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 331	Sodium citrates	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 332	Potassium citrates	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 333	Calcium citrates	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 334	Tartaric acid [L (+)]	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 335	Sodium tartrates	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 336	Potassium tartrates	5 000	(42)	Only form L (+); only biscuits and rusks and baby food
E 338	Phosphoric acid	1 000	(4)	Only preparations made from cereal and baby food, for regulation of pH only
E 339	Sodium phosphates	1 000	(4) (20)	Only cereals
E 340	Potassium phosphates	1 000	(4) (20)	Only cereals
E 341	Calcium phosphates	1 000	(4) (20)	Only cereals
E 341	Calcium phosphates	1 000	(4)	Only fruit based desserts
E 354	Calcium tartrate	5 000	(42)	Only form L (+); only biscuits and rusks

E 400	Alginique acid	500	(23)	Only desserts and sweet treats
E 401	Sodium alginate	500	(23)	Uniquement desserts et entremets
E 402	Alginate de potassium	500	(23)	Uniquement desserts et entremets
E 404	Calcium alginate	500	(23)	Only desserts and sweet treats
E 410	Flour of carob seeds	10 000	(21)	Only preparations cereal and baby food
E 412	Guar gum	10 000	(21)	Only preparations cereal and baby food
E 414	Gum Arabic or gum acacia	10 000	(21)	Only preparations cereal and baby food
E 415	Xanthan gum	10 000	(21)	Only preparations cereal and baby food
E 440	Pectin	10 000	(21)	Only preparations cereal and baby food
E 410	Flour of carob seeds	20 000	(21)	Only food cereal gluten
E 412	Guar gum	20 000	(21)	Only food cereal gluten
E 414	Gum Arabic or gum acacia	20 000	(21)	Only food cereal gluten
E 415	Xanthan gum	20 000	(21)	Only food cereal gluten
E 440	Pectin	20 000	(21)	Only food cereal gluten
E 450	Correlation	5 000	(4) (42)	Only biscuits and rusks
E 471	Mono - and found fat acids	5 000	(22)	Only biscuits and rusks, cereal-based foods, foods for babies
E 472a	Acetic esters of mono - and found acids fat	5 000	(22)	Only biscuits and rusks, cereal-based foods, foods for babies
E 472b	Esters lactiques des mono- et diglycérides acids gras	5 000	(22)	Uniquement biscuits et biscottes, aliments à base de céréales, aliments pour bébés
E 472c	Esters citriques des mono- et diglycérides acids gras	5 000	(22)	Uniquement biscuits et biscottes, aliments à base de céréales, aliments pour bébés
E 500	Carbonates de sodium	quantum satis		Uniquement comme poudre à lever
E 501	Carbonates de potassium	quantum satis		Uniquement comme poudre à lever
E 503	Diammonium carbonate	quantum satis		Only as baking powder
E 507	Hydrochloric acid	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 524	Sodium hydroxide	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 525	Potassium hydroxide	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 526	Calcium hydroxide	quantum satis		Only preparations made from cereal and baby food, for regulation of pH only
E 551	Silicon dioxide	2 000		Only dry cereal
E 575	Glucono-delta-lactone	5 000	(42)	Only biscuits and rusks
E 920	L - cysteine	1 000	, ,	Only cookies for infants and toddlers
E 1404	Oxidized starch	50 000		Only preparations cereal and baby food
E 1410	Monoamidon phosphate	50 000		Only preparations cereal and baby food
E 1412	Diamidon phosphate	50 000		Only preparations cereal and baby food
E 1413	Phosphate diamidon phosphate	50 000		Only preparations cereal and baby food
E 1414	Diamidon acetyl phosphate	50 000		Only preparations cereal and baby food
E 1420	ACETYLATED starch	50 000		Only preparations cereal and baby food
E 1422	Acetyl diamidon Adipate	50 000		Only preparations cereal and baby food
E 1422	· · · · · · · · · · · · · · · · · · ·	50 000		***
E 1450	Starch sodium octenyl succinate ACETYLATED oxidized starch	50 000		Only preparations cereal and baby food
			(10)	Only preparations cereal and baby food
E 300	Ascorbic acid	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
E 301	Sodium ascorbate	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
E 302	Calcium ascorbate	300	(18)	Only drinks, juice and food for babies to fruits and vegetables
E 333	Calcium citrates	quantum satis		Only low-sugar fruit based products
	(1): the additives can be added alor			
	(4): the maximum quantity is expre	essed in P ₂ O ₅		

	i	L(10) E 200 E 201 E 202 1122	11 1 1		00 1 A 11 11				
		(18): E 300, E 301, E 302 additiv							
		(19): Les additifs E 304, E 306, E			Ĕ				
	(20): Les additifs E 339, E 340 et E 341 sont autorisés seuls ou en mélange. (21): Les additifs E 410, E 412, E 414, E 415 et E 440 sont autorisés seuls ou en mélange.								
		(22): Les additifs E 471, E 472a,							
		(23): additives E 400, E 401, E 4	02 and 404 E are all	owed alone or in mix	ture.				
		(42): as a residue.							
13.1.4	Other foods	for toddlers							
				n acid lactic L (+) is p	permitted in the manufacture of acidified milks.				
	E 270	Lactic acid	quantum satis		L (+)-only shape				
	E 304(i)	L-ascorbyle palmitate	100	(19)					
	E 306	Tocopherol-rich extract	100	(19)					
	E 307	Alpha-tocopherol	100	(19)					
	E 308	Gamma-tocopherol	100	(19)					
	E 309	Delta-tocopherol	100	(19)					
	E 322	Lecithins	10 000	(14)					
	E 330	Citric acid	quantum satis						
	E 331	Sodium citrates	2 000						
	E 332	Potassium citrates							
	E 338	Phosphoric acid		(1)(4)					
	E 339	Sodium phosphates	1 000	(1) (4) (15)					
	E 340	Potassium phosphates	1 000	(1) (4) (15)					
	E 407	Carrageenan	300	()()(-)					
	E 410	Flour of carob seeds	10 000	(21)					
	E 412	Guar gum	10 000	(21)					
	E 414	Gum Arabic or gum acacia	10 000	(21)					
	E 415	Xanthan gum	10 000	(21)					
	E 440	Pectins	5 000	(21)					
	E 471	Mono - and found fat acids	4 000	(14)					
	E 472c	Citric esters of mono - and found acids fat	7 500	(14)	Only products sold in powder				
	E 472c	Citric esters of mono - and found acids fat	9 000	(14)	Only products sold in liquid form, in which case they contain proteins, peptides or amino acids partially hydrolyzed				
	E 473	Sucroesters fat acids	120	(14)	Only products containing proteins, peptides or amino acid hydrolyzed				
	E 500	Sodium carbonates	quantum satis						
	E 501	Potassium carbonates	quantum satis						
	E 503	Diammonium carbonate	quantum satis						
	E 507	Hydrochloric acid	quantum satis		Only for pH control				
	E 524	Sodium hydroxide	quantum satis		Only for pH control				
	E 525	Potassium hydroxide	quantum satis		Only for pH control				
	E 1404	Oxidized starch	50 000						
	E 1410	Monoamidon phosphate	50 000						
	E 1412	Diamidon phosphate	50 000						
	E 1413	Phosphate diamidon phosphate	50 000						
	E 1414	Diamidon acetyl phosphate	50 000						
	E 1420	ACETYLATED starch	50 000						
	E 1422	Acetyl diamidon Adipate	50 000						

E 1450	Starch sodium octenyl succinate	50 000	İ							
		(1): the additives can be added alone or in mixture.								
		(4): the maximum quantity is expressed in P ₂ O ₅								
	1 1	(14): If more un of additives E 322, E 471, 472a E and E 473 is added to a foodstuff, the maximum amount established for each of these additives in this foodstuff is lowered in								
	` '	proportion to the cumulative presence of other additives in this commodity food.								
	(15): E 339 and 340 E additives at			•						
	(16): additives E 304, 306 E, E 30									
	(21): additives E 410, E 412, E 41									
.5 Dietary	foods for special medical purposes for i		•							
	foods for special medical purposes for i									
	nd 13.1.2 categories additives may be used		preparations for in	nants						
E 170	Calcium carbonate	quantum satis								
E 304(i)	L-ascorbyle palmitate	100								
		quantum satis								
E 331	Sodium citrates	1								
E 332	Potassium citrates	quantum satis								
E 333	Calcium citrates	quantum satis	40.740							
E 338	Phosphoric acid	1 000	(1) (4)	Only for pH control						
E 339	Sodium phosphates	1 000	(1) (4) (20)							
E 340	Potassium phosphates	1 000	(1) (4) (20)							
E 341	Calcium phosphates	1 000	(1) (4) (20)							
E 401	Sodium alginate	1 000		From four months in special food at suitable composition, required to treat metabolic disorders and eating						
				by						
				NG						
E 405	Alginate propane - 1, 2-diol	200		From 12 months, under special schemes intended to youth						
				children with intolerance to cow's milk or innate erreurs une of the						
				metabolism						
E 410	Flour of carob seeds	10 000		From birth, in products intended to reduce reflux gastro-						
				Esophageal						
E 412	Guar gum	10 000		From birth, in products in the form of liquid preparations						
				containing proteins, peptides or amino acid hydrolyses						
E 415	Xanthan gum	1 200		From birth, for use in amino acids-based products or peptides for patients suffering from problems of malabsorption of protein,						
				insuffisance of the gastrointestinal tract or erreurs innate metabolism						
E 440	Pectins	10 000		From birth, in products used in cases of disorders - gastro						
L 440	rectins	10 000		110m onth, in products used in cases of disorders - gastro						
				intestinal						
E 466	Carboxymethylcellulose	10 000		From birth, in products for the dietary treatment of						
2 100	Carooxymearyteenarose	10 000		Trom only, in products for the dictary declinent of						
				metabolic disorders						
E 471	Mono - and found fat acids	5 000		From birth, under specialized schemes, and in particular of						
				diets without protein						
E 472c	Citric esters of mono - and found	7 500		Only products sold in powder, from birth						
	acids fat									
E 472c	Citric esters of mono - and found acids fat	9 000		Only products sold in liquid form, from birth						

I	1	1	1	
	E 473	Sucroesters fat acids	120	Only products containing proteins, peptides and amino acids, hydrolyzed
	E 500	Sodium carbonates	quantum satis	Only as baking powder
	E 501	Potassium carbonates	quantum satis	Only as baking powder
	E 507	Hydrochloric acid	quantum satis	Only as baking powder
	E 524	Sodium hydroxide	quantum satis	Only for pH control
	E 525	Potassium hydroxide	quantum satis	Only for pH control
	E 526	Calcium hydroxide	quantum satis	Only for pH control
	E 1450	Starch sodium octenyl succinate		Only infant formula and follow-on
	21.00	(1): the additives can be added a	•	Omy mant formula and follow on
		(4): the maximum quantity is ex		
		(20): E 339, E 340 and 341 E ac		no on in a minutura
12152	D: 4 6	. ,		ne of in a mixture.
13.1.5.2		ds for special medical purposes for		
		ory additives can be used, to the add		*
l	E 401	Sodium alginate	1 000	From four months in special food at suitable composition, required to treat metabolic disorders and eating
				by
	E 405	1011	200	NG
	E 405	Alginate propane - 1, 2-diol	200	From 12 months, under special schemes intended to youth
				children with intolerance to cow's milk or innate erreurs une of the metabolism
	E 410	Flour of carob seeds	10 000	From birth, in products intended to reduce reflux gastro-
				Esophageal
	E 412	Guar gum	10 000	From birth, in products in the form of liquid preparations
				containing proteins, peptides or amino acid hydrolyses
	E 415	Xanthan gum	1 200	From birth, for use in amino acids-based products or peptides to patients suffering from problems of
				malabsorption of
				innate metabolism proteins, insuffisance of the gastrointestinal tract or erreurs
	E 440	Pectins	10 000	From birth, in products used in cases of disorders - gastro
				intestinal
	E 466	Carboxymethylcellulose	10 000	From birth, in products for the dietary treatment of
				metabolic disorders
	E 471	Mono - and found fat acids	5 000	From birth, under specialized schemes, and in particular of
				diets without protein
	E 472c	Citric esters of mono - and found acids fat	7 500	Only products sold in powder, from birth
	E 472c	Citric esters of mono - and found acids fat	9 000	Only products sold in liquid form, from birth
	E 473	Sucroesters fat acids	120	Only products containing proteins, peptides and amino acids, hydrolyzed
		_ seroesters rat delas	1 =-	omj producti containing processis, pepados and animo acido, njarotjeca

E 1450	Starch sodium octenyl succinate							
	for special medical purposes (exc							
	is category may also contain additive	es authorized in the c	orresponding food ca	tegories.				
Group I	Additives							
Group II	Dyes quantum satis	quantum satis						
Group III	Dyes with maximum combined limit	50						
Group IV	Polyols	quantum satis						
E 160 d	Lycopene	30						
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1)(2)					
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)					
E 405	Alginate propane - 1, 2-diol	1 200						
E 406	Agar	quantum satis		Only food tablets and dragees				
E 432 - 436	Polysorbates	1 000	(1)					
E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)					
E 475	Esters polyglyceriques fat acids	5 000						
E 477	Fatty esters of propane-1, 2-diol acids	1 000						
E 481-482	Stearoyl-2-lactylates	2 000	(1)					
E 491 - 495	Sorbitan esters	5 000	(1)					
E 950	Acesulfame-K	450						
E 951	Aspartame	1 000						
E 952	Cyclamique acid and its salts of Na and Ca	400	(51)					
E 954	Saccharin and its salts of Na, k and Ca	200	(52)					
E 955	Sucralose	400						
E 959	Neohesperidine DC	100						
E 960	Steviol glycosides	330	(60)					
E 961	Neotame	32						
E 962	aspartame-acesulfame salt	450	(11) a (49) (50)					
	1		(11) 11 (15) (80)					
	[A. 1.1]	(1): the additives can be added alone or in mixture.(2): The maximum amount applies to the sum and the quantities are expressed as free acid.						
	(2): The maximum amount applies to the sum and the quantities are expressed as free acid. (4): the maximum quantity is expressed in P 2O 5							
	(4): the maximum quantity is expressed in P ₂ O ₅ (11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.							
				um utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).				
				ulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in				
	mixture with E 950 or		51) that have the aces	untaine it (E 250) must not be exceeded by the utilisation of the aspartaine accountaine sait, alone of in				
	(51): quantities maximum utilisat		ree acid.					
	(52): quantities maximum utilisat							
	(60): expressed in equivalents ste		· ·					
Dietetic foods	s to diet for weight control intende		or food intake for a	day (in whole or in part)				
Group I	Additives							
Group II	Dyes quantum satis	quantum satis	1					
	Dyes with maximum combined	^	1	1				

Ī	Group IV	Polyols	quantum satis	l	
	E 160 d	Lycopene	30		
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	1 500	(1) (2)	
I	E 338 - 452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)	
I	∃ 405	Alginate propane - 1, 2-diol	1 200		
I	E 432 - 436	Polysorbates	1 000	(1)	
I	E 473 - 474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
Ī	∃ 475	Esters polyglyceriques fat acids	5 000		
Ī	E 477	Fatty esters of propane-1, 2-diol acids	1 000		
Ī	E 481 - 482	Stearoyl-2-lactylates	2 000	(1)	
Ī	E 491 -495	Sorbitan esters	5 000	(1)	
Ī	E 950	Acesulfame-K	450		
I	E 951	Aspartame	800		
I	E 952	Cyclamique acid and its salts of Na and Ca	400	(51)	
I	E 954	Saccharin and its salts of Na, k and Ca	240	(52)	
Ī	E 955	Sucralose	320		
I	E 959	Neohesperidine DC	100		
I	E 960	Steviol glycosides	270	(60)	
I	E 961	Neotame	26		
I	E 962	aspartame-acesulfame salt	450	(11) a (49) (50)	
		(1): the additives can be added alor	ne or in mixture.		
		(2): The maximum amount applies	to the sum and the qu	antities are expresse	ed as free acid.
		(4): the maximum quantity is expre	essed in P 2O 5		
		(11): Limits are expressed as a) ed	uivalent acesulfame l	K or b) aspartame eq	uivalent.
					um utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).
		mixture with 950 E or E	951		ame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a
		(51): quantities maximum utilisati			
		(52): quantities maximum utilisati (60): expressed in equivalents stev	viols	ee imide.	
-		or people with an intolerance to			
-		category may also contain additive	s authorized in the co	rresponding food ca	, -
-	Group I	Additives	anantum osti-		Including dry pasta
<u>_</u>	Group IV	Dyes quantum satis Polyols	quantum satis quantum satis		
_	Group IV E 338-452	Phosphoric acid - phosphate -	quantum satis 5 000	(1) (4)	
		correlation, triphosphates and polyphosphates			
	All additives pe	rmitted in equivalent food containi	ng gluten are also per	mitted.	
		(1): the additives can be added alo	ne or in mixture.	·	

		(4): the maximum quantity is expres	sed in P ₂ O 5		
4	Drinks				
4.1	Non-alcoholic	c drinks			
1.1.1	Water, includ	ling natural mineral water, spring w	ater and all othe	er waters bottled	or packaged
	E 338-452	r r	00	(1)(4)	Only prepared table waters
		correlation, triphosphates and			
		polyphosphates			
		(1): the additives can be added alone			
		(4): the maximum quantity is express			
			d for the purpose	of standardization	n of table waters are not considered as food additives.
.1.2		d vegetable juice	_		
	Group I	Additives	<u> </u>		Only vegetable juice
	E 170	Calcium carbonate	quantum satis	(4) (2)	Only grape juice
	E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates		(1) (2)	Only grape juice, unfermented, for use of sacramental wine
	E 220 - 228	Sulphur dioxide - sulfites	2 000	(3)	Only grape juice concentrate for home wine making
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only orange juice, grapefruit, Apple and ananas for sale in bulk in catering establishments
	E 220 - 228	Sulphur dioxide K sulphites	350	(3)	Only lime and lemon juice
	E 220 - 228	Sulphur dioxide - sulfites	70	(3)	Only grape juice, unfermented, for use of sacramental wine
	E 296	Malic acid	3 000		Only juice ananas
	E 300	Ascorbic acid	quantum satis		
	E 330	Citric acid	3 000		
	E 336	Potassium tartrates	quantum satis		Only grape juice
	E 440	Pectins	3 000		Only ananas juice and passion fruit
	E 900	Dimethylpolysiloxane	10		Only juice ananas
		(1): Additives may be added alone	or in a mixture.		
		(2): The maximum amount applie	s to the sum and t	the quantities are	expressed as free acid.
		(3): the maximum quantities are e not regarded as present.	xpressed as SO 2	and relate to the to	otal available quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10 mg/l i
1.3	NECTARS fr	om fruits, nectars of vegetables and	similar products	s	
	Group I	Additives			Only vegetables nectars; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	E 270	Lactic acid	5 000		
	E 300	Ascorbic acid	quantum satis		
	E 330	Citric acid	5 000		
	E 440	Pectins	3 000		Only pineapple and passion fruit
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	600		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts of Na and Ca	250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, k and Ca	80	(52)	Only products without added sugar or energy-reduced
	E 955	Sucralose	300		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	30		Only products without added sugar or energy-reduced
	E 960	Steviol glycosides	100	(60)	Only products without added sugar or energy-reduced
	E 961	Neotame	20		Only products without added sugar or energy-reduced
	E 962	aspartame-acesulfame salt	350	(11) a (49) (50	7.1
		(((11): limits are expressed as a) e	quivalent acesulf	fame K or b) aspar	
					maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).
					he acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in

I		mixture with E 950 or 951 E.								
		(51): Quantities maximum util	isation a	are expressed in	n free acid.					
		(52): quantities maximum utili (60): expressed in equivalents		1	free imide.					
14.1.4	Flavored drinks									
	Group I					The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.				
	Group II	Dyes quantum satis		quantum satis		To chocolate milk and products the exclusion malt				
	Group III	Dyes with maximum combined limit		100	(25)	To chocolate milk and products the exclusion malt				
	E 160 d	Lycopene		12		To dilute drinks the exclusion				
	E 200 - 203	Sorbique acid - sorbate	s	300	(1)(2)	To the exclusion of dairy-based drinks				
	E 200 - 203	Sorbique acid - sorbate		250	(1)(2)	The quantity maximum applies if the additives E 210-213, benzoic acid - benzoates, have also been used.				
	E 210 - 213	Benzoic acid - benzoat	es	150	(1)(2)	To the exclusion of dairy-based drinks				
	E 220 - 228	Sulphur dioxide - sulfit	tes	20	(3)	Only transfer from concentrates in flavored alcohol beverages containing fruit juice				
	E 220 - 228	Sulphur dioxide - sulfit	tes	50	(3)	Only flavored drinks without alcohol with at least 235 g/l of glucose syrup				
	E 220 - 228	Sulphur dioxide - sulfit		350	(3)	Only concentrated juice of fruits containing at least 2.5% orge (barley water)				
	E 220 - 228	Sulphur dioxide - sulfit	tes	250	(3)	Only other concentrates of fruit or crushed fruit juice				
	E 242	Dimethyl Dicarbonate		250	(24)					
	E 297	Fumaric acid		1 000		Only instant powder for fruit-based drinks				
	E 338-452	Phosphoric acid - phos - correlation, triphosph and polyphosphates		700	(1) (4)					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	500		(1) (4)	Only drink for athletes				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	4 000		(1) (4)	Only beverages containing whey protein for athletes				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	20 000	0	(1) (4)	Only vegetable protein drinks				
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	2 000		(1) (4)	Only drinks chocolate and malty with dairy products				
	E 355-357	Adipic acid - adipates	10 000	0	(1)	Only powders for the domestic preparation of drinks				
	E 363	Succinic acid	3 000			Only powders for the domestic preparation of drinks				
	E 405	Alginate propane - 1, 2-diol	300							
	E 426	Soybean Hemicellulose	5 000			Only drinks milk products, for retail sale				
	E 444	Acetate isobutyrate of sucrose	300			Only troubled drinks				
	E 445	Glyceriques esters of wood resin	100			Only troubled drinks				
	E 459	Beta-Cyclodextrin	500			Only instant powdered flavored drinks				
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000		(1)	Only drinks anis, at base of dairy, to coconut and almonds				
	E 473-474	Sucroesters fat acids - sucroglycerides	10 000	0	(1)	Only powders for the preparation of hot beverages				
	E 481-482	Of sodium Stearoyl-2-lactylate and stearoyl- 2 - lactylate of calcium	2 000		(1)	Only powders for the preparation of hot beverages				

	E 900	Dimethylpolysiloxane	10		
	E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced
	E 951	Aspartame	600		Only products without added sugar or energy-reduced
	E 952	Cyclamique acid and its salts Na and Ca	of 250	(51)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, and Ca	80	(52)	Only products without added sugar or energy-reduced
	E 954	Saccharin and its salts of Na, and Ca	100	(52)	Only gassosa energy-reduced or with no added sugar
	E 955	Sucralose	300		Only products without added sugar or energy-reduced
	E 959	Neohesperidine DC	30		Only products without added sugar, with the exeception of the flavored drinks based on milk and products derived from milk or reduced energy value
	E 960	Steviol glycosides	80	(60)	Only products without added sugar or energy-reduced
			sation are derived a both the aspartame (1951) sation are expresse sation are expresse etectable residues. 110, E 122, E 124 xcerpt	from the quantities not (E 951) that have the d in free acid. d in free imide.	naximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). ne acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone
	instant prep	arations of these products	icory; tea, infusio	ns of plants and fru	nits and chicory extracts; preparations of tea, plants, fruit and cereals for infusion, as well as blends and
14.1.5 14.1.5.1	instant prep Coffee and c	arations of these products offee extracts		ns of plants and fru	
	Coffee and o	arations of these products roffee extracts White and yellow beeswax	quantum satis	ns of plants and fru	Only beans, as agent enrobage
	instant prep Coffee and c E 901 E 902	white and yellow beeswax Candelilla wax	quantum satis quantum satis	ns of plants and fru	Only beans, as agent enrobage Only beans, as agent enrobage
	instant prep Coffee and o E 901 E 902 E 903	white and yellow beeswax Candelilla wax Carnauba wax	quantum satis quantum satis 200	ns of plants and fru	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage
14.1.5.1	E 901 E 902 E 903 E 904	white and yellow beeswax Candelilla wax	quantum satis quantum satis	ns of plants and fru	Only beans, as agent enrobage Only beans, as agent enrobage
14.1.5.1	instant prep Coffee and o E 901 E 902 E 903	white and yellow beeswax Candelilla wax Carnauba wax	quantum satis quantum satis 200	ns of plants and fru	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage
14.1.5.1	instant prep Coffee and c E 901 E 902 E 903 E 904 Other Group I E 200 - 213	arations of these products roffee extracts White and yellow beeswax Candelilla wax Carnauba wax Shellac	quantum satis quantum satis 200 quantum satis 600	ns of plants and fru	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E
14.1.5.1	instant prep Coffee and c E 901 E 902 E 903 E 904 Other Group I E 200 - 213	arations of these products offee extracts White and yellow beeswax Candelilla wax Carnauba wax Shellac Additives Sorbique acid - sorbates;	quantum satis quantum satis 200 quantum satis 600		Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used in drinks. Only the liquid concentrates and infusions of fruits and plants Only concentrated liquid of tea
14.1.5.1 14.1.5.1 14.1.5.2	instant prep Coffee and c E 901 E 902 E 903 E 904 Other Group I E 200 - 213 E 242 E 297	Additives Sorbique acid - sorbates; benzoic acid - benzoates Dimethyl Dicarbonate Fumaric acid	quantum satis quantum satis 200 quantum satis 600 250 1 000	(1) (2)	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used in drinks. Only the liquid concentrates and infusions of fruits and plants Only concentrated liquid of tea Only instant preparations for flavored tea and infusions of plants
14.1.5.1	instant prep Coffee and c E 901 E 902 E 903 E 904 Other Group I E 200 - 213	arations of these products offee extracts White and yellow beeswax Candelilla wax Carnauba wax Shellac Additives Sorbique acid - sorbates; benzoic acid - benzoates Dimethyl Dicarbonate	quantum satis quantum satis 200 quantum satis 600 250 1 000 2 000	(1) (2)	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used in drinks. Only the liquid concentrates and infusions of fruits and plants Only concentrated liquid of tea
14.1.5.1	instant prep Coffee and c E 901 E 902 E 903 E 904 Other Group I E 200 - 213 E 242 E 297 E 338-452	Additives Sorbique acid - sorbates; benzoic acid - benzoates Dimethyl Dicarbonate Fumaric acid Phosphoric acid - phosphate - correlation, triphosphates and	quantum satis quantum satis 200 quantum satis 600 250 1 000	(1) (2)	Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Only beans, as agent enrobage Unflavoured the exclusion of tea in leaves; including instant coffee flavored; the additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used in drinks. Only the liquid concentrates and infusions of fruits and plants Only concentrated liquid of tea Only instant preparations for flavored tea and infusions of plants

1	E 473 - 474	Sucroesters fat acids - sucroglycerides	1	000	(1)	Only conditioning liquid coffee
]	E 473 - 474	Sucroesters fat acids - sucroglycerides		0 000	(1)	Only powders for the preparation of hot beverages
]		Of sodium Stearoyl-2-lacty and stearoyl- 2 - lactylate of calcium	ylate 2	2.000	(1)	Only powders for the preparation of hot beverages
-		Sorbitan esters	5	500	(1)	Only the liquid concentrates and infusions of fruits and plants
H'	E 491 - 493	(1): the additives can be additives			(1)	Only the riquid concentrates and infusions of fruits and plants
		· /				f: 1
		(2): The maximum amount				as free acid. able quantity taking into account all sources; 2 in quantity SO
		•		•		able quantity taking into account all sources; 2 in quantity SO
				g or 10 mg/l is not reg	garded as present.	
		(4): the maximum quantity				
		(11): Limits are expressed			or b) aspartame equi	valent.
		(24): dose incorporation, n	o detecta	able residues.		
14.2	Alcoholic be	verages, including equival	lents wit	thout alcohol and lov	v alcohol content	
14.2.1	Beer and ma	lted drinks				
1	E 150 a - d	Caramels	quantum	satis		Only beer
]	E 210 - 213	Benzoic acid - benzoates	200		(1) (2)	Only alcohol-free beer; beer containing more than 0.5% of fermentable sugar added and/or juice or added
					, , , ,	fruit concentrates
	E 200 - 203	Sorbique acid - sorbates	200		(1) (2)	Only beer containing more than 0.5% of fermentable sugar added and/or juice or added fruit concentrates
		Sulphur dioxide - sulfites	20		(3)	
		Sulphur dioxide - sulfites			(5)	Only beer undergoing a second fermentation in the cask
_	E 270	Lactic acid	guantum	catic		only beef undergoing a second termentation in the cask
	E 300	Ascorbic acid	quantum			
_	E 301	Sodium ascorbate	quantum auantum			
_	E 330	Citric acid	quantum			
	E 405	Alginate propane - 1, 2-diol	100	. 34113		
]	E 414	Gum Arabic or gum acacia	quantum	satis		
]	E 950	Acesulfame-K	350			Only root beer or with an alcohol content not exceeding 1,2% vol.; Beer table (containing less than 6% of must receive f) except <i>Obergariges</i> , <i>Einfachbier</i> ; beers with a minimum acidity of 30 milli-equivalents expressed as NaOH; Brown type beers <i>Oud bruin</i>
						Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than
						6% of primitive must) except
E	E 951	Aspartame	600			Obergariges, Einfachbier; beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers <i>Oud brain</i>
						Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than
		Saccharin and its salts of				6% of primitive must) except
E	E 954	· ·	80		(52)	
_		It				Obergariges Einfachbier; beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beer Oud bruin
E	E 955	Sucralose	250			Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Table/Tafelbier/Table Beer Beer (containing less than 6% of primitive must) except Obergariges Einfachbier; beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers Oud bruin
						Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than
	7.050	N 1 '1' BG	10			6% of primitive must) except
E	E 959	Neohesperidine DC	10			Obergariges Einfachbier, beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beer Oud bruin

4				ı	Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than		
	E 0.60	C. 111 11	70	(60)	6% of primitive must) except		
	E 960	Steviol glycosides	70	(60)	Obergariges Einfachbier; beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers Oud bruin		
					Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than		
	E 0.61	NT /	20		6% of primitive must) except		
	E 961	Neotame	20		Obergariges Einfachbier, beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers Oud bruin		
					Only alcohol-free beer or with an alcohol content not exceeding 1,2% flight; Beer table (containing less than		
	E 0.62	aspartame-acesulfame	250	(11) (40) (50)	6% of primitive must) except		
	E 962	salt	350	(11) a (49) (50)	Obergariges Einfachbier; beers having an acidity of 30 milli-equivalents expressed as NaOH; Brown type beers Oud bruin		
	E 950	Acesulfame-K	25	(52)	Only energy-reduced beer		
	E 951	Aspartame	25	(0-)	Only energy-reduced beer		
	E 955	Sucralose	10		Only energy-reduced beer		
	E 959	Neohesperidine DC	10		Only energy-reduced beer		
	E 961	Neotame	1		Only energy-reduced beer		
	E 962	aspartame-acesulfame salt	25	(11) b (49) (50)	Only energy-reduced beer		
		(1): the additives can be ac					
		(2): The maximum amoun	t applies to the sum and th	ne quantities are expresse	d as free acid.		
		(3): the maximum quantiti	es are expressed as SO 2 a	and relate to the total avai	lable quantity taking into account all sources; the SO 2 in quantity		
		not exceeding 10 m	g/kg or 10 mg/l is not rega	arded as present.			
		(((11): limits are expresse			quivalent.		
		(49): quantities maximum	utilisation are derived from	om the quantities maxim	um utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).		
		(50): the applicable quant	tities both the aspartame (ulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a		
	mixture with E 950 or 951 E. (52): quantities maximum utilisation are expressed in free	in fuon impida	e imide.				
				in free finide.			
14.2.2	Wines and o	(60): expressed in equival	lents steviols	in free finide.			
14.2.2		(60): expressed in equivalent ther products and equivalent	lents steviols alents without alcohol		s application.		
14.2.2		(60): expressed in equiva- ther products and equiva- n additifs is allowed in acc	lents steviols alents without alcohol cordance with the specific				
14.2.2	The utilisation	(60): expressed in equivalenther products and equivalent additifs is allowed in accomplete Sorbique acid - sorbates	lents steviols Alents without alcohol cordance with the specific	texts and their provision	s application. Only products without alcohol Only products without alcohol		
14.2.2	The utilisatio E 200 - 203	(60): expressed in equiva- ther products and equiva- n additifs is allowed in acc	lents steviols Alents without alcohol cordance with the specific	texts and their provision (1) (2)	Only products without alcohol		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equival ther products and equival an additifs is allowed in acc Sorbique acid - sorbates Sulphur dioxide - sulfite Dimethyl dicarbonate	lents steviols lents without alcohol cordance with the specific 200 es 200	texts and their provision (1) (2) (3) (24)	Only products without alcohol Only products without alcohol		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equivalent ther products and equivalent additifs is allowed in accessorique acid - sorbates Sulphur dioxide - sulfited Dimethyl dicarbonate (1): the additives can be a	lents steviols Alents without alcohol cordance with the specific 200 250 250	texts and their provision (1) (2) (3) (24)	Only products without alcohol Only products without alcohol Only products without alcohol		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equivalent ther products and equivalent additifs is allowed in accompany and additifs is allowed in accompany and accompany and accompany accompany and accompany accom	lents steviols Alents without alcohol cordance with the specific 200 es 200 250 added alone or in mixture int applies to the sum and	texts and their provision (1) (2) (3) (24) the quantities are express	Only products without alcohol Only products without alcohol Only products without alcohol		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equivalent ther products and equivalent additifs is allowed in acc. Sorbique acid - sorbates	lents steviols lents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ed as free acid.		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equivalent ther products and equivalent additifs is allowed in acc. Sorbique acid - sorbates	lents steviols lents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 ng/kg or 10 mg/l is not re	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ed as free acid.		
14.2.2	The utilisatio E 200 - 203 E 220 - 228	(60): expressed in equival ther products and equival nadditifs is allowed in acc Sorbique acid - sorbates Sulphur dioxide - sulfite Dimethyl dicarbonate (1): the additives can be a (2): The maximum amou (3): the maximum quanti not exceeding 10 m (24): dose incorporation	lents steviols lents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 ng/kg or 10 mg/l is not re	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ed as free acid.		
	The utilisatio E 200 - 203 E 220 - 228 E 242	(60): expressed in equival ther products and equival nadditifs is allowed in acc Sorbique acid - sorbates Sulphur dioxide - sulfite Dimethyl dicarbonate (1): the additives can be a (2): The maximum amou (3): the maximum quanti not exceeding 10 m (24): dose incorporation	lents steviols lents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 ng/kg or 10 mg/l is not re	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ed as free acid.		
	The utilisatio	(60): expressed in equivalent ther products and equivalent additifs is allowed in accessorious a	lents steviols lents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 ng/kg or 10 mg/l is not re	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ded as free acid. A parallel quantity taking into account all sources; the SO 2 in quantity		
	The utilisatio E 200 - 203 E 220 - 228 E 242 Cider and Pl Group I	(60): expressed in equivalenter products and equivalenter products and equivalenter products and equivalenter products and equivalenter additifs is allowed in accessive sulphur dioxide - sulfiter Dimethyl dicarbonate (1): the additives can be a (2): The maximum amou (3): the maximum quantinot exceeding 10 m (24): dose incorporation EAR Additives	lents steviols alents without alcohol cordance with the specific 200 250 added alone or in mixture and applies to the sum and ties are expressed as SO 2 mg/kg or 10 mg/l is not re , no detectable residues.	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol ed as free acid. ailable quantity taking into account all sources; the SO 2 in quantity The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.		
	The utilisatio E 200 - 203 E 220 - 228 E 242 Cider and Pl Group I Group II	(60): expressed in equivalent ther products and equivalent additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory accessory and accessory ac	lents steviols alents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 mg/kg or 10 mg/l is not re , no detectable residues.	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol only products without alcohol add as free acid. add as free acid. add as free acid. add as free acid. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. To the exclusion of the cider clogged		
	The utilisatio E 200 - 203 E 220 - 228 E 242 Cider and Pl Group II Group III	(60): expressed in equivalent ther products and equivalent additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory accessory and accessory ac	lents steviols Alents without alcohol cordance with the specific 200 250 added alone or in mixture and ties are expressed as SO 2 ang/kg or 10 mg/l is not re and the sum and the	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av garded as present.	Only products without alcohol Only products without alcohol Only products without alcohol sed as free acid. ailable quantity taking into account all sources; the SO 2 in quantity The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. To the exclusion of the cider clogged To the exclusion of the cider clogged		
	The utilisatio E 200 - 203 E 220 - 228 E 242 Cider and Pi Group II Group III E 150 a - d	(60): expressed in equivalent ther products and equivalent additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and additifs is allowed in accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory and accessory accessory and accessory ac	lents steviols Alents without alcohol cordance with the specific 200 250 added alone or in mixture int applies to the sum and ties are expressed as SO 2 mg/kg or 10 mg/l is not re quantum satis 200 quantum satis 200 200	texts and their provision (1) (2) (3) (24) the quantities are express and relate to the total av	Only products without alcohol Only products without alcohol Only products without alcohol sed as free acid. ailable quantity taking into account all sources; the SO 2 in quantity The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. To the exclusion of the cider clogged To the exclusion of the cider clogged		

E 338	- Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)						
E 405	Alginate propane - 1, 2-diol	100		To the exclusion of the cider clogged					
E 473	- Sucroesters fat acids - 474 sucroglycerides	5 000	(1)						
E 900	Dimethylpolysiloxane	10		To the exclusion of the cider clogged					
E 950	Acesulfame-K	350							
E 951	Aspartame	600							
E 954	Saccharin and its salts of Na, K and It	80	(52)						
E 955	Sucralose	50							
E 959	Neohesperidine DC	20							
E 961	Neotame	20							
E 962	aspartame-acesulfame salt	350	(11) a (49) (50)						
E 999	Extracts of species	200	(45)	To the exclusion of the cider clogged					
	(1): Additives can be added alor	ne or in a mixture.	•						
	(2): The maximum amount app								
	(3): the maximum quantities ar	e expressed as SO 2 a	nd relate to the total ava	nilable quantity taking into account all sources; the SO 2 in quantity					
	not exceeding 10	not exceeding 10 mg/kg or 10 mg/l is not regarded as present.							
	(4): the maximum quantity is e	(4): the maximum quantity is expressed in P ₂ O ₅							
	(11): Limits are expressed as a	(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.							
		(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).							
	(50): Applicable quantities bot mixture with 950 E or E		51) that have the acesul	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
	mixture with 950 E or E (52): quantities maximum util	951 isation are expressed							
	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no do	951 isation are expressed etectable residues.							
	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no do (45): calculated as anhydrous	951 isation are expressed etectable residues.							
	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no do (45): calculated as anhydrous the and made wine	951 isation are expressed etectable residues.		fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
Group I	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no do (45): calculated as anhydrous ne and made wine Additives	951 isation are expressed etectable residues. excerpt.							
	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no do (45): calculated as anhydrous ne and made wine Additives Dyes quantum satis	951 isation are expressed etectable residues. excerpt. quantum satis		fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
Group I	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no do (45): calculated as anhydrous ne and made wine Additives Dyes quantum satis Dyes with maximum	951 isation are expressed etectable residues. excerpt.		fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
Group I Group II	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no do (45): calculated as anhydrous one and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene	951 isation are expressed etectable residues. excerpt. quantum satis 200		fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
Group II Group III E 160 d E 200 - 20	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no do (45): calculated as anhydrous one and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200	in free imide.	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a					
Group II Group III E 160 d E 200 - 20 E 220 - 22	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no de (45): calculated as anhydrous are and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200	in free imide.	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.					
Group II Group III E 160 d E 200 - 20 E 220 - 20 E 220 - 20	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no de (45): calculated as anhydrous are and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites 28 Sulphur dioxide - sulfites	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200 260	(1) (2) (3) (3)	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. Only made wine					
Group II Group III E 160 d E 200 - 20 E 220 - 20 E 220 - 20 E 242	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no de (45): calculated as anhydrous are and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites 28 Sulphur dioxide - sulfites Dimethyl Dicarbonate	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200 260 250	(1) (2) (3) (3) (24)	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.					
Group II Group III E 160 d E 200 - 20 E 220 - 20 E 220 - 20	mixture with 950 E or E (52): quantities maximum utili (24): dose incorporation, no de (45): calculated as anhydrous are and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites 28 Sulphur dioxide - sulfites Dimethyl Dicarbonate	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200 260	(1) (2) (3) (3)	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. Only made wine					
Group II Group III E 160 d E 200 - 20 E 220 - 20 E 220 - 20 E 242	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no de (45): calculated as anhydrous one and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites 28 Sulphur dioxide - sulfites 29 Dimethyl Dicarbonate 20 Phosphoric acid - phosphate - correlation, triphosphates and	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200 260 250	(1) (2) (3) (3) (24)	fame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. Only made wine					
Group II Group III E 160 d E 200 - 2: E 220 - 2: E 242 E 338-45:	mixture with 950 E or E (52): quantities maximum util (24): dose incorporation, no de (45): calculated as anhydrous one and made wine Additives Dyes quantum satis Dyes with maximum combined limit Lycopene 03 Sorbique acid - sorbates 28 Sulphur dioxide - sulfites 28 Sulphur dioxide - sulfites 29 Dimethyl Dicarbonate 20 Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Metatartrique acid	951 isation are expressed etectable residues. excerpt. quantum satis 200 10 200 200 260 250 1 000	(1) (2) (3) (3) (24)	The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used. Only made wine Only wines from fruit and wine to alcohol-reduced					

	i	(2): The maximum amount appli	es to the sum and the	quantities are express	sed as free acid					
					vailable quantity taking into account all sources; the SO 2 in quantity not exceeding 10 mg/kg or 10					
		mg/l is not regarded as pro		id relate to the total at	amore quantity taking into account an observe, are no 2 in quantity not executing to mg ng of to					
•		(4): the maximum quantity is ex	pressed in P ₂ O 5							
		(24): Dose incorporation, no de	tectable residues.							
14.2.5	Mead	-								
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.					
	Group II	Dyes quantum satis	quantum satis							
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)						
	E 220 - 228	Sulphur dioxide - sulfites	200	(3)						
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)						
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(24)						
		(1): the additives can be added a	lone or in mixture.							
		(2): The maximum amount appli								
		(3): the maximum quantities are	expressed as SO 2 and	d relate to the total ava	ailable quantity taking into account all sources; the SO 2 in quantity					
		not exceeding 10 m	ng/kg or 10 mg/l is no	t regarded as present.						
		(4): the maximum quantity is ex	pressed in P ₂ O ₅							
		(24): Dose incorporation, no de	(24): Dose incorporation, no detectable residues.							
14.2.6	Spirit drinks	3								
	Group I	Additives			With the exeception of the <i>whisky</i> or <i>whiskey</i> ; additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used, except in liqueurs.					
	Group II	Dyes quantum satis	quantum satis		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and London gin, sambuca, maraskin, marrasquino or maraskino and MISTRA					
	Group III	Dyes with maximum combined limit	200		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and London gin, sambuca, maraskin, marrasquino or maraskino and MISTRA					
	E 123	Amaranth	30		Except spirits, brandies (followed by the name of the fruit) obtained by maceration and distillation, and London gin, sambuca, maraskin, marrasquino or maraskino and MISTRA					
	E 150 a - d	Caramels	quantum satis		Except fruit brandies, Brandy (followed by the name of the fruit) obtained by maceration and distillation, and London gin, sambuca, maraskin, marrasquino or maraskino and mistra. The whisky or whiskey can only contain the additif E 150A.					
	E 160 b	Annatto, bixin, norbixine	10		Only liquors					
	E 174	Money	quantum satis		Only liquors					
	E 175	Gold	quantum satis		Only liquors					
	E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only alcoholic beverages distilled containing whole pears					
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	With the exeception of the whisky or whiskey					
	E 405	Alginate propane - 1, 2-diol	10 000		Only emulsified liqueurs					
	E 416	Gum Karaya	10 000		Only liquor to base oeufs					
	E 445	Glyceriques esters of wood resin	100		Only troubled spirit drinks					
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	With the exeception of the whisky or whiskey					
	E 475	Esters polyglyceriques fat acids	5 000		Only emulsified liqueurs					
	E 481-482	Stearoyl-2-lactylates	8 000	(1)	Only emulsified liqueurs					

		(1): the additives can be added a	lone or in mixture.		
		railable quantity taking into account all sources; the SO 2 in quantity not exceeding			
		10 mg/kg or 10 mg/l i	=		
		(4): the maximum quantity is ex			
14.2.7	Aromatized	wine-based products	F		
14.2.7.1	Aromatized				
,	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes quantum satis			Except Americano, bitter vino
	Group III	Dyes with maximum combined limit	200		Except Americano, bitter vino
	E 150 a - d	Caramels	quantum satis		
	E 100	Curcumin	100	(26) (27)	Only Americano, bitter vino
	E 101	Riboflavines	100	(26) (27)	Only Americano, bitter vino
	E 102	TARTRAZINE	100	(26) (27)	Only Americano, bitter vino
	E 104	Quinoline yellow	100	(26) (27)	Only Americano, bitter vino
	E 110	Sunset Yellow CWF/yellow orange S	100	(27)	Only bitter vino
	E 120	Cochineal, carminique acid, carmines	100	(26) (27)	Only Americano, bitter vino
	E 122	Azorubine, carmoisine	100	(26) (27)	Only Americano, bitter vino
	E 123	Amaranth	100	(26) (27)	Only Americano, bitter vino
	E 124	Culvert 4R, cochineal red A	100	(26) (27)	Only Americano, bitter vino
	E 129	AG allura Red	100	(27)	Only bitter vino
	E 123	Amaranth	30	(21)	Only wines appetizers
	E 123	Caramels	quantum satis		Only Americano, bitter vino
	E 150 a - u		quantum satis 10		Only Americano, other vino
	E 100 d E 200 - 203	Lycopene Sorbique acid - sorbates	200	(1) (2)	
	E 200 - 203	Dimethyl Dicarbonate	250	(24)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
		(1): the additives can be added a	one or in mixture.		
		(2): The maximum amount appli		quantities are express	ed as free acid.
		(4): the maximum quantity is exp			
		(24): dose incorporation, no dete	ectable residues.		
		(26): in the Americano, additives	E 100, E 101, E 102, I	E 104, E 120, E 122,	E 123, E 124 are allowed alone or in a mixture.
		(27): in the <i>bitter vino</i> , additives 1	E 100, E 101, E 102, E	E 104, E 110, E 120, I	E 122, E 123, E 124, E 129 are allowed alone or in a mixture.
14.2.7.2	Flavored win	ne-based drinks			
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes quantum satis	quantum satis		Except bitter soda, sangria, claria, zurra
	Group III	Dyes with maximum combined limit	200		Except bitter soda, sangria, claria, zurra
	E 100	Curcumin	100	(28)	Only bitter soda
	E 101	Riboflavines	100	(28)	Only bitter soda
	E 102	TARTRAZINE	100	(28)	Only bitter soda

	E 104	Quinoline yellow	100	(28)	Only bitter soda
		Sunset Yellow CWF/yellow		(28)	Only that state
	E 110	orange S	100		Only bitter soda
	E 120	Cochineal, carminique acid, carmines	100	(28)	Only bitter soda
	E 122	Azorubine, carmoisine	100	(28)	Only bitter soda
	E 123	Amaranth	100	(28)	Only bitter soda
	E 124	Culvert 4R, cochineal red A	100	(28)	Only bitter soda
	E 129	AG allura Red	100	(28)	Only bitter soda
	E 150 a - d	Caramels	quantum satis		Only bitter soda
	E 160 d	Lycopene	10		
	E 200 - 203	Sorbique acid - sorbates	200	(1) (2)	
	E 242	Dimethyl Dicarbonate	250	(24)	
	E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	1 000	(1) (4)	
	E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)	
		(1): the additives can be added	alone or in mixture.		
		(2): The maximum amount app		quantities are expres	sed as free acid.
		(4): the maximum quantity is e	_		
		(24): Dose incorporation, no d			
		(28): in the bitter soda, additive	s E 100, E 101, E 102,	E 104, E 110, E 120,	E 122, E 123, E 124, E 129 are allowed alone or in a mixture.
.2.7.3		wine-product cocktails			
	Group I	Additives			The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E cannot be used.
	Group II	Dyes quantum satis	quantum satis		
	Group III	Dyes with maximum combined limit	200		
	Group III E 160 d	3	200		
	E 160 d	limit	200	(1) (2)	
	E 160 d	limit Lycopene	10	(1) (2) (24)	
	E 160 d E 200 - 203	limit Lycopene Sorbique acid - sorbates	10 200	. , . ,	
	E 160 d E 200 - 203 E 242	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and	200 10 200 250	(24)	
	E 160 d E 200 - 203 E 242 E 338-452	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo	200 10 200 250 1 000 5 000 ne or in a mixture.	(24) (1) (4) (1)	
	E 160 d E 200 - 203 E 242 E 338-452	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q	(24) (1) (4) (1)	ed as free acid.
	E 160 d E 200 - 203 E 242 E 338-452 E 473-474	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5	(24) (1) (4) (1)	ed as free acid.
	E 160 d E 200 - 203 E 242 E 338-452	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues.	(24) (1) (4) (1) uantities are express	
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det blic beverages, including mixtu	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues.	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol.
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcoho	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det blic beverages, including mixtur Additives	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues. ires of alcoholic drinks	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcohol Group I Group II	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det blic beverages, including mixtu Additives Dyes quantum satis quant	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues.	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be used.
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcohol Group II Group III	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det olic beverages, including mixture Additives Dyes quantum satis Dyes with maximum combined limit	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues. ires of alcoholic drinks	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be used. Only alcoholic beverages having an alcoholic strength lower than 15% vol.
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcoho Group I Group II Group III E 123	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det olic beverages, including mixtue Additives Dyes quantum satis Dyes with maximum combined limit Amaranth 30	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues. ires of alcoholic drinks	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be used. Only alcoholic beverages having an alcoholic strength lower than 15% vol. Only alcoholic beverages having an alcoholic strength lower than 15% vol.
2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcoho Group I Group II Group III E 123 E 160 b	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det olic beverages, including mixtue Additives Dyes quantum satis Dyes with maximum combined limit Amaranth 30 Annatto, bixin, norbixine 10	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues. ires of alcoholic drinks	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be used. Only alcoholic beverages having an alcoholic strength lower than 15% vol.
3.2.8	E 160 d E 200 - 203 E 242 E 338-452 E 473-474 Other alcoho Group I Group II Group III E 123 E 160 b E 160 d	limit Lycopene Sorbique acid - sorbates Dimethyl Dicarbonate Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Sucroesters fat acids - sucroglycerides (1): Additives may be added alo (2): The maximum amount appl (4): the maximum quantity is ex (24): Dose incorporation, no det olic beverages, including mixtue Additives Dyes quantum satis Dyes with maximum combined limit Amaranth 30	200 10 200 250 1 000 5 000 ne or in a mixture. ies to the sum and the q pressed in P 2O 5 ectable residues. ires of alcoholic drinks	(24) (1) (4) (1) uantities are express	drinks and spirits with an alcoholic strength lower than 15% vol. The additives E 420, 421 E, E 953, E 965, E 966, E 967 and 968 E may not be used. Only alcoholic beverages having an alcoholic strength lower than 15% vol. Only alcoholic beverages having an alcoholic strength lower than 15% vol.

E 210 - 213	Benzoic acid - benzoates	200	(1) (2)	Only alcoholic beverages having an alcoholic strength lower than 15% vol.						
E 242	Dimethyl Dicarbonate	250	(24)	Only wine based drinks						
E 338-452	•	1 000	(1) (4)							
E 444	Acetate isobutyrate of sucrose	300		Only alcoholic beverages, flavored, having an alcoholic strength less than 15%						
E 445	Glyceriques esters of wood resin	100		Only alcoholic beverages, flavored, having an alcoholic strength less than 15%						
E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)							
E 481 - 482	Stearoyl-2-lactylates	8 000	(1)	Only drinks flavored with an alcoholic strength less than 15 %						
E 950	Acesulfame-K	350								
E 951	Aspartame	600								
E 952	Cyclamique acid and its salts of Na and It	250	(51)	Only mixtures of alcoholic drinks and non-alcoholic drinks						
E 954	Saccharin and its salts of Na, K and It	80	(52)							
E 955	Sucralose	250								
E 959	Neohesperidine DC	30								
E 960	Steviol glycosides	150	(60)							
E 961	Neotame	20								
E 962	aspartame-acesulfame salt	350	(11) a (49) (50)							
	(1): the additives can be ac									
	(2): The maximum amoun	t applies to the sum and th	he quantities are express	sed as free acid.						
	(4): the maximum quantity is expressed in P ₂ O ₅									
	(11): Limits are expressed	(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent.								
	(49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).									
	(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a mixture with E 950 or 951 E.									
	(51): quantities maximum utilisation are expressed in free acid.									
	(52): quantities maximum	(52): quantities maximum utilisation are expressed in free imide.								
	(24): dose incorporation, no detectable residues. (60): expressed in equivalents steviols									
Appetizers	s dirty ready to consume									
	s made from potatoes, cerea	als, flour, starch or corn	starch							
Group I	Additives									
Group II	Dyes quantum satis	quantum satis								
Group III	Dyes with maximum combined limit	100		The exclusion of the dirty finger extruded or blown						
Group III	Dyes with maximum combined limit	200		Only nibbles dirty extruded or blown						
E 160 b	Annatto, bixin, norbixin	e 10		The exclusion of the dirty finger extruded or blown						
-	Annatto, bixin, norbixin	e 20		Only nibbles dirty extruded or blown						
E 160 b	Almano, bixin, norbixin	20		only modes unty extraded of blown						

E 20	200-	l	1 000	(1) (2) (5)	1					
	3; 214	Sorbique acid - sorbates; p-	1 000	(1) (2) (0)						
- 21	19	hydroxybenzoates								
E 2	220 - 228	Sulphur dioxide - sulfites	50	(3)	Only nibbles at base of grain and potatoes					
E 3	310 - 320	Gallates, TBHQ and BHA	200	(1)	Only nibbles cereal					
E 3:	338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	5 000	(1) (4)						
E 39	392	Extracts of Rosemary	50	(41) (46)						
E 40		Alginate propane - 1, 2-diol	3 000	(41) (40)	Only nibbles at base of grain and potatoes					
E 4		Gum Karava	5 000		Only nibbles at base of grain and potatoes					
	181-482	Stearoyl-2-lactylates	2 000	(1)	Only nibbles cereal					
	181-482	Stearoyl-2-lactylates	5 000	(1)	Only nibbles at base of grain and potatoes					
E 9		White and yellow beeswax	quantum satis	(1)	·					
E 9	-	Candelilla wax	quantum satis quantum satis		Only as agent enrobage					
			quantum satis 200		Only as agent enrobage					
E 90		Carnauba wax			Only as agent enrobage					
E 9		Shellac	quantum satis		Only as agent enrobage					
E 9:		Acesulfame-K	350							
E 9:	951	Aspartame	500							
E 9:	954	Saccharin and its salts of Na, k and Ca	100	(52)						
E 9:	955	Sucralose	200							
E 9:	959	Neohesperidine DC	50							
E 9	960	Steviol glycosides	20	(60)						
E 9	961	Neotame	18							
E 9	961	Neotame	2		Only as a flavor enhancer					
E 9	962	aspartame-acesulfame salt	500	(11) b (49) (50)						
		(1): the additives can be added a	lone or in mixture.							
		(2): The maximum amount appli	es to the sum and the o	quantities are express	ed as free acid.					
		(3): the maximum quantities are	expressed as SO 2 and	relate to the total ava	ailable quantity taking into account all sources; the SO 2 in quantity					
		not exceeding 10 mg/kg or	r 10 mg/l is not regard	ed as present.						
		not exceeding 10 mg/kg or 10 mg/l is not regarded as present. (4): the maximum quantity is expressed in P 2O 5								
		(4): the maximum quantity is expressed in P ₂ O ₅ (5): E 214-219: p-hydroxybenzoates (PHB), maximum 300 mg/kg.								
					equivalent					
		(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (41): expressed compared to the fat.								
		(41): expressed compared to the fat. (49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).								
		(50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in a								
		mixture with E 950 or 951 E. (52): quantities maximum utilisation are expressed in free imide.								
		(46): sum of the carnosol and acid carnosique. (60): expressed in equivalent steviols.								
Pro	ocessed nut									
	oup I	Additives		I						
	oup II	Dyes quantum satis	quantum satis							
	oup III	Dyes with maximum combined limit	100		Only nuts coated salty					
17.1	160 b	Annatto, bixin, norbixine	10		Only nuts coated calty					
		, ,	30		Only nuts coated salty					
	160 d	Lycopene		(1) (2) (5)	Only water seed of					
E 20	2 UU -	Sorbique acid - sorbates; p-	1 000	(1) (2) (5)	Only nuts coated					

203; 214 - 219	hydroxybenzoates			
E 220 - 228	Sulphur dioxide - sulfites	50	(3)	Only nuts marinated
E 310 - 320	Gallates, TBHQ and BHA	200	(1) (13)	
E 338-452	Phosphoric acid - phosphate correlation, triphosphates an polyphosphates		(1) (4)	
E 392	Extracts of Rosemary	200	(41) (46)	
E 416	Gum Karaya	10 000		Only embedding for nuts
E 901	White and yellow beeswax	quantum satis		Only as agent enrobage
E 902	Candelilla wax	quantum satis		Only as agent enrobage
E 903	Carnauba wax	200		Only as agent enrobage
E 904	Shellac	quantum satis		Only as agent enrobage
E 950	Acesulfame-K	350		
E 951	Aspartame	500		
E 954	Saccharin and its salts of Na K and	, 100	(52)	
F.055	It	200		
E 955	Sucralose	200		
E 959	Neohesperidine DC	50		
E 961	Neotame	18		
E 961	Neotame	2	(11) 1 (12) (22)	Only as a flavor enhancer
E 962	aspartame-acesulfame salt (1): the additives can be adde	500	(11) b (49) (50)	
	quantities (3): the maximum quantities and to report not exceeding 10 mg/kg or 10 considered is com (4): the maximum quantity is (5): E 214-219: p-hydroxyber maximum 300 mg / ((11): limits are expressed as equivalent or (13): maximum quantity con (41): expressed compared to (49): quantities maximum ut from the as (50): quantities applicable be (E 951) that have the a	expressed in P ₂ O ₅ azoates (PHB), as a) acesulfame-K apared to the fat. the fat. illisation are derived on the other to the aspartame	kg. (b) EQ.	ent tale available taking into account all sources; the SO 2 in quantity ent tame. It use of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (E must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or
3, and 4	or 951 E. (52): quantities maximum ut expressed in imid (46): sum of the carnosol and uding products falling unde	d acid carnosique.	free e.	
Group I	Additives			
	Dyes quantum satis qua	ıntum satis		

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Group III	Dyes with maximum combined limit	150					
Group IV	Polyols	Juantum satis		Only products without added sugar or energy-reduced			
E 160 b	Annatto, bixin, norbixine	10					
E 160 d	Lycopene	30					
E 200 - 203	Sorbique acid - sorbates	1 000	(1) (2)	Only frugtgrod (compote) rote Grütze and Pasha			
E 200-203	Sorbique acid - sorbates	2 000	(1) (2)	Only ostkaka			
E 200 - 213	Sorbique acid - sorbates; benzoic acid - benzoates	300	(1) (2)	Only non heat-treated dairy-based desserts			
E 210 - 213	Benzoic acid - benzoates	500	(1) (2)	Only frugtgrod (compote) and rote Grütze Red ftuit applesauce			
E 234	Nisin	3		Only cakes of tapioca and semolina and similar products			
E 280 - 283	Propionic acid - propionat	es 1 000	(1) (6)	Only Christmas pudding			
E 297	Fumaric acid	4 000		Only desserts type frozen desserts flavored fruit, dehydrated mixes ready to the emploi for desserts			
E 338-452	Phosphoric acid - phospha correlation, triphosphates polyphosphates		(1) (4)				
E 338-452	Phosphoric acid - phospha correlation, triphosphates polyphosphates		(1) (4)	Only dehydrated mixes ready to the emploi for desserts			
E 355-357	Adipic acid - adipates	1 000	(1)	Only dehydrated mixes ready to the emploi for desserts			
E 355-357	Adipic acid - adipates	6 000	(1)	Only type frozen desserts			
E 355-357	Adipic acid - adipates	1 000	(1)	Only fruit-flavored desserts			
E 363	Succinic acid	6 000					
E 416	Gum Karaya	6 000					
E 427	Cassia gum	2 500		Only products and dairy-based desserts similar			
E 432 - 436	Polysorbates	3 000	(1)				
E 473-474	Sucroesters fat acids - sucroglycerides	5 000	(1)				
E 475	Esters polyglyceriques fat acids	2 000					
E 477	Fatty esters of propane-1, diol acids	5 000					
E 481 - 482	Stearoyl-2-lactylates	5 000	(1)				
E 483	Stearyle tartrate	5 000					
E 491 - 495	Sorbitan esters	5 000	(1)				
E 950	Acesulfame-K	350		Only products without added sugar or energy-reduced			
E 951	Aspartame	1 000		Only products without added sugar or energy-reduced			
E 952	Cyclamique acid and its sa of Na and It	alts 250	(51)	Only products without added sugar or energy-reduced			
E 954	Saccharin and its salts of N K and It	Na, 100	(52)	Only products without added sugar or energy-reduced			
E 955	Sucralose	400		Only products without added sugar or energy-reduced			
E 957	Thaumatine	5		Only as a flavor enhancer			
E 959	Neohesperidine DC	50		Only products without added sugar or energy-reduced			
E 960	Steviol glycosides	100	(60)	Only products without added sugar or energy-reduced			
E 961	Neotame	32		Only products without added sugar or energy-reduced			

E 962	aspartame-acesulfame salt	350	(11) a (49) (50)	Only products without added sugar or energy-reduced						
	(1): the additives can be added alone or in mixture.									
	(2): The maximum amount appli		quantities are express	sed as free acid.						
	(4): the maximum quantity is expressed in P 2O 5 (6): Acid propionic presence and its salts is admitted in some fermented products obtained by a fermentation process in accordance with good manufacturing practices.									
	(((11): limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). (50): the applicable quantities both the aspartame (E 951) that have the acesulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in mixture with E 950 or 951 E. (51): quantities maximum utilisation are expressed in free acid. (52): quantities maximum utilisation are expressed in free imide.									
	(60): expressed in equivalents s									
	ements, excluding food suppleme									
		i form of capsules ar	id tablets and in other	er similar forms, excluding the forms to chew						
Group I	Additives			The additives E 410, E 412, E 415 and E 417 may not be used for the production of food dehydratic including rehydration effects at the ingestion.						
Group II	Dyes quantum satis	quantum satis								
Group III	Dyes with maximum combined limit	300								
Group IV	Polyols	quantum satis								
E 160 d	Lycopene	30								
E 200 - 213	Sorbique acid - sorbates;	1 000	(1) (2)	Only products form dehydrated containing vitamin preparations						
F 210 221	benzoic acid - benzoates	400	(4)	A and combinations of vitamins A and D						
E 310 - 321	Gallates, TBHQ, BHA and BHT	400	(1)							
E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	quantum satis								
E 392	Extracts of Rosemary	400	(46)							
E 405	Alginate propane - 1, 2-diol	1 000								
E 416	Gum Karaya	quantum satis								
E 426	Soybean Hemicellulose	1 500								
E 432 - 436	Polysorbates	quantum satis								
E 459	Beta-Cyclodextrin	quantum satis		Only food tablets and dragees						
E 468	Reticulated sodium carboxymethylcellulose	30 000								
E 473-474	Sucroesters fat acids -		(1)							
E 473-474	sucroglycerides	quantum satis								
E 475	Esters polyglyceriques fat acids	quantum satis								
E 491 - 495	Sorbitan esters	quantum satis	(1)							
E 551-559	Silicon dioxide - silicates	10 000								
E 901	White and yellow beeswax	quantum satis								
E 902	Candelilla wax	quantum satis								
E 903	Carnauba wax	200								
E 904	Shellac	quantum satis								
E 950	Acesulfame-K	500								
E 951	Aspartame	2 000								

E 952	Cyclamique acid and its salts of Na and Ca		(51)						
E 954	Saccharin and its salts of Na, k and Ca	500	(52)						
E 955	Sucralose	800							
E 959	Neohesperidine DC	100							
E 960	Steviol glycosides	670	(60)						
E 961	Neotame	60							
E 961	Neotame	2		Only as a flavor enhancer					
E 962	aspartame-acesulfame salt	500	(11) a (49) (50)						
E 1201	Polyvinylpyrrolidone	quantum satis		Only food tablets and dragees					
E 1202	Polyvinylpolypyrrolidone	quantum satis		Only food tablets and dragees					
E 1203	Polyvinyl alcohol (APV)	18 000		Only products in the form of capsules or tablets					
E 1204	Pullulan	quantum satis		Only products in the form of capsules or tablets					
E 1205	Basic methacrylate copolymer	100 000		71					
E 1505	Triethyle citrate	3 500		Only products in the form of capsules or tablets					
E 1521	Polyethylene glycol	10 000		Only products in the form of capsules or tablets					
2 1021	(1): the additives can be added a		1	omy products in the form of expenses of motors					
	(2): The maximum amount appli		a quantities are evaress	seed as free acid					
	(11): Limits are expressed as a) equivalent acesulfame K or b) aspartame equivalent. (49): quantities maximum utilisation are derived from the quantities maximum utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).								
	(49): quantities maximum utilis	ation are derived from	m the quantities maxin	num utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).					
	(50): the applicable quantities b	oth the aspartame (E							
		oth the aspartame (E or 951 E.	951) that have the ace						
	(50): the applicable quantities b mixture with E 950 c	oth the aspartame (E or 951 E. ation are expressed in	951) that have the ace						
	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents si	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in ation are expressed in a carnosique.	951) that have the ace						
Dietary supp	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in ation are expressed in a carnosique.	951) that have the ace						
Dietary sup Group I	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents suplements in liquid form Additives	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in ation are expressed in a carnosique.	951) that have the ace						
	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents suplements in liquid form Additives Dyes quantum satis	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in ation are expressed in a carnosique.	951) that have the ace						
Group II Group III	(50): the applicable quantities b mixture with E 950 ct (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and act (60): expressed in equivalents suplements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols Quantum satis	951) that have the ace						
Group II Group III E 160 d	(50): the applicable quantities b mixture with E 950 ct (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and act (60): expressed in equivalents suplements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in teviols evidence to the expressed in ation are expressed in ation at a tion at a	951) that have the ace n free acid. n free imide.						
Group II Group III	(50): the applicable quantities b mixture with E 950 ct (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and act (60): expressed in equivalents suplements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates; benzoic acid - benzoates	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols Quantum satis	951) that have the ace						
Group II Group III E 160 d	(50): the applicable quantities b mixture with E 950 ct (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and act (60): expressed in equivalents suplements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates;	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in teviols evidence to the expressed in ation are expressed in ation at a tion at a	951) that have the ace n free acid. n free imide.						
Group II Group III E 160 d E 200 - 213	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents si plements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates; benzoic acid - benzoates Gallates, TBHQ, BHA and	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols quantum satis 100 30 2 000	951) that have the ace of free acid. In free imide.						
Group II Group III E 160 d E 200 - 213 E 310 - 321	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents s plements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates; benzoic acid - benzoates Gallates, TBHQ, BHA and BHT Phosphoric acid - phosphate - correlation, triphosphates and	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols quantum satis	951) that have the ace of free acid. In free imide.						
Group I Group II Group III E 160 d E 200 - 213 E 310 - 321 E 338-452	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents si plements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates; benzoic acid - benzoates Gallates, TBHQ, BHA and BHT Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols quantum satis	951) that have the ace of free acid. In free imide. (1) (2) (1)	num utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950). Esulfame-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame salt, alone or in the salt of the aspartame					
Group I Group II Group III E 160 d E 200 - 213 E 310 - 321 E 338-452	(50): the applicable quantities b mixture with E 950 c (51): quantities maximum utilis (52): quantities maximum utilis (46): sum of the carnosol and ac (60): expressed in equivalents si plements in liquid form Additives Dyes quantum satis Dyes with maximum combined limit Lycopene Sorbique acid - sorbates; benzoic acid - benzoates Gallates, TBHQ, BHA and BHT Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates Extracts of Rosemary	oth the aspartame (E or 951 E. ation are expressed in ation are expressed in ation are expressed in the cid carnosique. teviols quantum satis	951) that have the ace of free acid. In free imide. (1) (2) (1)						

E 432 - 436	Polysorbates	quantum satis						
E 473-474	Sucroesters fat acids - sucroglycerides	quantum satis	(1)					
E 475	Esters polyglyceriques fat acids	quantum satis						
E 491 ⁻⁴⁹⁵	Sorbitan esters	quantum satis						
E 551 ⁻⁵⁵⁹	Silicon dioxide - silicates	10 000						
E 950	Acesulfame-K	350						
E 951	Aspartame	600						
E 952	Cyclamique acid and its salts of Na and Ca	400	(51)					
E 954	Saccharin and its salts of Na, k and Ca	80	(52)					
E 955	Sucralose	240						
E 959	Neohesperidine DC	50						
E 960	Steviol glycosides	200	(60)					
E 961	Neotame	20						
E 961	Neotame	2		Only as a flavor enhancer				
E 962	aspartame-acesulfame salt	350	(11) a (49) (50)					
	(1): the additives can be added al	alone or in mixture.						
	(2): The maximum amount appli	es to the sum and the qu	uantities are expresse	ed as free acid.				
		equivalent acesulfame K or b) aspartame equivalent.						
						s constituents, the aspartame (E 951) and the acesulfame-K (E 950).		
	mixture with E 950 or 951 E.	utilisation are expressed in free acid. utilisation are expressed in free imide.						
		e carnosol and acid carnosique.						
	(60): expressed in equivalents st	eviols						
Food suppler	nents as syrup or in a form to cl	new						
Group I	Additives							
Group II	Dyes quantum satu	s	quantum satis					
Group I	V Polyols		quantum satis					
	•	um combined limit	300			Only solid food supplements		
Group II								
	I Dves with maxim	um combined limit	100	J	k	Only liquid food supplements		
Group II Group II E 160 d	I Dyes with maxim Lycopene	um combined limit	100 30			Only liquid food supplements		

E 338-452	Phosphoric acid - phosphate - correlation, triphosphates and polyphosphates	quantum satis		
E 392	Extracts of Rosemary	400	(46)	
E 405	Alginate propane - 1, 2-diol	1 000		
E 416	Gum Karaya	quantum satis		
E 426	Soybean Hemicellulose	1 500		
E 432 - 436	Polysorbates	quantum satis		
E 473-474	Sucroesters fat acids - sucroglycerides	quantum satis	(1)	
E 475	Esters polyglyceriques fat acids	quantum satis		
E 491 - 495	Sorbitan esters	quantum satis		
E 551-559	Silicon dioxide - silicates	10 000		
E 901	White and yellow beeswax	quantum satis		
E 902	Candelilla wax	quantum satis		
E 903	Carnauba wax	200		
E 904	Shellac	quantum satis		
E 950	Acesulfame-K	2 000		
E 951	Aspartame	5 500		
E 952	Cyclamique acid and its salts of Na and Ca	1 250	(51)	
E 954	Saccharin and its salts of Na, k and Ca	1 200	(52)	
E 955	Sucralose	2 400		
E 957	Thaumatine	400		
E 959	Neohesperidine DC	400		
E 960	Steviol glycosides	1800	(60)	
E 961	Neotame	185		
E 961	Neotame	2		Only food supplements of vitamins and/or minerals elements, as a flavor enhancer
E 962	aspartame-acesulfame salt	2 000	(11) a (49) (50)	
	(1): the additives can be added alone or in mix			
	(((11): limits are expressed as a) equivalent ac	cesulfame K or b) asp	artame equiv	alent.
				utilisation of its constituents, the aspartame (E 951) and the acesulfame-K (E 950).
	alone or in a mixture with E 950 or	· 951 E.	the acesulfa	me-K (E 950) must not be exceeded by the utilisation of the aspartame-acesulfame s
	(51): quantities maximum utilisation are expr			
	(52): quantities maximum utilisation are expr			
	(46): sum of the carnosol and acid carnosique	b.		
Food transforms	(60): expressed in equivalents steviols ed not covered by categories 1 to 17, excluding foo	de for infente and w	oung childre	n age
roou transiorine	a not covered by categories 1 to 17, excluding 100	rus for fillants allu yt	oung cimul t	n age