

New Zealand Gazette

OF THURSDAY, 22 JUNE 2000

WELLINGTON: FRIDAY, 23 JUNE 2000 — ISSUE NO. 68

Australia New Zealand Food Authority

Amendment No. 49 to the Food Standards Code



1499

AUSTRALIA NEW ZEALAND FOOD AUTHORITY

VARIATIONS TO THE FOOD STANDARDS CODE

(AMENDMENT No. 49)

1. Preamble

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called 'the Code') which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

The Schedule contains variations adopted by the Australia New Zealand Food Standards Council in May and June 2000.

These variations are published pursuant to section 32 of the Australia New Zealand Food Authority Act 1991.

2. Citation

These variations may be collectively known as Amendment No. 49 to the Code.

3. Commencement

These variations commence on the date of publication of this Gazette.



SCHEDULE

[1] Standard A1 is varied by inserting under the sub-heading Processed Foods in the Table to subclause (19)(e) –

Kraft Vegemite Sanitarium Cornflakes Sanitarium Soy Tasty

[2] The Food Standards Code is varied by deleting Standard T1, and substituting -

STANDARD T1

TRANSITIONAL ARRANGEMENTS FOR THE AUSTRALIA NEW ZEALAND FOOD STANDARDS SYSTEM

PURPOSE

This Standard implements the transitional provisions of an Agreement between Australia and New Zealand establishing a system for the development of joint food standards signed at Wellington on 5 December 1995. It should be noted that the *Trans Tasman Mutual Recognition Act 1997 (Cth)* permits, with some qualifications, the sale in Australia of food which may be lawfully sold in New Zealand and is imported from New Zealand into Australia. It should also be noted that other laws, such as those relating to quarantine and therapeutic goods, continue to have effect and will apply to food imported from New Zealand.

This Standard provides for the addition of food additives either in accordance with Standard 1.3.1, or where expressly permitted elsewhere by this Code, but not a combination of Standard 1.3.1 and other relevant provisions of the Code.

This Standard also makes some amendments to the Australian Food Standards Code to permit Australian manufacturers of specified foods to manufacture to the New Zealand Food Regulations if they so wish. Provision for these 'dual standards' is made so that Australian manufacturers can compete on equal terms with product imported from New Zealand. It should be noted that the permission is to manufacture either to the requirements in the Australian Food Standards Code in their entirety or those in the New Zealand Food Regulations in their entirety. It is not permitted to draw requirements from both sets of standards.

The transitional arrangements in the Agreement cease to have effect upon the establishment of a joint Australia New Zealand Food Standards Code. This Standard will cease to have effect at that time, and will be repealed. Individual permissions for dual standards may be repealed before that time if the regulatory differences which gave rise to them are addressed by other means.

TABLE OF PROVISIONS

Clause

- 1. Food additives
- 2. Dual Standards



Food additives

1. Notwithstanding the prohibition on the addition of food additives to food in clause 2 of Standard 1.3.1, food additives may be added to food, either –

- (a) where expressly permitted by clause 3 of Standard 1.3.1; or
- (b) where expressly permitted elsewhere by this Code;

but not a combination of paragraph 1(a) and paragraph 1(b).

Dual Standards

2. Notwithstanding any provisions elsewhere in this Code, a food specified in the Table to this clause made or produced in Australia is deemed to comply with all requirements of this Code if it complies with -

- (a) Standard A12; and
- (b) Standard A14; and
- (c) all relevant microbiological standards contained in this Code; and
- (d) all relevant provisions in the New Zealand Food Regulations 1984 as amended, other than those provisions relating to:
 - (i) maximum residue limits for agricultural and veterinary chemicals; and
 - (ii) maximum permitted concentrations for contaminants in foods.

Table to clause 3

Food standardised in Part H, other than goat's milk standardised in
Standard H5
Food standardised in Standard J3
Food standardised in Standard K3
Food standardised in Standard O2
Food standardised in Standard O7
Food standardised in Standard Q3
Food standardised in Standard R4
Salad dressing

[3] The Food Standards Code is varied by inserting after Standard T1 -

STANDARD 1.3.1

FOOD ADDITIVES

Purpose

A food additive is any substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which is intentionally added to a food to achieve one or more of the technological functions specified in Schedule 5. It or its by-products may remain in the food. Food additives are distinguishable from processing aids (see Standard 1.3.3) and vitamins and minerals added to food for nutritional purposes (see Standard 1.3.2). This standard regulates the use of food additives in the production and processing of food. A food additive may only be added to food where expressly permitted in this standard.

Additives can only be added to food in order to achieve an identified technological function according to Good Manufacturing Practice.



Standard 1.3.4 prescribes standards for the identity and purity of food additives.

Table of Provisions

- 1 Definitions
- 2 General prohibition on the use of additives
- 3 Permitted use of additives
- 4 Requirements for use of intense sweeteners
- 5 Maximum permitted levels of additives
- 6 Additives performing the same function
- 7 Carry-over of additives
- 8 Food for use in preparation of another food
- 9 The addition of a garnish to food
- 10 Colours and their aluminium and calcium lakes
- Schedule 1 Permitted uses of food additives by food type
- Schedule 2 Miscellaneous additives permitted to GMP in processed foods specified in Schedule 1
- Schedule 3 Colours permitted to GMP in processed foods specified in Schedule 1
- Schedule 4 Colours permitted to specified levels in processed foods specified in
- Schedule 1
- Schedule 5 Technological functions which may be performed by food additives

Clauses

1 Definitions

In this standard -

technological function means a function set out in Schedule 5.

- **maximum permitted level** means the maximum amount of additive which may be present in the food as set out in relation to that food in Schedule 1.
- **processed food** means food which has undergone any treatment resulting in a substantial change in the original state of the food.

Editorial note:

This definition of 'processed food' is used to determine some additive permissions.

Processes such as dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing or freezing, milling or husking, packing or unpacking are not considered to result in a substantial change to the original state of the food.

2 General prohibition on the use of additives

Unless expressly permitted in this Standard, food additives must not be added to food.



3 Permitted use of additives

The additives listed by name or number in Schedules 1,2,3 and 4 may be added to a food or class of food to perform technological functions provided that:

- (a) the use complies with any restrictions on use listed in Schedule 1; and
- (b) the proportion of the additive does not exceed the maximum level necessary to achieve one or more technological functions under conditions of Good Manufacturing Practice (GMP).

Editorial Note

The Codex Alimentarius Commission Procedural Manual sets out the following relevant criteria for use in assessing compliance with Good Manufacturing Practice:

- (a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and
- (c) the additive is prepared and handled in the same way as a food ingredient.

The manner in which a food is intended to be presented (e.g. by the use of such quality descriptors as natural, pure, traditional etc) may affect the type and level of food additives that could be used in accordance with GMP. Similarly, the type and level of food additives used may affect the way in which a food may be presented.

4 **Requirements for use of intense sweeteners**

Save where otherwise expressly stated in Schedule 1 and not withstanding any specific level specified in a Schedule to this Standard, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

Editorial Note:

In general, the use of intense sweeteners is limited to:

- 1. foods meeting the definition of 'reduced joule' or 'low joule';
- 2. "no added sugars" food e.g. artificially sweetened canned fruit without added sugar; or
- 3. specific foods in which the use of the sweetener is in addition to sugar rather than as an alternative e.g. chewing gum, brewed soft drink (these foods are listed in Schedule 1 on a case-by-case basis).

Conditions relating to the use of reduced/low joule and no added sugar claims can be found in Standard 1.2.7 or in ANZFA's Code of Practice on Nutrient Claims in Food Labels and in Advertisements (Commonwealth of Australia, AGPS 1995).



5 Maximum permitted levels of additives

- (1) Where a maximum level for an additive in a food is prescribed, unless otherwise stated, the level refers to the maximum amount which may be present in the food as sold or, where there are directions for preparation, when prepared for consumption according to label directions.
- (2) For the purposes of this Standard:

annatto and annatto extracts shall be calculated as bixin.

benzoic acid and its salts shall be calculated as benzoic acid.

cyclamate and its salts shall be calculated as cyclohexyl-sulphamic acid.

propionic acid and its salts shall be calculated as propionic acid.

saccharin and its calcium and sodium salts shall be calculated as saccharin.

sorbic acid and its salts shall be calculated as sorbic acid.

sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide.

6 Additives performing the same function

- (1) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination.
- (2) Where two or more additives are used in combination to achieve the same technological function, the sum of the fractions obtained by dividing the amount of each food additive used by the maximum amount permitted for that food additive must not exceed 1.

Example

A food can have a maximum amount of 40 mg/kg of preservative X or 20 mg/kg of preservative Y. Some of the permitted combinations of the two preservatives are:

Preservative X	Fraction for Preservative X	Preservative Y	Fraction for Preservative Y	Sum of Fractions
40 mg/kg	1	nil	0	1
30 mg/kg	0.75	5 mg/kg	0.25	1
20 mg/kg	0.5	10 mg/kg	0.5	1
10 mg/kg	0.25	15 mg/kg	0.75	1
nil	0	20 mg/kg	1	1

7 Carry-over of additives

Other than by direct addition, an additive may be present in any food as a result of carry-over from an ingredient, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.



Editorial Notes

In clause 7, the ingredient can itself be a food additive.

The additive must be permitted to be present in the ingredient and must not be present in any greater quantity than permitted.

8 Food for use in preparation of another food

A food intended for use in the preparation of another food may contain any or all of the additives in a quantity permitted in the final food.

9 The addition of a garnish to food

The addition of a garnish to a food does not render that food a mixed food for the purposes of this Standard.

Editorial Note

Examples of the addition of a garnish to a food include lemon slice to fish or pepper to steak to make pepper steak.

10 Colours and their aluminium and calcium lakes

A reference to a colour listed in Schedules 1, 3 and 4 of this Standard includes a reference to the aluminium and calcium lakes prepared from that colour.

SCHEDULE 1

0 GENERAL PROVISIONS

INS Number	Additive Name	Max	level	Applications
	Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.			
	Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.			
	Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule.			
Preparations of f	ood additives			
	Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below			Does not apply to preparations of colours or flavours
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	



0.1

	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	216	Propyl p -hydroxybenzoate (propylparaben)	2500	mg/kg	
	218	Methyl p -hydroxybenzoate (methylparaben)	2500	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg	
	304	Ascorbyl palmitate	GMP		
	306	Tocopherols concentrate mixed	GMP		
	307	Tocopherol, d-alpha-, concentrate	GMP		
	308	Synthetic gamma-tocopherol	GMP		
	309	Synthetic delta-tocopherol	GMP		
	310	Propyl gallate	100	mg/kg	
	311	Octyl gallate	100	mg/kg	
	312	Dodecyl gallate	100	mg/kg	
	319	Tertiary butylhydroquinone	200	mg/kg	
	320	Butylated hydroxyanisole	200	mg/kg	
	385	Calcium disodium EDTA	500	mg/kg	
	baking compound	de			
	541	Sodium aluminium phosphate	GMP		
	rennetting enzym		0000		
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000	mg/kg	
1	DAIRY PROI	DUCTS (excluding butter and butter fats)			
1.1	Liquid milk and	liquid milk based drinks			
	-	liquid milk based drinks uding buttermilk)			
1.1	-				
1.1	-	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted			UHT goat milk only
1.1 1.1.1	Liquid milk (incl	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2			-
1.1	Liquid milk (incl - Liquid milk prod	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 lucts and flavoured liquid milk*	10	ma/ka	-
1.1 1.1.1	Liquid milk (incl - Liquid milk prod 160b	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 ucts and flavoured liquid milk* Annatto extracts	10 500	mg/kg	-
1.1 1.1.1	Liquid milk (incl - Liquid milk prod	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 lucts and flavoured liquid milk*	10 500 40	mg/kg mg/kg mg/kg	-
1.1 1.1.1	Liquid milk (incl - Liquid milk prod 160b 950 956	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 ucts and flavoured liquid milk* Annatto extracts Acesulphame potassium	500	mg/kg	-
1.1 1.1.1 1.1.2	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 ucts and flavoured liquid milk* Annatto extracts Acesulphame potassium Alitame	500	mg/kg	-
1.1 1.1.1 1.1.2	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 Additives in Schedule 2 Additives and flavoured liquid milk* Annatto extracts Acesulphame potassium Alitame remetted milk products	500	mg/kg	-
1.1 1.1.1 1.1.2 1.2 1.2.1	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r Fermented milk	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 Additives in Schedule 2 Aucts and flavoured liquid milk* Annatto extracts Acesulphame potassium Alitame ennetted milk products and rennetted milk Additives in Schedules 2,3&4 must not be present in foods in this category	500	mg/kg mg/kg	-
1.1 1.1.1 1.1.2	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r Fermented milk	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 Additives in Schedule 2 Incts and flavoured liquid milk* Annatto extracts Acesulphame potassium Alitame rennetted milk products and rennetted milk Additives in Schedules 2,3&4 must not be present in	500	mg/kg	-
1.1 1.1.1 1.1.2 1.2 1.2.1	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r Fermented milk	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 Additives in Schedule 2 Incts and flavoured liquid milk* Annatto extracts Acesulphame potassium Alitame rennetted milk products and rennetted milk Additives in Schedules 2,3&4 must not be present in foods in this category products and rennetted milk products*	500 40	mg/kg mg/kg mg/kg	-
1.1 1.1.1 1.1.2 1.2 1.2.1	Liquid milk (incl Liquid milk prod 160b 950 956 Fermented and r Fermented milk 160b	uding buttermilk) Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below Additives in Schedule 2 Additives in Schedule 2 Additives in Schedule 1 Aucts and flavoured liquid milk* Annatto extracts Accesulphame potassium Alitame rennetted milk products and rennetted milk Additives in Schedules 2,3&4 must not be present in foods in this category products and rennetted milk products* Annatto extracts	500 40 60	mg/kg mg/kg mg/kg	-

Cream and cream products 1.4



1.4.1	Cream, reduced cream and light cream						
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below					
	-	Additives in Schedule 2			UHT cream only		
1.4.2		(flavoured, whipped, thickened, sour cream etc.)*					
	234	Nisin	10	mg/kg			
	whipped thicken						
	475	Polyglycerol esters of fatty acids	5000	mg/kg			
1.5	Dried milk, milk	powder, cream powder*					
	304	Ascorbyl palmitate	5000	mg/kg			
	320	Butylated hydroxyanisole	100	mg/kg			
	343	Magnesium phosphates	1000 0	mg/kg			
	431	Polyoxyethylene (40) stearate	GMP				
	481	Sodium lactylates	GMP				
	530	Magnesium oxide	1000	mg/kg			
	550	Magnesium oxide	0	1116/ 116			
	542	Bone phosphate	1000	mg/kg			
	555	Potassium aluminium silicate	GMP	mg/Kg			
16			OM				
1.6	Cheese and chees 160b		50	mg/kg			
		Annatto extracts	3000	mg/kg			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000	iiig/ kg			
	220 221 222 222		300	ma/lra			
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphates	300	mg/kg			
	224 225 228	NT' '	CMD				
	234	Nisin Biana in (antanania)	GMP		· · · 1 · · · · · · · · · · · · · · · ·		
	235	Pimaricin (natamycin)	15	mg/kg	on cheese surfaces,		
					based on		
					individual cheese		
			-		weight		
	251 252	Nitrates (potassium and sodium salts)	50	mg/kg	calculated as		
			-		nitrate ion		
	338	Phosphoric acid	GMP				
	481	Sodium lactylates	5	mg/kg	fresh cheese only		
	555	Potassium aluminium silicate	1000	mg/kg			
			0				
	560	Potassium silicate	1000	mg/kg			
			0				
2	EDIBLE OIL	S AND OIL EMULSIONS					
	160b	Annatto extracts	20	mg/kg			
	304	Ascorbyl palmitate	GMP	0 0			
	306	Tocopherols concentrate mixed	GMP				
	307	Tocopherol, d-alpha-, concentrate	GMP				
	308	Synthetic gamma-tocopherol	GMP				
	309	Synthetic delta-tocopherol	GMP				
	310	Propyl gallate	100	mg/kg			
	311	Octyl gallate	100	mg/kg			
	312	Dodecyl gallate	100	mg/kg			
	312	Tertiary butylhydroquinone	200	mg/kg			
	320	Butylated hydroxyanisole	200	mg/kg			
	320	Butylated hydroxytoluene	100	mg/kg			
	321		100	ing/ Kg			
2.1	Edible oils essent	tially free of water*					
	475	Polyglycerol esters of fatty acids	2000	mg/kg	shortening only		
			0		<i>c</i> ,		

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476	Polyglycerol esters of interesterified ricinoleic acids	2000 0	mg/kg	shortening only
900a	Polydimethylsiloxane	10	mg/kg	frying oils only
olive oil				
	Additives in Schedules 3&4 must not be present in olive oil			
Oil emulsions (wa	ater in oil)			
Oil emulsions (>8	0% oil)			
Butter				
	Additives must not be present in foods in this category unless expressly permitted below			
160a 160b 508	Carotenes Annatto extracts Potassium chloride	GMP 20 GMP	mg/kg	
Butter products*				
Margarine and si 475 476	milar products* Polyglycerol esters of fatty acids Polyglycerol esters of interesterified ricinoleic acids	5000 5000	mg/kg mg/kg	
Oil emulsions (<8 200 201 202 203	Sorbic acid and sodium, potassium and calcium	2000	mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium	1000	mg/kg	
234 281 282	Nisin Sodium propionate Calcium propionate	GMP GMP GMP	4	
475	Polyglycerol esters of interesterified ricinoleic acids	0 1000 0	mg/kg	
ICE CREAM	AND EDIBLE ICES*			
123 160b 950 956	Amaranth Annatto extracts Acesulphame potassium Alitame	290 20 1000 100	mg/kg mg/kg mg/kg mg/kg	
ice confection sol 200 201 202 203	Sorbic acid and sodium, potassium and calcium	400	mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium	400	mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	mg/kg	
	900a olive oil Oil emulsions (wa Oil emulsions (>8 Butter 160a 160b 508 Butter products* Margarine and si 475 476 Oil emulsions (<8 200 201 202 203 210 211 212 213 234 281 282 475 476 Coil emulsions (<8 200 201 202 203 210 211 212 213 234 281 282 475 476 Coil emulsions (<8 200 201 202 203 210 211 212 213 200 201 202 203	900a Polydimethylsiloxane 900a Additives in Schedules 3 & 4 must not be present in olive oil Oile emulsions (water in oil) Oil emulsions (vater in oil) Oil emulsions (>80% oil) Butter Butter Additives must not be present in foods in this category unless expressly permitted below 160a Carotenes 160b Annatto extracts 508 Potassium chloride Butter Polyglycerol esters of fatty acids 475 Polyglycerol esters of fatty acids 476 Polyglycerol esters of fatty acids 210 211 212 213 Benzoica acid and sodium, potassium and calcium benzoates 234 Nisin 281 Sodium propionate 282 Calcium propionate 475 Polyglycerol esters of fatty acids 476 Polyglycerol esters of fatty acids 475 Polyglycerol esters of fatty acids 476 Polyglycerol esters of fatty acids 477 Polyglycerol esters of fatty acids 476 Polyglycerol esters of fatty acids 273 Amaranh 160b Annatto extracts 930 Accesulphame	900a Polydimethylsiloxane 0 900a Polydimethylsiloxane 10 olive oil Additives in Schedules 3&4 must not be present in olive oil 10 Oil emulsions (water in oil) Oil emulsions (vater in oil) 10 Oil emulsions (>80% oil) Butter 60 Butter Additives must not be present in foods in this category unless expressly permitted below 60MP 160a Carotenes GMP 160b Annatio extracts 20 508 Potassium chloride GMP Butter products* 475 Polyglycerol esters of fatty acids 5000 Oil emulsions (<80% oil)*	900a Polydimethylsiloxane 0 10 mg/kg 900a Additives in Schedules 3&4 must not be present in olive oil 10 mg/kg Oll emulsions (water in oil) Oll emulsions (>80% oil) 5 5 5 5 Butter Additives must not be present in foods in this category unless expressly permitted below 160a Carotenes 0 0 mg/kg 160b Annatto extracts 0 0 mg/kg 508 Potassium chloride GMP 0 mg/kg Butter products* 475 Polyglycerol esters of fatty acids 5000 mg/kg 701 Polyglycerol esters of interesterified ricinoleic acids 5000 mg/kg 201 202 203 Sorbates 2000 mg/kg 210 211 212 213 Benzoic acid and sodium, potassium and calcium beizoates 2000 mg/kg 234 Nisin GMP GMP 1000 mg/kg 476 Polyglycerol esters of interesterified ricinoleic acids 0 mg/kg 234 Nisin GMP GMP 282 Calcium propionate GMP 20 mg/kg 476 Polyglycerol esters of interesterified ricinoleic acids 1000 mg/kg

4 FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)

4.1 Unprocessed fruits and vegetables



category 4.2 due to carry-over

Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

grapes packed with permeable envelopes

220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 10 mg/kg 224 225 228

4.1.1 Untreated fruits and vegetables

Additives in schedules 2,3&4 must not be present in foods in this category

Surface treated fruits and vegetables 4.1.2

4.1.2	Surface treated f	ruits and vegetables			
		Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			
	342	Ammonium phosphates	GMP		
	473	Sucrose esters of fatty acids	100	mg/kg	
	901	Beeswax, white & yellow	GMP	00	
	903	Carnauba wax	GMP		
	904	Shellac	GMP		
	citrus fruit				
	914	Oxidised polyethylene	250	mg/kg	
	1520	Propylene glycol	3000 0	mg/kg	
	walnut and peca	n nut kernels			
	304	Ascorbyl palmitate	GMP		
	320	Butylated hydroxyanisole	70	mg/kg	
	321	Butylated hydroxytoluene	70	mg/kg	
4.1.3	Peeled and/or cu	t fruits and vegetables			
		Additives in schedules 3&4 must not be present in foods in this category unless expressly permitted below			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	mg/kg	
	products for mai	nufacturing purposes			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	mg/kg	apples and potatoes only
	root and tuber v	egetables			
	220 221 222 223 224 225 228		50	mg/kg	
	920	L-cysteine monohydrochloride	GMP		
4.2	Frozen unproces	sed fruits and vegetables			
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			Note: additives permitted in category 4.1 may be present in



	frozen avocado 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg	
4.3	Processed fruits 220 221 222 223 224 225 228	and vegetables* Sulphur dioxide and sodium and potassium sulphites	20	mg/kg	ginger only
	mushrooms in br 200 201 202 203	ine or water and not commercially sterile Sorbic acid and sodium, potassium and calcium	500	mg/kg	
	210 211 212 213	sorbates Benzoic acid and sodium, potassium and calcium benzoates	500	mg/kg	
	preserved cherrie	es known as maraschino cherries, cocktail cherries or	· glace c	herries	
	127 210 211 212 213	Erythrosine Benzoic acid and sodium, potassium and calcium benzoates	290 1000	mg/kg mg/kg	
	tomato products 234	pH < 4.5 Nisin	GMP		
4.3.1	Dried fruits and 220 221 222 223 224 225 228	vegetables* Sulphur dioxide and sodium and potassium sulphites	3000	mg/kg	
	desiccated cocon 220 221 222 223 224 225 228	ut Sulphur dioxide and sodium and potassium sulphites	50	mg/kg	
4.3.2	Fruits and vegeta 200 201 202 203	ables in vinegar, oil, brine or alcohol* Sorbic acid and sodium, potassium and calcium	1000	mg/kg	
	210 211 212 213	sorbates Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	950 956	Acesulphame potassium Alitame	3000 40	mg/kg mg/kg	
	products made fr 220 221 222 223 224 225 228	com bleached vegetables Sulphur dioxide and sodium and potassium sulphites	750	mg/kg	
4.3.3	Commercially sto	erile fruits and vegetables in hermetically sealed cont	ainers*		
	512	Stannous chloride	100	mg/kg	asparagus not in direct contact with tin only
	950	Acesulphame potassium	500	mg/kg	-
	952 954	Cyclamates Saccharin	1350 110	mg/kg mg/kg	
				00	
4.3.4	Fruit and vegeta 123	ble spreads including jams, chutneys and related pro Amaranth	ducts* 290	mg/kg	
	281	Sodium propionate	GMP		
	282	Calcium propionate	GMP		
	950	Acesulphame potassium	3000	mg/kg	
	952 954	Cyclamates Saccharin	1000 1500	mg/kg mg/kg	
	954 956	Alitame	300	mg/kg mg/kg	
	chutneys, low jo 200 201 202 203	ule jam and low joule spread Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	



	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	mg/kg	
4.3.5	Candied fruits ar	nd vegetables*			
11010	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2000	mg/kg	
4.3.6	Fruit and vegetal	ble preparations including pulp*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg	
	234	Nisin	GMP		
	chilli paste				
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000	mg/kg	
	fruit and vegetab 220 221 222 223 224 225 228	le preparations for manufacturing purposes Sulphur dioxide and sodium and potassium sulphites	1000	mg/kg	
4.3.7	Fermented fruit :	and vegetable products*			
	lactic acid ferme 200 201 202 203	nted fruits and vegetables Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
		regetable based products*			
4.3.8	Other fruit and v	efetuble bused products			
4.3.8					
4.3.8	dried instant mas 304	shed potato Ascorbyl palmitate	GMP		
4.3.8	dried instant mas	shed potato	GMP 100	mg/kg	
4.3.8	dried instant mas 304	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium		mg/kg mg/kg	
4.3.8	dried instant mas 304 320 imitation fruit	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium	100		
4.3.8	dried instant mas 304 320 imitation fruit 200 201 202 203	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates	100 500	mg/kg	
4.3. 8 5	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites	100 500 400	mg/kg mg/kg	
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites	100 500 400 3000	mg/kg mg/kg	
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123 173	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites NERY Amaranth Aluminium	100 500 400 3000 300 GMP	mg/kg mg/kg mg/kg	
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123 173 174	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites NERY Amaranth Aluminium Silver	100 500 400 3000 300 GMP GMP	mg/kg mg/kg mg/kg	
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123 173	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites NERY Amaranth Aluminium	100 500 400 3000 300 GMP	mg/kg mg/kg mg/kg	Clause 4 limits
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123 173 174 175	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites NERY Amaranth Aluminium Silver Gold	100 500 400 3000 3000 GMP GMP GMP 2000 1000	mg/kg mg/kg mg/kg mg/kg	Clause 4 limits do not apply to the
	dried instant mas 304 320 imitation fruit 200 201 202 203 210 211 212 213 220 221 222 223 224 225 228 CONFECTIO 123 173 174 175 950	shed potato Ascorbyl palmitate Butylated hydroxyanisole Sorbic acid and sodium, potassium and calcium sorbates Benzoic acid and sodium, potassium and calcium benzoates Sulphur dioxide and sodium and potassium sulphites NERY Amaranth Aluminium Silver Gold Acesulphame potassium	100 500 400 3000 3000 GMP GMP GMP 2000	mg/kg mg/kg mg/kg mg/kg	do



	956	Alitame	300	mg/kg	sweeteners in chewing gum and bubble gum
	fruit filling for co 200 201 202 203	onfectionery containing not less than 200 g/kg of fruit Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
5.1	Chocolate and co	coa products			
		Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below			Colours permitted on the surface of chocolate only
	476 477	Polyglycerol esters of interesterified ricinoleic acids Propylene glycol esters of fatty acids	5000 4000	mg/kg mg/kg	
5.2	Sugar confection 200 201 202 203	ery* Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	
	bubble gum and 304 310 320 321	chewing gum Ascorbyl palmitate Propyl gallate Butylated hydroxyanisole Butylated hydroxytoluene	GMP 200 200 200	mg/kg mg/kg mg/kg	
	low joule chewing	g gum			
	952	Cyclamates	2000 0	mg/kg	
	954	Saccharin	1500	mg/kg	
5.3	not assigned				
5.4	Icings and frostir		•		
	160b 200 201 202 203	Annatto extracts Sorbic acid and sodium, potassium and calcium sorbates	20 1500	mg/kg mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
6	CEREALS AN	ND CEREAL PRODUCTS			
6.1	Cereals (whole a	nd broken grains)			
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			
	471	Mono- and diglycerides of fatty acids	GMP		precooked rice only



0.2	Flours, means and	1 starcnes			
		Additives in Schedules 2,3&4 must not be present in foods in this category	(e.g. so sold at the pre contain permit	elf raising f t wholesale eparation of	
6.3	Processed cereal	and meal products*			
	160b	Annatto extracts	100	mg/kg	extruded and/or puffed cereal products only
6.4	Flour products (i	ncluding noodles and pasta)*			
	160b	Annatto extracts	25	mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg	
	234	Nisin	250	mg/kg	Flour products that are cooked on hot plates only e.g crumpets, pikelets, flapjacks, etc.
	280	Propionic acid	2000	mg/kg	FJ,
	281	Sodium propionate	2000	mg/kg	
	282	Calcium propionate	2000	mg/kg	
	283	Potassium propionate	2000	mg/kg	
	481	Sodium lactylates	GMP	00	
	482	Calcium lactylates	GMP		
	950	Acesulphame potassium	200	mg/kg	
	956	Alitame	200	mg/kg	
7	BREADS ANI	D BAKERY PRODUCTS*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200	mg/kg	
	280	Propionic acid	4000	mg/kg	
	281	Sodium propionate	4000	mg/kg	
	282	Calcium propionate	4000	mg/kg	
	283	Potassium propionate	4000	mg/kg	
	481	Sodium lactylates	GMP		
	482	Calcium lactylates	GMP		
7.1	Breads and relat	ed products*			
7.2	Biscuits, cakes a	-	• •		
	160b	Annatto extracts	25	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg	
	475	Polyglycerol esters of fatty acids	1500 0	mg/kg	cake only
	950	Acesulphame potassium	200	mg/kg	
	956	Alitame	200	mg/kg	



6.2

Flours, meals and starches

8 MEAT AND MEAT PRODUCTS (including poultry and game)

8.1 Raw meat, poultry and game

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

	fresh poultry 262	Sodium acetates	5000	mg/kg	
8.2	Processed meat, j	ooultry and game products in whole pieces or cuts*			
	commercially ste 249 250	r ile canned cured meat Nitrites (potassium and sodium salts)	50	mg/kg	total of nitrates
	cured meat 249 250 251 252	Nitrites (potassium and sodium salts) Nitrates (potassium and sodium salts)	125 125	mg/kg mg/kg	and nitrites, calculated as sodium nitrite
	dried meat 200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500	mg/kg	
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	slow dried cured	meat			
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites,
	251 252	Nitrates (potassium and sodium salts)	500	mg/kg 	calculated as sodium nitrite
8.3	Processed commi	nuted meat, poultry and game products*			
	160b 220 221 222 223 224 225 228	Annatto extracts Sulphur dioxide and sodium and potassium sulphites	100 500	mg/kg mg/kg	
	249 250	Nitrites (potassium and sodium salts)	125	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	fermented, uncoo	oked processed comminuted meat products		_	
	235	Pimaricin (natamycin)	1.2	mg/dm 2	when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food.



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	251 252	Nitrates (potassium and sodium salts)	500	mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
8.4	Edible casings* 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	mg/kg	
8.5	Animal protein p	roducts*			
	gelatine 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	mg/kg	
9	FISH AND FIS	SH PRODUCTS			
9.1	Unprocessed fish	and fish fillets (including frozen and thawed)			
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			
	frozen fish				
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	mg/kg	
	315 316	Erythorbic acid and sodium erythorbate	400	mg/kg	
	339 340 341	Sodium, potassium and calcium phosphates	GMP		fillets only
	450	Pyrophosphates	GMP		
	451	Triphosphates	GMP GMP		
	452	Polyphosphates	UIVII		
	uncooked crustac	ea			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	mg/kg	
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP		
	315 316	Erythorbic acid and sodium erythorbate	GMP		
	330 331 332 333		GMP		
	380	ammonium citrates	CIM		
	500 504	Sodium carbonates Magnesium carbonates	GMP GMP		
	504	4-hexylresorcinol	GMP		
0.2	- Duccessed fish on		Givii		
9.2	Processed fish and				
	cooked crustacea 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	mg/kg	
	roe 123	Amaranth	300	mg/kg	
9.3	Semi preserved fi	ish and fish products*			
	160b	Annatto extracts	10	mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium	2500	mg/kg	
		sorbates			
	210 211 212 213	Benzoic acid and sodium, potassium and calcium	2500	mg/kg	
		benzoates			



1	5	1	7
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	roe				
	123	Amaranth	300	mg/kg	
9.4	Fully preserved f 220 221 222 223 224 225 228	ish including canned fish products* Sulphur dioxide and sodium and potassium sulphites	30	mg/kg	
	385	Calcium disodium EDTA	250	mg/kg	
	canned abalone () 220 221 222 223 224 225 228	paua) Sulphur dioxide and sodium and potassium sulphites	1000	mg/kg	
	roe 123	Amaranth	300	mg/kg	
10	EGGS AND E	GG PRODUCTS			
10.1	Eggs				
		Additives in Schedules 2,3&4 must not be present in eggs			
10.2	Liquid egg produ	cts			
		Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below			
	234 1505	Nisin Triethyl citrate	GMP 1250 0	mg/kg	liquid white only
10.3	Frozen egg produ	icts			
		Additives in Schedules 3&4 must not be present in frozen egg products			
10.4	Dried and/or hea	t coagulated egg products			
		Additives in Schedules 3&4 must not be present in dried and/or heat coagulated egg products			
11	SUGARS, HO	NEY AND RELATED PRODUCTS			
11.1	Sugar				
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			
	460	Cellulose, microcrystalline and powdered	GMP		
	rainbow sugar*				
	-	Additives in Schedules 2, 3 and 4			
11.2	Sugars and syru	28			
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below			

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NEW ZEALAND GAZETTE

220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 450 mg/kg 224 225 228

11.3 Honey and related products

Additives in Schedules 2,3&4 must not be present in honey and related products

11.3.1 Dried honey - Additives in Schedule 2

11.4	Tabletop sweeter	iers*		
	636	Maltol	GMP	
	637	Ethyl maltol	GMP	
	640	Glycine	GMP	
	641	L-Leucine	GMP	
	950	Acesulphame potassium	GMP	
	951	Aspartame	GMP	note - duplication of schedule 2
	955	Sucralose	GMP	note - duplication of schedule 2
	956	Alitame	GMP	
	1201	Polyvinylpyrolidone	GMP	
11.4.1	Tabletop sweeter	ers - liquid preparations*		
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	

GMP

11.4.2Tabletop sweeteners - tablets or powder or granules packed in portion sized packages*954SaccharinGMP

12 SALTS AND CONDIMENTS

Saccharin

12.1 Salt and salt substitutes

954

12.1.1 Salt

12.1.2

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

535 536	Sodium ferrocyanide Potassium ferrocyanide	50 50	mg/kg mg/kg	total of sodium and potassium ferrocyanide
table salt				
341	Calcium phosphates	GMP		
504	Magnesium carbonates	GMP		
551	Silicon dioxide (amorphous)	GMP		
552	Calcium silicate	GMP		
554	Sodium aluminosilicate	GMP		
556	Calcium aluminium silicate	GMP		
Reduced sa	alt sodium salt mixture*			
Salt substit	tute*			

12.1.3	Salt substitute*		
	359	Ammonium adipate	GMP



363	Succinic acid	GMP
1001	Choline salts of acetic, carbonic, hydrochloric, citric,	GMP
	tartaric and lactic acid	

12.2 not assigned

12.3 Vinegars and related products

	Additives in Schedules 2 & 4 must not be present in foods in this category unless expressly permitted below		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	mg/kg
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	mg/kg
315 316 -	Erythorbic acid and sodium erythorbate Flavourings (including permitted synthetic flavourings)	100	mg/kg

12.4 not assigned

12.5 Yeast and yeast products

Colours in Schedule 4 must not be present in foods in this category unless expressly permitted below

dried yeast 481

Sodium lactylates

duplication of permission already permitted in baked goods etc.

12.6 Vegetable protein products

Colours in Schedule 4 must not be present in vegetable protein products

13 FOODS INTENDED FOR PARTICULAR DIETARY USES¹

13.1 Infant formulae and follow-on formulae

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

Additives permitted in FSC Standard R7

13.2 Weaning foods

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

Additives permitted in FSC Standards R5 and R6

¹References to Standards R3, R4, R5, R6, R7 and R9 will be replaced with a list of permitted additives once the appropriate standards have been reviewed.



Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

Additives permitted in FSC Standard R4

13.4 Dietetic formulae for slimming and weight reduction

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

Additives permitted in FSC Standard R9

13.5 Supplementary foods for dietetic uses

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

Additives permitted in FSC Standard R3

14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES

- 14.1 Non-alcoholic beverages
- 14.1.1 Waters
- 14.1.1.1 Mineral water

Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below

290	Carbon dioxide	GMP
290	Carbon dioxide	GIVII

14.1.1.2 Carbonated, mineralised and soda waters*

14.1.2 Fruit and vegetable juices and fruit and vegetable juice products

2	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg	GMP principle
2	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg	precludes the use of preservatives in
-	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	mg/kg	juices represented as not preserved
2	242	Dimethyl dicarbonate	250	mg/kg	by chemical or
2	281	Sodium propionate	GMP		heat treatment
2	282	Calcium propionate	GMP		

14.1.2.1 Fruit and vegetable juices

Additives in Schedules 2,3&4 must not be present in	applies to fruit
foods in this category unless expressly permitted	and vegetable
below	juices separated
	i i i i

and vegetable juices separated by mechanical means only



	270 290 296 330 334 335 336 337 353 354 coconut milk, coc 200 201 202 203	tartrates	GMP GMP GMP GMP GMP	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	tomato juices pH	< 4.5			
	234	Nisin	GMP		
14.1.2.2	Fruit and vegetal	ble juice products*			
	123	Amaranth	30	mg/kg	
	160b	Annatto extracts	10	mg/kg	
	950	Acesulphame potassium	500	mg/kg	
	956	Alitame	40	mg/kg	
	,,,,			8	
	fruit drink				
	385	Calcium disodium EDTA	33	mg/kg	carbonated products only
	444	Sucrose acetate isobutrate	200	mg/kg	
	445	Glycerol esters of wood rosins	100	mg/kg	
	480	Dioctyl sodium sulphosuccinate	10	mg/kg	
				00	
	low joule fruit an	id vegetable products			
	950	Acesulphame potassium	3000	mg/kg	
	952	Cyclamates	400	mg/kg	
	954	Saccharin	80	mg/kg	
	551	Succialiti	00		
14.1.3	Water based flav	oured drinks*			
1 1110	123	Amaranth	30	mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	mg/kg	
	242	Dimethyl dicarbonate	250	mg/kg	
	385	Calcium disodium EDTA	33	mg/kg	products containing fruit flavouring, juice or pulp or orange peel
			• • -	<i>(</i>	extract only
	444	Sucrose acetate isobutrate	200	mg/kg	
	445	Glycerol esters of wood rosins	100	mg/kg	
	480	Dioctyl sodium sulphosuccinate	10	mg/kg	
	950	Acesulphame potassium	3000	mg/kg	
	952	Cyclamates	600	mg/kg	
	954	Saccharin	80	mg/kg	
	956	Alitame	40	mg/kg	
	electrolyte drink 951	and electrolyte drink base Aspartame	150	mg/kg	



	kola type drinks			
	338	Phosphoric acid	570	mg/kg
14121	Brewed soft drin	l-*		
14.1.3.1	950	Acesulphame potassium	1000	mg/kg
	950 951	Aspartame	1000	mg/kg
	952	Cyclamates	400	mg/kg Clause 4 limits
	954	Saccharin	50	mg/kg
	955	Sucralose	250	mg/kg do not apply
	956	Alitame	40	mg/kg
	957	Thaumatin	GMP	
14.1.4	not assigned			
14.1.5	Coffee, coffee sub	ostitutes, tea, herbal infusions and similar products		
		Additives in Schedules 3&4 must not be present in		
		foods in this category		
	950	Acesulphame potassium	500	mg/kg
14.2	Alcoholic bevera	ges (including no and low alcohol)		
14.2.1	Beer and related	products		
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below		
	150-	Correspond I makin	GMP	
	150a 150b	Caramel I - plain Caramel II - caustic sulphite process	GMP	
	150c	Caramel III - ammonia process	GMP	
	150d	Caramel IV - ammonia sulphite process	GMP	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	mg/kg
	234	Nisin	GMP	
	290	Carbon dioxide	GMP	
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium	GMP	
		ascorbates		
	315 316	Erythorbic acid and sodium erythorbate	GMP	
	405	Propylene glycol alginate	GMP	
	941	Nitrogen Flavourings (including permitted synthetic	GMP GMP	
	-	flavourings)	Gin	
14.2.2	Wine, sparkling	wine and fortified wine		
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below		
	170i	Calcium carbonate	GMP	
	181	Tannins	GMP	
	200	Sorbic acid	200	mg/kg
	202	Potassium sorbate	GMP	
	220	Sulphur dioxide	GMP	
	224	Potassium metabisulnhite	GMP	

GMP

GMP

GMP

GMP

GMP

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270

290

296

300

Potassium metabisulphite

Lactic acid

Malic acid

Carbon dioxide

Ascorbic acid

	315 330 334 336i 342ii 353 501i 501ii	Erythorbic acid Citric acid Tartaric acid Monopotassium tartrate Diammonium hydrogen phosphate Metatartaric acid Potassium carbonate Potassium hydrogen carbonate	GMP GMP GMP GMP GMP GMP GMP	
14.2.3	123	s and reduced alcohol wines* Amaranth	30 10	mg/kg
	160b 175	Annatto extracts Gold	100	mg/kg mg/kg
14.2.4	Fruit wine, vegeta 200 201 202 203	ble wine and mead (including cider and perry)* Sorbic acid and sodium, potassium and calcium sorbates	200	mg/kg
	cider and perry			
		Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below		
	150a	Caramel I - plain	1000	mg/kg
	150b	Caramel II - caustic sulphite process	1000	mg/kg
	150c	Caramel III - ammonia process	1000	mg/kg
	150d	Caramel IV - ammonia sulphite process	1000	mg/kg
	170i	Calcium carbonate	GMP	
	181	Tannins	GMP	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg
	242	Dimethyl dicarbonate	200	mg/kg
	260	Acetic acid, glacial	GMP	
	270	Lactic acid	GMP	
	290	Carbon dioxide	GMP	
	296	Malic acid	GMP	
	297	Fumaric acid	GMP	
	300	Ascorbic acid	GMP	
	315	Erythorbic acid	GMP	
	330	Citric acid	GMP	
	334	Tartaric acid	GMP	
	336	Potassium tartrate	GMP	
	341	Calcium phosphates	GMP	
	342	Ammonium phosphates	GMP	
	353	Metatartaric acid	GMP	
	491	Sorbitan monostearate	GMP	
	500	Sodium carbonates	GMP	
	501	Potassium carbonates	GMP	
	503	Ammonium carbonates	GMP	
	516	Calcium sulphate	GMP	
	941	Nitrogen	GMP	

Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar 220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 300 mg/kg 224 225 228

Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar220 221 222 223Sulphur dioxide and sodium and potassium sulphites200mg/kg224 225 228



14.2.5	Spirits and liqueurs*				
	123	Amaranth	30	mg/kg	
	160b	Annatto extracts	10	mg/kg	
	173	Aluminium	GMP		
	174	Silver	GMP		
	175	Gold	GMP		
	175				
14.3		lrinks not elsewhere classified*			
	160b	Annatto extracts	10	mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250	mg/kg	
	342	Ammonium phosphates	GMP		
20	MIXED FOOI	DS*			
20.1	Beverages*				
	160b	Annatto extracts	10	mg/kg	
20.2	Foods other than	beverages*			
	160b	Annatto extracts	25	mg/kg	
	custard mix, cust	ard powder, blanc mange powder and jelly			
	950	Acesulphame potassium	500	mg/kg	
	956	Alitame	100	mg/kg	
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			0.0	
	dairy and fat has	ed desserts, dips and snacks			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	mg/kg	
	234	Nisin	GMP		
	475	Polyglycerol esters of fatty acids	5000	mg/kg	
	476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg	
	481	Sodium lactylates	GMP	IIIE/ KE	
	482	Calcium lactylates	GMP		
		Acesulphame potassium	500	mg/kg	
	950 956	Alitame	100	mg/kg	
	956	Antame	100	mg/kg	
	sauces and toppings (including mayonnaises and salad dressings)				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg	
	234 223 228	Nisin	GMP		
	281	Sodium propionate	GMP		
	281	Calcium propionate	GMP		
	385	Calcium disodium EDTA	75	mg/kg	
	385 444	Sucrose acetate isobutrate	200	mg/kg	
			100	mg/kg	
	445	Glycerol esters of wood rosins			
	475	Polyglycerol esters of fatty acids	2000 0	mg/kg	
	480	Dioctyl sodium sulphosuccinate	50	mg/kg	
	950	Acesulphame potassium	3000	mg/kg	
		1 1			



952	Cyclamates	1000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	300	mg/kg
soup bases	(made up as directed)		
950	Acesulphame potassium	3000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	40	mg/kg

*Additives in Schedules 2, 3 and 4 are permitted

SCHEDULE 2

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical listing

INS Number	Additive Name
260	Acetic acid, glacial
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
355	Adipic acid
406	Agar
400	Alginic acid
1402	Alkaline treated starch
1100	Alpha-amylase
559	Aluminium silicate
470	Aluminium, calcium, sodium magnesium potassium and ammonium
	salts of fatty acids
264	Ammonium acetate
403	Ammonium alginate
503	Ammonium carbonates
380	Ammonium citrates
368	Ammonium fumarate
328	Ammonium lactate
349	Ammonium malate
342	Ammonium phosphates
442	Ammonium salts of phosphatidic acid
409	Arabinogalactan (larch gum)
300	Ascorbic acid
951	Aspartame (technological use consistent with Clause 4 only)
901	Beeswax, white & yellow
558	Bentonite
1403	Bleached starch
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
302	Calcium ascorbate
170	Calcium carbonates
509	Calcium chloride
333	Calcium citrate
367	Calcium fumarate
578	Calcium gluconate
623	Calcium glutamate, Di-L-
526	Calcium hydroxide
327	Calcium lactate
352	Calcium malates



529	Calcium oxide
341	Calcium phosphates
552	Calcium silicate
516	Calcium sulphate
354	Calcium tartrate
290	Carbon dioxide
903	Carnauba wax
407	Carrageenan
460	Cellulose, microcrystalline and powdered
330	Citric acid
472c	Citric and fatty acid esters of glycerol
4720 519	Cupric sulphate
	1 1
1400	Dextrins, white & yellow, roasted starch
472e	Diacetyltartaric and fatty acid esters of glycerol
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starches
315	Erythorbic acid
381	Ferric ammonium citrate
579	Ferrous gluconate
-	Flavourings (including permitted synthetic flavourings)
297	Fumaric acid
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase
422	Glycerin (glycerol)
412	Guar gum
414	Gum arabic (Acacia)
507	Hydrochloric acid
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methylcellulose
1440	Hydroxypropyl starch
953	Isomalt
416	Karaya gum
620	L -glutamic acid
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
1104	Lipases
410	Locust bean (carob bean) gum
1105	Lysozyme
504	Magnesium carbonates
511	Magnesium chloride
625	Magnesium glutamate, Di-L-
329	Magnesium lactate
343	Magnesium phosphates
553	Magnesium silicates
518	Magnesium sulphate
296	Malic acid
965	Maltitol & maltitol syrup
421	Mannitol
353	Metatartaric acid
461	Methyl cellulose
465	Methyl ethylcellulose
471	Mono- and diglycerides of fatty acids
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L-
621	Monosodium glutamate, L-
1410	Monostarch phosphate



941	Nitrogen
942	Nitrous oxide
1404	Oxidised starch
440	Pectins
905b	Petrolatum (petroleum jelly)
1413	Phosphated distarch phosphate
1200	Polydextroses
900a	Polydimethylsiloxane
1521	Polyethylene glycol 8000
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
452	Polyphosphates
261	Potassium acetate
357	Potassium adipate (Salt reduced and low sodium foods only)
402	Potassium alginate
303	Potassium ascorbate
501	Potassium carbonates
508	Potassium chloride
332	Potassium citrates
366	Potassium fumarate
577	Potassium gluconate
326	Potassium lactate Potassium malates
351 340	Potassium phosphates
340	Potassium sodium tartrate
515	Potassium sulphate
336	Potassium surplate
407a	Processed eucheuma seaweed
1520	Propylene glycol
405	Propylene glycol alginate
477	Propylene glycol esters of fatty acids
1101	Proteases
450	Pyrophosphates
904	Shellac
551	Silicon dioxide (amorphous)
262	Sodium acetates
401	Sodium alginate
554	Sodium aluminosilicate
500	Sodium carbonates
466	Sodium carboxymethylcellulose
331	Sodium citrates
316	Sodium erythorbate
365	Sodium fumarate
325	Sodium lactate
350	Sodium malates
339	Sodium phosphates
335	Sodium tartrate
514	Sodium, sulphate
301	Soduim ascorbate
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol Storah agotata (actorified with agotic anhydride)
1420	Starch acetate (esterified with acetic anhydride)
1450 570	Starch sodium octenylsuccinate Stearic acid
570 955	Stearic acid Sucralose (technological use consistent with Clause 4 only)
933 473	Sucrose esters of fatty acids
334	Tartaric acid
334 472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatin
413	Tragacanth gum
11.2	Trabacanan Bann



1518	Triacetin
451	Triphosphates
415	Xanthan gum
967	Xylitol

SCHEDULE 2

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric listing

INS Number	Additive name
-	Flavourings (including permitted synthetic flavourings)
170	Calcium carbonates
260	Acetic acid, glacial
261	Potassium acetate
262	Sodium acetates
263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
315	Erythorbic acid
316	Sodium erythorbate
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrates
332	Potassium citrates
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrate
337	Potassium sodium tartrate
339	Sodium phosphates
340	Potassium phosphates
341	Calcium phosphates
342	Ammonium phosphates
343	Magnesium phosphates
349	Ammonium malate
350	Sodium malates
351	Potassium malates
352	Calcium malates
353	Metatartaric acid Calcium tartrate
354	
355	Adipic acid Potassium adipate (Salt reduced and low sodium foods only)
357 365	Sodium fumarate
365	Potassium fumarate
367	Calcium fumarate
307	



1	529
- 1	541

368	Ammonium fumarate
380	Ammonium citrates
381	Ferric ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan (larch gum)
410	Locust bean (carob bean) gum
412 413	Guar gum Tragacanth gum
413	Gum arabic (Acacia)
415	Xanthan gum
416	Karaya gum
418	Gellan gum
420	Sorbitol
421	Mannitol
422	Glycerin (glycerol)
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
440	Pectins
442	Ammonium salts of phosphatidic acid
450	Pyrophosphates
451	Triphosphates
452	Polyphosphates
460	Cellulose, microcrystalline and powdered
461	Methyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethylcellulose
466	Sodium carboxymethylcellulose
470	Aluminium, calcium, sodium magnesium potassium and ammonium
	salts of fatty acids
471	Mono- and diglycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol Diacetyltartaric and fatty acid esters of glycerol
472e 472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
511	Magnesium chloride
514	Sodium, sulphate
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide



529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates
554	Sodium aluminosilicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
570	Stearic acid
575	Glucono delta-lactone
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
620	L -glutamic acid
621	Monosodium glutamate, L-
622	Monopotassium glutamate, L-
623	Calcium glutamate, Di-L-
624	Monoammonium glutamate, L-
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
951	Aspartame (technological use consistent with Clause 4 only)
953	Isomalt
955	Sucralose (technological use consistent with Clause 4 only)
957	Thaumatin
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
1100	Alpha-amylase
1101	Proteases
1102	Glucose oxidase
1104	Lipases
1105	Lysozyme
1200	Polydextroses
1400	Dextrins, white & yellow, roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate (esterified with acetic anhydride)
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000

SCHEDULE 3



Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Alphabetical Listing

INS Number	Additive Name
103	Alkanet (& Alkannin)
163	Anthocyanins
162	Beet Red
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process
150d	Caramel IV - ammonia sulphite process
160e	Carotenal, b-apo-8'-
160a	Carotenes
160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
140	Chlorophylls
141	Chlorophylls, copper complexes
120	Cochineal and carmines
100	Curcumins
161a	Flavoxanthin
172	Iron oxides
161c	Kryptoxanthin
161b	Lutein
160d	Lycopene
160c	Paprika oleoresins
161f	Rhodoxanthin
101	Riboflavins
161d	Rubixanthan
164	Saffron, crocetin and crocin
171	Titanium dioxide
153	Vegetable Carbon
161e	Violoxanthin

SCHEDULE 3

Colours permitted in accordance with GMP in processed foods specified in Schedule 1

Numeric Listing

INS Number	Additive name
100	Curcumins
101	Riboflavins
103	Alkanet (& Alkannin)
120	Cochineal and carmines
140	Chlorophylls
141	Chlorophylls, copper complexes
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process
150d	Caramel IV - ammonia sulphite process
153	Vegetable Carbon
160a	Carotenes
160c	Paprika oleoresins
160d	Lycopene
160e	Carotenal, b-apo-8'-
160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
161a	Flavoxanthin



161b	Lutein
161c	Kryptoxanthin
161d	Rubixanthan
161e	Violoxanthin
161f	Rhodoxanthin
162	Beet Red
163	Anthocyanins
164	Saffron, crocetin and crocin
171	Titanium dioxide
172	Iron oxides

SCHEDULE 4

Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1

Alphabetical Listing

INS Number	Additive name
129	Allura red AC
122	Azorubine / Carmoisine
151	Brilliant black BN
133	Brilliant blue FCF
155	Brown HT
143	Fast green FCF
142	Green S
132	Indigotine
124	Ponceau 4R
104	Quinoline yellow
110	Sunset yellow FCF
102	Tartrazine

SCHEDULE 4

Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 1

Numeric Listing

102Tartrazine104Quinoline yellow110Sunset yellow FCF122Azorubine / Carmoisine124Ponceau 4R129Allura red AC132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN155Brown HT	INS number	Additive Name
110Sunset yellow FCF122Azorubine / Carmoisine124Ponceau 4R129Allura red AC132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	102	Tartrazine
122Azorubine / Carmoisine124Ponceau 4R129Allura red AC132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	104	Quinoline yellow
124Ponceau 4R129Allura red AC132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	110	Sunset yellow FCF
129Allura red AC132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	122	Azorubine / Carmoisine
122Indigotine132Indigotine133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	124	Ponceau 4R
133Brilliant blue FCF142Green S143Fast green FCF151Brilliant black BN	129	Allura red AC
142Green S143Fast green FCF151Brilliant black BN	132	Indigotine
143Fast green FCF151Brilliant black BN	133	Brilliant blue FCF
151 Brilliant black BN	142	Green S
	143	Fast green FCF
155 Brown HT	151	Brilliant black BN
	155	Brown HT



Technological functions which may be performed by food additives

Functional class	Definition
sub-classes	
Acidity regulator	alters or controls the acidity or alkalinity of a food
acid, alkali, base, buffer, buffering agent, pH adjusting	
agent	
Anti-caking agent	reduces the tendency of individual food particles to
anti-caking agent, anti-stick agent, drying agent,	adhere or improves flow characteristics
dusting powder	
Antioxidant	retards or prevents the oxidative deterioration of a
antioxidant, antioxidant synergist	food
Bulking agent	contributes to the volume of a food without
bulking agent, filler	contributing significantly to its available energy
Colouring	adds or restores colour to foods
Colour fixative	stabilises, retains or intensifies an existing colour of a
colour fixative, colour stabiliser	food
Emulsifier	facilitates the formation or maintenance of an
emulsifier, Emulsifying salt, plasticiser, dispersing	emulsion between two or more immiscible phases
agent, surface active agent, surfactant, wetting agent	F
Firming agent	contributes to firmness of food or interact with gelling
rn ning agent	agents to produce or strengthen a gel
Flavour enhancer	enhances the existing taste and/or odour of a food
flavour enhancer, flavour modifier, tenderiser	childhees the existing taste that of odour of a food
Flavour childheet, havour mounter, enderser	adds or restores odour and/or taste properties to foods
(excluding herbs and spices and intense sweeteners)	adds of restores buodi and of diste properties to roods
Foaming agent	facilitates the formation of a homogeneous dispersion
whipping agent, aerating agent	of a gaseous phase in a liquid or solid food
	modifies food texture through gel formation
Gelling agent	imparts a coating to the external surface of a food
Glazing agent	imparts a coating to the external surface of a food
coating, sealing agent, polish	Listenda maisture loss from food on promotos the
Humectant	retards moisture loss from food or promotes the
moisture/water retention agent,	dissolution of a solid in an aqueous medium
wetting agent	1
Intense sweetener	replaces the sweetness normally provided by sugars in
	foods without contributing significantly to their
	available energy
Preservative	retards or prevents the deterioration of a food by
anti-microbial preservative, anti-mycotic agent,	micro organisms
bacteriophage control agent, chemosterilant,	
disinfection agent	
Propellant	gas, other than air, which expels a food from a container
Raising agent	liberates gas and thereby increase the volume of a food
Sequestrant	forms chemical complexes with metallic ions
Stabiliser	maintains the homogeneous dispersion of two or more
binder, firming agent, water binding agent, foam stabiliser	immiscible substances in a food
Thickener	increases the viscosity of a food
I MANAANI	



A User's Guide to Schedule 1 of Standard 1.3.1

Introduction

These guidelines do not form part of the legally binding Code; they are intended as a guide to assist in the use of Standard 1.3.1, and in particular Schedule 1 of the Standard.

The structure used for Schedule 1 is hierarchical. Therefore, permissions can be carried over from categories into subcategories, unless otherwise stated within Schedule 1 (see example on following page).

Listed below is a guide that intends to assist in the use of categories and subcategories utilised in Schedule 1 of Standard 1.3.1. The correct categorisation will ultimately depend on the individual product formulation, and hence this only indicates where products **may be** categorised.

For example:

2 EDIBLE OILS AND OIL EMULSIONS

The additives listed under this category are permitted in all subcategories listed below, unless otherwise stated (see 2.2.1.1 butter)

2.1 Edible oils essentially free of water

This subcategory may contain all additives listed in category 2, plus the additional additives expressly permitted in this category.

olive oil

This section of subcategory 2.1 has specific additive restrictions. The additives listed under category 2 are still permitted (provided that none are listed in Schedules 3 or 4), and the additives listed under 2.1 are still permitted (provided that none are listed in Schedules 3 or 4).

2.2 Oil emulsions (water in oil)

2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products

2.2.1.1 Butter

This subcategory has specific additive restrictions. the only additives permitted are those listed in this subcategory.

2.2.1.2 Butter products

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, as are all of Schedules 2, 3, and 4.

2.2.1.3 Margarine and similar products

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.

2.2.2 Oil emulsions (<80 % oil)

This subcategory has no specific additive restrictions, and additives listed under category 2 are permitted, all of Schedules 2, 3, and 4 are permitted, and also those additives specifically listed in this subcategory are permitted.



0 GENERAL PROVISIONS

0.1 **Preparations of food additives**

Includes baking compounds, colours in aqueous solutions, culinary essences, extracts, flavourings, essential oils etc.

1 DAIRY PRODUCTS (excluding butter and dairy-fats)

1.1 Liquid milk and liquid milk based drinks

1.1.1 Liquid milk (including buttermilk)

Milk, Goat milk, other mammalian milks, pasteurised, UHT, skim milk, buttermilk

1.1.2 Liquid milk products and flavoured liquid milk

Modified milks; Liquid milk products in which the organoleptic characteristic have been altered by the specific addition of foods (e.g. gelatine) or food additives (e.g. flavourings, thickeners).

[Milk based products to which other foods have been added are mixed foods within category 20].

1.2 Fermented and rennetted milk products

1.2.1 Fermented milk and rennetted milk

Products prepared from pasteurised milk, skim milk or modified milk respectively, to which bacterial cultures and/or rennetting agents have been intentionally added. Includes natural yoghurt and cultured buttermilk.

1.2.2 Fermented milk products and rennetted milk products

Fermented or rennetted milk products in which the organoleptic characteristic have been altered by the use of foods (e.g. gelatine) or food additives (e.g. flavourings, thickeners).

[Yoghurt Products to which other foods have been added (e.g. fruit yoghurt, nut yoghurt) are mixed foods within category 20.]

1.3 Condensed milk and evaporated milk

1.4 Cream and cream products

1.4.1 Cream, reduced cream and light cream

Includes pasteurised cream, UHT cream, scalded cream

1.4.2 Cream products (flavoured, whipped, thickened, sour cream etc.)

Cream products in which the organoleptic characteristics have been altered by the use of foods (e.g. gelatin) or food additives (e.g. flavourings, thickeners).

1.5 Dried milk, milk powder, cream powder



1.6 Cheese and cheese products

Includes cottage cheese, processed cheese, cheese spread, processed cheese food, recombined cheese, club cheese,

2 EDIBLE OILS AND OIL EMULSIONS

- 2.1 Edible oils essentially free of water
- 2.2 Oil emulsions (water in oil)

2.2.1 Oil emulsions (>80% oil) butter, margarine and similar products

2.2.1.1 Butter

2.2.1.2 Butter products

Includes lactic acid butter or flavoured butter

[Butter products to which other foods have been added (e.g. garlic butter, herb butter) are mixed foods within category 20.]

2.2.1.3 Margarine and similar products

2.2.2 Oil emulsions (<80 % oil)

Dairy spreads and table spreads

3 ICE CREAM & EDIBLE ICES

- 4 FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)
 - 4.1 Unprocessed fruits and vegetables

4.1.1 Untreated fruits and vegetables

Fruits and vegetables which have not been waxed, coated, peeled and or cut

4.1.2 Surface treated fruits and vegetables

e.g.. waxed fruit and vegetables

4.1.3 Peeled &/or cut fruits and vegetables

4.2 Frozen unprocessed fruits and vegetables

4.3 Processed fruits and vegetables

4.3.1 Dried fruits and vegetables

Dried and dehydrated fruits and vegetables

4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol

e.g.. vegetables pickled in vinegar; canned or bottled fruit and vegetables



4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers

4.3.4 Fruit and vegetable spreads including jams, chutneys and related products

e.g., jams, chutneys, spreadable fruit

4.3.5 Candied fruits and vegetables

4.3.6 Fruit and vegetable preparations incl. pulp

Purees; pulps; fruit and vegetable sauces, toppings

4.3.7 Fermented fruit and vegetable products

e.g. lactic acid fermented pickles

4.3.8 Other fruit and vegetable based products

Products comprised of fruits and vegetables (including fungi, nuts and seeds) but not containing other foods, except where their presence is for a technical purpose, or does not alter the characteristic nature of the product. This category would not include dips, desserts or sauces comprised of fruits and vegetables with fats/oils, sugar, vinegar etc.

5 CONFECTIONERY

5.1 Chocolate and cocoa products

5.2 Sugar confectionery

Includes chewing and bubble gum

- 5.3 not assigned
- 5.4 Icings and frostings

6 CEREALS AND CEREAL PRODUCTS

- 6.1 Cereals (whole and broken grains)
- 6.2 Flours, meals and starches
- 6.3 Processed cereal and meal products

6.4 Flour products (including noodles and pasta)

Noodles; pasta; crumpets; pikelets; flapjacks etc.

7 BREADS AND BAKERY PRODUCTS

7.1 Breads and related products

plain breads (e.g. white bread, wholemeal bread, flat breads, unleavened breads, steamed breads etc.) and fancy breads (e.g. herb bread, garlic bread, fruit loaf etc.)



- 7.2 Biscuits, cakes and pastries
- 8 MEAT AND MEAT PRODUCTS (including Poultry & Game)
 - 8.1 Raw meat, poultry & game
 - 8.2 Processed meat, poultry and game products in whole pieces or cuts
 - 8.3 Processed comminuted meat, poultry and game products
 - 8.4 Edible casings
 - 8.5 Animal protein products

gelatine, jelly etc.

- 9 FISH AND FISH PRODUCTS
 - 9.1 Unprocessed fish and fish fillets (including frozen and thawed)

Includes whole fish, fish fillets, crustacea

9.2 Processed fish and fish products

e.g. reformed fish, fish balls

9.3 Semi preserved fish and fish products

Soused or pickled fish, smoked fish cooked crustacea

9.4 Fully preserved fish including canned fish products

Dried fish, salted fish, canned fish

10 EGGS AND EGG PRODUCTS

- 10.1 Eggs
- 10.2 Liquid egg products
- 10.3 Frozen egg products
- 10.4 Dried &/or heat coagulated egg products

11 SUGARS, HONEY & RELATED PRODUCTS

11.1 Sugar

White sugar, caster sugar, icing sugar, loaf sugar, coffee sugar, raw sugar

11.2 Sugars and syrups

Fructose, lactose, starch hydrolysates, glucose syrups, maltodextrins, molasses, invert sugar, fruit sugar syrup



11.3 Honey and related products

Honey, royal jelly, bee pollen

11.3.1 Dried honey

11.4 Tabletop sweeteners

Sweeteners for domestic use containing non-sugar sweeteners such as polyols & intense sweeteners

11.4.1 Tabletop sweeteners - liquid preparations

11.4.2 Tabletop sweeteners - tablets or powder or granules packed in portion sized packages

12 SALTS AND CONDIMENTS

12.1 Salt and salt substitutes

Salt, reduced sodium salt mixtures and salt substitutes

12.1.1 Salt

Salt, table salt and iodised salt

12.1.2 Reduced sodium salt mixture

A mixture of salt and potassium chloride

12.1.3 Salt substitute

12.2 not assigned

12.3 Vinegars and related products

Vinegar, imitation vinegar, flavoured vinegar etc.

12.4 not assigned

12.5 Yeast and yeast products

Bakers yeast, dried yeasts, yeast extracts, stock bases

12.6 Vegetable protein products

e.g. tofu

13 FOODS INTENDED FOR PARTICULAR DIETARY USES

- 13.1 Infant formulae & follow-on formulae
- 13.2 Weaning foods
- 13.3 Formula dietary foods



13.4 Dietetic formulae for slimming & weight reduction

13.5 Supplementary foods for dietetic uses

14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES

14.1 Non-alcoholic beverages

14.1.1 Waters

14.1.1.1 Mineral water

14.1.1.2 Carbonated, mineralised and soda waters

14.1.2 Fruit and vegetable juices and fruit and vegetable juice products

14.1.2.1 Fruit and vegetable juices

Includes juices and concentrated juices

14.1.2.2 Fruit and vegetable juices products

Containing >50mL/L of fruit or 35mL/L of passion fruit juice, puree or comminution

14.1.3 Water based flavoured drinks

Includes soft drink, brewed soft drink, electrolyte drink, cordial and post-mix syrup (when made up as directed)

14.1.3.1 Brewed soft drink

14.1.4 not assigned

14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar products

14.2 Alcoholic beverages (including No & Low Alcohol)

- 14.2.2 Wine, sparkling wine and fortified wine
- 14.2.3 Wine based drinks and reduced alcohol wines
- 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)
- 14.2.5 Spirits and liqueurs

14.3 Mixed alcoholic drinks not elsewhere classified

20 MIXED FOODS

Foods prepared from two or more foods (excluding food additives and/or water) and not elsewhere identified. Includes both liquid and solid foods.



20.1 Beverages

20.2 Foods other than beverages

SUPPLEMENT TO STANDARD 1.3.1

Schedule 1 by Additive

This supplement is an alternative version to Schedules 1, 2, 3 and 4; which is intended as an aid in the use of Standard 1.3.1. Schedules 1 to 5 form part of the legally binding Code. This supplement, however, does not have the force of the law.

123 Amaranth

	3	Ice cream & edible ices		290	mg/kg
	4.3.4	Fruit and vegetable spreads including related products	jams, chutneys and	290	mg/kg
	5	Confectionery		300	mg/kg
	9.2	Processed fish and fish products subcategory: roe		300	mg/kg
	9.3	Semi preserved fish and fish products subcategory: roe	5	300	mg/kg
	9.4	Fully preserved fish including canned subcategory: roe	l fish products	300	mg/kg
	14.1.2.2	Fruit and vegetable juices products		30	mg/kg
	14.1.2.2	Water based flavoured drinks		30	mg/kg
	14.2.3	Wine based drinks and reduced alcoh	ol wines	30	mg/kg
	14.2.5	Spirits and liqueurs		30	mg/kg
127	Erythros				
	4.3	Processed fruits and vegetables subcategory: preserved cherries know cherries, cocktail cherries or glace ch		290	mg/kg
150a	▲		(additive is listed in	•	
	14.2.1	Beer & related products		GMP	17
	14.2.4	Fruit wine, vegetable wine and mead perry) subcategory: cider and perry	(including cider and	1000	mg/kg
150b		II - caustic sulphite process	(additive is listed in		3)
	14.2.1	Beer & related products		GMP	4
	14.2.4	Fruit wine, vegetable wine and mead perry) subcategory: cider and perry	(including cider and	1000	mg/kg
150c		III - ammonia process	(additive is listed in		3)
	14.2.1	Beer & related products		GMP	
	14.2.4	Fruit wine, vegetable wine and mead perry) subcategory: cider and perry	(including cider and	1000	mg/kg
150d	Caramel	IV - ammonia sulphite process	(additive is listed in	Schedule	3)
	14.2.1	Beer & related products		GMP	,



	14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>subcategory: cider and perry</i>	1000	mg/kg
160b	Annatto e		10	
	1.1.2	Liquid milk products and flavoured liquid milk	10	mg/kg
	1.2.2	Fermented milk products and rennetted milk products	60 50	mg/kg
	1.6	Cheese and cheese products Edible oils and oil emulsions	10	mg/kg mg/kg
	2 2.2.1.1	_	10	mg/kg
	2.2.1.1 3	Butter Ice cream & edible ices	20	mg/kg
	5 5.4	Icings and frostings	20	mg/kg
	6.3	Processed cereal and meal products	100	mg/kg
		Application: extruded and/or puffed cereal products only		
	6.4	Flour products (including noodles and pasta)	25	mg/kg
	7.2	Biscuits, cakes and pastries	25	mg/kg
	8.3	Processed comminuted meat, poultry and game products	100	mg/kg
	9.3	Semi preserved fish and fish products	10	mg/kg
	14.1.2.2	Fruit and vegetable juices products	10	mg/kg
	14.2.3	Wine based drinks and reduced alcohol wines	10 10	mg/kg mg/kg
	14.2.5	Spirits and liqueurs Mixed alcoholic drinks not elsewhere classified	10	mg/kg mg/kg
	14.3 20.1	Beverages	10	mg/kg
	20.2	Foods other than beverages	25	mg/kg
170i	Coloium	carbonate (additive is listed in	Schedule	2)
1701	14.2.4	Fruit wine, vegetable wine and mead (including cider and		. 2)
		perry)		
		subcategory: cider and perry		
	14.2.2	Wine, sparkling wine and fortified wine	GMP	
173	Aluminiu			
	5	Confectionery	GMP	
	14.2.5	Spirits and liqueurs	GMP	
174	Silver			
	5	Confectionery	GMP	
	14.2.5	Spirits and liqueurs	GMP	
175	Gold			
	5	Confectionery	GMP	"
	14.2.3	Wine based drinks and reduced alcohol wines	100	mg/kg
	14.2.5	Spirits and liqueurs	GMP	
181	Tannins			
	14.2.2	Wine, sparkling wine and fortified wine	GMP	
	14.2.4	Fruit wine, vegetable wine and mead (including cider and	GMP	
		perry) subcategory: cider and perry		
200	Sorbic ac		GMP	
	14.2.2	Wine, sparkling wine and fortified wine	GIVIP	
202	Potassiu	m sorbate		
	14.2.2	Wine, sparkling wine and fortified wine	GMP	



200-203

Sorbic a	cid and sodium, potassium and calcium sorbates		
0.1	Preparations of food additives	1000	mg/kg
0.1	Preparations of food additives	9000	mg/kg
	subcategory: rennetting enzymes		
1.6	Cheese and cheese products	3000	mg/kg
2.2.2	Oil emulsions (<80 % oil)	2000	mg/kg
3	Ice cream & edible ices	400	mg/kg
U	Subcategory: ice confection sold in liquid form		00
4.1.3	Peeled &/or cut fruits and vegetables	375	mg/kg
4.3.	Processed fruits and vegetables	500	mg/kg
1.3.	subcategory: mushrooms in brine or water & not		88
	commercially sterile		
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol	1000	mg/kg
4.3.4	Fruit and vegetable spreads including jams, chutneys and	1000	mg/kg
4.3.4	related products	1000	ing/kg
	subcategory: chutneys, low joule jam and low joule		
125	spreads Candied fruits and vegetables	500	mg/kg
4.3.5	e	1000	
4.3.6	Fruit and vegetable preparations incl pulp	500	mg/kg
4.3.7	Fermented fruit and vegetable products	300	mg/kg
4.2.0	subcategory: lactic acid fermented fruits and vegetables	500	
4.3.8	Other fruit and vegetable based products	500	mg/kg
_	subcategory: imitation fruit	500	/1
5	Confectionery	500	mg/kg
	subcategory: fruit filling for confectionery containing		
	not less than 200 g/kg of fruit	1000	
5.2	Sugar confectionery	1000	mg/kg
5.4	Icings and frostings	1500	mg/kg
6.4	Flour products (including noodles and pasta)	1000	mg/kg
7	Breads and bakery products	1200	mg/kg
8.2	Processed meat, poultry and game products in whole	1500	mg/kg
	pieces or cuts		
	subcategory: dried meat		
9.3	Semi preserved fish and fish products	2500	mg/kg
11.4.1	Tabletop sweeteners - liquid preparations	GMP	
14.1.2	Fruit and vegetable juices and fruit and vegetable juice	400	mg/kg
	products		
14.1.2.1	Fruit and vegetable juices	1000	mg/kg
	subcategory: coconut milk, coconut cream and coconut		
	syrup		
14.1.3	Water based flavoured drinks	400	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and	200	mg/kg
	perry)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and	400	mg/kg
	perry)		
	subcategory: cider and perry		
14.3	Mixed alcoholic drinks not elsewhere classified	400	mg/kg
20	Mixed foods	500	mg/kg
	Subcategory: dairy and fat based desserts, dips and		
	snacks		
20	Mixed foods	1000	mg/kg
	Subcategory: sauces and toppings, including		
	mayonnaises and salad dressings		

210-213	Benzoic a	acid and sodium, potassium and calcium sorbates		
	0.1	Preparations of food additives	1000	mg/kg
	0.1	Preparations of food additives	9000	mg/kg
		Subcategory: rennetting enzymes		
	2.2.2	Oil emulsions (<80 % oil)	1000	mg/kg
	3	Ice cream & edible ices	400	mg/kg
		Subcategory: ice confection sold in liquid form		
	4.3	Processed fruits and vegetables	500	mg/kg
		Subcategory: mushrooms in brine or water & not		
		commercially sterile		
	4.3	Processed fruits and vegetables	1000	mg/kg
		Subcategory: preserved cherries known as maraschino		
		cherries, cocktail cherries or glace cherries		
	4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol	1000	mg/kg
	4.3.4	Fruit and vegetable spreads including jams, chutneys and	1000	mg/kg
		related products		
		Subcategory: chutneys, low joule jam and low joule		
		spreads	1000	4
	4.3.6	Fruit and vegetable preparations incl pulp	1000	mg/kg
	4.3.6	Fruit and vegetable preparations incl pulp	3000	mg/kg
	4 2 0	Subcategory: chilli paste	400	
	4.3.8	Other fruit and vegetable based products	400	mg/kg
	5 1	Subcategory: imitation fruit	1000	mg/kg
	5.4 9.3	Icings and frostings	2500	mg/kg
	9.3 11.4.1	Semi preserved fish and fish products Tabletop sweeteners - liquid preparations	GMP	mg/ kg
	14.1.2	Fruit and vegetable juices and fruit and vegetable juice	400	mg/kg
	14.1.2	products	400	mg/kg
	14.1.2.1	Fruit and vegetable juices	1000	mg/kg
	14.1.2.1	Subcategory: coconut milk, coconut cream and coconut	1000	mg/ Kg
		syrup		
	14.1.3	Water based flavoured drinks	400	mg/kg
	14.2.4	Fruit wine, vegetable wine and mead (including cider and	400	mg/kg
		perry)		88
		Subcategory: cider and perry		
	14.3	Mixed alcoholic drinks not elsewhere classified	400	mg/kg
	20	Mixed foods	700	mg/kg
		Subcategory: dairy and fat based desserts, dips and		
		snacks		
	20	Mixed foods	1000	mg/kg
		Subcategory: sauces and toppings, including		
		mayonnaises and salad dressings		
316	Duand	hudrowy hanzaata (nyanyi nayahan)		
216	0.1	-hydroxy-benzoate (propyl-paraben) Preparations of food additives	2500	mg/kg
	0.1	rieparations of food additives	2300	mg/kg
218	Methyl r	o-hydroxy-benzoate (methyl-paraben)		
	0.1	Preparations of food additives	2500	mg/kg
	a • •			
220	Sulphur		CMD	
	14.2.2	Wine, sparkling wine and fortified wine	GMP	
224	Potassiu	m meta-bisulphite		
		-		

14.2.2 Wine, sparkling wine and fortified wine



23	JUNE	
25	JOIND	

220-225, 228	Sulphur	dioxide and sodium and potassium sulphites		
	0.1 3	Preparations of food additives Ice cream & edible ices	350 25	mg/kg mg/kg
	4.1	Subcategory: ice confection sold in liquid form Unprocessed fruits and vegetables Subcategory: grapes packed with permeable envelopes	10	mg/kg
	4.1.3	Peeled &/or cut fruits and vegetables Subcategory: products for manufacturing purposes	200	mg/kg
	4.1.0	<u>Application</u> : apples and potatoes only	50	
	4.1.3	Peeled &/or cut fruits and vegetables Subcategory: root and tuber vegetables	50	mg/kg
	4.2	Frozen unprocessed fruits and vegetables Subcategory: frozen avocado	300	mg/kg
	4.3	Processed fruits and vegetables	20	mg/kg
		Application: ginger only	2000	
	4.3.1 4.3.1	Dried fruits and vegetables Dried fruits and vegetables	3000 50	mg/kg mg/kg
	4.3.2	Subcategory: desiccated coconut Fruits and vegetables in vinegar, oil, brine or alcohol	750	mg/kg
	4.3.4	Subcategory: products made from bleached vegetables Fruit and vegetable spreads including jams, chutneys and	285	mg/kg
		related products Subcategory: chutneys, low joule jam and low joule spreads		
	4.3.5	Candied fruits and vegetables	2000	mg/kg
	4.3.6	Fruit and vegetable preparations incl pulp	350	mg/kg
	4.3.6	Fruit and vegetable preparations incl pulp Subcategory: fruit and vegetable preparations for manufacturing purposes	1000	mg/kg
	4.3.8	Other fruit and vegetable based products Subcategory: imitation fruit	3000	mg/kg
	6.4	Flour products (including noodles and pasta)	300	mg/kg
	7.2	Biscuits, cakes and pastries	300	mg/kg
	8.3	Processed comminuted meat, poultry and game products	500	mg/kg
	8.4	Edible casings	500	mg/kg
	8.5	Animal protein products Subcategory: gelatine	750	mg/kg
	9.1.	Unprocessed fish and fish fillets (including frozen and thawed) Subcategory: uncooked crustacea	100	mg/kg
	9.2	Processed fish and fish products Subcategory: cooked crustacea	30	mg/kg
	9.4	Fully preserved fish including canned fish products	30	mg/kg
	9.4	Fully preserved fish including canned fish products Subcategory: Canned abalone (paua)	1000	mg/kg
	11.2	Sugars and syrups	450	mg/kg
	12.3	Vinegars and related products	100	mg/kg
	14.1.2	Fruit and vegetable juices and fruit and vegetable juice products	115	mg/kg
	14.1.3	Water based flavoured drinks	115	mg/kg
	14.2.1	Beer & related products	25	mg/kg

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	14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)	300	mg/kg
		Subcategory: fruit wine, vegetable wine and mead containing greater than 5g/L residual sugar		
	14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) Subcategory: fruit wine, vegetable wine and mead containing less than 5g/L residual sugar	200	mg/kg
	14.3	Mixed alcoholic drinks not elsewhere classified	250	mg/kg
	20	Mixed foods	350	mg/kg
		Subcategory: sauces and toppings, including mayonnaises and salad dressings		
234	Nisin			
234	1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)	10	mg/kg
	1.6	Cheese and cheese products	GMP	
	2.2.2	Oil emulsions (<80 % oil)	GMP	
	4.3	Processed fruits and vegetables	GMP	
		Subcategory: tomato products pH<4.5		
	4.3.6	Fruit and vegetable preparations incl pulp	GMP	
	6.4	Flour products (including noodles and pasta)	250	mg/kg
		<u>Application</u> : flour products that are cooked on hot plates only e.g., crumpets, pikelets, flapjacks etc.		
	10.2	Liquid egg products	GMP	
	14.1.2.1	Fruit and vegetable juices	GMP	
	14.1.2.1	Subcategory: tomato juices pH<4.5	OM	
	14.2.1	Beer & related products	GMP	
	20	Mixed foods	GMP	
	20	Subcategory: dairy and fat based desserts, dips and	Gim	
		snacks		
	20	Mixed foods	GMP	
	20	Subcategory: sauces and toppings, including		
		mayonnaises and salad dressings		
235	Pimaricir	n (natamycin)		
2 00	1.6.	Cheese and cheese products	15	mg/kg
		Application: on cheese surfaces, based on individual cheese weight		
	8.3	Processed comminuted meat, poultry and game products	1.2	mg/dm2
	0.0	Subcategory: fermented, uncooked processed comminuted meat products		5
242	Dim ath1	diaszbanata		
242	14.1.2.	dicarbonate Fruit and vegetable juices and fruit and vegetable juice	250	mg/kg
	14.1.2.	products		
	14.1.3	Water based flavoured drinks	250	mg/kg
	14.2.4	Fruit wine, vegetable wine and mead (including cider and	200	mg/kg
		perry)		
		Subcategory: cider and perry		

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249 250	Nitrites (1	ootassium and sodium salts)			
	8.2	Processed meat, poultry and game propieces or cuts	oducts in whole	50	mg/kg
	8.2	Subcategory: commercially sterile ca Processed meat, poultry and game pro		125	mg/kg
		pieces or cuts Subcategory: cured meat			
	8.2	Processed meat, poultry and game propieces or cuts	oducts in whole	125	mg/kg
	8.2	Subcategory: dried meat Processed meat, poultry and game propieces or cuts	oducts in whole	125	mg/kg
	8.3	Subcategory: slow dried cured meat Processed comminuted meat, poultry	and game products	125	mg/kg
251 252	Nitrates (potassium and sodium salts)			
	1.6	Cheese and cheese products		50	mg/kg
	8.2	<u>Application</u> : fresh cheese only Processed meat, poultry and game propieces or cuts	oducts in whole	125	mg/kg
	8.2	Subcategory: cured meat Processed meat, poultry and game propieces or cuts	oducts in whole	500	mg/kg
	8.3	Subcategory: slow dried cured meat Processed comminuted meat, poultry Subcategory: fermented, uncooked pr comminuted meat products		500	mg/kg
260	Acetic aci	id, glacial	(additive is listed in		2)
	14.2.4	Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry	(including cider and	GMP	
262	Sodium a	cetates	(additives are listed i	in Schedu	ıle 2)
	8.1	Raw meat, poultry & game Subcategory: fresh poultry		5000	mg/kg
270	Lactic ac		(additive is listed in		2)
	14.1.2.1 14.2.2 14.2.4	Fruit and vegetable juices Wine, sparkling wine and fortified with Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry		GMP GMP GMP	
280	Propioni				4
	6.4 7	Flour products (including noodles an Breads and bakery products	d pasta)	2000 4000	mg/kg mg/kg
281		propionate		CIM	
	2.2.2 4.3.4	Oil emulsions (<80% oil) Fruit and vegetable spreads		GMP GMP	
	4.3.4 6.4 7	Flour products (including noodles an Breads and bakery products	d pasta)	2000 4000	mg/kg mg/kg

20 Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings GMP 282 Calcium propionate 2.2.2 GMP 2.3.4 Fruit and vegetable spreads (ncluding noodles and pasta) GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice products GMP 20 Mixed foods Mixed foods GMP 21 Flour products (including noodles and pasta) 2000 mg/kg 21 Fruit and vegetable juices (additive is listed in Schedule 2) 14.1.1 2200 Carbon dioxide (4.1.1.1 (additive is listed in Schedule 2) 14.1.2.1 Fruit and vegetable juices GMP 14.2.1
28 Calcium propionate 2.2.2 Oil emulsions (<80% oil) GMP 4.3.4 Fruit and vegetable spreads GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP 20 Mixed foods GMP <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> GMP 283 Potassium propionate 6.4 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products GMP 20 Mixed foods GMP <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i> GMP 283 Potassium propionate 4000 mg/kg 7 Breads and bakery products 4000 mg/kg 7 Breads and bakery products 4000 mg/kg 7 Breads and bakery products GMP 4000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1
mayonnaises and salad dressings 282 Calcium propionate 2.2.2 Oil emulsions (<80% oil) GMP 4.3.4 Fruit and vegetable spreads GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP 20 Mixed foods GMP 20 Breads and bakery products GMP 20 Mixed foods GMP 20 Mixed foods GMP 200 Reads and bakery products mg/kg 7 Breads and bakery products mg/kg 7 Breads and bakery products GMP 200 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water GMP
 2.2.2 Oil emulsions (<80% oil) GMP 4.3.4 Fruit and vegetable spreads GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP products 20 Mixed foods GMP 20 Mixed foods alad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 20 Mixed foods GMP 20 Mixed foods 4000 mg/kg 21 Breads and bakery products (including noodles and pasta) 2000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1 Mineral water GMP 14.2.1 Fruit and vegetable juices GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
 2.2.2 Oil emulsions (<80% oil) GMP 4.3.4 Fruit and vegetable spreads GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP products 20 Mixed foods GMP 20 Mixed foods alad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 20 Mixed foods GMP 20 Mixed foods 4000 mg/kg 21 Breads and bakery products (including noodles and pasta) 2000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1 Mineral water GMP 14.2.1 Fruit and vegetable juices GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
 4.3.4 Fruit and vegetable spreads GMP 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP products 20 Mixed foods GMP 20 Mixed foods and toppings, including mayonnaises and salad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 20 Mixed foods GMP 20 Mixed foods 2000 mg/kg 20 Reads and bakery products (including noodles and pasta) 2000 mg/kg 20 Garbon dioxide (additive is listed in Schedule 2) 14.1.1 Mineral water GMP 14.2.1 Fruit and vegetable juices GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
 7 Breads and bakery products 4000 mg/kg 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP products 20 Mixed foods GMP Subcategory: sauces and toppings, including mayonnaises and salad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water GMP 14.1.2.1 Fruit and vegetable juices GMP 14.2.1 Beer & related products GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
 14.1.2 Fruit and vegetable juices and fruit and vegetable juice GMP products 20 Mixed foods GMP Subcategory: sauces and toppings, including mayonnaises and salad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water GMP 14.1.2.1 Fruit and vegetable juices GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
 Potassium propionate Breads and bakery products 20 Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water 14.1.2.1 Fruit and vegetable juices 14.2.1 Beer & related products GMP 14.2.2 Wine, sparkling wine and fortified wine
20Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressingsGMP283Potassium propionate 6.42000 mg/kg 77Breads and bakery products2000 mg/kg 4000 mg/kg290Carbon dioxide 14.1.1.1(additive is listed in Schedule 2) 14.1.2.114.1.2.1Fruit and vegetable juices 14.2.1GMP Beer & related products14.2.2Wine, sparkling wine and fortified wineGMP
283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 7 Breads and bakery products 4000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water GMP 14.1.2.1 Fruit and vegetable juices GMP 14.2.1 Beer & related products GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
mayonnaises and salad dressings 283 Potassium propionate 6.4 Flour products (including noodles and pasta) 2000 mg/kg 7 Breads and bakery products 4000 mg/kg 290 Carbon dioxide (additive is listed in Schedule 2) 14.1.1.1 Mineral water GMP 14.1.2.1 Fruit and vegetable juices GMP 14.2.1 Beer & related products GMP 14.2.2 Wine, sparkling wine and fortified wine GMP
6.4Flour products (including noodles and pasta)2000mg/kg7Breads and bakery products4000mg/kg290Carbon dioxide(additive is listed in Schedule 2)14.1.1.1Mineral waterGMP14.1.2.1Fruit and vegetable juicesGMP14.2.1Beer & related productsGMP14.2.2Wine, sparkling wine and fortified wineGMP
7Breads and bakery products4000mg/kg290Carbon dioxide (additive is listed in Schedule 2)4000mg/kg14.1.1.1Mineral water (additive is listed in Schedule 2)GMP14.1.2.1Fruit and vegetable juices (additive is listed in Schedule 2)GMP14.2.1Beer & related products (GMP)GMP14.2.2Wine, sparkling wine and fortified wineGMP
290Carbon dioxide (additive is listed in Schedule 2)14.1.1.1Mineral water14.1.2.1Fruit and vegetable juices14.2.1Beer & related products14.2.2Wine, sparkling wine and fortified wineGMP
14.1.1.1Mineral waterGMP14.1.2.1Fruit and vegetable juicesGMP14.2.1Beer & related productsGMP14.2.2Wine, sparkling wine and fortified wineGMP
14.1.1.1Mineral waterGMP14.1.2.1Fruit and vegetable juicesGMP14.2.1Beer & related productsGMP14.2.2Wine, sparkling wine and fortified wineGMP
14.1.2.1Fruit and vegetable juicesGMP14.2.1Beer & related productsGMP14.2.2Wine, sparkling wine and fortified wineGMP
14.2.1Beer & related productsGMP14.2.2Wine, sparkling wine and fortified wineGMP
14.2.4 Fruit wine, vegetable wine and mead (including cider and GMP
perry) Subcategory: cider and perry
296 Malic acid (additive is listed in Schedule 2)
14.1.2.1 Fruit and vegetable juices GMP
14.2.2 Wine, sparkling wine and fortified wine GMP
14.2.4 Fruit wine, vegetable wine and mead (including cider and GMP
perry)
Subcategory: cider and perry
297 Fumaric acid (additive is listed in Schedule 2)
14.2.4 Fruit wine, vegetable wine and mead (including cider and GMP
perry)
Subcategory: cider and perry
300 Ascorbic acid (additive is listed in Schedule 2)
14.2.2 Wine, sparkling wine and fortified wine GMP
14.2.4 Fruit wine, vegetable wine and mead (including cider and GMP
perry)
Subcategory: cider and perry
300-303 Ascorbic acid and sodium, calcium and potassium ascorbates
(additives are listed in Schedule 2)
9.1 Unprocessed fish and fish fillets (including frozen and 400 mg/kg
thawed) Subcategory: frozen fish



	9.1	Unprocessed fish and fish fillets (including frozen and thawed)	GMP	
		Subcategory: uncooked crustacea	100	/1
	12.3	Vinegars and related products	100 CMD	mg/kg
	14.2.1	Beer & related products	GMP	
304	Ascorbyl	palmitate		
	0.1	Preparations of food additives	GMP	
	1.5	Dried milk, milk powder, cream powder	5000	mg/kg
	2	Edible oils and oil emulsions	GMP	
	4.1.2	Surface treated fruits and vegetables	GMP	
		Subcategory: walnut and pecan nut kernels		
	4.3.8	Other fruit and vegetable based products	GMP	
		Subcategory: dried instant mashed potato		
	5.2	Sugar confectionery	GMP	
		Subcategory: bubblegum and chewing gum		
306	Tocophe	rols, concentrate mixed		
	0.1	Preparations of food additives	GMP	
	2	Edible oils and oil emulsions	GMP	
307	Tocophe	rols, d-alpha-, concentrate		
•••	0.1	Preparations of food additives	GMP	
	2	Edible oils and oil emulsions	GMP	
308	Svnthetic	c gamma-tocopherols		
	0.1	Preparations of food additives	GMP	
	2	Edible oils and oil emulsions	GMP	
309	Synthetic	c delta-tocopherols		
	0.1	Preparations of food additives	GMP	
	2	Edible oils and oil emulsions	GMP	
310	Propyl g	allate		
	0.1	Preparations of food additives	100	mg/kg
	2	Edible oils and oil emulsions	100	mg/kg
	5.2	Sugar confectionery	200	mg/kg
		Subcategory: bubblegum and chewing gum		
311	Octyl ga	llate		
	0.1	Preparations of food additives	100	mg/kg
	2	Edible oils and oil emulsions	100	mg/kg
312	Dodecyl			
	0.1	Preparations of food additives	100	mg/kg
	2	Edible oils and oil emulsions	100	mg/kg
315	Erythor	bic acid (additive is listed in	Schedul	e 2)
	14.2.2	Wine, sparkling wine and fortified wine	GMP	
	14.2.4	Fruit wine, vegetable wine and mead (including cider and	GMP	
		perry)		
		Subcategory: cider and perry		

315 316	5 316 Erythorbic acid and sodium erythorbate (additives are listed in Schedu			
	9.1	Unprocessed fish and fish fillets (including frozen and thawed) Subcategory: frozen fish	400	mg/kg
	9.1	<u>Application</u> : fillets only Unprocessed fish and fish fillets (including frozen and thawed)	GMP	
		Subcategory: uncooked crustacea	100	/1
	12.3	Vinegars and related products	100	mg/kg
	14.2.1	Beer & related products	GMP	
319		butylhydroquinine		
	0.1	Preparations of food additives	200	mg/kg
	2	Edible oils and oil emulsions	200	mg/kg
320	•	d hydroxyanisole		
	0.1	Preparations of food additives	200	mg/kg
	1.5	Dried milk, milk powder, cream powder	100	mg/kg
	2	Edible oils and oil emulsions	200	mg/kg
	4.1.2	Surface treated fruits and vegetables	70	mg/kg
		Subcategory: walnut and pecan nut kernels	100	/1
	4.3.8	Other fruit and vegetable based products Subcategory: dried instant mashed potato	100	mg/kg
	5.2	Sugar confectionery	200	mg/kg
		Subcategory: bubblegum and chewing gum		00
321	Butvlate	d hydrotoluene		
	2	Edible oils and oil emulsions	100	mg/kg
	4.1.2	Surface treated fruits and vegetables	70	mg/kg
		Subcategory: walnut and pecan nut kernels		
	5.2	Sugar confectionery	200	mg/kg
		Subcategory: bubblegum and chewing gum		
330	Citric ac	id (additive is listed in	Schedul	e 2)
	14.1.2.1	Fruit and vegetable juices	GMP	
	14.2.2	Wine, sparkling wine and fortified wine	GMP	
	14.2.4	Fruit wine, vegetable wine and mead (including cider and	GMP	
		perry) Subcategory: cider and perry		
330-333,	Citric ac	id and sodium, potassium, calcium and ammonium citra		
380		(additives are listed		ule 2)
	9.1	Unprocessed fish and fish fillets (including frozen and thawed)	GMP	
		Subcategory: uncooked crustacea		
334	Tartaric	acid (additive is listed in	Schedul	e 2)
554	14.2.2	Wine, sparkling wine and fortified wine	GMP	
	14.2.4	Fruit wine, vegetable wine and mead (including cider and		
		perry)		
		Subcategory: cider and perry		



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336	Potassiur 14.2.4	n tartrate Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry	(additives are listed i (including cider and		ıle 2)
336i	Monopot 14.2.2	assium tartrate Wine, sparkling wine and fortified w	ine	GMP	
334-337, 353 354	Tartaric	acid and sodium, potassium and cal	cium tartrates (additive is listed in	Schedule	2)
	14.1.2.1	Fruit and vegetable juices	`	GMP	
338	Phospho 1.6 14.1.3	ric acid Cheese and cheese products Water based flavoured drinks Subcategory: kola type drinks		GMP 570	mg/kg
341	Calcium 12.1.1	phosphates Salt	(additive is listed in	Schedule GMP	2)
	14.2.4	Subcategory: table salt Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry	(including cider and	GMP	
339-341	Sodium,	potassium and calcium phosphates	Z 1114 11 4 1	·	-1- 2)
	9.1	Unprocessed fish and fish fillets (inc thawed) Subcategory: frozen fish Application: fillets only	(additives are listed) luding frozen and	GMP	ile 2)
342	Ammoni 4.1.2 14.2.4	um phosphates Surface treated fruits and vegetables Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry		GMP	ule 2)
	14.3	Mixed alcoholic drinks not elsewher	e classified	GMP	
34 2 ii	Diammo 14.2.2	nium hydrogen phosphate Wine, sparkling wine and fortified w	(additive is listed in vine	Schedule GMP	: 2)
343	Magnesi 1.5	um phosphates Dried milk, milk powder, cream pow	(additives are listed der	in Sched 10000	ule 2) mg/kg
353	Metatart 14.2.2 14.2.4	aricacid Wine, sparkling wine and fortified w Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry		GMP	e 2)
359	Ammoni 12.1.3	um adipate Salt substitute		GMP	



1552	NEW ZEALAND GAZETTE				
363	Succinic a 12.1.3	acid Salt substitute	GMP		
385	Calcium 0.1 9.4 14.1.2.2	disodium EDTA Preparations of food additives Fully preserved fish including canned fish products Fruit and vegetable juices products Subcategory: fruit drink	500 250 33	mg/kg mg/kg mg/kg	
	14.1.3	Application: carbonated products only Water based flavoured drinks	33	mg/kg	
	20	Application: products containing fruit flavouring, juice or pulp or orange peel extract only Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings	e 75	mg/kg	
405	Propylen 14.2.1	e glycol alginate (additive is listed Beer & related products	d in Schedul GMP	e 2)	
431	Polyoxye 1.5	thylene (40) stearate Dried milk, milk powder, cream powder	GMP		
444	Sucrose a 14.1.2.2	Acetate isobutrate Fruit and vegetable juices products Subcategory: fruit drink	200	mg/kg	
	14.1.3 20	Water based flavoured drinks Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings	200 200	mg/kg mg/kg	
445	Glycerol 14.1.2.2	esters of wood rosins Fruit and vegetable juices products Subcategory: fruit drink	100	mg/kg	
	14.1.3 20	Water based flavoured drinks Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings	100 100	mg/kg mg/kg	
450	Pyrophos 9.1	sphates (additives are lis Unprocessed fish and fish fillets (including frozen and thawed) Subcategory: frozen fish Application: fillets only		lule 2)	
451	Triphosp 9.1			lule 2)	

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452	Polyphos 9.1	phates Unprocessed fish and fish fillets (incl thawed) Subcategory: frozen fish	(additives are listed luding frozen and	in Schedu GMP	ile 2)
		Application: fillets only			
460	Cellulose	, micro-crystalline and powdered	(additives are listed	in Sahadı	1a 2)
	11.1	Sugar	(additives are listed	GMP	ii(2)
471	Mono- an 6.1	nd diglycerides of fatty acids Cereals (whole and broken grains)	(additives are listed	in Schedu GMP	ıle 2)
		Application: precooked rice only			
473	Sucrose e 4.1.2	esters of fatty acids Surface treated fruits and vegetables	(additives are listed	in Schedu 100	ule 2) mg/kg
475	Polyglyce 1.4.2	crol esters of fatty acids Cream products (flavoured, whipped cream etc)		5000	mg/kg
	2.1	Subcategory: whipped thickened ligh Edible oils essentially free of water	t cream	20000	mg/kg
	2.2.1.3 2.2.2 7.2	Application: Shortening only Margarine and similar products Oil emulsions (<80 % oil) Biscuits, cakes and pastries		5000 10000 15000	mg/kg mg/kg mg/kg
	20	<u>Application</u> : cake only Mixed foods Subcategory: dairy and fat based des	sserts, dips and	5000	mg/kg
	20	snacks Mixed foods Subcategory: sauces and toppings, in mayonnaises and salad dressings	ncluding	20000	mg/kg
476	Polyglyco 2.1 2.2.1.3 2.2.2 5.1 20	erol esters of interesterified ricinolei Edible oils essentially free of water Margarine and similar products Oil emulsions (<80 % oil) Chocolate and cocoa products Mixed foods Subcategory: dairy and fat based des snacks		20000 5000 10000 5000 5000	mg/kg mg/kg mg/kg mg/kg
477	Propylen 5.1	e glycol esters of fatty acids Chocolate and cocoa products	(additives are listed	in Sched 4000	ule 2) mg/kg
480	14.1.2.2	odium sulphosuccinate Fruit and vegetable juices products Subcategory: fruit drink		10	mg/kg
	14.1.3	Water based flavoured drinks		10	mg/kg



	20	Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings	10	mg/kg
481	Sodium l 1.5 1.6 6.4 7 12.5 20	actylates Dried milk, milk powder, cream powder Cheese and cheese products Flour products (including noodles and pasta) Breads and bakery products Yeast and yeast products Subcategory: dried yeast Mixed foods	GMP 5 GMP GMP 5000	mg/kg mg/kg
	20	Subcategory: dairy and fat based desserts, dips and snacks	2000	ing ing
482	Calcium 6.4 7 20	lactylates Flour products (including noodles and pasta) Breads and bakery products Mixed foods Subcategory: dairy and fat based desserts, dips and snacks	GMP GMP 5000	mg/kg
491	Sorbitan 14.2.4	monostearate(additive is listed inFruit wine, vegetable wine and mead (including cider and perry)Subcategory: cider and perry		2)
500	Sodium c 9.1 14.2.4	Carbonates (additives are listed Unprocessed fish and fish fillets (including frozen and thawed) Subcategory: uncooked crustacea Fruit wine, vegetable wine and mead (including cider and	GMP	ile 2)
		perry) Subcategory: cider and perry		
501	Potassiun 14.2.4	n carbonates (additives are listed Fruit wine, vegetable wine and mead (including cider and perry) Subcategory: cider and perry		ıle 2)
501i	Potassiu 14.2.2	m carbonate (additive is listed in Wine, sparkling wine and fortified wine	Schedule GMP	:2)
501ii	Potassiu 14.2.2	m hydrogen carbonate (additive is listed in Wine, sparkling wine and fortified wine	Schedule GMP	: 2)
503	Ammoni 14.2.4	um carbonates(additives are listedFruit wine, vegetable wine and mead (including cider and perry)Subcategory: cider and perry		ule 2)
504	Magnesi 9.1	um carbonates (additives are listed Unprocessed fish and fish fillets (including frozen and thawed) Subcategory: uncooked crustacea	in Sched GMP	ule 2)



	12.1.1	Salt Subcategory: table salt		GMP	
508	Potassiu 2.2.1.1	m chloride Butter	(additive is listed in	Schedule GMP	2)
512	Stannous 4.3.3	s chloride Commercially sterile fruits and vege hermetically sealed containers	tables in	100	mg/kg
		Application: asparagus not in direct	contact with tin only		
516	Calcium 14.2.4	sulphate Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry	(additive is listed in I (including cider and		2)
530	Magnesi 1.5	um oxide Dried milk, milk powder, cream pow	vder	10000	mg/kg
535	Sodium # 12.1.1	ferrocyanide Salt		50	mg/kg
536	Potassiu 12.1.1	m ferrocyanide Salt		50	mg/kg
541	Sodium a 0.1	aluminium phosphate Preparations of food additives Subcategory: baking compounds		GMP	
542	Bone phe 1.5	osphate Dried milk, milk powder, cream pow	vder	1000	mg/kg
551	Silicon d 12.1.1	l ioxide (amorphous) Salt <i>Subcategory: table salt</i>	(additive is listed in	Schedule GMP	2)
552	Calcium 12.1.1	silicate Salt <i>Subcategory: table salt</i>	(additive is listed in	Schedule GMP	2)
554	Sodium 12.1.1	aluminosilicate Salt <i>Subcategory: table salt</i>	(additive is listed in	Schedule GMP	2)
555	Potassiu 1.5 1.6	m aluminium silicate Dried milk, milk powder, cream pov Cheese and cheese products	vder	GMP 10000	mg/kg
556	Calcium 12.1.1	a aluminium silicate Salt <i>Subcategory: table salt</i>	(additive is listed in	Schedule GMP	2)
560	Potassiu 1.6	am silicate Cheese and cheese products		10000	mg/kg

1556	NEW ZEALAND GAZETTE				
636	Maltol 11.4	Tabletop sweeteners		GMP	
637	Ethyl ma l 11.4	Itol Tabletop sweeteners		GMP	
640	Glycine 11.4	Tabletop sweeteners		GMP	
641	L-Leucin 11.4	e Tabletop sweeteners		GMP	
900a	Polydime 2.1	thylsiloxane Edible oils essentially free of water	(additive is listed in	Schedule 10	2) mg/kg
		Application: frying oils only			
901	Beeswax, 4.1.2	white and yellow Surface treated fruits and vegetables	(additives are listed i	in Schedu GMP	ile 2)
903	Carnauba 4.1.2	a wax Surface treated fruits and vegetables	(additive is listed in	Schedule GMP	2)
904	Shellac 4.1.2	Surface treated fruits and vegetables	(additive is listed in	Schedule GMP	2)
914	Oxidised 4.1.2	polyethylene Surface treated fruits and vegetables Subcategory: citrus fruit		250	mg/kg
920	L-cystein 4.1.3	e monohydrochloride Peeled &/or cut fruits and vegetables Subcategory: root and tuber vegetab		GMP	
941	Nitrogen 14.2.1 14.2.4	Beer & related products Fruit wine, vegetable wine and mead perry) Subcategory: cider and perry	(additive is listed in (including cider and	GMP	2)
950	Acesulph 1.1.2 1.2.2 3 4.3.2 4.3.3 4.3.4 5 6.4 7.2 11.4 14.1.2.2	ame potassium Liquid milk products and flavoured Fermented milk products and rennett Ice Cream & Edible Ices Fruits And Vegetables In Vinegar, O Commercially Sterile Fruits And Veg Hermetically Sealed Containers Fruit And Vegetable Spreads Includi And Related Products Confectionery Flour products (including noodles ar Biscuits, cakes and pastries Tabletop sweeteners Fruit and vegetable juices products	ed milk products bil, Brine Or Alcohol getables In ing Jams, Chutneys	500 500 1000 3000 500 3000 2000 200 200 200 GMP 500	mg/kg mg/kg mg/kg mg/kg mg/kg mg/kg mg/kg mg/kg
	* ********	undBernere Jurees producto			5-8

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Subcategory: low joule fruit and vegetable products 3000 mg/k 14.1.3. Water based flavoured drinks 1000 mg/k 14.1.3. Brewde soft drink 1000 mg/k 14.1.5. Coffee, coffee substitutes, tea, herbal infusions & similar 500 mg/k 14.1.5. Coffee, coffee substitutes, tea, herbal infusions & similar 500 mg/k 20 Mixed foods 500 mg/k 31.1.5. Subcategory: custard mix, custard powder, blanc mange powder and jelly 900 mg/k 20 Mixed foods 500 mg/k 32.02. Mixed foods 3000 mg/k 32.03. Subcategory: sauces and toppings, including mayonnaises and salad dressings 3000 mg/k 20 Mixed foods 3000 mg/k Subcategory: soup bases (made up as directed) 3000 mg/k 41.1.3. Water based flavoured drinks 150 mg/k Subcategory: clearrolyte drink and electrolyte drink base 150 mg/k 14.1.3. Water based flavoured drinks 1000 mg/k Subcategory: clearrolyte drink and electrolyte drink base 150 mg/k 14.				
14.1.3 Water based flavoured drinks 3000 mg/k 14.1.3.1 Brewed soft drink 1000 mg/k 14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar 500 mg/k 20 Mixed foods 3000 mg/k 3000 related foods 3000 mg/k 30011.1.3 Water based flavoured drinks 1000 mg/k 31.4 Tabletop sweeteners GMP 150 mg/k 4.1.3.1	14.1.2.2		3000	mg/k
14.1.3.1 Brewed soft drink 1000 mg/k 14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar products 500 mg/k 20 Mixed foods 3000 mg/k 21 Confectionery 10000 mg/k 22 Confectionery 10000 mg/k 31.3 Water based flavoured drinks 150 mg/k 31.3.1 Brewed soft drink 1000 mg/k 4.3.3 Commercially sterile fruits and vegetables in 1350 mg/k 14.1.3.1 Brewed soft drink 1000 mg/k			2000	/4
14.1.5 Coffee, coffee substitutes, tea, herbal infusions & similar 500 mg/k 20 Mixed foods 3000 mg/k 21.1 Tabletop sweeteners GMP 1000 mg/k 21.1.1 Tabletop sweeteners 1000				-
products 500 mg/k 20 Mixed foods 3000 mg/k 20 Mixed foods 1000 mg/k 20 Mixed foods 1000 mg/k 21.1.3 Brewed soft drink 1000 mg/k 24.3.3 Commercially sterile fruits and vegetables in 1350 mg/k 4.3.4 Fruit and vegetable spreads including jams, chutneys and 1000 mg/k <td></td> <td></td> <td></td> <td>-</td>				-
20 Mixed foods 500 mg/k Subcategory: custard mix, custard powder, blanc mange powder and jelly 500 mg/k 20 Mixed foods 500 mg/k 20 Mixed foods 500 mg/k 20 Mixed foods 3000 mg/k 21.1 Tabletop sweeteners GMP 14.1.3 21.4.1 Tabletop sweeteners GMP 150 mg/k 21.3.1 Brewed soft drink 1000 mg/k 150 mg/k 23.3	14.1.5		500	mg/k
Subcategory: custard mix, custard powder, blanc mange powder and jelly 500 mg/k 20 Mixed foods 500 mg/k 20 Mixed foods 3000 mg/k 21.1.4 Tabletop sweeteners GMP 14.1.3 14.1.3 Water based flavoured drinks 150 mg/k 14.1.3 Brewed soft drink 1000 mg/k 4.3.4 Fruit and vegetable spreads including jams, chutneys and nog/k related products 5.2 5.2 Sugar confectionery 200000 mg/k Subc	20		500	mg/k
powder and jelly500mg/k20Mixed foods500mg/kSubcategory: dairy and fat based desserts, dips and snacks3000mg/k20Mixed foods3000mg/k20Mixed foods3000mg/k20Mixed foods3000mg/k20Mixed foods3000mg/k20Subcategory: soup bases (made up as directed)3000mg/k20Subcategory: soup bases (made up as directed)3000mg/k21Tabletop sweetenersGMP150mg/k23.1Brewed soft drink150mg/k24.1.3Water based flavoured drinks150mg/k24.1.3.1Brewed soft drink1000mg/k25.2Sugar confectionery20000mg/k24.3.3Commercially sterile fruits and vegetables in hermetically sealed containers1350mg/k4.3.4Fruit and vegetable spreads including jams, chutneys and related products1000mg/k5.2Sugar confectionery20000mg/k5.4Subcategory: low joule fruit and vegetable products400mg/k5.2Sugar confectionery1000mg/k5.3Commercially sterile fruits and vegetable products600mg/k5.4Subcategory: low joule fruit and vegetable products1000mg/k5.2Sugar confectionery1000mg/k5.3Commercially sterile fruits and vegetable products1000mg/k5.4S	20		500	iiig/ K
20 Mixed foods 500 mg/k 20 Mixed foods 500 mg/k 20 Mixed foods 3000 mg/k 3000 relatel foods 3000 mg/k 3000 mg/k Subcategory: soup bases (made up as directed) 3000 mg/k 41.1.3 Tabletop sweeteners GMP 14.1.3 150 mg/k 4.3.3 Commercially sterile fruits and vegetables in 1000 mg/k 4.3.3 Commercially sterile fruit and vegetables in 1350 mg/k 5.2 Sugar confectionery 20000		e ,		
Subcategory: dairy and fat based desserts, dips and snacks 3000 mg/k 20 Mixed foods 3000 mg/k Subcategory: sauces and toppings, including mayonaises and salad dressings 3000 mg/k 20 Mixed foods 3000 mg/k Subcategory: soup bases (made up as directed) 3000 mg/k Aspartame (additive is listed in Schedule 2) 5 5 Confectionery 10000 mg/k 11.4 Tabletop sweeteners GMP 14.1.3 Water based flavoured drinks 150 mg/k 5.1.3 Commercially sterile fruits and vegetables in hermetically sealed containers 1350 mg/k 4.3.4 Fruit and vegetable spreads including jams, chutneys and related products 1000 mg/k 5.2 Sugar confectionery Subcategory: low joule fruit and vegetable products 400 mg/k 14.1.2 Fruit and vegetable juices products 400 mg/k 5.2 Sugar confectionery Subcategory: low joule fruit and vegetable products 1000 mg/k 14.1.3 Brewed soft drink 400 mg/k 500 mg/k 20	20		500	mø/k
snacks 3000 mg/k 20 Mixed foods 1000 mg/k 314.1.3 Water based flavoured drinks 150 mg/k 4.3.3 Commercially sterile fruits and vegetables in 1350 mg/k 4.3.4 Fruit and vegetable spreads including jams, chutneys and 1000 mg/k 5.2 Sugar confectionery 20000 mg/k 5.4.3.4 Fruit and vegetable products 400 mg/k 5.2 Sugar confectionery 20000 mg/k 5.4.3.4 Fruit and vegetable products 600 mg/k <t< td=""><td>20</td><td></td><td>200</td><td>mg n</td></t<>	20		200	mg n
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Subcategory: sauces and toppings, including mayonnaises and salad dressings 3000 mg/k 20 Mixed foods 3000 mg/k Subcategory: soup bases (made up as directed) 3000 mg/k Aspartame (additive is listed in Schedule 2) 5 Confectionery 10000 mg/k 11.4 Tabletop sweeteners GMP 14.1.3 Water based flavoured drinks 150 mg/k Subcategory: electrolyte drink and electrolyte drink base 14.1.3.1 Brewed soft drink 1000 mg/k 4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers 1350 mg/k 4.3.4 Fruit and vegetable spreads including jams, chutneys and related products 1000 mg/k 5.2 Sugar confectionery 20000 mg/k Subcategory: low joule chewing gum 14.1.2.2 Fruit and vegetable juices products 400 mg/k 2.4.1.3 Water based flavoured drinks 600 mg/k 1000 mg/k 2.4.1.3.1 Brewed soft drink 400 mg/k 20 Mg/k 2.6 Subcategory: low joule chewing gum 110	20		3000	mø/k
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14.1.3 Water based flavoured drinks 80 mg/k		Subcategory: low joule fruit and vegetable products		
14.1.3.1 Brewed soft drink 50 mg/k	14.1.3			mg/l
	14.1.3.1	Brewed soft drink	50	mg/k

	20	Mixed foods Subcategory: sauces and toppings, including mayonnaises and salad dressings	1500	mg/kg
	20	Mixed foods Subcategory: soup bases (made up as directed)	1500	mg/kg
955	Sucralos	e (additive is listed in	Schedule	: 2)
	5	Confectionery	2500	mg/kg
	11.4	Tabletop sweeteners	GMP	
	14.1.3.1	Brewed soft drink	250	mg/kg
956	Alitame			
	1.1.2	Liquid milk products and flavoured liquid milk	40	mg/kg
	1.2.2	Fermented milk products and rennetted milk products	60	mg/kg
	3	Ice cream & edible ices	100	mg/kg
	4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol	40	mg/kg
	4.3.4	Fruit and vegetable spreads including jams, chutneys and related products	300	mg/kg
	5	Confectionery	300	mg/kg
	6.4	Flour products (including noodles and pasta)	200	mg/kg
	7.2	Biscuits, cakes and pastries	200	mg/kg
	11.4	Tabletop sweeteners	GMP	
	14.1.2.2	Fruit and vegetable juices products	40	mg/kg
	14.1.3	Water based flavoured drinks	40 40	mg/kg mg/kg
	14.1.3.1 20	Brewed soft drink Mixed foods	40 100	mg/kg mg/kg
	20	Subcategory: custard mix, custard powder, blanc mange	100	iiig/ kg
		powder and jelly		
	20	Mixed foods	100	mg/kg
		Subcategory: dairy and fat based desserts, dips and snacks		00
	20	Mixed foods	300	mg/kg
		Subcategory: sauces and toppings, including		
	•	mayonnaises and salad dressings	10	
	20	Mixed foods	40	mg/kg
		Subcategory: soup bases (made up as directed)		
957	Thaumat	(Schedule	e 2)
	14.1.3.1	Brewed soft drink	GMP	
1001		salts of acetic, carbonic, hydrochloric, citric, tartaric and		cid
	12.1.3	Salt substitute	GMP	
1201	Polyviny 11.4	lpyrolidone Tabletop sweeteners	GMP	
		-		
1505	Triethyl 10.2	citrate Liquid egg products	12500	mg/kg
		Application: liquid white only		
1520	Propyler 4.1.2	e gylcol (additive is listed in Surface treated fruits and vegetables <i>Subcategory: citrus fruit</i>	Schedule 30000	e 2) mg/kg



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4-hexyl	resorcinol	
9.1	Unprocessed fish and fish fillets (including frozen and	GMP
	thawed)	
	Subcategory: uncooked crustacea	
Flavour	rings (including permitted synthetic flavourings)	
12.3	Vinegars and related products	
14.2.1	Beer & related products	GMP
Colours	s in Schedule 4	
12.5	Yeast and yeast products	
12.6	Vegetable protein products	
Additiv	es in Schedule 2	
1.1.1	Liquid milk (including buttermilk)	
	Application: UHT goat milk only	
1.4.1	Cream, reduced cream and light cream	
	Application: UHT cream only	
11.3.1	Dried honey	
Additiv	es in Schedules 3 and 4	
0.1	Preparations of food additives	
	Application: does not apply to preparations of colours	
	and flavours	
2.1	Edible oils essentially free of water	
	Subcategory: Olive oil	
4.1.3	Peeled &/or cut fruits and vegetables	
5.1	Chocolate and cocoa products	
	Application: colours permitted on the surface of	
	chocolate only	
10.2	Liquid egg products	
10.3	Frozen egg products	
10.4	Dried &/or heat coagulated egg products	
14.1.5	Coffee, coffee substitutes, tea, herbal infusions & similar products	
	products	
-	ries in which Schedules 2, 3 and 4 additives <u>are not permi</u>	<u>tted</u>
1.1.1	Liquid milk (including buttermilk)	
1.2.1	Fermented milk and rennetted milk	
1.4.1	Cream, reduced cream and light cream	
2.2.1.1	Butter	
4.1	Unprocessed fruits and vegetables	
4.1.1	Untreated fruits and vegetables	
4.1.2	Surface treated fruits and vegetables	
4.2	Frozen unprocessed fruits and vegetables	
6.1	Cereals (whole and broken grains)	
6.2	Flours, meals and starches	
8.1	Raw meat, poultry and game	
9.1	Unprocessed fish and fish fillets (including frozen and	
	thawed)	
10.1	Eggs	

 10.1
 Eggs

 11.1
 Sugar



- 11.2 Sugars and syrups
- Honey and related products 11.3
- 12.1.1 Salt
- 13 Foods Intended for Particular Dietary Uses
- Mineral water 14.1.1.1
- Fruit and vegetable juices 14.1.2.1
- 14.2.1
- Beer and related products Wine, sparkling wine and fortified wine 14.2.2
- subcategory: cider and perry 14.2.4

