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Australia New Zealand Food Authority

Amendment No. 49 to the Food Standards Code

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

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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 notwithstanding 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.		
0.1	Preparations of food additives		
	<i>Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below</i>		Does not apply to preparations of colours or flavours
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	
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 compounds				
541	Sodium aluminium phosphate	GMP		
renneting enzymes				
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 PRODUCTS (excluding butter and butter fats)				
1.1 Liquid milk and liquid milk based drinks				
1.1.1 Liquid milk (including buttermilk)				
<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>				
-	Additives in Schedule 2			UHT goat milk only
1.1.2 Liquid milk products and flavoured liquid milk*				
160b	Annatto extracts	10	mg/kg	
950	Acesulphame potassium	500	mg/kg	
956	Alitame	40	mg/kg	
1.2 Fermented and renneted milk products				
1.2.1 Fermented milk and renneted milk				
<i>Additives in Schedules 2,3&4 must not be present in foods in this category</i>				
1.2.2 Fermented milk products and renneted milk products*				
160b	Annatto extracts	60	mg/kg	
950	Acesulphame potassium	500	mg/kg	
956	Alitame	60	mg/kg	
1.3 Condensed milk and evaporated milk*				
1.4 Cream and cream products				

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

234 Nisin 10 mg/kg

whipped thickened light cream

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 mg/kg

0

431 Polyoxyethylene (40) stearate GMP

481 Sodium lactylates GMP

530 Magnesium oxide 1000 mg/kg

0

542 Bone phosphate 1000 mg/kg

555 Potassium aluminium silicate GMP

1.6 Cheese and cheese products*

160b Annatto extracts 50 mg/kg

200 201 202 203 Sorbic acid and sodium, potassium and calcium sorbates 3000 mg/kg

220 221 222 223 Sulphur dioxide and sodium and potassium sulphates 300 mg/kg

224 225 228

234 Nisin GMP

235 Pimaricin (natamycin) 15 mg/kg

on cheese surfaces,
based on
individual cheese
weight
calculated as
nitrate ion

251 252 Nitrates (potassium and sodium salts) 50 mg/kg

338 Phosphoric acid GMP

481 Sodium lactylates 5 mg/kg

555 Potassium aluminium silicate 1000 mg/kg

0

560 Potassium silicate 1000 mg/kg

0

fresh cheese only

2 EDIBLE OILS AND OIL EMULSIONS

160b Annatto extracts 20 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

321 Butylated hydroxytoluene 100 mg/kg

2.1 Edible oils essentially free of water*

475 Polyglycerol esters of fatty acids 2000 mg/kg shortening only

0

	476	Polyglycerol esters of interesterified ricinoleic acids	2000	mg/kg	shortening only
			0		
	900a	Polydimethylsiloxane	10	mg/kg	frying oils only
	olive oil				
	<i>Additives in Schedules 3&4 must not be present in olive oil</i>				
2.2	Oil emulsions (water in oil)				
2.2.1	Oil emulsions (>80% oil)				
2.2.1.1	Butter				
	<i>Additives must not be present in foods in this category unless expressly permitted below</i>				
	160a	Carotenes	GMP		
	160b	Annatto extracts	20	mg/kg	
	508	Potassium chloride	GMP		
2.2.1.2	Butter products*				
2.2.1.3	Margarine and similar products*				
	475	Polyglycerol esters of fatty acids	5000	mg/kg	
	476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg	
2.2.2	Oil emulsions (<80% oil)*				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
	234	Nisin	GMP		
	281	Sodium propionate	GMP		
	282	Calcium propionate	GMP		
	475	Polyglycerol esters of fatty acids	1000	mg/kg	
			0		
	476	Polyglycerol esters of interesterified ricinoleic acids	1000	mg/kg	
			0		
3	ICE CREAM AND EDIBLE ICES*				
	123	Amaranth	290	mg/kg	
	160b	Annatto extracts	20	mg/kg	
	950	Acesulphame potassium	1000	mg/kg	
	956	Alitame	100	mg/kg	
	ice confection sold in liquid form				
	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	Sulphur dioxide and sodium and potassium sulphites	25	mg/kg	
	224 225 228				
4	FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)				
4.1	Unprocessed fruits and vegetables				

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

4.1.2 Surface treated fruits 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	
903	Carnauba wax	GMP	
904	Shellac	GMP	

citrus fruit

914	Oxidised polyethylene	250	mg/kg
1520	Propylene glycol	3000	mg/kg
		0	

walnut and pecan nut kernels

304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	mg/kg
321	Butylated hydroxytoluene	70	mg/kg

4.1.3 Peeled and/or cut 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
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products for manufacturing purposes

220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	200	mg/kg	apples and potatoes only
224 225 228				

root and tuber vegetables

220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	50	mg/kg
224 225 228			
920	L-cysteine monohydrochloride	GMP	

4.2 Frozen unprocessed 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 category 4.2 due to carry-over

	frozen avocado					
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg		
	224 225 228					
4.3	Processed fruits and vegetables*					
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	20	mg/kg	ginger only	
	224 225 228					
	mushrooms in brine or water and not commercially sterile					
	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	500	mg/kg		
	preserved cherries known as maraschino cherries, cocktail cherries or glace cherries					
	127	Erythrosine	290	mg/kg		
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg		
	tomato products pH < 4.5					
	234	Nisin		GMP		
4.3.1	Dried fruits and vegetables*					
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	3000	mg/kg		
	224 225 228					
	desiccated coconut					
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	50	mg/kg		
	224 225 228					
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol*					
	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		
	950	Acesulphame potassium	3000	mg/kg		
	956	Alitame	40	mg/kg		
	products made from bleached vegetables					
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	750	mg/kg		
	224 225 228					
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers*					
	512	Stannous chloride	100	mg/kg	asparagus not in direct contact with tin only	
	950	Acesulphame potassium	500	mg/kg		
	952	Cyclamates	1350	mg/kg		
	954	Saccharin	110	mg/kg		
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products*					
	123	Amaranth	290	mg/kg		
	281	Sodium propionate	GMP			
	282	Calcium propionate	GMP			
	950	Acesulphame potassium	3000	mg/kg		
	952	Cyclamates	1000	mg/kg		
	954	Saccharin	1500	mg/kg		
	956	Alitame	300	mg/kg		
	chutneys, low joule jam and low joule spread					
	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	285	mg/kg	
4.3.5	Candied fruits and vegetables*				
	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 vegetable 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 vegetable preparations for manufacturing purposes				
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000	mg/kg	
4.3.7	Fermented fruit and vegetable products*				
	lactic acid fermented fruits and vegetables				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg	
4.3.8	Other fruit and vegetable based products*				
	dried instant mashed potato				
	304	Ascorbyl palmitate	GMP		
	320	Butylated hydroxyanisole	100	mg/kg	
	imitation fruit				
	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	400	mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000	mg/kg	
5	CONFECTIONERY				
	123	Amaranth	300	mg/kg	
	173	Aluminium	GMP		
	174	Silver	GMP		
	175	Gold	GMP		
	950	Acesulphame potassium	2000	mg/kg	Clause 4 limits do
	951	Aspartame	1000	mg/kg	not apply to the
			0		
	955	Sucralose	2500	mg/kg	use of permitted

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

6.2 Flours, meals and starches

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

note: flour, meal and starch products (e.g. self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8.

6.3 Processed cereal and meal products*

160b	Annatto extracts	100	mg/kg	extruded and/or puffed cereal products only
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6.4 Flour products (including 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	
281	Sodium propionate	2000	mg/kg	
282	Calcium propionate	2000	mg/kg	
283	Potassium propionate	2000	mg/kg	
481	Sodium lactylates	GMP		
482	Calcium lactylates	GMP		
950	Acesulphame potassium	200	mg/kg	
956	Alitame	200	mg/kg	

7 BREADS AND 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 related products***7.2 Biscuits, cakes and pastries***

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	mg/kg	cake only
		0		
950	Acesulphame potassium	200	mg/kg	
956	Alitame	200	mg/kg	

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	
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8.2 Processed meat, poultry and game products in whole pieces or cuts***commercially sterile canned cured meat**

249 250	Nitrites (potassium and sodium salts)	50	mg/kg	} total of nitrates and nitrites, calculated as sodium nitrite
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cured meat

249 250	Nitrites (potassium and sodium salts)	125	mg/kg	} total of nitrates and nitrites, calculated as sodium nitrite
251 252	Nitrates (potassium and sodium salts)	125	mg/kg	

dried meat

200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500	mg/kg	
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249 250	Nitrites (potassium and sodium salts)	125	mg/kg	} total of nitrates and nitrites, calculated as sodium nitrite
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slow dried cured meat

249 250	Nitrites (potassium and sodium salts)	125	mg/kg	} total of nitrates and nitrites, calculated as sodium nitrite
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251 252	Nitrates (potassium and sodium salts)	500	mg/kg	
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8.3 Processed comminuted meat, poultry and game products*

160b	Annatto extracts	100	mg/kg	
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220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	500	mg/kg	
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224 225 228				
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249 250	Nitrites (potassium and sodium salts)	125	mg/kg	} total of nitrates and nitrites, calculated as sodium nitrite
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fermented, uncooked 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 products* gelatine 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	mg/kg	
9	FISH AND FISH PRODUCTS				
9.1	Unprocessed fish and fish fillets (including frozen and thawed)				
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>				
	frozen fish				
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	mg/kg	fillets only
	315 316	Erythorbic acid and sodium erythorbate	400	mg/kg	
	339 340 341	Sodium, potassium and calcium phosphates	GMP		
	450	Pyrophosphates	GMP		
	451	Triphosphates	GMP		
	452	Polyphosphates	GMP		
	uncooked crustacea				
	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	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP		
	380				
	500	Sodium carbonates	GMP		
	504	Magnesium carbonates	GMP		
	-	4-hexylresorcinol	GMP		
9.2	Processed fish and fish products*				
	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 fish and fish products*				
	160b	Annatto extracts	10	mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2500	mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2500	mg/kg	

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

	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	mg/kg	
11.3	Honey and related products				
	<i>Additives in Schedules 2,3&4 must not be present in honey and related products</i>				
11.3.1	Dried honey				
	-	Additives in Schedule 2			
11.4	Tabletop sweeteners*				
	636	Maltol		GMP	
	637	Ethyl maltol		GMP	
	640	Glycine		GMP	
	641	L-Leucine		GMP	
	950	Acesulphame potassium		GMP	
	951	Aspartame		GMP	
	955	Sucralose		GMP	note - duplication of schedule 2
	956	Alitame		GMP	note - duplication of schedule 2
	1201	Polyvinylpyrrolidone		GMP	
11.4.1	Tabletop sweeteners - 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	
	954	Saccharin		GMP	
11.4.2	Tabletop sweeteners - tablets or powder or granules packed in portion sized packages*				
	954	Saccharin		GMP	
12	SALTS AND CONDIMENTS				
12.1	Salt and salt substitutes				
12.1.1	Salt				
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>				
	535	Sodium ferrocyanide	50	mg/kg	total of sodium and potassium ferrocyanide
	536	Potassium ferrocyanide	50	mg/kg	
	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	
12.1.2	Reduced salt sodium salt mixture*				
12.1.3	Salt substitute*				
	359	Ammonium adipate		GMP	

	363 1001	Succinic acid Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP GMP
12.2	not assigned		
12.3	Vinegars and related products		
	<i>Additives in Schedules 2 & 4 must not be present in foods in this category unless expressly permitted below</i>		
	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		
	<i>Colours in Schedule 4 must not be present in foods in this category unless expressly permitted below</i>		
	dried yeast 481	Sodium lactylates	duplication of permission already permitted in baked goods etc.
12.6	Vegetable protein products		
	<i>Colours in Schedule 4 must not be present in vegetable protein products</i>		
13	FOODS INTENDED FOR PARTICULAR DIETARY USES¹		
13.1	Infant formulae and follow-on formulae		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standard R7	
13.2	Weaning foods		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	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.

13.3 Formula dietary food

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 |
|-----|----------------|-----|

14.1.1.2 Carbonated, mineralised and soda waters***14.1.2 Fruit and vegetable juices and fruit and vegetable juice products**

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

14.1.2.1 Fruit and vegetable juices

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

applies to fruit and vegetable juices separated by mechanical means only

	270	Lactic acid		GMP	
	290	Carbon dioxide		GMP	
	296	Malic acid		GMP	
	330	Citric acid		GMP	
	334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates		GMP	
	coconut milk, coconut cream and coconut syrup				
	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	
	tomato juices pH < 4.5				
	234	Nisin		GMP	
14.1.2.2	Fruit and vegetable juice products*				
	123	Amaranth	30	mg/kg	
	160b	Annatto extracts	10	mg/kg	
	950	Acesulphame potassium	500	mg/kg	
	956	Alitame	40	mg/kg	
	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	Diocetyl sodium sulphosuccinate	10	mg/kg	
	low joule fruit and vegetable products				
	950	Acesulphame potassium	3000	mg/kg	
	952	Cyclamates	400	mg/kg	
	954	Saccharin	80	mg/kg	
14.1.3	Water based flavoured drinks*				
	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 extract only
	444	Sucrose acetate isobutrate	200	mg/kg	
	445	Glycerol esters of wood rosins	100	mg/kg	
	480	Diocetyl 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 and electrolyte drink base				
	951	Aspartame	150	mg/kg	

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

	315	Erythorbic acid	GMP	
	330	Citric acid	GMP	
	334	Tartaric acid	GMP	
	336i	Monopotassium tartrate	GMP	
	342ii	Diammonium hydrogen phosphate	GMP	
	353	Metatartaric acid	GMP	
	501i	Potassium carbonate	GMP	
	501ii	Potassium hydrogen carbonate	GMP	
14.2.3	Wine based drinks and reduced alcohol wines*			
	123	Amaranth	30	mg/kg
	160b	Annatto extracts	10	mg/kg
	175	Gold	100	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200	mg/kg
	cider and perry			
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>			
	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 sugar			
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	200	mg/kg
	224 225 228			

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	
14.3	Mixed alcoholic drinks 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 FOODS*			
20.1	Beverages*			
	160b	Annatto extracts	10	mg/kg
20.2	Foods other than beverages*			
	160b	Annatto extracts	25	mg/kg
	custard mix, custard powder, blanc mange powder and jelly			
	950	Acesulphame potassium	500	mg/kg
	956	Alitame	100	mg/kg
	dairy and fat based 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	
	482	Calcium lactylates	GMP	
	950	Acesulphame potassium	500	mg/kg
	956	Alitame	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	Nisin	GMP	
	281	Sodium propionate	GMP	
	282	Calcium propionate	GMP	
	385	Calcium disodium EDTA	75	mg/kg
	444	Sucrose acetate isobutrate	200	mg/kg
	445	Glycerol esters of wood rosins	100	mg/kg
	475	Polyglycerol esters of fatty acids	2000	mg/kg
			0	
	480	Diocetyl sodium sulphosuccinate	50	mg/kg
	950	Acesulphame potassium	3000	mg/kg

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
519	Cupric sulphate
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
351	Potassium malates
340	Potassium phosphates
337	Potassium sodium tartrate
515	Potassium sulphate
336	Potassium tartrate
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	Sodium ascorbate
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol
1420	Starch acetate (esterified with acetic anhydride)
1450	Starch sodium octenylsuccinate
570	Stearic acid
955	Sucralose (technological use consistent with Clause 4 only)
473	Sucrose esters of fatty acids
334	Tartaric acid
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococcus
413	Tragacanth gum

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
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate (Salt reduced and low sodium foods only)
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate

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	Guar gum
413	Tragacanth gum
414	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
472e	Diacetyltartaric and fatty acid esters of glycerol
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	Thaumatococcus
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	Violoanthin

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

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

SCHEDULE 5
Technological functions which may be performed by food additives

Functional class <i>sub-classes</i>	Definition
Acidity regulator acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring	adds or restores colour to foods
Colour fixative colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier emulsifier, Emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent	contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
Flavour enhancer flavour enhancer, flavour modifier, tenderiser	enhances the existing taste and/or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	adds or restores odour and/or taste properties to foods
Foaming agent whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent	modifies food texture through gel formation
Glazing agent coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener	replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
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 binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener thickening agent, texturiser, bodying agent	increases the viscosity of a food

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 renneted milk products**1.2.1 Fermented milk and renneted milk**

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

1.2.2 Fermented milk products and renneted milk products

Fermented or renneted 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)****14.2.1 Beer & related products****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 jams, chutneys and related products	290	mg/kg
	5	Confectionery	300	mg/kg
	9.2	Processed fish and fish products <i>subcategory: roe</i>	300	mg/kg
	9.3	Semi preserved fish and fish products <i>subcategory: roe</i>	300	mg/kg
	9.4	Fully preserved fish including canned fish products <i>subcategory: roe</i>	300	mg/kg
	14.1.2.2	Fruit and vegetable juices products	30	mg/kg
	14.1.3	Water based flavoured drinks	30	mg/kg
	14.2.3	Wine based drinks and reduced alcohol wines	30	mg/kg
	14.2.5	Spirits and liqueurs	30	mg/kg
127	Erythrosine			
	4.3	Processed fruits and vegetables <i>subcategory: preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</i>	290	mg/kg
150a	Caramel I - plain	(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
150b	Caramel II - caustic 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
150c	Caramel III - ammonia 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
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 extracts		
1.1.2	Liquid milk products and flavoured liquid milk	10	mg/kg
1.2.2	Fermented milk products and rennetted milk products	60	mg/kg
1.6	Cheese and cheese products	50	mg/kg
2	Edible oils and oil emulsions	10	mg/kg
2.2.1.1	Butter	10	mg/kg
3	Ice cream & edible ices	20	mg/kg
5.4	Icings and frostings	20	mg/kg
6.3	Processed cereal and meal products	100	mg/kg
	<i>Application: extruded and/or puffed cereal products only</i>		
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	mg/kg
14.2.5	Spirits and liqueurs	10	mg/kg
14.3	Mixed alcoholic drinks not elsewhere classified	10	mg/kg
20.1	Beverages	10	mg/kg
20.2	Foods other than beverages	25	mg/kg
170i	Calcium carbonate (additive is listed in Schedule 2)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>subcategory: cider and perry</i>	GMP	
14.2.2	Wine, sparkling wine and fortified wine	GMP	
173	Aluminium		
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 perry) <i>subcategory: cider and perry</i>	GMP	
200	Sorbic acid		
14.2.2	Wine, sparkling wine and fortified wine	GMP	
202	Potassium sorbate		
14.2.2	Wine, sparkling wine and fortified wine	GMP	

200-203 Sorbic acid and sodium, potassium and calcium sorbates			
0.1	Preparations of food additives	1000	mg/kg
0.1	Preparations of food additives <i>subcategory: renneting enzymes</i>	9000	mg/kg
1.6	Cheese and cheese products	3000	mg/kg
2.2.2	Oil emulsions (<80 % oil)	2000	mg/kg
3	Ice cream & edible ices <i>Subcategory: ice confection sold in liquid form</i>	400	mg/kg
4.1.3	Peeled &/or cut fruits and vegetables	375	mg/kg
4.3.	Processed fruits and vegetables <i>subcategory: mushrooms in brine or water & not commercially sterile</i>	500	mg/kg
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 related products <i>subcategory: chutneys, low joule jam and low joule spreads</i>	1000	mg/kg
4.3.5	Candied fruits and vegetables	500	mg/kg
4.3.6	Fruit and vegetable preparations incl pulp	1000	mg/kg
4.3.7	Fermented fruit and vegetable products <i>subcategory: lactic acid fermented fruits and vegetables</i>	500	mg/kg
4.3.8	Other fruit and vegetable based products <i>subcategory: imitation fruit</i>	500	mg/kg
5	Confectionery <i>subcategory: fruit filling for confectionery containing not less than 200 g/kg of fruit</i>	500	mg/kg
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 pieces or cuts <i>subcategory: dried meat</i>	1500	mg/kg
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 products	400	mg/kg
14.1.2.1	Fruit and vegetable juices <i>subcategory: coconut milk, coconut cream and coconut syrup</i>	1000	mg/kg
14.1.3	Water based flavoured drinks	400	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)	200	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>subcategory: cider and perry</i>	400	mg/kg
14.3	Mixed alcoholic drinks not elsewhere classified	400	mg/kg
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	500	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	1000	mg/kg

210-213	Benzoic acid and sodium, potassium and calcium sorbates		
0.1	Preparations of food additives	1000	mg/kg
0.1	Preparations of food additives <i>Subcategory: rennetting enzymes</i>	9000	mg/kg
2.2.2	Oil emulsions (<80 % oil)	1000	mg/kg
3	Ice cream & edible ices <i>Subcategory: ice confection sold in liquid form</i>	400	mg/kg
4.3	Processed fruits and vegetables <i>Subcategory: mushrooms in brine or water & not commercially sterile</i>	500	mg/kg
4.3	Processed fruits and vegetables <i>Subcategory: preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</i>	1000	mg/kg
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 related products <i>Subcategory: chutneys, low joule jam and low joule spreads</i>	1000	mg/kg
4.3.6	Fruit and vegetable preparations incl pulp	1000	mg/kg
4.3.6	Fruit and vegetable preparations incl pulp <i>Subcategory: chilli paste</i>	3000	mg/kg
4.3.8	Other fruit and vegetable based products <i>Subcategory: imitation fruit</i>	400	mg/kg
5.4	Icings and frostings	1000	mg/kg
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 products	400	mg/kg
14.1.2.1	Fruit and vegetable juices <i>Subcategory: coconut milk, coconut cream and coconut syrup</i>	1000	mg/kg
14.1.3	Water based flavoured drinks	400	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	400	mg/kg
14.3	Mixed alcoholic drinks not elsewhere classified	400	mg/kg
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	700	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	1000	mg/kg
216	Propyl p-hydroxy-benzoate (propyl-paraben)		
0.1	Preparations of food additives	2500	mg/kg
218	Methyl p-hydroxy-benzoate (methyl-paraben)		
0.1	Preparations of food additives	2500	mg/kg
220	Sulphur dioxide		
14.2.2	Wine, sparkling wine and fortified wine	GMP	
224	Potassium meta-bisulphite		
14.2.2	Wine, sparkling wine and fortified wine		

220-225, Sulphur dioxide and sodium and potassium sulphites
228

0.1	Preparations of food additives	350	mg/kg
3	Ice cream & edible ices	25	mg/kg
	<i>Subcategory: ice confection sold in liquid form</i>		
4.1	Unprocessed fruits and vegetables	10	mg/kg
	<i>Subcategory: grapes packed with permeable envelopes</i>		
4.1.3	Peeled &/or cut fruits and vegetables	200	mg/kg
	<i>Subcategory: products for manufacturing purposes</i>		
	<u>Application:</u> apples and potatoes only		
4.1.3	Peeled &/or cut fruits and vegetables	50	mg/kg
	<i>Subcategory: root and tuber vegetables</i>		
4.2	Frozen unprocessed fruits and vegetables	300	mg/kg
	<i>Subcategory: frozen avocado</i>		
4.3	Processed fruits and vegetables	20	mg/kg
	<u>Application:</u> ginger only		
4.3.1	Dried fruits and vegetables	3000	mg/kg
4.3.1	Dried fruits and vegetables	50	mg/kg
	<i>Subcategory: desiccated coconut</i>		
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol	750	mg/kg
	<i>Subcategory: products made from bleached vegetables</i>		
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products	285	mg/kg
	<i>Subcategory: chutneys, low joule jam and low joule spreads</i>		
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	1000	mg/kg
	<i>Subcategory: fruit and vegetable preparations for manufacturing purposes</i>		
4.3.8	Other fruit and vegetable based products	3000	mg/kg
	<i>Subcategory: imitation fruit</i>		
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	750	mg/kg
	<i>Subcategory: gelatine</i>		
9.1.	Unprocessed fish and fish fillets (including frozen and thawed)	100	mg/kg
	<i>Subcategory: uncooked crustacea</i>		
9.2	Processed fish and fish products	30	mg/kg
	<i>Subcategory: cooked crustacea</i>		
9.4	Fully preserved fish including canned fish products	30	mg/kg
9.4	Fully preserved fish including canned fish products	1000	mg/kg
	<i>Subcategory: Canned abalone (paua)</i>		
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

14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: fruit wine, vegetable wine and mead containing greater than 5g/L residual sugar</i>	300	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: fruit wine, vegetable wine and mead containing less than 5g/L residual sugar</i>	200	mg/kg
14.3	Mixed alcoholic drinks not elsewhere classified	250	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	350	mg/kg
234	Nisin		
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 <i>Subcategory: tomato products pH<4.5</i>	GMP	
4.3.6	Fruit and vegetable preparations incl pulp	GMP	
6.4	Flour products (including noodles and pasta) <i>Application: flour products that are cooked on hot plates only e.g.. crumpets, pikelets, flapjacks etc.</i>	250	mg/kg
10.2	Liquid egg products	GMP	
14.1.2.1	Fruit and vegetable juices <i>Subcategory: tomato juices pH<4.5</i>	GMP	
14.2.1	Beer & related products	GMP	
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	GMP	
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	GMP	
235	Pimaricin (natamycin)		
1.6.	Cheese and cheese products <i>Application: on cheese surfaces, based on individual cheese weight</i>	15	mg/kg
8.3	Processed comminuted meat, poultry and game products <i>Subcategory: fermented, uncooked processed comminuted meat products</i>	1.2	mg/dm ²
242	Dimethyl dicarbonate		
14.1.2.	Fruit and vegetable juices and fruit and vegetable juice products	250	mg/kg
14.1.3	Water based flavoured drinks	250	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	200	mg/kg

249 250	Nitrites (potassium and sodium salts)			
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: commercially sterile canned cured meat</i>	50	mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: cured meat</i>	125	mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: dried meat</i>	125	mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: slow dried cured meat</i>	125	mg/kg	
8.3	Processed comminuted meat, poultry and game products	125	mg/kg	
251 252	Nitrates (potassium and sodium salts)			
1.6	Cheese and cheese products <i>Application: fresh cheese only</i>	50	mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: cured meat</i>	125	mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts <i>Subcategory: slow dried cured meat</i>	500	mg/kg	
8.3	Processed comminuted meat, poultry and game products <i>Subcategory: fermented, uncooked processed comminuted meat products</i>	500	mg/kg	
260	Acetic acid, glacial	(additive is listed in Schedule 2)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP		
262	Sodium acetates	(additives are listed in Schedule 2)		
8.1	Raw meat, poultry & game <i>Subcategory: fresh poultry</i>	5000	mg/kg	
270	Lactic 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 perry) <i>Subcategory: cider and perry</i>	GMP		
280	Propionic acid			
6.4	Flour products (including noodles and pasta)	2000	mg/kg	
7	Breads and bakery products	4000	mg/kg	
281	Sodium 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 products	GMP	
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	GMP	
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 products	GMP	
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	GMP	
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	
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
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 perry) <i>Subcategory: cider and perry</i>	GMP	
297	Fumaric acid		(additive is listed in Schedule 2)
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
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 perry) <i>Subcategory: cider and perry</i>	GMP	
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 thawed) <i>Subcategory: frozen fish</i> <i>Application: fillets only</i>	400	mg/kg

9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: uncooked crustacea</i>	GMP	
12.3	Vinegars and related products	100	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 <i>Subcategory: walnut and pecan nut kernels</i>	GMP	
4.3.8	Other fruit and vegetable based products <i>Subcategory: dried instant mashed potato</i>	GMP	
5.2	Sugar confectionery <i>Subcategory: bubblegum and chewing gum</i>	GMP	
306	Tocopherols, concentrate mixed		
0.1	Preparations of food additives	GMP	
2	Edible oils and oil emulsions	GMP	
307	Tocopherols, d-alpha-, concentrate		
0.1	Preparations of food additives	GMP	
2	Edible oils and oil emulsions	GMP	
308	Synthetic gamma-tocopherols		
0.1	Preparations of food additives	GMP	
2	Edible oils and oil emulsions	GMP	
309	Synthetic delta-tocopherols		
0.1	Preparations of food additives	GMP	
2	Edible oils and oil emulsions	GMP	
310	Propyl gallate		
0.1	Preparations of food additives	100	mg/kg
2	Edible oils and oil emulsions	100	mg/kg
5.2	Sugar confectionery <i>Subcategory: bubblegum and chewing gum</i>	200	mg/kg
311	Octyl gallate		
0.1	Preparations of food additives	100	mg/kg
2	Edible oils and oil emulsions	100	mg/kg
312	Dodecyl gallate		
0.1	Preparations of food additives	100	mg/kg
2	Edible oils and oil emulsions	100	mg/kg
315	Erythorbic 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 perry) <i>Subcategory: cider and perry</i>	GMP	

315 316	Erythorbic acid and sodium erythorbate	(additives are listed in Schedule 2)		
9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: frozen fish</i>		400	mg/kg
	<u>Application:</u> fillets only			
9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: uncooked crustacea</i>		GMP	
12.3	Vinegars and related products		100	mg/kg
14.2.1	Beer & related products		GMP	
319	Tertiary butylhydroquinone			
0.1	Preparations of food additives		200	mg/kg
2	Edible oils and oil emulsions		200	mg/kg
320	Butylated 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 <i>Subcategory: walnut and pecan nut kernels</i>		70	mg/kg
4.3.8	Other fruit and vegetable based products <i>Subcategory: dried instant mashed potato</i>		100	mg/kg
5.2	Sugar confectionery <i>Subcategory: bubblegum and chewing gum</i>		200	mg/kg
321	Butylated hydrotoluene			
2	Edible oils and oil emulsions		100	mg/kg
4.1.2	Surface treated fruits and vegetables <i>Subcategory: walnut and pecan nut kernels</i>		70	mg/kg
5.2	Sugar confectionery <i>Subcategory: bubblegum and chewing gum</i>		200	mg/kg
330	Citric 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 perry) <i>Subcategory: cider and perry</i>		GMP	
330-333, 380	Citric acid and sodium, potassium, calcium and ammonium citrates	(additives are listed in Schedule 2)		
9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: uncooked crustacea</i>		GMP	
334	Tartaric 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 perry) <i>Subcategory: cider and perry</i>		GMP	

- 336 Potassium tartrate** (additives are listed in Schedule 2)
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP
Subcategory: cider and perry
- 336i Monopotassium tartrate**
 14.2.2 Wine, sparkling wine and fortified wine GMP
- 334-337, 353 354 Tartaric acid and sodium, potassium and calcium tartrates** (additive is listed in Schedule 2)
 14.1.2.1 Fruit and vegetable juices GMP
- 338 Phosphoric acid**
 1.6 Cheese and cheese products GMP
 14.1.3 Water based flavoured drinks 570 mg/kg
Subcategory: kola type drinks
- 341 Calcium phosphates** (additive is listed in Schedule 2)
 12.1.1 Salt GMP
Subcategory: table salt
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP
Subcategory: cider and perry
- 339-341 Sodium, potassium and calcium phosphates** (additives are listed in Schedule 2)
 9.1 Unprocessed fish and fish fillets (including frozen and thawed) GMP
Subcategory: frozen fish
Application: fillets only
- 342 Ammonium phosphates** (additives are listed in Schedule 2)
 4.1.2 Surface treated fruits and vegetables GMP
 14.2.4 Fruit wine, vegetable wine and mead (including cider and perry) GMP
Subcategory: cider and perry
 14.3 Mixed alcoholic drinks not elsewhere classified GMP
- 342ii Diammonium hydrogen phosphate** (additive is listed in Schedule 2)
 14.2.2 Wine, sparkling wine and fortified wine GMP
- 343 Magnesium phosphates** (additives are listed in Schedule 2)
 1.5 Dried milk, milk powder, cream powder 10000 mg/kg
- 353 Metatartaric 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 perry) GMP
Subcategory: cider and perry
- 359 Ammonium adipate**
 12.1.3 Salt substitute GMP

363	Succinic acid			
	12.1.3	Salt substitute		GMP
385	Calcium disodium EDTA			
	0.1	Preparations of food additives	500	mg/kg
	9.4	Fully preserved fish including canned fish products	250	mg/kg
	14.1.2.2	Fruit and vegetable juices products <i>Subcategory: fruit drink</i>	33	mg/kg
		<u>Application:</u> carbonated products only		
	14.1.3	Water based flavoured drinks	33	mg/kg
		<u>Application:</u> products containing fruit flavouring, juice or pulp or orange peel extract only		
	20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	75	mg/kg
405	Propylene glycol alginate	(additive is listed in Schedule 2)		
	14.2.1	Beer & related products		GMP
431	Polyoxyethylene (40) stearate			
	1.5	Dried milk, milk powder, cream powder		GMP
444	Sucrose acetate isobutrate			
	14.1.2.2	Fruit and vegetable juices products <i>Subcategory: fruit drink</i>	200	mg/kg
	14.1.3	Water based flavoured drinks	200	mg/kg
	20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	200	mg/kg
445	Glycerol esters of wood rosins			
	14.1.2.2	Fruit and vegetable juices products <i>Subcategory: fruit drink</i>	100	mg/kg
	14.1.3	Water based flavoured drinks	100	mg/kg
	20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	100	mg/kg
450	Pyrophosphates	(additives are listed in Schedule 2)		
	9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: frozen fish</i>		GMP
		<u>Application:</u> fillets only		
451	Triphosphates	(additives are listed in Schedule 2)		
	9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: frozen fish</i>		GMP
		<u>Application:</u> fillets only		

452	Polyphosphates	(additives are listed in Schedule 2)		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)	GMP		
	<i>Subcategory: frozen fish</i>			
	<u>Application:</u> fillets only			
460	Cellulose, micro-crystalline and powdered	(additives are listed in Schedule 2)		
11.1	Sugar	GMP		
471	Mono- and diglycerides of fatty acids	(additives are listed in Schedule 2)		
6.1	Cereals (whole and broken grains)	GMP		
	<u>Application:</u> precooked rice only			
473	Sucrose esters of fatty acids	(additives are listed in Schedule 2)		
4.1.2	Surface treated fruits and vegetables	100	mg/kg	
475	Polyglycerol esters of fatty acids			
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)	5000	mg/kg	
	<i>Subcategory: whipped thickened light cream</i>			
2.1	Edible oils essentially free of water	20000	mg/kg	
	<u>Application:</u> Shortening only			
2.2.1.3	Margarine and similar products	5000	mg/kg	
2.2.2	Oil emulsions (<80 % oil)	10000	mg/kg	
7.2	Biscuits, cakes and pastries	15000	mg/kg	
	<u>Application:</u> cake only			
20	Mixed foods	5000	mg/kg	
	<i>Subcategory: dairy and fat based desserts, dips and snacks</i>			
20	Mixed foods	20000	mg/kg	
	<i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>			
476	Polyglycerol esters of interesterified ricinoleic acids			
2.1	Edible oils essentially free of water	20000	mg/kg	
2.2.1.3	Margarine and similar products	5000	mg/kg	
2.2.2	Oil emulsions (<80 % oil)	10000	mg/kg	
5.1	Chocolate and cocoa products	5000	mg/kg	
20	Mixed foods	5000	mg/kg	
	<i>Subcategory: dairy and fat based desserts, dips and snacks</i>			
477	Propylene glycol esters of fatty acids	(additives are listed in Schedule 2)		
5.1	Chocolate and cocoa products	4000	mg/kg	
480	Diocetyl sodium sulphosuccinate			
14.1.2.2	Fruit and vegetable juices products	10	mg/kg	
	<i>Subcategory: fruit drink</i>			
14.1.3	Water based flavoured drinks	10	mg/kg	

20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	10	mg/kg
481	Sodium lactylates		
1.5	Dried milk, milk powder, cream powder	GMP	
1.6	Cheese and cheese products	5	mg/kg
6.4	Flour products (including noodles and pasta)	GMP	
7	Breads and bakery products	GMP	
12.5	Yeast and yeast products <i>Subcategory: dried yeast</i>		
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	5000	mg/kg
482	Calcium lactylates		
6.4	Flour products (including noodles and pasta)	GMP	
7	Breads and bakery products	GMP	
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	5000	mg/kg
491	Sorbitan monostearate (additive is listed in Schedule 2)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
500	Sodium carbonates (additives are listed in Schedule 2)		
9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: uncooked crustacea</i>	GMP	
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
501	Potassium carbonates (additives are listed in Schedule 2)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
501i	Potassium carbonate (additive is listed in Schedule 2)		
14.2.2	Wine, sparkling wine and fortified wine	GMP	
501ii	Potassium hydrogen carbonate (additive is listed in Schedule 2)		
14.2.2	Wine, sparkling wine and fortified wine	GMP	
503	Ammonium carbonates (additives are listed in Schedule 2)		
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry) <i>Subcategory: cider and perry</i>	GMP	
504	Magnesium carbonates (additives are listed in Schedule 2)		
9.1	Unprocessed fish and fish fillets (including frozen and thawed) <i>Subcategory: uncooked crustacea</i>	GMP	

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

636	Maltol			
	11.4	Tabletop sweeteners		GMP
637	Ethyl maltol			
	11.4	Tabletop sweeteners		GMP
640	Glycine			
	11.4	Tabletop sweeteners		GMP
641	L-Leucine			
	11.4	Tabletop sweeteners		GMP
900a	Polydimethylsiloxane		(additive is listed in Schedule 2)	
	2.1	Edible oils essentially free of water	10	mg/kg
		<u>Application:</u> frying oils only		
901	Beeswax, white and yellow		(additives are listed in Schedule 2)	
	4.1.2	Surface treated fruits and vegetables		GMP
903	Carnauba wax		(additive is listed in Schedule 2)	
	4.1.2	Surface treated fruits and vegetables		GMP
904	Shellac		(additive is listed in Schedule 2)	
	4.1.2	Surface treated fruits and vegetables		GMP
914	Oxidised polyethylene			
	4.1.2	Surface treated fruits and vegetables	250	mg/kg
		<i>Subcategory: citrus fruit</i>		
920	L-cysteine monohydrochloride			
	4.1.3	Peeled &/or cut fruits and vegetables		GMP
		<i>Subcategory: root and tuber vegetables</i>		
941	Nitrogen		(additive is listed in Schedule 2)	
	14.2.1	Beer & related products		GMP
	14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)		GMP
		<i>Subcategory: cider and perry</i>		
950	Acesulphame potassium			
	1.1.2	Liquid milk products and flavoured liquid milk	500	mg/kg
	1.2.2	Fermented milk products and rennetted milk products	500	mg/kg
	3	Ice Cream & Edible Ices	1000	mg/kg
	4.3.2	Fruits And Vegetables In Vinegar, Oil, Brine Or Alcohol	3000	mg/kg
	4.3.3	Commercially Sterile Fruits And Vegetables In Hermetically Sealed Containers	500	mg/kg
	4.3.4	Fruit And Vegetable Spreads Including Jams, Chutneys And Related Products	3000	mg/kg
	5	Confectionery	2000	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	500	mg/kg

14.1.2.2	Fruit and vegetable juices products <i>Subcategory: low joule fruit and vegetable products</i>	3000	mg/kg
14.1.3	Water based flavoured drinks	3000	mg/kg
14.1.3.1	Brewed soft drink	1000	mg/kg
14.1.5	Coffee, coffee substitutes, tea, herbal infusions & similar products	500	mg/kg
20	Mixed foods <i>Subcategory: custard mix, custard powder, blanc mange powder and jelly</i>	500	mg/kg
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	500	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	3000	mg/kg
20	Mixed foods <i>Subcategory: soup bases (made up as directed)</i>	3000	mg/kg
951	Aspartame (additive is listed in Schedule 2)		
5	Confectionery	10000	mg/kg
11.4	Tabletop sweeteners	GMP	
14.1.3	Water based flavoured drinks <i>Subcategory: electrolyte drink and electrolyte drink base</i>	150	mg/kg
14.1.3.1	Brewed soft drink	1000	mg/kg
952	Cyclamates		
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers	1350	mg/kg
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products	1000	mg/kg
5.2	Sugar confectionery <i>Subcategory: low joule chewing gum</i>	20000	mg/kg
14.1.2.2	Fruit and vegetable juices products <i>Subcategory: low joule fruit and vegetable products</i>	400	mg/kg
14.1.3	Water based flavoured drinks	600	mg/kg
14.1.3.1	Brewed soft drink	400	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	1000	mg/kg
954	Saccharin		
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers	110	mg/kg
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products	1500	mg/kg
5.2	Sugar confectionery <i>Subcategory: low joule chewing gum</i>	1500	mg/kg
11.4.1	Tabletop sweeteners - liquid preparations	GMP	
11.4.2	Tabletop sweeteners - tablets or powder or granules packed in portion sized packages	GMP	
14.1.2.2	Fruit and vegetable juices products <i>Subcategory: low joule fruit and vegetable products</i>	80	mg/kg
14.1.3	Water based flavoured drinks	80	mg/kg
14.1.3.1	Brewed soft drink	50	mg/kg

20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	1500	mg/kg
20	Mixed foods <i>Subcategory: soup bases (made up as directed)</i>	1500	mg/kg
955	Sucralose	(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	mg/kg
14.1.3.1	Brewed soft drink	40	mg/kg
20	Mixed foods <i>Subcategory: custard mix, custard powder, blanc mange powder and jelly</i>	100	mg/kg
20	Mixed foods <i>Subcategory: dairy and fat based desserts, dips and snacks</i>	300	mg/kg
20	Mixed foods <i>Subcategory: sauces and toppings, including mayonnaises and salad dressings</i>	40	mg/kg
20	Mixed foods <i>Subcategory: soup bases (made up as directed)</i>	40	mg/kg
957	Thaumatococcus	(additive is listed in Schedule 2)	
14.1.3.1	Brewed soft drink	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid		
12.1.3	Salt substitute	GMP	
1201	Polyvinylpyrrolidone		
11.4	Tabletop sweeteners	GMP	
1505	Triethyl citrate		
10.2	Liquid egg products	12500	mg/kg
	<u>Application:</u> liquid white only		
1520	Propylene glycol	(additive is listed in Schedule 2)	
4.1.2	Surface treated fruits and vegetables <i>Subcategory: citrus fruit</i>	30000	mg/kg

- **4-hexylresorcinol**
 - 9.1 Unprocessed fish and fish fillets (including frozen and thawed) GMP
 - Subcategory: uncooked crustacea*
- **Flavourings (including permitted synthetic flavourings)**
 - 12.3 Vinegars and related products
 - 14.2.1 Beer & related products GMP
- **Colours in Schedule 4**
 - 12.5 Yeast and yeast products
 - 12.6 Vegetable protein products
- **Additives 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
- **Additives 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
- **Categories in which Schedules 2, 3 and 4 additives are not permitted**
 - 1.1.1 Liquid milk (including buttermilk)
 - 1.2.1 Fermented milk and renneted 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
 - 11.1 Sugar

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