# 1 Attachment



F2018C00915-Schedule 15 Substances that may be used as food additives.pdf

Dear Sir/ Madam,

I am writing to you to propose to include INS307 and INS307b as permitted antioxidant under **Annex V** in the amendments to Preservatives in Food Regulation (Cap. 132BD).

Attached is the permitted food additives from Australia New Zealand Food Standards Code which INS 307 is permitted at GMP level in Foods in General as reference.

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
2	Edible oils and oil emulsions			
160b	Annatto extracts	20		
304	Ascorbyl palmitate	GMP		
307	Tocopherol, d-alpha-, concentrate	GMP		
307b	Tocopherols concentrate, mixed	GMP		
308	Synthetic gamma-tocopherol	GMP		
309	Synthetic delta-tocopherol	GMP		
As at 29 Novem	nber 2018 4		Schedule 1	

Best Regards Jenny Jiang

Scientific Affairs, Regulatory Affairs(SARA), HK **Mondelez International, China** 



# Schedule 15 Substances that may be used as food additives

**Note 1** This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.
- **Note 2** The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

# **S15—1** Name

This Standard is *Australia New Zealand Food Standards Code* – Schedule 15 – Substances that may be used as food additives).

Note Commencement:

This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the New Zealand Gazette under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

### S15—2 Permissions to use substances as food additives

Unless the table to section S15—5 expressly provides otherwise, for each class of food identified by a numbered heading in the table to section S15—5, the substances that may be \*used as a food additive in any food within that class are the following:

- (a) any of the substances listed directly under the heading;
- (b) any of the substances listed directly under a higher-level heading.

Example

For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3, 4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

#### S15—3 Preparations of food additives

If a substance may be \*used as a food additive under the table to section S15—5:

- the substance may be added in the form of a preparation of the substance;
   and
- (b) other substances may be used as food additives in the preparation in accordance with the permissions under category 0 of the table (preparations of food additives).

# S15—4 Definitions

- (1) In the table to section S15—5:
  - (a) **MPL** means the maximum permitted level, measured (unless otherwise indicated) in mg/kg; and
  - (b) a reference to 'GMP' is a reference to the maximum level necessary to achieve 1 or more technological purposes under conditions of GMP.
- (2) If a food without a garnish would be included in items 1 to 14 of the table to section S15—5, it will also be included if a garnish is added.

#### S15—5 Table of permissions for food additives

The table to this section is:

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
0	Preparations of food additives			
	Additives permitted at GMP			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
216	Propyl p-hydroxybenzoate (propylparaben)	2 500		
218	Methyl p-hydroxybenzoate (methylparaben)	2 500		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350		
243	Ethyl lauroyl arginate	200		
304	Ascorbyl palmitate	GMP		
307	Tocopherol, d-alpha-, concentrate	GMP		
307b	Tocopherols concentrate, mixed	GMP		
308	Synthetic gamma-tocopherol	GMP		
309	Synthetic delta-tocopherol	GMP		
310	Propyl gallate	100		
311	Octyl gallate	100		
312	Dodecyl gallate	100		
319	Tertiary butylhydroquinone	200		
320	Butylated hydroxyanisole	200		
385	Calcium disodium EDTA	500		
0.1	Baking compounds			
541	Sodium aluminium phosphate	GMP		
0.2	Colourings			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
	Ethanol	GMP		
0.3	Flavourings			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
	Benzyl alcohol	500	In the final food	
	Ethanol	GMP		
	Ethyl acetate	GMP		
	Glycerol diacetate	GMP		
	Glyceryl monoacetate	GMP	la tha final farad	
200	Isopropyl alcohol	1 000	In the final food	
320 1505	Butylated hydroxyanisole Triethyl citrate	1 000 GMP		
	•	GIVIF		
0.4	Rennetting enzymes			
200 201 202 203	Sorbic acid and sodium,	9 000		
040 044 040 040	potassium and calcium sorbates	0.000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9 000		
	potassiam and calolam penzoates			

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
1	Dairy products (excluding butter and fats	s)		
1.1	Liquid milk and liquid milk based drinks			
1.1.1	Liquid milk (including buttermilk)			
	Additives permitted at GMP		Only UHT goats milk	
1.1.1.1	Liquid milk to which phytosterols, phytostand	ols or their est	ers have been added	
401	Sodium alginate	2 000		
407	Carrageenan	2 000		
412	Guar gum	2 000		
471	Mono- and diglycerides of fatty acids	2 000		
460	Microcrystalline cellulose	5 000		
1.1.2	Liquid milk products and flavoured liquid milk	•		
	Additives permitted at GMP			
	Colourings permitted at GMP			
4001	Colourings permitted to a maximum level	40		
160b	Annatto extracts	10		
950 956	Acesulphame potassium Alitame	500 40		
960	Steviol glycosides	115		
962	Aspartame-acesulphame salt	1 100		
1.2	Fermented and rennetted milk products			
1.2.1	Fermented milk and rennetted milk			
1.2.1	(No additives permitted)			
1.2.2	Fermented milk products and rennetted milk	products		
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
160b	Annatto extracts	60		
950	Acesulphame potassium	500		
956	Alitame	60		
960	Steviol glycosides	175		
962	Aspartame-acesulphame salt	1 100		
1.3	Condensed milk and evaporated milk			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
1.4	Cream and cream products			
1.4.1	Cream, reduced cream and light cream			
	Additives permitted at GMP		Only UHT creams and creams receiving equivalent or greater heat treatments	
1.4.2	Cream products (flavoured, whipped, thicken	ed, sour crean		
	Additives permitted at GMP	,	,	
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
234	Nisin	10		
475	Polyglycerol esters of fatty acids	5 000	Only whipped thickened	
0	. Signification designs of fattly addition	2 000	light cream	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
1.5	Dried milk, milk powder, cream powder			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
304	Ascorbyl palmitate	5 000		
320	Butylated hydroxyanisole	100		
343	Magnesium phosphates	10 000		
431	Polyoxyethylene (40) stearate	GMP		
530	Magnesium oxide	10 000		
542	Bone phosphate	1 000		
555	Potassium aluminium silicate	GMP		
1.6	Cheese and cheese products			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
160b	Annatto extracts	50		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3 000		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300		
234	Nisin	GMP		
235	Pimaricin (natamycin)	15	On cheese surfaces, based on individual cheese weight	
251 252	Nitrates (potassium and sodium salts)	50	Calculated as nitrate ion	
338	Phosphoric acid	GMP		
555	Potassium aluminium silicate	10 000		
560	Potassium silicate	10 000		
1.6.1	Soft cheese, cream cheese and processed chees	e		
243	Ethyl lauroyl arginate	400		
1.6.1.1	Mozzarella cheese			
243	Ethyl lauroyl arginate	200		
1.6.2	Hard cheese and semi-hard cheese			
243	Ethyl lauroyl arginate	1 mg / cm <sup>2</sup>	Applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
2	Edible oils and oil emulsions			
160b	Annatto extracts	20		
304	Ascorbyl palmitate	GMP		
307	Tocopherol, d-alpha-, concentrate	GMP		
307b	Tocopherols concentrate, mixed	GMP		
308	Synthetic gamma-tocopherol	GMP		
309	Synthetic delta-tocopherol	GMP		

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
310	Propyl gallate	100		
311	Octyl gallate	100		
312	Dodecyl gallate	100		
319	Tertiary butylhydroquinone	200		
320	Butylated hydroxyanisole	200		
321	Butylated hydroxytoluene	100		
2.1	Edible oils essentially free of water			
	Additives permitted at GMP			
	Colourings permitted at GMP		Not for olive oil	
	Colourings permitted to a maximum level		Not for olive oil	
475	Polyglycerol esters of fatty acids	20 000	Only shortening	
476	Polyglycerol esters of interesterified ricinoleic acids	20 000	Only shortening	
900a	Polydimethylsiloxane	10	Only frying oils	
2.2	Oil emulsions (water in oil)			
2.2.1	Oil emulsions (>80% oil)			
2.2.1.1	Butter			
			Only substances listed below may be used as a	
			food additive for butter	
160a	Carotenes	GMP		
160b	Annatto extracts	20		
160e	Carotenal, b-apo-8'-	GMP		
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP		
508	Potassium chloride	GMP		
2.2.1.2	Butter products			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
2.2.1.3	Margarine and similar products			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
475	Polyglycerol esters of fatty acids	5 000		
476	Polyglycerol esters of interesterified ricinoleic	5 000		
2.2.2	acids Oil emulsions (<80% oil)			
	additives permitted at GMP			
	colourings permitted at GMP			
	colourings permitted to a maximum level			
200 201 202 203	Sorbic acid and sodium, potassium and calcium	2 000		
	sorbates	2 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
234	Nisin	GMP		
281	Sodium propionate	GMP		
282	Calcium propionate	GMP		
475	Polyglycerol esters of fatty acids	5 000		
476	Polyglycerol esters of interesterified ricinoleic	5 000		
	acids			

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
3	Ice cream and edible ices		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
123	Amaranth	290	
160b	Annatto extracts	25	
950	Acesulphame potassium	1 000	
956	Alitame	100	
960	Steviol glycosides	200	
962	Aspartame-acesulphame salt	2 200	
3.1	Ice confection sold in liquid form		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
4	Fruits and vegetables (including fungi, nuts, seeds, herbs and spices)		
4.1	Unprocessed fruits and vegetables		
4.1.1	Untreated fruits and vegetables		
4.1.2	Surface treated fruits and vegetables		
342	Ammonium phosphates	GMP	
473	Sucrose esters of fatty acids	100	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
4.1.2.1	Citrus fruit		
914	Oxidised polyethylene	250	
1520	Propylene glycol	30 000	
4.1.2.2	Walnut and pecan nut kernels		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	
321	Butylated hydroxytoluene	70	
4.1.3	Fruits and vegetables that are peeled, cut, or be	oth peeled ar	nd cut
	Additives permitted at GMP		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	
243	Ethyl lauroyl arginate	200	
4.1.3.1	Products for manufacturing purposes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200	Only apples and potatoes
4.1.3.2	Root and tuber vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
920	L-cysteine monohydrochloride	GMP		
4.1.3.3	Avocados and bananas			
920	L-cysteine monohydrochloride	GMP		
4.2	Frozen unprocessed fruits and vegetables			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	Only frozen avocado	
4.3	Processed fruits and vegetables			
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			
4.3.0.1	Ginger			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20		
4.3.0.2	Mushrooms in brine or water and not commerci	ially sterile		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500		
4.3.0.3	Preserved cherries known as maraschino cherricherries	ies, cocktail	cherries or glacé	
127	Erythrosine	200		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
4.3.0.4	Tomato products pH < 4.5			
234	Nisin	GMP		
4.3.0.5	Coconut milk coconut cream and coconut syrup	)		
	No Colourings permitted			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30		
4.3.1	Dried fruits and vegetables			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 50 (b) 3 000	Desiccated coconut Other dried fruit and	
422	Funite and variables in viscous all helicons.		vegetables	
4.3.2	Fruits and vegetables in vinegar, oil, brine or ale			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
950	Acesulphame potassium	3 000		
956 960	Alitame Steviol glycosides	40 160		
962	Aspartame-acesulphame salt	6 800		
220 221 222 223	Sulphur dioxide and sodium and potassium	750	Only products made	
224 225 228	sulphites		from bleached vegetables	

Permissions for food additives				
INS (if any)	Description	MPL	Conditions	
4.3.3	Commercially sterile fruits and vegetables in he	rmetically s	ealed containers	
512	Stannous chloride	100	Only asparagus not in direct contact with tin	
950	Acesulphame potassium	500		
952	Cyclamates	1 350		
954	Saccharin	110		
962	Aspartame-acesulphame salt	1 100		
4.3.4	Fruit and vegetable spreads including jams, chu	ıtneys and r	elated products	
123	Amaranth	290		
281	Sodium propionate	GMP		
282	Calcium propionate	GMP		
950	Acesulphame potassium	3 000		
952	Cyclamates	1 000		
954	Saccharin	1 500		
956	Alitame	300		
962	Aspartame-acesulphame salt	6 800		
4.3.4.1	Low joule chutneys, low joule jams and low joul	•		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285		
960	Steviol glycosides	450		
4.3.5	Candied fruits and vegetables			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2 000		
4.3.6	Fruit and vegetable preparations including pulp			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	(a) 3 000 (b) 1 000	Chilli paste Other foods	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 1 000	Fruit and vegetable preparations for manufacturing purposes	
		(b) 350	Other foods	
234	Nisin	GMP		
960	Steviol glycosides	210		
4.3.7	Fermented fruit and vegetable products			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	Only lactic acid fermented fruit and vegetables	
4.3.8	Other fruit and vegetable based products			
4.3.8.1	Dried instant mashed potato			
304	Ascorbyl palmitate	GMP		
320	Butylated hydroxyanisole	100		
4.3.8.2	Imitation fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium	500		
200 201 202 200	sorbates	500		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3 000	
4.3.8.3	Rehydrated legumes		
243	Ethyl lauroyl arginate	200	

	Permissions for food additives	i	
INS (if any)	Description	MPL	Conditions
5	Confectionery		
123	Amaranth	300	
160b	Annatto extracts	25	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2 000	Not for bubble gum and chewing gum.
951	Aspartame	10 000	See Note, below
955	Sucralose	2 500	See Note, below
956	Alitame	300	See Note, below
961	Neotame	300	See Note, below
962	Aspartame-acesulphame salt	4 500	See Note, below
	951, 955, 956, 961 and 962, section 1.3.1—5 limits d ving gum and bubble gum	o not apply to	the use of permitted
5.0.1	Fruit filling for confectionery containing not les	s than 200 g	/kg of fruit
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	
5.1	Chocolate and cocoa products		
	Additives permitted at GMP		
	Colourings permitted at GMP		Permitted on the surface of chocolate only
	Colourings permitted in processed foods to a maximum level		Permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5 000	
477	Propylene glycol esters of fatty acids	4 000	
960	Steviol glycosides	550	
5.2	Sugar confectionery		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
960	Steviol glycosides	1 100	
5.2.1	Bubble gum and chewing gum		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200	
320	Butylated hydroxyanisole	200	
321	Butylated hydroxytoluene	200	
950	Acesulphame potassium	5 000	See Note, below  Note Section 1.3.1—5 does not apply
5.2.2	Low joule chewing gum		
952	Cyclamates	20 000	
954	Saccharin	1 500	
5.3	Not assigned	. 220	
	-		
5.4	Icings and frostings		
	additives permitted at GMP		

Permissions for food additives

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
	colourings permitted at GMP		
	colourings permitted to a maximum level		
127	Erythrosine	2	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000	

	Permissions for food additives	i	
INS (if any)	Description	MPL	Conditions
6	Cereals and cereal products		
6.1	Cereals (whole and broken grains)		
471	Mono- and diglycerides of fatty acids	GMP	Only precooked rice
6.2	Flours, meals and starches		
	(No additives permitted)		
6.3	Processed cereal and meal products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	100	Only extruded and/or puffed cereal products
960	Steviol glycosides	250	paniou del dai producto
6.3.1	Cooked rice		
243	Ethyl lauroyl arginate	200	
6.4	Flour products (including noodles and pas	ta)	
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	25	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
234	Nisin	250	Only flour products that
			are cooked on hot plates e.g. crumpets, pikelets, and flapjacks
243	Ethyl lauroyl arginate	200	Only cooked pasta and noodles
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2 000	
950	Acesulphame potassium	200	
956	Alitame	200	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
7	Breads and bakery products		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4 000	
7.1	Breads and related products		
.1.1	Fancy breads		
960	Steviol glycosides	160	
7.2	Biscuits, cakes and pastries		
160b	Annatto extracts	25	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300	
<del>1</del> 75	Polyglycerol esters of fatty acids	15 000	Only cake
950	Acesulphame potassium	200	
56	Alitame	200	
960	Steviol glycosides	160	
962	Aspartame-acesulphame salt	450	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
8	Meat and meat products (including poultry	y and game)	
8.1	Raw meat, poultry and game		
8.1.1	Poultry		
262	Sodium acetates	5 000	
8.2	Processed meat, poultry and game products in whole cuts or piece		cuts or pieces
	Additives permitted at GMP Colourings permitted at GMP		
234	Colourings permitted to a maximum level Nisin	12.5	
234	Ethyl lauroyl arginate	200	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP	
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.2.1	Commercially sterile canned cured meat		
249 250	Nitrites (potassium and sodium salts)	50	
8.2.2	Cured meat		
249 250	Nitrites (potassium and sodium salts)	125	
8.2.3	Dried meat		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
249 250	Nitrites (potassium and sodium salts)	125	
8.2.4	Slow dried cured meat		
249 250	Nitrites (potassium and sodium salts)	125	

	Permissions for food additives	5	
INS (if any)	Description	MPL	Conditions
251 252	Nitrates (potassium and sodium salts)	500	
8.3	Processed comminuted meat, poultry and products listed in item 8.3.2	game prod	ucts, other than
	Additives permitted at GMP Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat
160b	Annatto extracts	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP	
432	Polyoxyethylene (20) sorbitan monolaurate	500	
8.3.1	Fermented, uncooked processed comminuted	meat produc	ts
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm <sup>2</sup>	When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	
8.3.2	Sausage and sausage meat containing raw, un Additives permitted at GMP	processed m	neat
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
8.4	Edible casings		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
8.5	Animal protein products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		

Permissions for f	ood additives		
INS (if any)	Description	MPL	Conditions
9	Fish and fish products		
9.1	Unprocessed fish and fish fillets (including	frozen and	d thawed)
9.1.1	Frozen fish		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400	
315 316	Erythorbic acid and sodium erythorbate	400	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450 451	Pyrophosphates Triphosphates	GMP GMP	
452	Triphosphates Polyphosphates	GMP	
9.1.2	Uncooked crustacea	Olvii	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
432	Polyoxyethylene (20) sorbitan monolaurate	500	
9.2.1	Cooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
9.2.2	Roe		
123	Amaranth	300	
9.3	Semi preserved fish and fish products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2 500	
243	Ethyl lauroyl arginate	400	
9.3.1	Roe	000	
123	Amaranth	300	
9.4	Fully preserved fish including canned fish	products	
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	
385	Calcium disodium EDTA	250	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
9.4.1	Canned abalone (paua)		
	Sodium hydrosulphite	1 000	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1 000	
9.4.2	Roe		
123	Amaranth	300	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
10	Eggs and egg products		
10.1	Eggs		
	(No additives allowed)		
10.2	Liquid egg products		
	Additives permitted at GMP		
234	Nisin	GMP	
1505	Triethyl citrate	1 250	Only liquid white
10.3	Frozen egg products		
	Additives permitted at GMP		
10.4	Dried or heat coagulated egg products		
	Additives permitted at GMP		

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
11	Sugars, honey and related products		
11.1	Sugar		
460	Cellulose, microcrystalline and powdered	GMP	
11.1.1	Rainbow sugar		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
11.2	Sugars and sugar syrups		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	
11.3	Honey and related products		
	(No additives allowed)		
11.3.1	Dried honey		
	Additives permitted at GMP		
11.4	Tabletop sweeteners		
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		
636	Maltol	GMP	
637	Ethyl maltol	GMP	

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners—liquid preparation		
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 graph packages	nules packe	d in portion sized
954	Saccharin	GMP	

	Permissions for food additives			
INS (if any)	Description	MPL	Conditions	
12	Salts and condiments			
12.1	Salt and salt substitutes			
12.1.1	Salt			
341	Calcium phosphates	GMP		
381	Ferric ammonium citrate	GMP		
504	Magnesium carbonates	GMP		
535	Sodium ferrocyanide	50	total of sodium and	
536	Potassium ferrocyanide	50	potassium ferrocyanide	
551	Silicon dioxide (amorphous)	GMP		
552	Calcium silicate	GMP		
554	Sodium aluminosilicate	GMP		
556	Calcium aluminium silicate	GMP		
12.1.2	Reduced sodium salt mixture			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
12.1.3	Salt substitute			
	Additives permitted at GMP			
	Colourings permitted at GMP			
	Colourings permitted to a maximum level			
359	Ammonium adipate	GMP		
363	Succinic acid	GMP		
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP		
12.2	not assigned			
12.3	Vinegars and related products			
	Colourings permitted at GMP			

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	
315 316	Erythorbic acid and sodium erythorbate *Permitted flavouring substances, excluding quinine and caffeine	100	
12.4	not assigned		
12.5	Yeast and yeast products  Additives permitted at GMP  Colourings permitted at GMP		
12.5.1	Dried yeast		
12.6	Vegetable protein products		
	Additives permitted at GMP Colourings permitted at GMP		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
13	Special purpose foods				
13.1	Infant formula products				
270	Lactic acid	GMP			
304	Ascorbyl palmitate	Ascorbyl palmitate 10 mg/L			
307b	Tocopherols concentrate, mixed	10 mg/L			
322	Lecithin	5 000 mg/L			
330	Citric acid	GMP			
331	Sodium citrate	GMP			
332	Potassium citrate	GMP			
410	Locust bean (carob bean) gum	1 000 mg/L			
412	Guar gum	1 000 mg/L			
471	Mono- and diglycerides of fatty acids	4 000 mg/L			
526	Calcium hydroxide	GMP			
13.1.1	Soy-based infant formula				
1412	Distarch phosphate	5 000 mg/L			
1413	Phosphated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies		
1414	Acetylated distarch phosphate	5 000 mg/L	Section 1.3.1—6 applies		
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies		
13.1.2	Liquid infant formula products				
407	Carrageenan	300			
13.1.3	Infant formula products for specific dietary u	se based on a	protein substitute		
407	Carrageenan	1 000 mg/L			
471	Mono- and diglycerides of fatty acids	5 000 mg/L			
472c	Citric and fatty acid esters of glycerol	9 000 mg/L			
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L			
1412	Distarch phosphate	25 000 mg/L			

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
1413	Phosphated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies		
1414	Acetylated distarch phosphate	25 000 mg/L	Section 1.3.1—6 applies		
1440	Hydroxypropyl starch	25 000 mg/L	Section 1.3.1—6 applies		
13.2	Foods for infants				
-	*Permitted flavouring substances, excluding quinine and caffeine	GMP			
170i	Calcium carbonate	GMP			
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5 000			
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2 000			
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500			
304	Ascorbyl palmitate	100			
307	Tocopherols, d-alpha-, concentrate	300	Of fat		
307b	Tocopherols concentrate, mixed	300	Of fat		
322	Lecithin	15 000			
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP			
307b	Tocopherols concentrate, mixed	300	Of fat		
322	Lecithin	15 000			
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP			
407	Carrageenan	10 000			
410	Locust bean (carob bean) gum	10 000			
412	Guar gum	10 000			
414	Gum arabic (Acacia)	10			
415	Xanthan gum	10 000			
440	Pectin	10 000			
471	Mono- and diglycerides of fatty acids	5 000			
500	Sodium carbonates	GMP			
501	Potassium carbonates	GMP			
503	Ammonium carbonates	GMP			
509	Calcium chloride	750			
1412	Distarch phosphate	50 000	In total		
1413	Phosphated distarch phosphate	50 000	In total		
1414	Acetylated distarch phosphate	50 000	In total		
1422	Acetylated distarch adipate	50 000	In total		
1440	Hydroxypropyl starch	50 000	In total		
13.3	Formulated meal replacements and form	ulated supple	ementary foods		
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
950	Acesulphame potassium	500			
956	Alitame	85			
960	Steviol glycosides	175			
962	Aspartame-acesulphame salt	1 100			
13.4	Formulated supplementary sports foods				
	Additives permitted at GMP				
	Colourings permitted at GMP				

	Permissions for food additives		
INS (if any)	Description	MPL	Conditions
	Colourings permitted to a maximum level		
123	Amaranth	300	
160b	Annatto extracts	100	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	175	
962	Aspartame-acesulphame salt	1 100	
13.4.1	Solid formulated supplementary sports foods		
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
280	Propionic acid	400	
281	Sodium propionate	400	
282	Calcium propionate	400	
13.4.2	Liquid formulated supplementary sports foods		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	
13.5	Food for special medical purposes		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 500	
338	Phosphoric acid	GMP	See Note, below
524	Sodium hydroxide	GMP	See Note, below
525	Potassium hydroxide	GMP	See Note, below  Note Permitted for use as an acidity regulator
950	Acesulphame potassium	450	and an advanty regulator
954	Saccharin	200	
962	Aspartame-acesulphame salt	450	
13.5.1	Liquid food for special medical purposes		
123	Amaranth	30	
160b	Annatto extracts	10	
13.5.2	Food (other than liquid food) for special medica	l purposes	
123	Amaranth	300	
160b	Annatto extracts	25	

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
14	Non-alcoholic and alcoholic beverages				
14.1	Non-alcoholic beverages and brewed soft drinks				
14.1.1	Waters				
14.1.1.1	Mineral water				
290	Carbon dioxide	GMP			
14.1.1.2	Carbonated, mineralised and soda waters				
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level				
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.2	Fruit and vegetable juices and fruit and vegetab	le juice prod	ducts		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	See Note, below		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	See Note, below		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	See Note, below		
243	Ethyl lauroyl arginate	50	See Note, below		
281	Sodium propionate	GMP	See Note, below		
282	Calcium propionate	GMP	See Note, below		
			under 14.1.2, the *GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment		
14.1.2.1	Fruit and vegetable juices				
	Additives permitted at GMP		For juice separated by other than mechanical means only		
	Colourings permitted at GMP		For juice separated by other than mechanical means only		
	Colourings permitted to a maximum level		For juice separated by other than mechanical means only		
270	Lactic acid	GMP			
290	Carbon dioxide	GMP			
296	Malic acid	GMP			
330 334 335 336 337	Citric acid	GMP GMP			
353 354	Tartaric acid and sodium, potassium and calcium tartrates	-			
960	Steviol glycosides	50			
14.1.2.1.1	Tomato juices pH < 4.5	0145			
234	Nisin	GMP			
14.1.2.2	Fruit and vegetable juice products  Additives permitted at GMP				
	Colourings permitted at GMP				

Description Colourings permitted to a maximum level Amaranth Annatto extracts Acesulphame potassium Alitame Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates Saccharin	30 10 500 40 1 100 40 33 200 100 10 3 000 400	Only carbonated products
Amaranth Annatto extracts Acesulphame potassium Alitame Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	10 500 40 1 100 40 33 200 100 10	
Annatto extracts Acesulphame potassium Alitame Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	10 500 40 1 100 40 33 200 100 10	
Acesulphame potassium Alitame Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	500 40 1 100 40 33 200 100 10	
Alitame Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	40 1 100 40 33 200 100 10	
Aspartame-acesulphame salt Quillaia saponins (from Quillaia extract type 1 and type 2) Fruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	1 100 40 33 200 100 10	
Quillaia saponins (from Quillaia extract type 1 and type 2)  Fruit drink Calcium disodium EDTA  Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	40 33 200 100 10 3 000	
Pruit drink Calcium disodium EDTA Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	33 200 100 10 3 000	
Calcium disodium EDTA  Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate  Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	200 100 10 3 000	
Sucrose acetate isobutyrate Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	200 100 10 3 000	
Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	100 10 3 000	•
Glycerol esters of wood rosins Dioctyl sodium sulphosuccinate Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates	10 3 000	
Dioctyl sodium sulphosuccinate  Low joule fruit and vegetable juice products  Acesulphame potassium  Cyclamates	10 3 000	
Low joule fruit and vegetable juice products Acesulphame potassium Cyclamates		
Acesulphame potassium Cyclamates		
Cyclamates		
•		
	80	
Steviol glycosides	125	
•	_	
•	0 000	
	400	0.1
		Only plain soy bean beverage
Steviol glycosides	200	Only flavoured soy bear beverage
Water based flavoured drinks		
Additives permitted at GMP		
Colourings permitted at GMP		
Colourings permitted to a maximum level		
Quinine	100	Only tonic drinks, bitter drinks and quinine drinks
maranth	30	UIIINS
Sorbic acid and sodium, potassium and calcium	400	
Benzoic acid and sodium, potassium and calcium	400	
Sulphur dioxide and sodium and potassium	115	
-	50	
• • •		Only products
		containing fruit flavouring, juice or pulp
Sucrosa acatata isohuturato	200	or orange peel extract
·		
-		
•		
•		
S G M ACCO AGGRES GEOACGAS	dditives permitted at GMP colourings permitted at GMP colourings permitted to a maximum level quinine maranth corbic acid and sodium, potassium and calcium corbates enzoic acid and sodium, potassium and calcium enzoates	teviol glycosides 100  teviol glycosides 200  Vater based flavoured drinks dditives permitted at GMP olourings permitted to a maximum level quinine 100  maranth 30 orbic acid and sodium, potassium and calcium orbates enzoic acid and sodium, potassium and calcium enzoates ulphur dioxide and sodium and potassium 115 ulphites thyl lauroyl arginate 50 alcium disodium EDTA 33  ucrose acetate isobutyrate 200 ilycerol esters of wood rosins 100 ioctyl sodium sulphosuccinate 10 cesulphame potassium 3000 yclamates 350 accharin 150 litame 40 teviol glycosides 200

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.3.0.1	Electrolyte drink and electrolyte drink base				
950	Acesulphame potassium	150			
951	Aspartame	150			
962	Aspartame-acesulphame salt	230			
14.1.3.0.2	Cola type drinks				
	Caffeine	145			
338	Phosphoric acid	570			
14.1.3.3	Brewed soft drink				
950	Acesulphame potassium	1 000	See Note, below		
951	Aspartame	1 000	See Note, below		
952	Cyclamates	400	See Note, below		
954	Saccharin	50	See Note, below		
955	Sucralose	250	See Note, below		
956	Alitame	40	See Note, below		
957	Thaumatin	GMP	See Note, below		
962	Aspartame-acesulphame salt	1 500	See Note, below		
002	A copartaine decedipment out	1 000	Note Section 1.3.1—5 does not apply		
14.1.4	Formulated Beverages				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
123	Amaranth	30			
160b	Annatto extracts	10	Only products containing fruit or vegetable juice		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	vegetable juice		
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115			
281	Sodium propionate	GMP	Only products containing fruit or		
282	Calcium propionate	GMP	vegetable juice Only products containing fruit or vegetable juice		
385	Calcium disodium EDTA	33	Only products containing fruit flavouring, juice or pulp or orange peel extract		
444	Sucrose acetate isobutyrate	200	3 P		
445	Glycerol esters of wood rosins	100			
480	Dioctyl sodium sulphosuccinate	10			
950	Acesulphame potassium	3 000	See Note, below		
951	Aspartame	GMP	See Note, below		
954	Saccharin	150	See Note, below		
955	Sucralose	GMP	See Note, below		
956	Alitame	40	See Note, below		
957	Thaumatin	GMP	See Note, below		
			•		

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
			Note Section 1.3.1—5		
960	Steviol glycosides	200	does not apply		
961	Neotame	GMP	See Note, below		
962	Aspartame-acesulphame salt	6 800	See Note, below  Note Section 1.3.1—5  does not apply		
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.1.5	Coffee, coffee substitutes, tea, herbal infusions	and similar	products		
	Additives permitted at GMP				
950	Acesulphame potassium	500			
960	Steviol glycosides	100			
962	Aspartame-acesulphame salt	1 100			
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30			
14.2	Alcoholic beverages (including alcoholic b alcohol reduced or removed)	everages ti	hat have had the		
14.2.1	Beer and related products				
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			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25			
234	Nisin	GMP			
270	Lactic acid	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			
330	Citric acid	GMP			
405	Propylene glycol alginate	GMP			
941	Nitrogen	GMP			
	*Permitted flavouring substances, excluding quinine and caffeine	GMP			
999(i) 999(ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40			
14.2.2	Wine, sparkling wine and fortified wine				
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			
163ii	Grape skin extract	GMP			
170	Calcium carbonates	GMP			
181	Tannins	GMP			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200			
270	Lactic acid	GMP			
290	Carbon dioxide	GMP			
296	Malic acid	GMP			
297	Fumaric acid	GMP			
300	Ascorbic acid	GMP			

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
301	Sodium ascorbate	GMP			
302	Calcium ascorbate	GMP			
315	Erythorbic acid	GMP			
316	Sodium erythorbate	GMP			
330	Citric acid	GMP			
334	Tartaric acid	GMP			
336	Potassium tartrate	GMP			
337	Potassium sodium tartrate	GMP			
341	Calcium phosphates	GMP			
342	Ammonium phosphates	GMP			
353	Metatartaric acid	GMP			
414	Gum arabic	GMP			
431	Polyoxyethylene (40) stearate	GMP			
455	Yeast mannoproteins	400			
466	Sodium carboxymethylcellulose	GMP	Only wine and sparkling wine		
491	Sorbitan monostearate	GMP			
500	Sodium carbonates	GMP			
501	Potassium carbonates	GMP			
636	Maltol	250	Only wine made with other than <i>Vitis vinifera</i> grapes		
637	Ethyl maltol	100	Only wine made with other than <i>Vitis vinifera</i> grapes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	(a) 400	For product containing greater than 35 g/L residual sugars		
		(b) 250	For product containing less than 35 g/L residual sugars		
14.2.3	Wine based drinks and reduced alcohol wines				
	Additives permitted at GMP				
	Colourings permitted at GMP				
	Colourings permitted to a maximum level				
	Quinine	300			
123	Amaranth	30			
160b	Annatto extracts	10			
175	Gold	100			
14.2.4	Fruit wine, vegetable wine and mead (including	cider and pe	erry)		
150a	Caramel I – plain	1 000			
150b	Caramel II – caustic sulphite process	1 000			
150c	Caramel III – ammonia process	1 000			
150d	Caramel IV – ammonia sulphite process	1 000			
170i	Calcium carbonates	GMP			
181	Tannins	GMP			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400			
260	Acetic acid, glacial	GMP			
270	Lactic acid	GMP			
290	Carbon dioxide	GMP			

Description   MPL   Conditions	Permissions for food additives					
297 Fumaric acid GMP 300 Ascorbic acid GMP 315 Erythorbic acid GMP 330 Citric 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 501 Potassium carbonates GMP 503 Ammonium carbonates GMP 516 Calcium sulphate GMP 516 Calcium sulphate GMP 517 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars 514.2.4.0.1 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 514.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 514.2.4.0.1 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 514.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 514.2.4.0.1 Fruit wine products and vegetable wine products 64 Additives permitted at GMP 65 Colourings permitted at GMP 66 Colourings permitted to a maximum level	INS (if any)	Description	MPL	Conditions		
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 504 Calcium sulphate GMP 516 Calcium sulphate GMP 516 Calcium sulphate GMP 517 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars 518 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 519 Sulphur dioxide and sodium and potassium Sulphites 510 Sulphur dioxide and sodium and potassium Sulphites 511 Sulphur dioxide and sodium and potassium Sulphites 512 222 223 Sulphur dioxide and sodium and potassium Sulphites 514 2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 517 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 518 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 519 20 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 510 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 510 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 510 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 510 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 511 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites 512 220 221 222 223 Sulphur dioxide and sodium and potassium Sulphites	296	Malic 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 506 Calcium sulphate GMP 516 Calcium sulphate GMP 516 Calcium sulphate GMP 517 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars 518 Sulphur dioxide and sodium and potassium Sulphites 519 Sulphur dioxide and sodium and potassium Sulphites 510 Sulphur dioxide and sodium and potassium Sulphites 511 Sulphur dioxide and sodium and potassium Sulphites 512 Sulphur dioxide and sodium and potassium Sulphites 513 Sulphur dioxide and sodium and potassium Sulphites 514 Sulphur dioxide and sodium and potassium Sulphites 515 Sulphur dioxide and sodium and potassium Sulphites 516 Sulphur dioxide and sodium and potassium Sulphites	297	Fumaric 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 506 Calcium sulphate GMP 516 Calcium sulphate GMP 520 221 222 223 Sulphur dioxide and sodium and potassium 300 sulphites 14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium 300 sulphites 14.2.4.0.1 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium 200 sulphites 14.2.4.0.1 Fruit wine products and vegetable wine products Additives permitted at GMP Colourings permitted to a maximum level			_			
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  14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted to a maximum level		-	_			
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 14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium 300 224 225 228 Sulphur dioxide and sodium and potassium 300 324 225 228 Sulphur dioxide and sodium and potassium 200 324 225 228 Sulphur dioxide and sodium and potassium 200 324 225 228 Sulphur dioxide and sodium and potassium 300 324 225 228 Sulphur dioxide and sodium and potassium 200 324 225 228 Sulphites  14.2.4.1 Fruit wine products and vegetable wine products Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			_			
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 14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 220 221 222 223 Sulphur dioxide and sodium and potassium sulphites 14.2.4.1 Fruit wine products and vegetable wine products Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			_			
Ammonium phosphates  Metatartaric acid  GMP  Sorbitan monostearate  GMP  Sodium carbonates  GMP  Calcium sulphate  GMP  14.2.4.0.1  Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium  sulphites  14.2.4.0.2  Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium  sulphites  14.2.4.0.1  Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted to a maximum level			_			
Metatartaric acid GMP  Sorbitan monostearate GMP  Sodium carbonates GMP  Totassium carbonates GMP  Metatartaric acid GMP  Sodium carbonates GMP  Sodium carbonates GMP  Totassium carbonates GMP  Calcium sulphate GMP  Totat wine, vegetable wine and mead containing greater than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium sulphites  Total wine, vegetable wine and mead containing less than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium sulphites  Total wine, vegetable wine and mead containing less than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium sulphites  Total wine, vegetable wine and mead containing less than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium sulphites  Total wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted to a maximum level	_		_			
Sorbitan monostearate GMP  Sodium carbonates GMP  Soli Potassium sulphate GMP  Soli Potassium sulphate GMP  Soli Potassium sulphate GMP  Soli Potassium sulphate GMP  Soli Potassium soli Potassium sulphate Soli Potassium sulphites  Soli Potassium soli Potassium so			_			
Sodium carbonates GMP  501 Potassium carbonates GMP  503 Ammonium carbonates GMP  516 Calcium sulphate GMP  14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 300  224 225 228 Sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 200  221 222 223 Sulphur dioxide and sodium and potassium 200  324 225 228 Sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted at GMP  Colourings permitted to a maximum level			_			
Potassium carbonates GMP  503 Ammonium carbonates GMP  516 Calcium sulphate GMP  14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 300  224 225 228 sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 200  224 225 228 Sulphur dioxide and sodium and potassium 200  324 225 228 Sulphur dioxide and sodium and potassium 200  324 225 228 Sulphur dioxide and sodium and potassium 200  326 Colourings permitted at GMP  Colourings permitted at GMP  Colourings permitted to a maximum level			_			
Ammonium carbonates  Calcium sulphate  GMP  14.2.4.0.1  Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium 300  sulphites  14.2.4.0.2  Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  Sulphur dioxide and sodium and potassium 220 221 222 223  Sulphur dioxide and sodium and potassium 200  sulphites  14.2.4.1  Fruit wine products and vegetable wine products  Additives permitted at GMP Colourings permitted to a maximum level						
Calcium sulphate GMP  14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted to a maximum level			_			
14.2.4.0.1 Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 300  224 225 228 sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 200  224 225 228 Sulphur dioxide and sodium and potassium 200  324 225 228 sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted at GMP  Colourings permitted to a maximum level			_			
220 221 222 223 224 225 228 Sulphur dioxide and sodium and potassium 300 314.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars 320 221 222 223 324 225 228 Sulphur dioxide and sodium and potassium 300 300 301 302 303 303 304 305 306 307 307 308 308 309 309 300 300 300 300 300 300 300 300		•	_			
224 225 228 sulphites  14.2.4.0.2 Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugars  220 221 222 223 Sulphur dioxide and sodium and potassium 200 sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted to a maximum level		-	_	n/L residual sugars		
220 221 222 223 224 225 228  Sulphur dioxide and sodium and potassium sulphites  14.2.4.1  Fruit wine products and vegetable wine products Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level		sulphites				
224 225 228 sulphites  14.2.4.1 Fruit wine products and vegetable wine products  Additives permitted at GMP  Colourings permitted at GMP  Colourings permitted to a maximum level	14.2.4.0.2	Fruit wine, vegetable wine and mead containing les	s than 5 g/L	residual sugars		
Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level			200			
Colourings permitted at GMP Colourings permitted to a maximum level	14.2.4.1	Fruit wine products and vegetable wine product	ts			
Colourings permitted to a maximum level		Additives permitted at GMP				
		Colourings permitted at GMP				
14.2.5 Spirits and liqueurs		Colourings permitted to a maximum level				
	14.2.5	Spirits and liqueurs				
Additives permitted at GMP		Additives permitted at GMP				
Colourings permitted at GMP		•				
Colourings permitted to a maximum level						
123 Amaranth 30	123		30			
160b Annatto extracts 10	-					
173 Aluminium GMP						
174 Silver GMP			_			
175 Gold GMP						
999(i) 999(ii) Quillaia saponins (from Quillaia extract type 1 and type 2) 40			40			
14.3 Alcoholic beverages not included in item 14.2	14.3		4.2			
Additives permitted at GMP	7•	•				
Colourings permitted at GMP						
Colourings permitted at Givil  Colourings permitted to a maximum level		- · ·				
Quinine 300		•	300			
160b Annatto extracts 10	160h					
200 201 202 203 Sorbic acid and sodium, potassium and calcium 400						
sorbates		sorbates				
210 211 212 213 Benzoic acid and sodium, potassium and calcium 400 benzoates		benzoates				
220 221 222 223 Sulphur dioxide and sodium and potassium 250 224 225 228 sulphites			250			
342 Ammonium phosphates GMP	342	Ammonium phosphates	GMP			
999(i) 999(ii) Quillaia saponins (from Quillaia extract type 1 and 40 type 2)	999(i) 999(ii)		40			

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
20	Foods not included in items 0 to 14				
	Additives permitted at GMP Colourings permitted at GMP Colourings permitted to a maximum level				
20.1	Beverages				
160b	Annatto extracts	10			
20.2	Food other than beverages				
160b	Annatto extracts	25			
20.2.0.1	Custard mix, custard powder and blancmange	powder			
950	Acesulphame potassium	500			
956	Alitame	100			
960	Steviol glycosides	80			
962	Aspartame-acesulphame salt	1 100			
20.2.0.2	Jelly				
123	Amaranth	300			
950	Acesulphame potassium	500			
956	Alitame	100			
952	Cyclamates	1 600			
954	Saccharin	160			
960	Steviol glycosides	260			
962	Aspartame-acesulphame salt	1 100			
20.2.0.3	Dairy and fat based desserts, dips and snacks				
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700			
234	Nisin	GMP			
243	Ethyl lauroyl arginate	400			
475	Polyglycerol esters of fatty acids	5 000			
476	Polyglycerol esters of interesterified ricinoleic acids	5 000			
950	Acesulphame potassium	500			
956	Alitame	100	Only dains and fat		
960	Steviol glycosides	150	Only dairy and fat based dessert products		
962	Aspartame-acesulphame salt	1 100			
20.2.0.4	Sauces and toppings (including mayonnaises a		essings)		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 000			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1 000			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350			
234	Nisin	GMP			
243	Ethyl lauroyl arginate	200			
281	Sodium propionate	GMP			
282	Calcium propionate	GMP			
385 444	Calcium disodium EDTA	75 200			
445	Sucrose acetate isobutyrate Glycerol esters of wood rosins	100			
	C. 755.01 GOLOTO OT WOOD 1001110	100			

Permissions for food additives					
INS (if any)	Description	MPL	Conditions		
475	Polyglycerol esters of fatty acids	20 000			
480	Dioctyl sodium sulphosuccinate	50			
950	Acesulphame potassium	3 000			
952	Cyclamates	1 000			
954	Saccharin	1 500			
960	Steviol glycosides	320			
956	Alitame	300			
962	Aspartame-acesulphame salt	6 800			
20.2.0.5	Soup bases (the maximum permitted le	vels apply to soup m	ade up as directed)		
950	Acesulphame potassium	3 000			
954	Saccharin	1 500			
956	Alitame	40			
962	Aspartame-acesulphame salt	6 800			

# **Amendment History**

The Amendment History provides information about each amendment to the Schedule. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act* 1991 unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

#### About this compilation

This is compilation No. 6 of Schedule 15 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on 29 November 2018.

#### Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Schedule as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislation including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted am = amended exp = expired or ceased to have effect rep = repealed

rs = repealed and substituted

**Schedule 15** was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00439 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	157	F2015L01385 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entries for lactic and citric acids under item 14.2.1.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of error in heading for item 13.3.
table to S15—5	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Heading for item 5.3. Entry for sodium hydrosulphite under item 9.4.1 previously included in the Code as part of A1088.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Notes to item 5.1 as consequential amendments from inclusion of acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00127 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	ad	Entry for acesulphame potassium under item 5.2.1.
table to S15—5	161	F2016L00120 18 Feb 2016 FSC103 22 Feb 2016	1 March 2016	am	Correction of transcription errors in items 1.4.2 and 2.2.2.

Section affected	A'ment No.	FRL registration Gazette	Commencement (Cessation)	How affected	Description of amendment
table to S15—5	166	F2017L00024 5 Jan 2017 FSC108 12 Jan 2017	12 Jan 2017	ad	Entry for propionic acid and sodium and potassium and calcium propionate under items 8.2 and 8.3.
table to S15—5	167	F2017L00104 8 Feb 2017 FSC109 9 Feb 2017	9 Feb 2017	ad	Entry for L-cysteine monohydrochloride under item 4.1.3.
table to S15—5	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Heading to item 8.3 to clarify application of permissions under the item.
table to S15—2	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Heading to Permissions to use substances as food additives change wording
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	Ad	Entry for item 4.3.0.5 Coconut milk coconut cream and coconut syrup
table to S15—5	180	F2018L01146 21 Aug 2018 FSC 121 23 Aug 2018	23 August 2018	am	Entry for <i>Tomato juices pH &lt; 4.5</i> items 14.1.2.1.1 and 14.1.2.1.2
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Propionic acid and sodium and potassium and calcium propionates, Colourings permitted to a maximum level
table to S15—5	182	F2018L01595 23 Nov 2018 FSC 123 29 Nov 2018	29 November	ad	Polyoxyethylene (20) sorbitan monolaurate
table to S15—5	182	F2018L01594 23 Nov 2018 FSC 123 29 Nov 2018	29 November	am	Correct typographical error 9.3.1 and 9.3.2