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Chinese Standards for Food Additives - GB2760-2015

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Report Highlights:

On December 24, 2014, the National Health and Family Planning Committee of China issued the National Food Safety Standard for Food Additive Use (GB2760-2014), which will be implemented on May 24, 2015.

The new standard (1) adds the food additives approved by NHFPC for use in foods in accordance with the issuance of GB2760-2011; (2) modifies the “Carry-Over” principles; (3) removes the list of “gum-based substances in chewing gum and the ingredients”; (4) modifies the provisions for use of food processing aids; (5) modifies the Food Category System.

This report provides an unofficial translation of the standard.

General Information:**BEGIN TRANSLATION****National Food Safety Standard for Uses of Food Additives****Contents**

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Foreword

The standard will replace GB2760-2011 *National Food Safety Standard for Uses of Food Additives*.

Compared with GB 2760 - 2011, the key changes in this Standard are as follows:

- Adds the provisions for food additives in the former Ministry of Health Public Notice [2010] No.16, [2010] No.23, [2012] No.1, [2012] No.6, [2012] No.15, [2013] No.2, the National Health and Family Planning Commission Public Notice [2013] No.2, [2013] No.5, [2013] No.9, [2014] No.3, [2014] No.5, [2014] No.9, [2014] No.11, [2014] No.17;
- Moves the nutritional substances, the list of basic substances and their ingredients of the gum-based candies to separate standards;
- Modifies the 3.4 “Carry-Over” principles;
- Modifies the food additive use provisions in the Appendix A;
 - a) Removes the provisions of the food additives and their use in the Table A.1: 4-phenylphenol, sodium 2-phenylphenol, unsaturated fatty acid of monoglycerides, tea yellow pigment, tea green pigment, tanoak brown, glycyrrhiza, sodium aluminosilicate, fenugreek gum, abmoschus manihot gum, sodium aluminium phosphate-acidic, octylphenol polyoxyethylene, starch aluminum octenylsuccinate, mesona chinensis benth extract, β -naphthol, secondary butyamine;
 - b) Modifies the provisions for use of the food additives in Table A.1: aluminium potassium sulfate, aluminium ammonium sulfate, erythrosine and erythrosine aluminum lake, indigotine and indigotine aluminum lake, brilliant blue and brilliant blue aluminum lake, tartrazine and tartrazine aluminum lake, sunset yellow and sunset yellow aluminum lake, ponceau 4R and ponceau 4R aluminum lake, allura red and allura aluminum lake, caramel colour class III – ammonia process, caramel colour class IV – ammonia sulphite process, sorbitan monolaurate sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate, steviol glycosides, carmine cochineal;
 - c) Adds scope use and max levels of food additives in the Table A.1: L (+) -tartaric acid, dl-tartaric acid, neotame, β -carotene, β -cyclodextrin, diacetyl tartaric acid ester of mono (di) glycerides, aspartame; removes the provisions for use of these food additives in the Table A.2;
 - d) Removes provisions of food additives that are not technically necessary in some food categories in the Table A.1;
 - e) In Table A.3, adds “06.04.01 Coarse grain flour”, removes “13.03 Formulate food for special medical purposes”.
- Removes the Appendix D “List of gum-based substances in chewing gum and the ingredients”;
- Modifies the provisions for use of flavoring substances and flavorings in foods in the Appendix B;
 - a) Removes the flavoring substances varieties of anise star, origanum vulgare, licorice root

(*Glycyrrhiza glabra*), Cassia (*Cinnamomum cassia Blume*), Cloves (*Eugenia spp.*) Allspice (*Pimenta officinalis Lind L.*), and dill seed (*Anethum sowa D.C.*);

- b) Adds “16.02.01 Tea, coffee” in the Table B.1.
- Modifies the provisions for use of food processing aids (hereinafter referred to as “processing aids”) in the Appendix C;
 - a) Adds hydrogen peroxide in the Table C.1;
 - b) Removes the food additives and provisions of use of methanol, palladium, and polyglycerol ester of polylinoleic acid in the Table C.2.
- Modifies the Appendix F Food Category System;
 - a) Modifies it to the Appendix E Food Category System;
 - b) Modifies the numbering and categorization of the food categories 01.0, 02.0, 04.0, 08.0, 09.0, 11.0, 12.0, 13.0, 14.0, 16.0; modifies the provisions for use of food additives accordingly.

National Food Safety Standards for Use of Food Additives

1 Scope

This standard specifies the principles for application of food additives, allowed food additive varieties, scope of application, and maximum level or residue levels.

2 Definitions

2.1 Food Additive

An artificially chemosynthetic or natural substance to be added to foods in order to improve food quality, color, fragrance and taste, and for the purpose of preservation and processing technology. Flavoring substances, gum-based substances in the paste base candy, processing aids in food industry are also included in food additives.

2.2 Maximum Use Level

The maximum allowable adding level at the time of application of food additives.

2.3 Maximum Residue Level

The permissible residual level of a food additive or its decomposition products in final food products.

2.4 Processing Aid

The various kinds of substances to enable food processing to go smoothly, irrelative to food itself, for example, filtration aids, clarifiers, absorbents, lubricants, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc.

2.5 International Numbering System (ins)

The international numbering of food additives, which is used in lieu of the description of complicated chemical structure names.

2.6 Chinese Number System (cns)

the chinese numbering of food additives, which consists of category code of food additive functions (see appendix d) and its serial number under such function.

3 Principles For Use Of Food Additives

3.1 The Use Of Food Additives Should Observe The Following Basic Requirements:

- a) Not to harm human health in any form;
- b) Not to cover up putrefied and deteriorated foods;
- c) Not to conceal quality defects or for the purpose of adulteration and counterfeiting;
- d) Not to reduce the nutrition value of food;
- e) To reduce the level of use in foods as much as possible on the precondition of reaching anticipated results;
- f) Food processing aids should generally be removed before the finished products are produced, unless a residue level is specified in the food product.

3.2 Food Additives Could Be Applied In The Following Cases:

- a) To keep or improve the nutrition value of food itself;
- b) To serve as essential ingredients or components in some special dietary foods;
- c) To improve the quality and stability of food, as well as its sensory properties;
- d) To facilitate production, processing, packaging, transport or storage of foods.

3.3 Quality Standards Of Food Additives

Food additives used in accordance with this standard shall comply with corresponding quality standards.

3.4 Carry-Over Of Principles

3.4.1 In the following cases, food additives can be introduced into foods through ingredients (including food additives) :

- a) The additive is acceptable for use in the food ingredients according to this standard;
- b) The amount of the additive in the ingredients does not exceed the maximum use level specified in this standard
- c) The food additive shall be used under proper technological conditions, and the quantity of the ingredient in the food shall not be greater than would be introduced by the use of ingredients;
- d) The quantity of the additive carried over by the ingredients shall be much lower than the required level by directly adding the food additive into the food.

3.4.2 An additive may be used in or added to an ingredient if the ingredient is used exclusively in the preparation of a food that is in conformity with the provisions of this standard, including that quantity of the food additive in the finished food product shall conform with this standard. Label of the ingredient of the specific food shall clearly mark that the food ingredient is used for production of the specific food.

4 Food Category System

The food category system is a tool for defining scope of food additive use in this standard, and only applies in this standard, as in appendix e. When an additive is recognized for use in a general category, it is recognized for use in all its sub-categories, unless otherwise stated.

5 Provisions For Use Of Food Additives

The use of food additives shall comply with the provisions in the appendix a.

6 Flavoring Substances

The use of flavoring substances shall comply with the provisions of the appendix b.

7 Food Processing Aid

The use of food processing aids shall comply with the provisions of Annex C.

Appendix A Provisions for the Use of Food Additives

A.1 The Table A.1 provides the additives permitted for use in certain food categories of applicable foods and maximum level or residue level.

A.2 In the Tables A.1, food additives with the same functional class (colorings of same color, preservatives, and antioxidant), when used together, the sum of their respective ratios to the maximum level should not exceed 1.

A.3 The Table A.2 lists all food additives that can be used in all types of foods (excluding the food categories in the Table A.3) in the appropriate dose as required in production, i.e. GMP (the term used by the CODEX standard) .

A.4 The Table A.3 provides the food categories that are excluded in the Table A.2, and such food categories, in using food additives, shall comply with provisions of the Table A. Meanwhile, such food categories are prohibited to use the food additives permitted in the higher level food category.

A.5 The Table A.1 and the Table A.2 do not regulate Flavoring substances or food additives used as the food processing aid.

A.6 The “function” item in the aforementioned Tables are the main functions of the additive for reference in use.

Table A.1 The Permitted Food Additives, the Scope of Use^a, Maximum Use Level, and the Maximum Residual Level

B-Apo-8'-carotenal

CNS 08.018 INS 160e

Function: colour

| Food Category No. | Food Category | Max Level / (g/kg) | Note |
|-------------------|--|--------------------|--|
| 01.02.02 | Flavored fermented milk | 0.015 | As β -Apo-8'-carotenal |
| 01.06.04 | Processed cheese | 0.018 | As β -Apo-8'-carotenal |
| 03.0 | Frozen drinks | 0.020 | As β -Apo-8'-carotenal |
| 05.02 | Candies | 0.015 | As β -Apo-8'-carotenal |
| 07.0 | Bakery wares | 0.015 | As β -Apo-8'-carotenal |
| 12.10.02 | Semi-solid blended condiments | 0.005 | As β -Apo-8'-carotenal |
| 14.0 | Beverages (excluding packaged drinking water of food category 14.01) | 0.010 | As β -Apo-8'-carotenal, For powdered drinks, increase use by times of dilution |

Glycine

CNS 12.007

INS 640

Function: flavor enhancer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 08.02 | Pre-processed meat product | 3.0 | |
| 08.03 | Cooked meat products | 3.0 | |
| 12.0 | Condiments | 1.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 1.0 | |
| 14.03.02 | Plant protein containing drink | 1.0 | |

Ammonium phosphatide

CNS 10.033

INS 442

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 05.01.02 | Chocolate, and chocolate products, excluding cocoa products of food category 05.01.01 | 10.0 | |

Arnauba wax

CNS 14.008

INS 903

Function: glazing agent, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--------------|
| 04.01.01 | Fresh fruits | 0.0004 | As residual. |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate | 0.6 | |

Table A.1 (Continue)

| | | | |
|--|---------------------------|--|--|
| | substitutes), and candies | | |
|--|---------------------------|--|--|

Mineral oil, white (liquid paraffin)

CNS 14.003 INS 905a

Function: glazing agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 05.02.02 | Other candies excluding gum-based candies | 5.0 | |
| 10.01 | Fresh egg | 5.0 | |

L-cysteine and its hydrochlorides sodium and potassium salts

CNS 13.003 INS 920

Function: flour treatment agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 0.3 | |
| 06.03.02.03 | Fermented wheat flour product | 0.06 | |
| 06.08 | Frozen wheat or rice products | 0.6 | |

Benzoic acid, sodium benzoate

CNS 17.001, 17.002 INS 210, 211

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|-----------------|
| 03.03 | Flavored ice, popsicle | 1.0 | As benzoic acid |
| 04.01.02.05 | Jams, jellies, marmalades (excluding canned products) | 1.0 | As benzoic acid |
| 04.01.02.08 | Candied and preserved fruit | 0.5 | As benzoic acid |
| 04.02.02.03 | Pickled vegetables | 1.0 | As benzoic acid |
| 05.02.01 | Gum-based candy | 1.5 | As benzoic acid |
| 05.02.02 | Other candies excluding gum-based candies | 0.8 | As benzoic acid |
| 11.05 | Flavoring syrup | 1.0 | As benzoic acid |
| 12.03 | Vinegar | 1.0 | As benzoic acid |
| 12.04 | Soy sauce | 1.0 | As benzoic acid |
| 12.05 | Paste and paste products | 1.0 | As benzoic acid |
| 12.10 | Blended condiment | 0.6 | As benzoic acid |
| 12.10.02 | Semi-solid blended condiments | 1.0 | As benzoic acid |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) | 1.0 | As benzoic acid |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) (only for food industry use) | 2.0 | As benzoic acid |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 1.0 | As benzoic acid |
| 14.03 | Protein containing drink | 1.0 | As benzoic acid |
| 14.04 | Carbonated drinks | 0.2 | As benzoic acid |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-----------------------------------|------------------|-----------------|
| 14.05 | Tea, coffee, or plant based drink | 1.0 | As benzoic acid |
| 14.07 | Drink for special uses | 0.2 | As benzoic acid |
| 14.08 | Flavored drinks | 1.0 | As benzoic acid |
| 15.02 | Integrated alcoholic beverages | 0.4 | As benzoic acid |
| 15.03.03 | Fruit wine | 0.8 | As benzoic acid |

Ice structuring protein

CNS 00.020 INS -

Function: others

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |

L-alanine

CNS 12.006 INS -

Function: flavor enhancer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 12.0 | Condiments | GMP | |

Propylene glycol

CNS 18.004 INS 1520

Function: stabilizer and coagulant, anticaking agent, antifoaming agent, emulsifier, humectant, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 1.5 | |
| 07.02 | Pastries | 3.0 | |

Propylene glycol esters of fatty acid

CNS 10.020 INS 477

Function: emulsifier, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.0 | Milk and dairy product (excluding products of the category 01.01.01, 01.01.02, 13.0) | 5.0 | |
| 02.0 | Fats and oils, and fat emulsions | 10.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 5.0 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 2.0 | |
| 06.03.02.05 | Fried flour products | 2.0 | |
| 07.02 | Pastries | 3.0 | |
| 12.10 | Blended condiment | 20.0 | |
| 16.06 | Puffed food | 2.0 | |

Table A.1 (Continue)

Propionic acid, sodium propionate, calcium propionate
CNS 17.029, 17.006, 17.005 INS 280, 281, 282

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|-------------------|
| 04.04 | Pulse (bean) products | 2.5 | As propionic acid |
| 06.01 | Crude cereal | 1.8 | As propionic acid |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 0.25 | As propionic acid |
| 07.01 | Bread | 2.5 | As propionic acid |
| 07.02 | Pastries | 2.5 | As propionic acid |
| 12.03 | Vinegar | 2.5 | As propionic acid |
| 12.04 | Soy sauce | 2.5 | As propionic acid |
| 16.07 | Other (for canned waxberry processing) | 50.0 | As propionic acid |

Tea polyphenol (TP)

CNS 04.005 INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--------------------|
| 02.01 | Fats and oils essentially free from water | 0.4 | As catechin in fat |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | As catechin in fat |
| 06.03.02.05 | Fried flour products | 0.2 | As catechin in fat |
| 06.06 | Instant cereals, including rolled oats | 0.2 | As catechin in fat |
| 06.07 | Instant wheat or rice products | 0.2 | As catechin in fat |
| 07.02 | Pastries | 0.4 | As catechin in fat |
| 07.04 | Fillings and topping syrups for bakeries (only in fillings with fat) | 0.4 | As catechin in fat |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.4 | As catechin in fat |
| 08.03.01 | Thick gravy cooked meat | 0.3 | As catechin in fat |
| 08.03.02 | Smoked, baked or grilled meat products | 0.3 | As catechin in fat |
| 08.03.03 | Fried meat | 0.3 | As catechin in fat |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.3 | As catechin in fat |
| 08.03.05 | Sausage | 0.3 | As catechin in fat |
| 08.03.06 | Fermented meat products | 0.3 | As catechin in fat |
| 09.03 | Pre-processed fish and fish products (half-finished product) | 0.3 | As catechin in fat |

Table A.1 (Continue)

| | | | |
|----------|---|-----|--------------------|
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 0.3 | As catechin in fat |
| 09.05 | Canned fish products | 0.3 | As catechin in fat |
| 12.10 | Blended condiment | 0.1 | As catechin |
| 14.03.02 | Plant protein containing drink | 0.1 | As catechin in fat |
| 14.06.02 | Protein containing powdered drink | 0.8 | As catechin in fat |
| 16.06 | Puffed food | 0.2 | As catechin in fat |

Tea Polyphenol Palmitate

CNS 04.021 INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 02.01 | Fats and oils essentially free from water | 0.6 | |

Erythrosine, erythrosine aluminum lake

CNS 08.003 INS 127

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 04.01.02.08.02 | Preserved surface-drying fruit | 0.05 | As erythrosine |
| 04.01.02.09 | Decorative fruits | 0.1 | As erythrosine |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.025 | As erythrosine |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding cocoa products of the food category 05.01.01) | 0.05 | As erythrosine |
| 07.02.04 | Decorations on pastries | 0.05 | As erythrosine |
| 08.03.05 | Sausage | 0.015 | As erythrosine |
| 08.03.08 | Canned meat | 0.015 | As erythrosine |
| 12.05 | Paste and paste products | 0.05 | As erythrosine |
| 12.10 | Blended condiment | 0.05 | As erythrosine |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.05 | As erythrosine, For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.05 | As erythrosine |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.05 | As erythrosine, For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.05 | As erythrosine |
| 16.06 | Puffed food | 0.025 | As erythrosine, only erythrosine permitted |

Table A.1 (Continue)

Karaya gum

CNS 18.010 INS 416

Function: stabilizer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 02.02 | Fat emulsions mainly of type water-in-oil | GMP | |

Tara gum

CNS 20.041 INS 417

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 01.06 | Cheese, processed cheese and analogues | 8.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 5.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 5.0 | |
| 07.0 | Bakery wares | 1.5 | |
| 08.02 | Pre-processed meat product | 10.0 | |
| 08.03 | Cooked meat products | 10.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 2.5 | |
| 16.01 | Jelly | 5.0 | If used in jelly powder, increase use by times of dilution |

Starch acetate

CNS 20.039 INS 1420

Function: thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) (only in fresh noodles) | GMP | |

Mono-and diglycerides of fatty acids

CNS 10.006 INS 471

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.05.01 | Cream | GMP | |
| 02.02.01.01 | Butter and concentrated butter | 20.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 30.0 | |
| 11.01.02 | Other sugar and syrup (i.e. | 6.0 | |

Table A.1 (Continue)

| | | | |
|-------|--|-----|--|
| | Brown sugar, brown granulated sugar, maple syrup) | | |
| 12.09 | Herbs, spices, seasonings and condiments | 5.0 | |
| 13.01 | Infant formula | GMP | |
| 13.02 | Complementary foods for infants and young children | GMP | |

Capryl monoglyceride

CNS 17.031

INS -

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 1.0 | |
| 07.02 | Pastries | 1.0 | |
| 07.04 | Fillings and topping syrups for bakeries (fillings of beans only) | 1.0 | |
| 08.03.05 | Sausage | 0.5 | |

Sodium starch phosphate

CNS 20.013

INS -

Function: thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 02.02.01 | Emulsions containing 80% or more fats | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmalades | GMP | |
| 12.0 | Condiments | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |

Indigotine, indigotine aluminum lake

CNS 08.008

INS 132

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---------------|
| 04.01.02.08.01 | Candied fruit | 0.1 | As indigotine |
| 04.01.02.08.02 | Preserved surface-drying fruit | 0.1 | As indigotine |
| 04.01.02.09 | Decorative fruits | 0.2 | As indigotine |
| 04.02.02.03 | Pickled vegetables | 0.01 | As indigotine |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.05 | As indigotine |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.1 | As indigotine |

Table A.1 (Continue)

| | | | |
|----------|--|------|--|
| | (excluding cocoa products in 05.01.01) | | |
| 05.02.02 | Other candies excluding gum-based candies | 0.3 | As indigotine |
| 07.02.04 | Decorations on pastries | 0.1 | As indigotine |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only) | 0.1 | As indigotine |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.1 | As indigotine, for powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.1 | As indigotine |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.1 | As indigotine, for powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.1 | As indigotine |
| 16.06 | Puffed food | 0.05 | As indigotine, only indigotine permitted |

Butylated hydroxyanisole (BHA)

CNS 04.001

INS 320

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|----------------|
| 02.0 | Fats and oils, and fat emulsions | 0.2 | As BHA in fats |
| 02.01 | Fats and oils essentially free from water | 0.2 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | As BHA in fats |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.2 | As BHA in fats |
| 05.02.01 | Gum-based candy | 0.4 | |
| 06.03.02.05 | Fried flour products | 0.2 | As BHA in fats |
| 06.04.01 | Coarse grain flour | 0.2 | As BHA in fats |
| 06.06 | Instant cereals, including rolled oats | 0.2 | As BHA in fats |
| 06.07 | Instant wheat or rice products | 0.2 | As BHA in fats |
| 07.03 | Crackers | 0.2 | As BHA in fats |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.2 | As BHA in fats |
| 09.03.04 | Dried fish and fishery product | 0.2 | As BHA in fats |
| 12.10.01 | Solid blended condiment (only chicken powder) | 0.2 | As BHA in fats |
| 16.06 | Puffed food | 0.2 | As BHA in fats |

Phydroxy benzoates and its salts (sodium methyl p-hydroxy benzoate, ethyl p-hydroxy benzoate, sodium ethyl p-hydroxy benzoate)

CNS 17.032, 17.007, 17.036

INS 219, 214, 215

Function: preservative

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|-----------------------------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.012 | As para-hydroxybenzoic acid |
| 04.01.02.05 | Jams, jellies, marmalades (excluding canned products) | 0.25 | As para-hydroxybenzoic acid |
| 04.02.01.02 | Surface-treated fresh vegetables, | 0.012 | As para-hydroxybenzoic acid |
| 07.04 | Fillings and topping syrups (only for bakeries) | 0.5 | As para-hydroxybenzoic acid |
| 10.03.02 | Heat-clotted egg product (e.g. Yolk cream, preserved egg sausage) | 0.2 | As para-hydroxybenzoic acid |
| 12.03 | Vinegar | 0.25 | As para-hydroxybenzoic acid |
| 12.04 | Soy sauce | 0.25 | As para-hydroxybenzoic acid |
| 12.05 | Paste and paste products | 0.25 | As para-hydroxybenzoic acid |
| 12.10.03.04 | Oyster sauce, shrimp oil, fish gravy | 0.25 | As para-hydroxybenzoic acid |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.25 | As para-hydroxybenzoic acid |
| 14.04 | Carbonated drinks | 0.2 | As para-hydroxybenzoic acid |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.25 | As para-hydroxybenzoic acid |

Butylated hydroxytoluene (BHT)

CNS 04.002

INS 321

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|----------------|
| 02.0 | Fats and oils, and fat emulsions | 0.2 | As BHT in fats |
| 02.01 | Fats and oils essentially free from water | 0.2 | |
| 04.02.02.02 | Dried vegetables (only dehydrated potato powder) | 0.2 | As BHT in fats |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | As BHT in fats |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.2 | As BHT in fats |
| 05.02.01 | Gum-based candy | 0.4 | |
| 06.03.02.05 | Fried flour products | 0.2 | As BHT in fats |
| 06.06 | Instant cereals, including rolled oats | 0.2 | As BHT in fats |
| 06.07 | Instant wheat or rice products | 0.2 | As BHT in fats |
| 07.03 | Crackers | 0.2 | As BHT in fats |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.2 | As BHT in fats |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|----------------|
| 09.03.04 | Dried fish and fishery product | 0.2 | As BHT in fats |
| 16.06 | Puffed food | 0.2 | As BHT in fats |

Neotame

CNS 19.019

INS 961

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.01.03 | Modified milk | 0.02 | |
| 01.02.02 | Flavored fermented milk | 0.1 | |
| 01.03.02 | Modified milk powders and cream powders | 0.065 | |
| 01.05 | Cream and analogues (excluding cream in 01.05.01) | 0.033 | |
| 01.06.05 | Cheese analogues | 0.033 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 0.1 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 0.01 | |
| 02.04 | Fat-based dessert | 0.1 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.1 | |
| 04.01.02.01 | Frozen fruit | 0.1 | |
| 04.01.02.02 | Dried fruit | 0.1 | |
| 04.01.02.03 | Fruit in vinegar, oil, or brine | 0.1 | |
| 04.01.02.04 | Canned fruit | 0.033 | |
| 04.01.02.05 | Jams, jellies, marmalades | 0.07 | |
| 04.01.02.06 | Fruit paste | 0.07 | |
| 04.01.02.07 | Fruit-based spreads (e.g., chutney), excluding products of food category 04.1.2.5 | 0.07 | |
| 04.01.02.08 | Candied and preserved fruit | 0.065 | |
| 04.01.02.09 | Decorative fruits | 0.1 | |
| 04.01.02.10 | Fruit-based desserts, including fruit-flavored water-based desserts | 0.1 | |
| 04.01.02.11 | Fermented fruit products | 0.065 | |
| 04.01.02.12 | Boiled or fried fruits | 0.065 | |
| 04.02.02 | Processed vegetables | 0.033 | |
| 04.02.02.03 | Pickled vegetables | 0.01 | |
| 04.03.02.03 | Pickled edible fungi and algae | 0.01 | |
| 04.03.02.04 | Canned or bottled edible fungi and algae | 0.033 | |
| 04.03.02.05 | Boiled or fried edible fungi and algae | 0.033 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 04.03.02.06 | Other processed edible fungi and algae | 0.033 | |
| 04.05.02 | Processed nuts and seeds | 0.032 | |
| 04.05.02.04 | Canned or bottled nuts and seeds | 0.033 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding candies of the food category 05.02) | 0.1 | |
| 05.02.01 | Gum-based candy | 1.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 0.33 | |
| 06.06 | Instant cereals, including rolled oats | 0.16 | |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 0.033 | |
| 07.0 | Bakery wares | 0.08 | |
| 07.04 | Fillings and topping syrups for bakeries | 0.1 | |
| 09.03 | Pre-processed fish and fish products (semi-finished product) | 0.01 | |
| 09.05 | Canned fish products | 0.01 | |
| 10.04 | Other egg products | 0.1 | |
| 11.04 | Table-top sweeteners | GMP | |
| 11.05 | Flavoring syrup | 0.07 | |
| 12.03 | Vinegar | 0.012 | |
| 12.09.03 | Herbs, spices, seasonings and condiments paste (i.e. Mustard) | 0.012 | |
| 12.10 | Blended condiment | 0.07 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.033 | For powdered drink, increase use by times of dilution |
| 14.03.01 | Milk containing drink | 0.02 | For powdered drink, increase use by times of dilution |
| 14.03.02 | Plant protein containing drink | 0.033 | For powdered drink, increase use by times of dilution |
| 14.03.03 | Blended protein containing drink | 0.033 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.033 | For powdered drink, increase use by times of dilution |
| 14.05 | Tea, coffee, or plant based | 0.05 | For powdered drink, |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| | drink | | increase use by times of dilution |
| 14.05.03 | Plant drink | 0.02 | For powdered drink, increase use by times of dilution |
| 14.07 | Drink for special uses | 0.033 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 0.033 | For powdered drink, increase use by times of dilution |
| 15.03 | Fermented alcoholic beverages (other than grape wine in 15.03.01) | 0.033 | |
| 16.01 | Jelly | 0.1 | |
| 16.06 | Puffed food | 0.032 | |

Dimethyl dicarbonate

CNS17.033 INS 242

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.25 | |
| 14.04 | Carbonated drinks | 0.25 | |
| 14.05.01 | Tea drinks | 0.25 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.25 | |
| 14.09 | Other drinks (only in malt fermented non-alcoholic beverages) | 0.25 | |

2, 4-dichlorophenoxy acetic acid

CNS 17.027 INS -

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------------------|------------------|--------------------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.01 | Residue ≤ 2.0mg/kg |
| 04.02.01.02 | Surface-treated fresh vegetables | 0.01 | Residue ≤ 2.0mg/kg |

Silicon dioxide

CNS 02.004 INS 551

Function: anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder | 15.0 | |

Table A.1 (Continue)

| | | | |
|-------------|---|-------|---|
| 01.08 | Other milk products (only in milk tablet) | 15 | |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 15.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.5 | |
| 05.01.01 | Cocoa product, including cocoa-based butters, powders, syrups, spreads and fillings, etc. | 15.0 | |
| 06.01 | Crude cereal | 1.2 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 20.0 | |
| 10.03.01 | Dehydrated egg product (e.g. Egg powder, egg white or yolk powder) | 15.0 | |
| 11.06 | Other sweeteners (sugar powder only) | 15.0 | |
| 12.01 | Salt and salt substitute | 20.0 | |
| 12.09 | Herbs, spices, seasonings and condiments | 20.0 | |
| 12.10.01 | Solid blended condiment | 20.0 | |
| 14.06 | Powdered drink | 15.0 | |
| 16.07 | Other food (for processing of soybean product) | 0.025 | Used with antifoaming agent, measured in 1kg soybeans |

Sulfur dioxide, potassium metabisulphite, sodium metabisulphite, sodium sulfite, sodium hydrogen sulfite, sodium hyposulfite

CNS 05.001, 05.002, 05.003, 05.004, 05.005, 05.006 INS 220, 224, 223, 221, 222, -

Function: bleaching agent, preservative, antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 04.01.01.02 | Surface-treated fresh fruit | 0.05 | Max level as the residual of sulfur dioxide |
| 04.01.02.02 | Dried fruit | 0.1 | Max level as the residual of sulfur dioxide |
| 04.01.02.08 | Candied and preserved fruit | 0.35 | Max level as the residual of sulfur dioxide |
| 04.02.02.02 | Dried vegetables | 0.2 | Max level as the residual of sulfur dioxide |
| 04.02.02.02 | Dried vegetables (dried potatoes only) | 0.4 | Max level as the residual of sulfur dioxide |
| 04.02.02.03 | Pickled vegetables | 0.1 | Max level as the residual of sulfur dioxide |
| 04.02.02.04 | Canned or bottled vegetables (bamboo shoots and sour vegetable) | 0.05 | Max level as the residual of sulfur dioxide |
| 04.03.02.02 | Dried edible fungi and algae | 0.05 | Max level as the residual of sulfur dioxide |
| 04.03.02.04 | Canned or bottled edible | 0.05 | Max level as the residual of sulfur |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| | fungi and algae (canned mushroom only) | | dioxide |
| 04.04.01.04 | Bean curd stick (including bean curd stick, soybean milk film) | 0.2 | Max level as the residual of sulfur dioxide |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.05 | Max level as the residual of sulfur dioxide |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.1 | Max level as the residual of sulfur dioxide |
| 06.03.02.01 | Fresh pastas and noodles and similar products (only in ramen, or pulled noodles) | 0.05 | Max level as the residual of sulfur dioxide |
| 06.05.01 | Edible starch | 0.03 | Max level as the residual of sulfur dioxide |
| 06.08 | Frozen wheat or rice products (flavored pie only) | 0.05 | Max level as the residual of sulfur dioxide |
| 07.03 | Crackers | 0.1 | Max level as the residual of sulfur dioxide |
| 11.01 | Sugar | 0.1 | Max level as the residual of sulfur dioxide |
| 11.02 | Starch sugars (fructose, dextrose, cerealose, partially inverted sugar) | 0.04 | Max level as the residual of sulfur dioxide |
| 11.05 | Flavoring syrup | 0.05 | Max level as the residual of sulfur dioxide |
| 12.10.02 | Semi-solid blended condiments | 0.05 | Max level as the residual of sulfur dioxide |
| 14.02.01 | Fruit and vegetable juice (pulp) | 0.05 | Max level as the residual of sulfur dioxide, for concentrated fruit and vegetable juice (pulp), measured based on concentration times |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.05 | Max level as the residual of sulfur dioxide, for concentrated fruit and vegetable juice (pulp), measured based on concentration times |
| 15.03.01 | Wine grape | 0.25g/L | Max level of sweet grape wine and fruit wine products is 0.4g/L, Max level as the residual of sulfur dioxide |
| 15.03.03 | Fruit wine | 0.25g/L | Max level of sweet grape wine and fruit wine products is 0.4g/L, Max level as the residual of sulfur dioxide |
| 15.03.05 | Beer and malt beverage | 0.01 | Max level as the residual of sulfur dioxide |

Table A.1 (Continue)

Titanium dioxide

CNS 08.011

INS 171

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 04.01.02.05 | Jams, jellies, marmalades | 5.0 | |
| 04.01.02.08.02 | Preserved surface-drying fruit | 10.0 | |
| 04.01.02.08.04 | Liquorice-flavored product | 10.0 | |
| 04.02.02.02 | Dried vegetables (dried potatoes only) | 0.5 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 10.0 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 2.0 | |
| 05.02.01 | Gum-based candy | 5.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 10.0 | |
| 05.03 | Candies and chocolate coating | GMP | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 5.0 | |
| 11.05 | Flavoring syrup | 5.0 | |
| 12.10.02.01 | Mayonnaise, salad dressing | 0.5 | |
| 14.06 | Powdered drink | GMP | |
| 16.01 | Jelly | 10.0 | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 10.0 | |
| 16.07 | Other foods (clouding agent for beverages only) | 10.0g/L | |
| 16.07 | Other foods (konjak gelatin products only) | 2.5 | |

Carbon dioxide

CNS 17.014

INS 290

Function: preservative

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 05.02.02 | Other candies excluding gum-based candies | GMP | |
| 14.0 | Beverages | GMP | |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 15.03.06 | Other fermented alcoholic beverage (carbonated) | GMP | |

Tomato red

CNS 08.150

INS -

Table A.1 (Continue)

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 01.02.02 | Flavored fermented milk | 0.006 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.006 | For powdered drink, increase use by times of dilution |

Lycopene

CNS 08.017 INS 160d (i)

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 01.01.03 | Modified milk | 0.015 | As pure lycopene |
| 01.02.02 | Flavored fermented milk | 0.015 | As pure lycopene |
| 05.02 | Candies | 0.06 | As pure lycopene |
| 06.06 | Instant cereals, including rolled oats | 0.05 | As pure lycopene |
| 07.0 | Bakery wares | 0.05 | As pure lycopene |
| 12.10.01.01 | Solid condiment for soup | 0.39 | As pure lycopene |
| 12.10.02 | Semi-solid blended condiments | 0.04 | As pure lycopene |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.015 | As pure lycopene, For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 0.05 | As pure lycopene. If used in jelly powder, increase use by times of dilution |

Beeswax

CNS 14.013 INS 901

Function: glazing agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-------------------------------|-----------|------|
| 05.02 | Candies | GMP | |
| 05.03 | Candies and chocolate coating | GMP | |

Fumaric acid

CNS 01.110 INS 297

Function: acidity regulator

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 05.02.01 | Gum-based candy | 8.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 0.6 | |
| 07.01 | Bread | 3.0 | |
| 07.02 | Pastries | 3.0 | |
| 07.03 | Crackers | 3.0 | |
| 07.04 | Fillings and topping syrups for | 2.0 | |

Table A.1 (Continue)

| | | | |
|----------|--|-----|--|
| | bakeries | | |
| 07.05 | Other bakery wares | 2.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.6 | |
| 14.04 | Carbonated drinks | 0.3 | |

Monosodium fumarate

CNS 01.311 INS 365

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 05.02.01 | Gum-based candy | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 07.0 | Bakery wares | GMP | |
| 08.0 | Meat and meat products (other than fresh meat, poultry, and game in 08.01) | GMP | |
| 09.0 | Fish and fish products (including fish, crustaceans, shellfish, mollusks, and echinode, and their processed products (other than Fresh fish in 09.01)) | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |

Ammoniumglycyrrhizinate, monopotassium and tripotassium glycyrrhizinate

CNS 19.012, 19.010

INS 958

Function: sweeteners

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 04.01.02.08 | Candied and preserved fruit | GMP | |
| 05.02 | Candies | GMP | |
| 07.03 | Crackers | GMP | |
| 08.03.08 | Canned meat | GMP | |
| 12.0 | Condiments | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |

Antioxidant of glycyrrhiza

CNS 04.008

INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|----------------------|
| 02.01 | Fats and oils essentially free from water | 0.2 | As glycyrrhetic acid |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | As glycyrrhetic acid |
| 06.03.02.05 | Fried flour products | 0.2 | As glycyrrhetic acid |

Table A.1 (Continue)

| | | | |
|----------|--|-----|----------------------|
| 06.07 | Instant wheat or rice products | 0.2 | As glycyrrhetic acid |
| 07.03 | Crackers | 0.2 | As glycyrrhetic acid |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.2 | As glycyrrhetic acid |
| 08.03.01 | Thick gravy cooked meat | 0.2 | As glycyrrhetic acid |
| 08.03.02 | Smoked, baked or grilled meat products | 0.2 | As glycyrrhetic acid |
| 08.03.03 | Fried meat | 0.2 | As glycyrrhetic acid |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.2 | As glycyrrhetic acid |
| 08.03.05 | Sausage | 0.2 | As glycyrrhetic acid |
| 08.03.06 | Fermented meat products | 0.2 | As glycyrrhetic acid |
| 09.03.02 | Pickled fish and fish products | 0.2 | As glycyrrhetic acid |
| 16.06 | Puffed food | 0.2 | As glycyrrhetic acid |

D-mannitol

CNS 19.017 INS 421

Function: sweeteners, emulsifier, bulking agent, stabilizer, thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 05.02 | Candies | GMP | |

Orange yellow

CNS 08.143 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 06.03.02.02 | Dried pastas and noodles and similar products | GMP | |

Potassium permanganate

CNS 00.001 INS -

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 06.05.01 | Edible starch | 0.5 | |

Glutamine transaminase

CNS 18.013 INS -

Function: stabilizer and coagulant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-----------------------|------------------|---------------------------------|
| 04.04 | Pulse (bean) products | 0.25 | Same source as in the Table C.3 |

Guar gum

CNS 20.025 INS 412

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
|-------------------|---------------|------------------|------|

Table A.1 (Continue)

| | | | |
|----------|-------------------|--------|---|
| 01.05.01 | Cream | 1.0 | |
| 13.01.02 | Follow-up formula | 1.0g/L | As the quantity of use in the ready-to-eat food |

Calcium silicate

CNS 02.009 INS 552

Function: anticaking agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder | GMP | |
| 01.06 | Cheese, processed cheese and analogues | GMP | |
| 05.01.01 | Cocoa product, including cocoa-based butters, powders, syrups, spreads and fillings, etc. | GMP | |
| 06.05 | Starch and starch products | GMP | |
| 11.01 | Sugar | GMP | |
| 11.04 | Table-top sweeteners | GMP | |
| 12.01 | Salt and salt substitute | GMP | |
| 12.09.01 | Herbs, spices, seasonings and condiments powder | GMP | |
| 12.10 | Blended condiment | GMP | |
| 14.06 | Powdered drink | GMP | |
| 16.04 | Yeast and yeast products | GMP | |

Cinnamaldehyde

CNS 17.012 INS -

Function: preservative

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-----------------------------|-----------|--------------------|
| 04.01.01.02 | Surface-treated fresh fruit | GMP | Residue ≤ 0.3mg/kg |

Pectins

CNS 20.006 INS 440

Function: emulsifier, stabilizer, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.05.01 | Cream | GMP | |
| 02.02.01.01 | Butter and concentrated butter | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | GMP | |
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, maple syrup) | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 12.09 | Herbs, spices, seasonings and condiments | GMP | |
| 14.02.01 | Fruit and vegetable juice (pulp) | 3.0 | |

Funoran (*gloiopeltis furcata*)

CNS 20.040 INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-----------------|------------------|------|
| 05.02.01 | Gum-based candy | 10.0 | |

Propylene glycol alginate

CNS 20.010 INS 405

Function: thickener, emulsifier, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--------------|
| 01.0 | Milk and dairy product (excluding products in the category 01.01.01, 01.01.02, 01.04.01, 13.0) | 3.0 | |
| 01.01.03 | Modified milk | 4.0 | |
| 01.02.02 | Flavored fermented milk | 4.0 | |
| 01.04.01 | Condensed milk (plain) | 5.0 | |
| 02.01.01.02 | Hydrogenated vegetable oil | 5.0 | |
| 02.02 | Fat emulsions mainly of type water-in-oil | 5.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 5.0 | |
| 03.01 | Ice creams, ice cream bars | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 5.0 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 5.0 | |
| 05.02.01 | Gum-based candy | 5.0 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 5.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 5.0 | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 5.0 | |
| 06.07 | Instant wheat or rice products | 5.0 | |
| 06.08 | Frozen wheat or rice products | 5.0 | |
| 11.05 | Flavoring syrup | 5.0 | |
| 12.10.02 | Semi-solid blended condiments | 8.0 | |
| 14.0 | Beverages (excluding packaged) | 0.3 | For powdered |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| | drinking water in 14.01) | | drinks, increase use by times of dilution |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 3.0 | |
| 14.03.01 | Milk containing drink | 4.0 | |
| 14.03.02 | Plant protein containing drink | 5.0 | |
| 14.05.02 | Coffee drinks | 3.0 | |
| 15.03.05 | Beer and malt beverage | 0.3 | |

Sodium alginate

CNS 20.004 INS 401

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.05.01 | Cream | GMP | |
| 02.02.01.01 | Butter and concentrated butter | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | GMP | |
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, maple syrup) | 10.0 | |
| 12.09 | Herbs, spices, seasonings and condiments | GMP | |
| 14.02.01 | Fruit and vegetable juice (pulp) | GMP | |

Riboflavin

CNS 08.148 INS 101 (i)

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 04.02.02.02 | Dried vegetables (dried potatoes only) | 0.3 | |
| 06.07 | Instant wheat or rice products | 0.05 | |
| 12.10.01 | Solid blended condiment | 0.05 | |

Black bean red

CNS 08.114 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 05.02 | Candies | 0.8 | |
| 07.02.04 | Decorations on pastries | 0.8 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.8 | For powdered drink, increase use by times of dilution |

Table A.1 (Continue)

| | | | |
|-------|---|-----|---|
| 14.08 | Flavored drinks (fruit- flavored drinks only) | 0.8 | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.8 | |

Black currant red

CNS 08.122 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-------------------------|-----------|------|
| 07.02.04 | Decorations on pastries | GMP | |
| 14.04 | Carbonated drinks | 0.3 | |
| 15.03.03 | Fruit wine | GMP | |

Carthamins yellow

CNS 08.103 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.5 | |
| 04.01.02.04 | Canned fruit | 0.2 | |
| 04.01.02.08 | Candied and preserved fruit | 0.2 | |
| 04.01.02.09 | Decorative fruits | 0.2 | |
| 04.02.02.03 | Pickled vegetables | 0.5 | |
| 04.02.02.04 | Canned or bottled vegetables | 0.2 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.5 | |
| 05.02 | Candies | 0.2 | |
| 06.04.02.01 | Canned coarse grains | 0.2 | |
| 06.07 | Instant wheat or rice products | 0.5 | |
| 06.10 | Fillings for cereal product | 0.5 | |
| 07.02.04 | Decorations on pastries | 0.2 | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.5 | |
| 12.0 | Condiments (other than salt and salt substitute in 12.01) | 0.5 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.2 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.2 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.2 | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.2 | |
| 16.01 | Jelly | 0.2 | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.5 | |

Table A.1 (Continue)

Red rice red

CNS 08.111 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 01.01.03 | Modified milk | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 05.02 | Candies | GMP | |
| 14.03.01 | Milk containing drink | GMP | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | GMP | |

Monascus yellow pigment

CNS 08.152 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 07.02 | Pastries | GMP | |
| 08.03 | Cooked meat products | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | |
| 14.03 | Protein containing drink | GMP | |
| 14.04 | Carbonated drinks | GMP | |
| 14.06 | Powdered drink | GMP | |
| 14.08 | Flavored drinks | GMP | |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 16.01 | Jelly | GMP | |

Red kojic rice, monascus red

CNS 08.119, 08.120 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.01.03 | Modified milk | GMP | |
| 01.02.02 | Flavored fermented milk | 0.8 | |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmalades | GMP | |
| 04.02.02.03 | Pickled vegetables | GMP | |
| 04.02.02.05 | Vegetable paste, excluding tomato sauce | GMP | |
| 04.04.02.01 | Fermented bean curd | GMP | |
| 04.05.02.01 | Cooked nuts and seeds (fried | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| | nuts and seeds only) | | |
| 05.02 | Candies | GMP | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | GMP | |
| 06.07 | Instant wheat or rice products | GMP | |
| 06.10 | Fillings for cereal product | GMP | |
| 07.02 | Pastries | 0.9 | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | GMP | |
| 08.03 | Cooked meat products | GMP | |
| 11.05 | Flavoring syrup | GMP | |
| 12.0 | Condiments (other than salt and salt substitute in 12.01) | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | |
| 14.03 | Protein containing drink | GMP | |
| 14.04 | Carbonated drinks | GMP | |
| 14.06 | Powdered drink | GMP | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | GMP | |

Beta-carotene

CNS 08.010 INS 160 (a)

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.01.03 | Modified milk | 1.0 | |
| 01.02.02 | Flavored fermented milk | 1.0 | |
| 01.03.02 | Modified milk powders and cream powders | 1.0 | |
| 01.05 | Cream and analogues (excluding cream in 01.05.01) | 0.02 | |
| 01.06.01 | Unripened cheese | 0.6 | |
| 01.06.02 | Ripened cheese | 1.0 | |
| 01.06.04 | Processed cheese | 1.0 | |
| 01.06.05 | Cheese analogues | 1.0 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice | 1.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| | cream and flavored fermented milk) | | |
| 02.02 | Fat emulsions mainly of type water-in-oil (excluding butter and concentrated butter in 02.02.01.01) | 1.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 1.0 | |
| 02.04 | Fat-based dessert | 1.0 | |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 0.065 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.0 | |
| 04.01.02.03 | Fruit in vinegar, oil, or brine | 1.0 | |
| 04.01.02.04 | Canned fruit | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 1.0 | |
| 04.01.02.07 | Fruit-based spreads (e.g., chutney), excluding products of food category 04.1.2.5 | 0.5 | |
| 04.01.02.08 | Candied and preserved fruit | 1.0 | |
| 04.01.02.09 | Decorative fruits | 0.1 | |
| 04.01.02.10 | Fruit-based desserts, including fruit-flavored water-based desserts | 1.0 | |
| 04.01.02.11 | Fermented fruit products | 0.2 | |
| 04.02.02.02 | Dried vegetables | 0.2 | |
| 04.02.02.03 | Pickled vegetables | 0.132 | |
| 04.02.02.04 | Canned or bottled vegetables | 0.2 | |
| 04.02.02.05 | Vegetable paste, excluding tomato sauce | 1.0 | |
| 04.02.02.08 | Other processed vegetables | 1.0 | |
| 04.03.02.03 | Pickled edible fungi and algae | 0.132 | |
| 04.03.02.04 | Canned or bottled edible fungi and algae | 0.2 | |
| 04.03.02.06 | Other processed edible fungi and algae | 1.0 | |
| 04.05.02 | Processed nuts and seeds | 1.0 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 0.1 | |
| 05.02 | Candies | 0.5 | |
| 05.03 | Candies and chocolate coating | 20.0 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 20.0 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 1.0 | |
| 06.03.02.05 | Fried flour products | 1.0 | |
| 06.04.02.01 | Canned coarse grains | 1.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 06.06 | Instant cereals, including rolled oats | 0.4 | |
| 06.07 | Instant wheat or rice products | 1.0 | |
| 06.08 | Frozen wheat or rice products | 1.0 | |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 1.0 | |
| 06.10 | Fillings for cereal product | 1.0 | |
| 07.0 | Bakery wares | 1.0 | |
| 07.04 | Fillings and topping syrups for bakeries | 0.1 | |
| 08.03 | Cooked meat products | 0.02 | |
| 08.04 | Edible casings (e.g., sausage casings) | 5.0 | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 1.0 | |
| 09.03 | Pre-processed fish and fish products (semi-finished product) | 1.0 | |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 1.0 | |
| 09.05 | Canned fish products | 0.5 | |
| 10.03 | Egg products (changed physical properties) (excluding dehydrated egg product in 10.03.01 and liquid egg in 10.03.03) | 1.0 | |
| 10.04 | Other egg products | 0.15 | |
| 11.05 | Flavoring syrup | 0.05 | |
| 12.10.01 | Solid blended condiment | 2.0 | |
| 12.10.02 | Semi-solid blended condiments | 2.0 | |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) | 1.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 2.0 | For powdered drink, increase use by times of dilution |
| 14.03 | Protein containing drinks | 2.0 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 2.0 | For powdered drink, increase use by times of dilution |
| 14.05.01 | Tea drinks | 2.0 | For powdered drink, increase use by times of dilution |
| 14.05.02 | Coffee drinks | 2.0 | For powdered drink, increase use by times of dilution |
| 14.05.03 | Plant drink | 1.0 | For powdered drink, increase use by times of dilution |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 14.07 | Drink for special uses | 2.0 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 2.0 | For powdered drink, increase use by times of dilution |
| 15.01 | Distilled spirit | 0.6 | |
| 15.03 | Fermented alcoholic beverages (other than grape wine in 15.03.01) | 0.6 | |
| 16.01 | Jelly | 1.0 | For jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.1 | |

Succinylated monoglycerides

CNS 10.038

INS 472g

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------------------------|
| 01.01.03 | Modified milk | 5.0 | |
| 01.06.05 | Cheese analogues | 10.0 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 5.0 | |
| 02.0 | Fats and oils, and fat emulsions (excluding fats and oils essentially free from water in 02.01) | 10.0 | |
| 07.0 | Bakery wares | 5.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 2.0 | |
| 14.03 | Protein containing drink | 2.0 | |
| 14.03.01 | Milk containing drink | 5.0 | |
| 14.05 | Tea, coffee, or plant based drink | 2.0 | |
| 14.06 | Powdered drink | 20.0 | As diluted by 10 times |

Disodium succinate

CNS 12.005 INS -

Function: flavor enhancer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 12.0 | Condiments | 20.0 | |

Peanut skin red

CNS 08.134 INS -

Function: colour

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------|------------------|------|
| 05.02 | Candies | 0.4 | |
| 07.03 | Crackers | 0.4 | |
| 08.03.05 | Sausage | 0.4 | |
| 14.04 | Carbonated drinks | 0.1 | |

Talc

CNS 02.007 INS 553iii

Function: anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|------|
| 04.01.02.08.02 | Preserved surface-drying fruit | 20.0 | |
| 04.01.02.08.04 | Liquorice-flavored product | 20.0 | |

Carob bean gum

CNS 20.023 INS 410

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------|------------------|------|
| 13.01 | Infant formula | 7.0 | |

Sodium cyclamate, calcium cyclamate

CNS 19.002 INS 952

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.65 | As cyclamic acid |
| 04.01.02.04 | Canned fruit | 0.65 | As cyclamic acid |
| 04.01.02.05 | Jams, jellies, marmalades | 1.0 | As cyclamic acid |
| 04.01.02.08 | Candied and preserved fruit | 1.0 | As cyclamic acid |
| 04.01.02.08.02 | Preserved surface-drying fruit | 8.0 | As cyclamic acid |
| 04.01.02.08.04 | Liquorice-flavored product | 8.0 | As cyclamic acid |
| 04.01.02.08.05 | Soft fruit gum | 8.0 | As cyclamic acid |
| 04.02.02.03 | Pickled vegetables | 1.0 | As cyclamic acid |
| 04.04.01.06 | Cooked bean products | 1.0 | As cyclamic acid |
| 04.04.02.01 | Fermented bean curd | 0.65 | As cyclamic acid |
| 04.05.02.01.01 | Cooked nuts and seeds (in-shell) | 6.0 | As cyclamic acid |
| 04.05.02.01.02 | Cooked nuts and seeds (shelled) | 1.2 | As cyclamic acid |
| 07.01 | Bread | 1.6 | As cyclamic acid |
| 07.02 | Pastries | 1.6 | As cyclamic acid |
| 07.03 | Crackers | 0.65 | As cyclamic acid |
| 12.10 | Blended condiment | 0.65 | As cyclamic acid |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.65 | As cyclamic acid, For powdered drinks, increase use by times of dilution |

Table A.1 (Continue)

| | | | |
|-------|--------------------------------|------|---|
| 15.02 | Integrated alcoholic beverages | 0.65 | As cyclamic acid |
| 16.01 | Jelly | 0.65 | As cyclamic acid, for jelly powder, increase use by times of dilution |

Beta-cyclodextrin

CNS 20.024 INS 459

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 05.02.01 | Gum-based candy | 20.0 | |
| 06.07 | Instant wheat or rice products | 1.0 | |
| 08.02 | Pre-processed meat product | 1.0 | |
| 08.03 | Cooked meat products | 1.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.5 | For powdered drink, increase use by times of dilution |
| 14.03.02 | Plant protein containing drink | 0.5 | For powdered drink, increase use by times of dilution |
| 14.03.03 | Blended protein containing drink | 0.5 | For powdered drink, increase use by times of dilution |
| 14.03.04 | Other protein containing drinks | 0.5 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.5 | For powdered drink, increase use by times of dilution |
| 14.05 | Tea, coffee, or plant based drink | 0.5 | For powdered drink, increase use by times of dilution |
| 14.07 | Drink for special uses | 0.5 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 0.5 | For powdered drink, increase use by times of dilution |
| 16.06 | Puffed food | 0.5 | |

Xanthan gum

CNS 20.009 INS 415

Function: stabilizer, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.05.01 | Cream | GMP | |
| 02.02.01.01 | Butter and concentrated butter | 5.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of | 10.0 | |

Table A.1 (Continue)

| | | | |
|-------------|---|-----|---|
| | dumplings/wontons/ <i>shuo mai</i>) | | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 4.0 | |
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, maple syrup) | 5.0 | |
| 12.09 | Herbs, spices, seasonings and condiments | GMP | |
| 13.01.03 | Formula for special medical purposes for infants | 9.0 | The max use level is only for powder products; the level shall be calculated times of dilution. |
| 14.02.01 | Fruit and vegetable juice (pulp) | GMP | |

Adipic acid

CNS 01.109 INS 355

Function: acidity regulator

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-----------------|------------------|--|
| 05.02.01 | Gum-based candy | 4.0 | |
| 14.06 | Powdered drink | 0.01 | |
| 16.01 | Jelly | 0.1 | If used in jelly powder, increase use by times of dilution |

4-hexylresorcinol

CNS 04.013 INS 586

Function: antioxidant

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--------------------------------------|-----------|-----------------------|
| 09.01 | Fresh aquatic products (shrimp only) | GMP | Residue \leq 1mg/kg |

Chitin

CNS 20.018 INS -

Function: thickener, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 02.01.01.02 | Hydrogenated vegetable oil | 2.0 | |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 2.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 2.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 5.0 | |
| 04.05.02.04 | Canned or bottled nuts and seeds | 2.0 | |
| 12.03 | Vinegar | 1.0 | |
| 12.10.02.01 | Mayonnaise, salad dressing | 2.0 | |
| 14.03.01.03 | Lactobacillus drinks | 2.5 | |
| 15.03.05 | Beer and malt beverage | 0.4 | |

Table A.1 (Continue)

Turmeric

CNS 08.102 INS 100ii

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 01.03.02 | Modified milk powders and cream powders | 0.4 | As turmeric |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmalades | GMP | |
| 04.01.02.08.02 | Preserved surface-drying fruit | GMP | |
| 04.01.02.09 | Decorative fruits | GMP | |
| 04.02.02.03 | Pickled vegetables | 0.01 | As turmeric |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | GMP | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 06.05.02.04 | Starch-based balls | 1.2 | As turmeric |
| 06.06 | Instant cereals, including rolled oats | 0.03 | As turmeric |
| 06.07 | Instant wheat or rice products | GMP | |
| 07.0 | Bakery wares | GMP | |
| 12.0 | Condiments | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.2 | As turmeric |

Curcumin

CNS 08.132 INS 100i

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.15 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | GMP | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.01 | |
| 05.02 | Candies | 0.7 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 0.5 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 0.3 | |
| 06.07 | Instant wheat or rice products | 0.5 | |
| 06.10 | Fillings for cereal product | GMP | |
| 11.05 | Flavoring syrup | 0.5 | |
| 12.10 | Blended condiment | 0.1 | |
| 14.04 | Carbonated drinks | 0.01 | |
| 16.01 | Jelly | 0.01 | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | GMP | |

Caramel colour class III – ammonia process

CNS 08.110 INS 150c

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.) | 2.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 2.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 1.5 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 12.0 | |
| 06.05.02.04 | Starch-based balls | GMP | |
| 06.06 | Instant cereals, including rolled oats | GMP | |
| 07.03 | Crackers | GMP | |
| 11.05 | Flavoring syrup | GMP | |
| 12.03 | Vinegar | 1.0 | |
| 12.04 | Soy sauce | GMP | |
| 12.05 | Paste and paste products | GMP | |
| 12.10 | Blended condiment | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.03.01 | Milk containing drink | 2.0 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 5.0 | For powdered drink, increase use by times of |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|--|
| | | | dilution |
| 15.01.03 | Brandy | 50.0 g/L | |
| 15.01.04 | Whisky | 6.0 g/L | |
| 15.01.06 | Rum | 6.0 g/L | |
| 15.02 | Integrated alcoholic beverages | 50.0 g/L | |
| 15.03.01.03 | Flavored grape wine | 50.0 g/L | |
| 15.03.02 | Chinese rice wine | 30.0 g/L | |
| 15.03.05 | Beer and malt beverage | 50.0 g/L | |
| 16.01 | Jelly | 50.0 | If used in jelly powder, increase use by times of dilution |

Caramel colour class II – caustic sulfite

CNS 08.151 INS 150b

Function: colour

| Food Category No. | Food Category | Max Level / (g/L) | Note |
|-------------------|--------------------------------|-------------------|------|
| 15.01.03 | Brandy | 6.0 | |
| 15.01.04 | Whisky | 6.0 | |
| 15.01.06 | Rum | 6.0 | |
| 15.02 | Integrated alcoholic beverages | 6.0 | |

Caramel colour class I – plain

CNS 08.108 INS 150a

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.) | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmalades | 1.5 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | GMP | |
| 06.06 | Instant cereals, including rolled oats | GMP | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries (fillings of flavor pie only) | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 08.02.01 | Flavored meat products (seasoned or flavored raw/fresh meat) | GMP | |
| 11.05 | Flavoring syrup | GMP | |
| 12.03 | Vinegar | GMP | |
| 12.04 | Soy sauce | GMP | |
| 12.05 | Paste and paste products | GMP | |
| 12.10 | Blended condiment | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.03.01 | Milk containing drink | GMP | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | For powdered drink, increase use by times of dilution |
| 15.01.03 | Brandy | GMP | |
| 15.01.04 | Whisky | 6.0g/L | |
| 15.01.06 | Rum | 6.0g/L | |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 15.03.01.03 | Flavored grape wine | GMP | |
| 15.03.02 | Chinese rice wine | GMP | |
| 15.03.05 | Beer and malt beverage | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 2.5 | |

Caramel colour class IV – ammonia sulphite process

CNS 08.109 INS 150d

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.) | 1.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 2.0 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 2.5 | |
| 06.06 | Instant cereals, including rolled oats | 2.5 | |
| 06.10 | Fillings for cereal product | 7.5 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| | (flavored pie only) | | |
| 07.03 | Crackers | 50.0 | |
| 12.04 | Soy sauce | GMP | |
| 12.05 | Paste and paste products | 10.0 | |
| 12.07 | Cooking wine and products | 10.0 | |
| 12.10 | Blended condiment | 50.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | |
| 14.03.01 | Milk containing drink | 2.0 | |
| 14.04 | Carbonated drinks | GMP | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | |
| 14.05.01 | Tea drinks | 10.0 | |
| 14.05.02 | Coffee drinks | 0.1 | |
| 14.05.03 | Plant drink | 0.1 | |
| 14.06 | Powdered drink | GMP | |
| 15.01.03 | Brandy | 50.0 g/L | |
| 15.01.04 | Whisky | 6.0 g/L | |
| 15.01.06 | Rum | 6.0 g/L | |
| 15.02 | Integrated alcoholic beverages | 50.0 g/L | |
| 15.03.01.03 | Flavored grape wine | 50.0 g/L | |
| 15.03.02 | Chinese rice wine | 30.0 g/L | |
| 15.03.05 | Beer and malt beverage | 50.0 g/L | |

Rose laevigata michx brown

CNS 08.131 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 07.02 | Pastries | 0.9 | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 14.04 | Carbonated drinks | 1.0 | |
| 15.02 | Integrated alcoholic beverages | 0.2 | |

L (+) -tartaric acid, dl-tartaric acid

CNS 01.111, 01.313 INS 334, -

Function: acidity regulator

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 10.0 | As tartaric acid |
| 06.03.02.05 | Fried flour products | 10.0 | As tartaric acid |
| 12.10.01 | Solid blended condiment | 10.0 | As tartaric acid |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.03.02 | Plant protein containing drink | 5.0 | For powdered drink, increase use by times of dilution |

Table A.1 (Continue)

| | | | |
|----------|-----------------------------------|--------|---|
| 14.03.03 | Blended protein containing drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 5.0 | For powdered drink, increase use by times of dilution |
| 14.05 | Tea, coffee, or plant based drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.07 | Drink for special uses | 5.0 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 5.0 | For powdered drink, increase use by times of dilution |
| 15.03.01 | Grape wine | 4.0g/L | |

Potassium bitartrate

CNS 06.007 INS 336

Function: bulking agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-----------------------------|-----------|------|
| 06.03 | Wheat flour and its product | GMP | |
| 07.0 | Bakery wares | GMP | |

Coreopsis yellow

CNS 08.113 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.3 | |
| 07.02.04 | Decorations on pastries | 0.3 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.3 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.3 | For powdered drink, increase use by times of dilution |

Polydimethyl siloxane and emulsion

CNS 03.007 INS 900a

Function: glazing agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------------------|------------------|------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.0009 | |
| 04.02.01.02 | Surface-treated fresh vegetables | 0.0009 | |

Table A.1 (Continue)

Polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid) PGPR)

CNS 10.029 INS 476

Function: emulsifier, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 02.02 | Fat emulsions mainly of type water-in-oil | 10.0 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 5.0 | |
| 05.03 | Candies and chocolate coating | 5.0 | |
| 12.10.02 | Semi-solid blended condiments | 5.0 | |

Polyglycerol esters of fatty acids (polyglycerol fatty acid esters)

CNS 10.022 INS 475

Function: emulsifier, stabilizer, thickener, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|-----------------------------------|
| 01.01.03 | Modified milk | 10.0 | |
| 01.03.02 | Modified milk powders and cream powders | 10.0 | |
| 01.05 | Cream and analogues | 10.0 | |
| 02.0 | Fats and oils, and fat emulsions (excluding 02.01.01.01 vegetable oils) | 20.0 | |
| 02.01.01.01 | Vegetable oil (for frying purpose only) | 10.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 10.0 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 10.0 | |
| 05.01 | Cocoa products, chocolate, and chocolate products, including imitations and chocolate substitutes | 10.0 | |
| 05.02 | Candies | 5.0 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 10.0 | |
| 06.06 | Instant cereals, including rolled oats | 10.0 | |
| 06.07 | Instant wheat or rice products | 10.0 | |
| 07.0 | Bakery wares | 10.0 | |
| 12.0 | Condiments (condiments for puffed foods only) | 10.0 | |
| 12.10.01 | Solid blended condiment | 10.0 | |
| 12.10.02 | Semi-solid blended condiments | 10.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 10.0 | |
| 16.01 | Jelly | 10.0 | If used in jelly powder, increase |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|--------------------------|
| | | | use by times of dilution |
| 16.06 | Puffed food | 10.0 | |

E-polylysine

CNS 17.037 INS -

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------------|------------------|------|
| 07.0 | Bakery wares | 0.15 | |
| 08.03 | Cooked meat products | 0.25 | |
| 14.02 | Fruit and vegetable juices | 0.2 g/L | |

E-polylysine hydrochloride

CNS 17.038 INS -

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.0 | Fruits and vegetables (including roots and tubers), pulses and legumes, mushrooms and fungi, seaweeds, and nuts and seeds | 0.30 | |
| 06.02 | Rice and rice products | 0.25 | |
| 06.03 | Wheat flour and its product | 0.30 | |
| 06.04.02 | Coarse grain product | 0.40 | |
| 08.0 | Meat and meat products | 0.30 | |
| 12.0 | Condiments | 0.50 | |
| 14.0 | Beverages | 0.20 | |

Polydextrose

CNS 20.022 INS 1200

Function: thickener, bulking agent, humectant, stabilizer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 01.01.03 | Modified milk | GMP | |
| 01.02.02 | Flavored fermented milk | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 07.0 | Bakery wares | GMP | |
| 08.03.05 | Sausage | GMP | |
| 12.10.02.01 | Mayonnaise, salad dressing | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |

Table A.1 (Continue)

| | | | |
|-------|-------|-----|--|
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
|-------|-------|-----|--|

Polyoxyethylene xylitan monostearate

CNS 10.017 INS -

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 16.07 | Other composition foods (for fermentation technology) | 5.0 | |

Polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleat

CNS 10.025, 10.026, 10.015, 10.016 INS 432, 434, 435, 433

Function: emulsifier, antifoaming agent, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|----------------------------|
| 01.01.03 | Modified milk | 1.5 | |
| 01.05.01 | Cream | 1.0 | |
| 01.05.03 | Modified cream | 1.0 | |
| 02.02 | Fat emulsions mainly of type water-in-oil | 5.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 5.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.5 | |
| 04.04 | Pulse (bean) products | 0.05 | As used in 1kg of soybeans |
| 07.01 | Bread | 2.5 | |
| 07.02 | Pastries | 2.0 | |
| 12.10.01 | Solid blended condiment | 4.5 | |
| 12.10.02 | Semi-solid blended condiments | 5.0 | |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) | 1.0 | |
| 14.0 | Beverages (excluding 14.01 packaged drinking water and 14.06 powdered drinks) | 0.5 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.75 | |
| 14.03.01 | Milk containing drink | 2.0 | |
| 14.03.02 | Plant protein containing drink | 2.0 | |
| 16.07 | Other composition food (emulsified natural coloring) | 10.0 | |

Polyethylene glycol

CNS 14.012 INS 1521

Table A.1 (Continue)

Function: glazing agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-------------------------------|-----------|------|
| 05.03 | Candies and chocolate coating | GMP | |

Polyvinyl alcohol

CNS 14.010 INS 1203

Function: glazing agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------------|------------------|------|
| 05.03 | Candies and chocolate coating | 18.0 | |

Cassia gum

CNS 20.045 INS 427

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.02.02 | Flavored fermented milk | 2.5 | |
| 01.05.01 | Cream | 2.5 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 2.5 | |
| 03.01 | Ice creams, ice cream bars | 2.5 | |
| 06.03.02 | Wheat flour product | 3.0 | |
| 06.07 | Instant wheat or rice products | 2.5 | |
| 07.0 | Bakery wares | 2.5 | |
| 08.03.05 | Sausage | 1.5 | |
| 12.10.02 | Semi-solid blended condiments | 2.5 | |
| 12.10.03 | Blended condiment in liquid | 2.5 | |
| 14.03.01.03 | Lactobacillus drinks | 2.5 | |

Caffeine

CNS 00.007 INS -

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------------|------------------|------|
| 14.04.01 | Carbonated drink of cola type | 0.15 | |

Carrageenan

CNS 20.007 INS 407

Function: emulsifier, stabilizer, thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 01.05.01 | Cream | GMP | |
| 02.02.01.01 | Butter and concentrated butter | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 8.0g/kg | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|---|
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, maple syrup) | 5.0g/kg | |
| 12.09 | Herbs, spices, seasonings and condiments | GMP | |
| 13.01 | Infant formula | 0.3g/L | As the quantity of use in the ready-to-eat food |
| 14.02.01 | Fruit and vegetable juice (pulp) | GMP | |

Ascorbic acid (vitamin C)

CNS 04.014 INS 300

Function: flour treatment agent, antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.01.03 | Peeled or cut fresh fruit | 5.0 | |
| 04.02.01.03 | Peeled, cut or shredded fresh vegetables | 5.0 | |
| 06.03.01 | Wheat flour | 0.2 | |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) | GMP | |

Sodium ascorbate

CNS 04.015 INS 301

Function: antioxidant

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) | GMP | |

Calcium ascorbate

CNS 04.009 INS 302

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 04.01.01.03 | Peeled or cut fresh fruit | 1.0 | As residue of calcium scorbate in fruits |
| 04.02.01.03 | Peeled, cut or shredded fresh vegetables | 1.0 | As residue of calcium scorbate in vegetables |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) | GMP | |

Ascorbyl palmitate

CNS 04.011 INS 304

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------------------------------|
| 01.03 | Milk powder (sweetened milk powder), cream powder and | 0.2 | As ascorbyl palmitate in fat |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------------------------------|
| | modified milk powder | | |
| 02.0 | Fats and oils, and fat emulsions | 0.2 | |
| 02.01 | Fats and oils essentially free from water | 0.2 | |
| 06.06 | Instant cereals, including rolled oats | 0.2 | |
| 06.07 | Instant wheat or rice products | 0.2 | |
| 07.01 | Bread | 0.2 | |
| 13.01 | Infant formula | 0.05 | As ascorbyl palmitate in fat |
| 13.02 | Complementary foods for infants and young children | 0.05 | As ascorbyl palmitate in fat |

Curdlan

CNS 20.042 INS 424

Function: stabilizer and coagulant, thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|--|
| 04.04.01.01 | Soybean curd | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | GMP | |
| 06.07 | Instant wheat or rice products | GMP | |
| 08.03 | Cooked meat products | GMP | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.07 | Other (artificial aquatic products, such as artificial abalone, artificial sea cucumber, artificial shellfish, etc.) | GMP | |

Cocoa husk pigment

CNS 08.118 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.04 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 3.0 | |
| 07.01 | Bread | 0.5 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 07.02 | Pastries | 0.9 | |
| 07.02.04 | Decorations on pastries | 3.0 | |
| 07.03 | Crackers | 0.04 | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 14.03.02 | Plant protein containing drink | 0.25 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 2.0 | |
| 15.02 | Integrated alcoholic beverages | 1.0 | |

Soluble soybean polysaccharide

CNS 20.044 INS -

Function: thickener, emulsifier, coating agents, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 02.04 | Fat-based dessert | 10.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 10.0 | |
| 06.02.02 | Rice products | 10.0 | |
| 06.03.02 | Wheat flour product | 10.0 | |
| 06.05.02 | Starch products | 10.0 | |
| 06.07 | Instant wheat or rice products | 10.0 | |
| 06.08 | Frozen wheat or rice products | 10.0 | |
| 07.0 | Bakery wares | 10.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 10.0 | |

Quinoline yellow

CNS 08.016 INS 104

Function: colour

| Food Category No. | Food Category | Max Level / (g/L) | Note |
|-------------------|--------------------------------|-------------------|------|
| 15.02 | Integrated alcoholic beverages | 0.1 | |

Paprika orange

CNS 08.107 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 05.02 | Candies | GMP | |
| 07.02 | Pastries | 0.9g/kg | |
| 07.02.04 | Decorations on pastries | GMP | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0g/kg | |
| 08.03 | Cooked meat products | GMP | |
| 09.02.03 | Frozen minced and creamed | GMP | |

Table A.1 (Continue)

| | | | |
|----------|--------------------------------------|-----|--|
| | fish products (including fish balls) | | |
| 12.10.02 | Semi-solid blended condiments | GMP | |

Paprika red

CNS 08.106 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.02.02.03 | Pickled vegetables | GMP | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | GMP | |
| 05.01 | Cocoa products, chocolate, and chocolate products, including imitations and chocolate substitutes | GMP | |
| 05.02 | Candies | GMP | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | GMP | |
| 06.07 | Instant wheat or rice products | GMP | |
| 06.08 | Frozen wheat or rice products | 2.0g/kg | |
| 06.10 | Fillings for cereal product | GMP | |
| 07.02 | Pastries | 0.9g/kg | |
| 07.02.04 | Decorations on pastries | GMP | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0g/kg | |
| 08.02.01 | Flavored meat products (seasoned or flavored raw/fresh meat) | 0.1g/kg | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | GMP | |
| 08.03 | Cooked meat products | GMP | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | GMP | |
| 12.0 | Condiments (other than salt and salt substitute in 12.01) | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.03 | Protein containing drink | GMP | For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | GMP | |

Table A.1 (Continue)

Paprika oleoresin

CNS 00.012 INS 160c

Function: flavor enhancer, color

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|------|
| 01.06.04 | Processed cheese | GMP | |
| 04.02.02.03 | Pickled vegetables | GMP | |
| 04.03.02.03 | Pickled edible fungi and algae | GMP | |
| 12.10 | Blended condiment | 10.0 | |
| 16.06 | Puffed food | 1.0 | |

Sodium caseinate

CNS 10.002 INS -

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------|------------------|---|
| 13.01.01 | Infant formulae food | 1.0 | As ready-to-eat products, as carrier of ARA and DHA |
| 13.01.02 | Follow-up formula | 1.0 | As ready-to-eat products, as carrier of ARA and DHA |

Uguisukagura red

CNS 08.136 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.0 | |
| 05.02 | Candies | 2.0 | |
| 07.02 | Pastries (excluding 07.02.04 Decorations on pastries) | 2.0 | |
| 07.02.04 | Decorations on pastries | 3.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 1.0 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 1.0 | For powdered drink, increase use by times of dilution |

Diphenyl ether (diphenyl oxide)

CNS 17.022 INS -

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------------------|
| 04.01.01.02 | Surface-treated fresh fruit (citrus only) | 3.0 | Residue ≤12mg/kg |

Table A.1 (Continue)

Brilliant blue, brilliant blue aluminum lake

CNS 08.007 INS 133

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--------------------------------------|
| 01.02.02 | Flavored fermented milk | 0.025 | As brilliant blue |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | 0.025 | As brilliant blue |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.025 | As brilliant blue |
| 04.01.02.05 | Jams, jellies, marmalades | 0.5 | As brilliant blue |
| 04.01.02.08.02 | Preserved surface-drying fruit | 0.025 | As brilliant blue |
| 04.01.02.09 | Decorative fruits | 0.1 | As brilliant blue |
| 04.02.02.03 | Pickled vegetables | 0.025 | As brilliant blue |
| 04.04.01.06 | Cooked bean products | 0.025 | As brilliant blue |
| 04.05.02 | Processed nuts and seeds | 0.025 | As brilliant blue |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.05 | As brilliant blue |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.3 | As brilliant blue |
| 06.05.02.02 | Shrimp-flavored starch flakes | 0.025 | As brilliant blue |
| 06.05.02.04 | Starch-based balls | 0.1 | As brilliant blue |
| 06.06 | Instant cereals, including rolled oats (cocoa corn flakes only) | 0.015 | As brilliant blue |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only) | 0.025 | |
| 07.04 | Fillings and topping syrups for bakeries (fillings of flavor pie only) | 0.05 | Allow the use of brilliant blue only |
| 11.05 | Flavoring syrup | 0.025 | As brilliant blue |
| 11.05.01 | Fruit flavoring syrup | 0.5 | As brilliant blue |
| 12.09.01 | Herbs, spices, seasonings and condiments powder | 0.01 | As brilliant blue |
| 12.09.03 | Herbs, spices, seasonings and condiments paste (i.e. Mustard) | 0.01 | As brilliant blue |
| 12.10.02 | Semi-solid blended condiments | 0.5 | As brilliant blue |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.02 | As brilliant blue |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.025 | As brilliant blue |
| 14.03.01 | Milk containing drink | 0.025 | As brilliant blue |
| 14.04 | Carbonated drinks | 0.025 | As brilliant blue |
| 14.06 | Powdered drink | 0.2 | As brilliant blue |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.025 | As brilliant blue |
| 15.02 | Integrated alcoholic beverages | 0.025 | As brilliant blue |

Table A.1 (Continue)

| | | | |
|-------|-------------|-------|---|
| 16.01 | Jelly | 0.025 | As brilliant blue, if used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.05 | As brilliant blue, Allow the use of brilliant blue only |

Phosphoric acid, disodium dihydrogen pyrophosphate, tetrasodium pyrophosphate, calcium dihydrogen phosphate, potassium dihydrogen phosphate, diammonium hydrogen phosphate, dipotassium hydrogen phosphate, calcium hydrogen phosphate (dicalcium orthophosphate), tricalcium orthophosphate (calcium phosphate), tripotassium orthophosphate, trisodium orthophosphate, sodium polyphosphate, sodium tripolyphosphate, sodium dihydrogen phosphate, sodium phosphatedibasic, trisodium monohydrogen diphosphate potassium polymetaphosphate, calcium acid pyrophosphate
 NS 01.106, 15.008, 15.004, 15.007, 15.010, 06.008, 15.009, 06.006, 02.003, 01.308, 15.001, 15.002, 15.003, 15.005, 15.006, 15.013, 15.015, 15.016
 INS 338, 450i, 450iii, 341i, 340i, 342ii, 340ii, 341ii, 341iii, 340iii, 339iii, 452i, 451i, 339i, 339ii, 450 (ii), 452 (ii), 450 (vii)

Function: humectant, bulking agent, Acidity regulator, stabilizer, coagulant, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 01.0 | Milk and dairy product (excluding products of the category 01.01.01, 01.01.02, 13.0) | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 01.03.01 | Milk powder and cream powder | 10.0 | Singly or in combination, Max level calculated by PO43- |
| 01.05.01 | Cream | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 01.06.04 | Processed cheese | 14 | Singly or in combination, Max level calculated by PO43- |
| 02.02 | Fat emulsions mainly of type water-in-oil | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 20.0 | Singly or in combination, Max level calculated by PO43- |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 04.02.02.04 | Canned or bottled vegetables | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 2.0 | Singly or in combination, Max level calculated by PO43- |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 5.0 | Singly or in combination, Max level calculated by PO43- |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 06.02.03 | Rice flour (including glutinous rice ball flour) | 1.0 | Singly or in combination, Max level calculated by PO43- |
| 06.03 | Wheat flour and its product | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.03.01 | Wheat flour | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 5.0 | Singly or in combination, Max level calculated by PO43-, increase use by ratio of battering or coating |
| 06.04.01 | Coarse grain flour | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.04.02.01 | Canned coarse grains | 1.5 | Singly or in combination, Max level calculated by PO43- |
| 06.04.02.02 | Other coarse grain products (frozen French Fries, frozen mashed potatoes patties, frozen mashed potato, and frozen mashed sweet potato only) | 1.5 | Singly or in combination, Max level calculated by PO43- |
| 06.05.01 | Edible starch | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.06 | Instant cereals, including rolled oats | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.07 | Instant wheat or rice products | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.08 | Frozen wheat or rice products | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) (canned deserts of grains only) | 1.0 | Singly or in combination, Max level calculated by PO43- |
| 07.0 | Bakery wares | 15.0 | Singly or in combination, Max level calculated by PO43- |
| 08.02 | Pre-processed meat product | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 08.03 | Cooked meat products | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 09.02.01 | Frozen aquatic products | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 09.03 | Pre-processed fish and fish products (half-finished | 1.0 | Singly or in combination, Max level calculated by PO43- |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| | product) | | |
| 09.05 | Canned fish products | 1.0 | Singly or in combination, Max level calculated by PO43- |
| 10.03.02 | Heat-clotted egg product (e.g. Yolk cream, preserved egg sausage) | 5.0 | Singly or in combination, Max level calculated by PO43- |
| 11.05 | Flavoring syrup | 10.0 | Singly or in combination, Max level calculated by PO43- |
| 12.10 | Blended condiment | 20.0 | Singly or in combination, Max level calculated by PO43- |
| 12.10.01.03 | Other solid blended condiment (condiment packages for fresh instant noodles only) | 80.0 | Singly or in combination, Max level calculated by PO43- |
| 13.01 | Infant formula | 1.0 | Only the use of calcium hydrogenphosphat and sodium dihydrogen phosphate, singly or in combination, max level calculated by PO43- |
| 13.02 | Complementary foods for infants and young children | 1.0 | Only the use of calcium hydrogenphosphat and sodium dihydrogen phosphate, singly or in combination, max level calculated by PO43- |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 5.0 | Singly or in combination, max level calculated by PO43- For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 5.0 | Singly or in combination, Max level calculated by PO43-; If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 2.0 | Singly or in combination, Max level calculated by PO43- |

Phosphated distarch phosphate

CNS 20.017 INS 1413

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.02.05 | Jams, jellies, marmalades | 1.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 0.2 | |
| 06.07 | Instant wheat or rice products | 0.2 | |
| 14.06 | Powdered drink | 0.5 | |

Phospholipid

CNS 04.010 INS 322

Table A.1 (Continue)

Function: antioxidant, emulsifier

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 01.05.01 | Cream | GMP | |
| 02.01.01.02 | Hydrogenated vegetable oil | GMP | |
| 13.01 | Infant formula | GMP | |
| 13.02 | Complementary foods for infants and young children | GMP | |

Dilauryl thiodipropionate

CNS 04.012 INS 389

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.2 | |
| 04.02.01.02 | Surface-treated fresh vegetables, | 0.2 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | |
| 06.03.02.05 | Fried flour products | 0.2 | |
| 16.06 | Puffed food | 0.2 | |

Sulfur (sulphur)

CNS 05.007 INS -

Function: bleaching agent, preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 04.01.02.02 | Dried fruit | 0.1 | Only used for steam treatment, max level as the residual of sulfur dioxide |
| 04.01.02.08 | Candied and preserved fruit | 0.35 | Only used for steam treatment, max level as the residual of sulfur dioxide |
| 04.02.02.02 | Dried vegetables | 0.2 | Only used for steam treatment, max level as the residual of sulfur dioxide |
| 04.03.01.02 | Surface-treated fresh edible fungi and algae | 0.4 | Only used for steam treatment, max level as the residual of sulfur dioxide |
| 11.01 | Sugar | 0.1 | Only used for steam treatment, max level as the residual of sulfur dioxide |
| 16.07 | Other (konjac flour only) | 0.9 | Only used for steam treatment, max level as the residual of sulfur dioxide |

Calcium sulfate

CNS 18.001 INS 516

Function: stabilizer and coagulant, thickener, Acidity regulator,

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-----------------------|------------------|------|
| 04.04 | Pulse (bean) products | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02 | Wheat flour product | 1.5 | |
| 07.01 | Bread | 10.0 | |
| 07.02 | Pastries | 10.0 | |
| 07.03 | Crackers | 10.0 | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) (only for Chinese sausage) | 5.0 | |
| 08.03.05 | Sausage | 3.0 | |

Aluminium potassium sulfate, aluminium ammonium sulfate

CNS 06.004, 06.005

INS 522, 523

Function: bulking agent, stabilizer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|---|
| 04.04 | Pulse (bean) products | GMP | Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al) |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | GMP | Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al) |
| 06.03.02.05 | Fried flour products | GMP | Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al) |
| 06.05.02.02 | Shrimp-flavored starch flakes | GMP | Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al) |
| 07.0 | Bakery wares | GMP | Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al) |
| 09.03.02 | Pickled fish and fish products (only used for jelly fish) | GMP | Aluminum residual \leq 500mg/kg (as Al in instant jelly fish) |

Magnesium sulfate

CNS 00.021 INS 518

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 14.01.03 | Other drinking water (excluding drinking water from the nature) | 0.05 | |

Zinc sulfate

CNS 00.018 INS -

Function: others

| Food Category No. | Food Category | Max Level / (g/L) | Note |
|-------------------|---|-------------------|----------------|
| 14.01.03 | Other drinking water (excluding drinking water from the nature) | 0.006 | As Zn, 2.4mg/L |

Table A.1 (Continue)

Ferrous sulfate

CNS 00.022 INS -

Function: others

| Food Category No. | Food Category | Max Level / (g/L) | Note |
|-------------------|---|-------------------|----------|
| 04.04.02 | Fermented bean products (stinky tofu only) | 0.15 | As feso4 |

Calcium chloride

CNS 18.002 INS 509

Function: stabilizer and coagulant, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---------------|
| 01.05.01 | Cream | GMP | |
| 01.05.03 | Modified cream | GMP | |
| 04.01.02.04 | Canned fruit | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 1.0 | |
| 04.02.02.04 | Canned or bottled vegetables | 1.0 | |
| 04.04 | Pulse (bean) products | GMP | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 0.4 | |
| 11.05 | Flavoring syrup | 0.4 | |
| 14.01.03 | Other drinking water (excluding drinking water from the nature) | 0.1g/L | As Ca, 36mg/L |
| 16.07 | Other (poultry blood products only) | 0.5 | |

Potassium chloride

CNS 00.008 INS 508

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 12.01 | Salt and salt substitute | 350 | |
| 14.01.03 | Other drinking water (excluding drinking water from the nature) | GMP | |

Magnesium chloride

CNS 18.003 INS 511

Function: stabilizer and coagulant

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-----------------------|-----------|------|
| 04.04 | Pulse (bean) products | GMP | |

Tamarind polysaccharide gum

CNS 20.011 INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|---------------------|------|
|-------------------|---------------|---------------------|------|

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 2.0 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 2.0 | |
| 16.01 | Jelly | 2.0 | If used in jelly powder, increase use by times of dilution |

Radish red

CNS 08.117

INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmalades | GMP | |
| 04.01.02.08.01 | Candied fruit | GMP | |
| 05.02 | Candies | GMP | |
| 07.02 | Pastries | GMP | |
| 12.03 | Vinegar | GMP | |
| 12.10 | Blended condiment | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |

Basella rubra red

CNS 08.121 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------|------------------|--|
| 05.02 | Candies | 0.1 | |
| 07.02.04 | Decorations on pastries | 0.2 | |
| 14.04 | Carbonated drinks | 0.13 | Powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 0.25 | If used in jelly powder, increase use by times of dilution |

Morpholine fatty acid salt (fruit wax)

CNS 14.004 INS -

Table A.1 (Continue)

Function: glazing agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-----------------------------|-----------|------|
| 04.01.01.02 | Surface-treated fresh fruit | GMP | |

Maltitol and maltitol syrup

CNS 19.005, 19.022

INS 965 (i), 965 (ii)

Function: sweeteners, stabilizer, humectant, emulsifier, bulking agent, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 01.01.03 | Modified milk | GMP | |
| 01.02.02 | Flavored fermented milk | GMP | |
| 01.04 | Condensed milk and analogues | GMP | |
| 01.05.04 | Cream analogues | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02 | Processed fruits | GMP | |
| 04.02.02.03 | Pickled vegetables | GMP | |
| 04.04.01.06 | Cooked bean products | GMP | |
| 04.05.02 | Processed nuts and seeds | GMP | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | GMP | |
| 05.02 | Candies | GMP | |
| 06.10 | Fillings for cereal product | GMP | |
| 07.01 | Breads | GMP | |
| 07.02 | Pastries | GMP | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries | GMP | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 0.5 | |
| 11.04 | Table-top sweeteners | GMP | |
| 12.10.02 | Semi-solid blended condiments | GMP | |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |
| 16.01 | Jelly | GMP | If used in jelly powder, increase use by times of dilution |
| 16.07 | Other food (for processing of soybean product) | GMP | |
| 16.07 | Other (sugar-making) | GMP | |
| 16.07 | Other (fermenting) | GMP | |

Propyl gallate (PG)

CNS 04.003

INS 310

Function: antioxidant

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---------------|
| 02.0 | Fats and oils, and fat emulsions | 0.1 | As PG in fats |
| 02.01 | Fats and oils essentially free from water | 0.1 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.1 | As PG in fats |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.1 | As PG in fats |
| 05.02.01 | Gum-based candy | 0.4 | |
| 06.03.02.05 | Fried flour products | 0.1 | As PG in fats |
| 06.07 | Instant wheat or rice products | 0.1 | As PG in fats |
| 07.03 | Crackers | 0.1 | As PG in fats |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.1 | As PG in fats |
| 09.03.04 | Dried fish and fishery product | 0.1 | As PG in fats |
| 12.10.01 | Solid blended condiment (only chicken powder) | 0.1 | As PG in fats |
| 16.06 | Puffed food | 0.1 | As PG in fats |

Roselle red

CNS 08.125 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|---|
| 05.02 | Candies | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | GMP | |

Rosemary extract

CNS 04.017 INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 02.01.01 | Vegetable oils and fats | 0.7 | |
| 02.01.02 | Animal fats (including lard, tallow, fish oil, and other animal fats) | 0.3 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.3 | |
| 06.03.02.05 | Fried flour products | 0.3 | |
| 08.02 | Pre-processed meat product | 0.3 | |
| 08.03.01 | Thick gravy cooked meat | 0.3 | |
| 08.03.02 | Smoked, baked or grilled meat products | 0.3 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 08.03.03 | Fried meat | 0.3 | |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.3 | |
| 08.03.05 | Sausage | 0.3 | |
| 08.03.06 | Fermented meat products | 0.3 | |
| 16.06 | Puffed food | 0.3 | |

Rosemary extract

CNS 04.022 INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 02.01.01 | Vegetable oils and fats | 0.7 | |
| 02.01.02 | Animal fats (including lard, tallow, fish oil, and other animal fats) | 0.3 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.3 | |
| 06.03.02.05 | Fried flour products | 0.3 | |
| 08.02 | Pre-processed meat product | 0.3 | |
| 08.03.01 | Thick gravy cooked meat | 0.3 | |
| 08.03.02 | Smoked, baked or grilled meat products | 0.3 | |
| 08.03.03 | Fried meat | 0.3 | |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.3 | |
| 08.03.05 | Sausage | 0.3 | |
| 08.03.06 | Fermented meat products | 0.3 | |
| 12.10.02.01 | Mayonnaise, salad dressing | 0.3 | |
| 12.10.03.01 | Concentrated soup (canned or bottled) | 0.3 | |
| 16.06 | Puffed food | 0.3 | |

Buddleia yellow

CNS 08.139 INS -

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 05.02 | Candies | GMP | |
| 07.01 | Bread | GMP | |
| 07.02 | Pastries | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | |
| 14.08 | Flavored drinks | GMP | |
| 15.02 | Integrated alcoholic beverages | GMP | |

Xylitan monostearate

CNS 10.007 INS -

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
|-------------------|---------------|------------------|------|

Table A.1 (Continue)

| | | | |
|-------------|----------------------------|-----|--|
| 02.01.01.02 | Hydrogenated vegetable oil | 5.0 | |
| 05.02 | Candies | 5.0 | |
| 07.01 | Bread | 3.0 | |
| 07.02 | Pastries | 3.0 | |

Natamycin

CNS 17.030

INS 235

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 01.06 | Cheese, processed cheese and analogues | 0.3 | For use in surface treatment, residue less than 10mg/kg |
| 07.02 | Pastries | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.01 | Thick gravy cooked meat | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.02 | Smoked, baked or grilled meat products | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.03 | Fried meat | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.05 | Sausage | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 08.03.06 | Fermented meat products | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 12.10.02.01 | Mayonnaise, salad dressing | 0.02 | Residue \leq 10mg/kg |
| 14.02.01 | Fruit and vegetable juice (pulp) | 0.3 | For use in surface treatment, suspension spray or soaked, residue less than 10mg/kg |
| 15.03 | Fermented alcoholic beverages | 0.01g/L | |

Tartrazine, tartrazine aluminum lake

CNS 08.005

INS 102

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------|------------------|---------------|
| 01.02.02 | Flavored fermented milk | 0.05 | As tartrazine |
| 01.04.02 | Modified condensed milk | 0.05 | As tartrazine |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| | (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.05 | As tartrazine |
| 04.01.02.05 | Jams, jellies, marmalades | 0.5 | As tartrazine |
| 04.01.02.08 | Candied and preserved fruit | 0.1 | As tartrazine |
| 04.01.02.09 | Decorative fruits | 0.1 | As tartrazine |
| 04.02.02.03 | Pickled vegetables | 0.1 | As tartrazine |
| 04.04.01.06 | Cooked bean products | 0.1 | As tartrazine |
| 04.05.02 | Processed nuts and seeds | 0.1 | As tartrazine |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding cocoa products in 05.01.01) | 0.1 | As tartrazine |
| 05.02.02 | Other candies excluding gum-based candies | 0.3 | As tartrazine |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 0.3 | As tartrazine |
| 06.05.02.02 | Shrimp-flavored starch flakes | 0.1 | As tartrazine |
| 06.05.02.04 | Starch-based balls | 0.2 | As tartrazine |
| 06.06 | Instant cereals, including rolled oats | 0.08 | As tartrazine |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 0.06 | As tartrazine; if used in pudding powder, increase use by times of dilution |
| 07.02.04 | Decorations on pastries | 0.1 | As tartrazine |
| 07.03.03 | Egg-biscuit-roll | 0.04 | As tartrazine |
| 07.04 | Fillings and topping syrups for bakeries (fillings of flavor pie only) | 0.05 | Only the use of tartrazine |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only and cakes) | 0.05 | As tartrazine |
| 07.04 | Fillings and topping syrups for bakeries (pudding, pastries only) | 0.3 | As tartrazine |
| 11.05.01 | Fruit flavoring syrup | 0.5 | As tartrazine |
| 11.05.02 | Other flavoring syrup | 0.3 | As tartrazine |
| 12.09.03 | Herbs, spices, seasonings and condiments paste (i.e. Mustard) | 0.1 | As tartrazine |
| 12.10.01 | Solid blended condiment | 0.2 | As tartrazine, reduce the use by times of dilution |
| 12.10.02 | Semi-solid blended condiments | 0.5 | As tartrazine |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) | 0.15 | As tartrazine |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.1 | As tartrazine, For powdered drinks, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.1 | As tartrazine |
| 16.01 | Jelly | 0.05 | As tartrazine, if used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.1 | As tartrazine, only the use of tartrazine |

Citric acid, trisodium citrate, tripotassium citrate

CNS 01.101, 01.303, 01.304 INS 330, 331iii, 332ii

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 13.01 | Infant formula | GMP | |
| 13.02 | Complementary foods for infants and young children | GMP | |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) | GMP | |

Ferric ammonium citrate

CNS 02.010 INS 381

Function: anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------|------------------|------|
| 12.01 | Salt and salt substitute | 0.025 | |

Citric and fatty acid esters of glycerol

CNS 10.032 INS 472c

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------|------------------|------|
| 13.01 | Infant formula | 24.0 | |

Disodium stannous citrate

CNS 18.006 INS -

Function: stabilizer and coagulant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 04.01.02.04 | Canned fruit | 0.3 | |
| 04.02.02.04 | Canned or bottled vegetables | 0.3 | |
| 04.03.02.04 | Canned or bottled edible fungi and algae | 0.3 | |

Azodicarbonamide

CNS 13.004 INS 927a

Function: flour treatment agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
|-------------------|---------------|------------------|------|

Table A.1 (Continue)

| | | | |
|----------|-------------|-------|--|
| 06.03.01 | Wheat flour | 0.045 | |
|----------|-------------|-------|--|

Metatartaric acid

CNS 01.105 INS 353

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 04.01.02.04 | Canned fruit | GMP | |

Grape skin extract

CNS 08.135 INS 163ii

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmalades | 1.5 | |
| 05.02 | Candies | 2.0 | |
| 07.0 | Bakery wares | 2.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 2.5 | Powdered drink, increase the use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 1.0 | |

Ferrous gluconate

CNS 09.005 INS 579

Function: colour retention agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------------------------|------------------|---------|
| 04.02.02.03 | Pickled vegetables (olive only) | 0.15 | As iron |

Pullulan

CNS 14.011 INS 1204

Function: glazing agent, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 03.0 | Frozen drinks (with the exception of 03.04 Edible ice) | 10.0 | |
| 05.02 | Candies | 50.0 | |
| 05.03 | Candies and chocolate coating | 50.0 | |
| 09.03 | Pre-processed fish and fish products | 30.0 | |
| 12.10 | Blended condiment | 50.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 3.0 | |
| 14.06.02 | Protein containing powdered drink | 50.0 | |
| 16.07 | Other (coating only) | GMP | |

Hydroxypropyl distarch phosphate

CNS 20.016 INS 1442

Table A.1 (Continue)

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 01.05.01 | Cream | GMP | |

Oxystearin

CNS 00.017 INS 387

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 02.01 | Fats and oils essentially free from water | 0.5 | |

Glycerol ester of hydrogenated rosin

CNS 10.013 INS -

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.5 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.1 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.1 | |

Calcium hydroxide

CNS 01.202 INS 526

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 01.01.03 | Modified milk | GMP | |
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder | GMP | |
| 13.01 | Infant formula | GMP | |

Potassium hydroxide

CNS 01.203 INS 525

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 01.03.02 | Modified milk powders and cream powders | GMP | |
| 07.03 | Crackers | GMP | |
| 13.01 | Infant formula | GMP | |

Sunset yellow, sunset yellow aluminum lake

CNS 08.006 INS 110

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------|------------------|------------------|
| 01.01.03 | Modified milk | 0.05 | As sunset yellow |
| 01.02.02 | Flavored fermented milk | 0.05 | As sunset yellow |
| 01.04.02 | Modified condensed milk | 0.05 | As sunset yellow |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| | (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.09 | As sunset yellow |
| 04.01.02.04 | Canned fruit (canned water melon sauce only) | 0.1 | As sunset yellow |
| 04.01.02.05 | Jams, jellies, marmelades | 0.5 | As sunset yellow |
| 04.01.02.08 | Candied and preserved fruit | 0.1 | As sunset yellow |
| 04.01.02.09 | Decorative fruits | 0.2 | As sunset yellow |
| 04.04.01.06 | Cooked bean products | 0.1 | As sunset yellow |
| 04.05.02 | Processed nuts and seeds | 0.1 | As sunset yellow |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding 05.01.01 Cocoa products, 05.04Decorations. Toppings and sweet sauces) | 0.1 | As sunset yellow |
| 05.01.02 | Chocolate, and chocolate products, excluding cocoa products of food category 05.01.01 | 0.3 | As sunset yellow |
| 05.02.02 | Other candies excluding gum-based candies | 0.3 | As sunset yellow |
| 05.03 | Candies and chocolate coating | 0.3 | As sunset yellow |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 0.3 | As sunset yellow |
| 06.05.02.02 | Shrimp-flavored starch flakes | 0.1 | As sunset yellow |
| 06.05.02.04 | Starch-based balls | 0.2 | As sunset yellow |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 0.02 | As sunset yellow, if used in pudding powder, increase use by times of dilution |
| 07.02.04 | Decorations on pastries | 0.1 | As sunset yellow |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only) | 0.1 | As sunset yellow |
| 07.04 | Fillings and topping syrups for bakeries (pudding and pastries only) | 0.3 | As sunset yellow |
| 11.05.01 | Fruit flavoring syrup | 0.5 | As sunset yellow |
| 11.05.02 | Other flavoring syrup | 0.3 | As sunset yellow |
| 12.10 | Blended condiment | 0.2 | As sunset yellow |
| 12.10.02 | Semi-solid blended condiments | 0.5 | As sunset yellow |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.1 | As sunset yellow |
| 14.03.01 | Milk containing drink | 0.05 | As sunset yellow |
| 14.03.01.03 | Lactobacillus drinks | 0.1 | As sunset yellow |
| 14.03.02 | Plant protein containing drink | 0.1 | As sunset yellow |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|--|
| 14.04 | Carbonated drinks | 0.1 | As sunset yellow |
| 14.06 | Powdered drink | 0.6 | As sunset yellow |
| 14.07 | Drink for special uses | 0.1 | As sunset yellow |
| 14.08 | Flavored drinks | 0.1 | As sunset yellow |
| 15.02 | Integrated alcoholic beverages | 0.1 | As sunset yellow |
| 16.01 | Jelly | 0.025 | As sunset yellow, if used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.1 | As sunset yellow, only the use of sunset yellow |

Lysozyme

CNS 17.035 INS 1105

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.06 | Cheese, processed cheese and analogues | GMP | |
| 15.03 | Fermented alcoholic beverages | 0.5 | |

Lactic acid

CNS 01.102 INS 270

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|----------------|-----------|------|
| 13.01 | Infant formula | GMP | |

Calcium lactate

CNS 01.310 INS 327

Function: acidity regulator, antioxidant, emulsifier, stabilizer and coagulant, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.02 | Processed fruits | GMP | |
| 04.02.02.04 | Canned or bottled vegetables (sour cucumber only) | 1.5 | |
| 05.02 | Candies | GMP | |
| 12.10 | Blended condiment (condiment for fried potato chips only) | 10.0 | |
| 14.06 | Powdered drink | 21.6 | |
| 16.01 | Jelly | 6.0 | |
| 16.06 | Puffed food | 1.0 | |

Nisin

CNS 17.019 INS 234

Function: preservative

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 01.0 | Milk and dairy product (excluding products of the category 01.01.01, 01.01.02, 13.0) | 0.5 | |
| 04.03.02.04 | Canned or bottled edible fungi and algae | 0.2 | |
| 06.04.02.01 | Canned coarse grains | 0.2 | |
| 06.04.02.02 | Other coarse grain products (Coarse grain sausage products only) | 0.25 | |
| 06.07 | Instant wheat or rice products (fresh instant noodles only) | 0.25 | |
| 06.07 | Instant wheat or rice products (rice and wheat flour sausage products only) | 0.25 | |
| 08.02 | Pre-processed meat product | 0.5 | |
| 08.03 | Cooked meat products | 0.5 | |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 0.5 | |
| 10.03 | Egg products (changed physical properties) | 0.25 | |
| 12.03 | Vinegar | 0.15 | |
| 12.04 | Soy sauce | 0.2 | |
| 12.05 | Paste and paste products | 0.2 | |
| 12.10 | Blended condiment | 0.2 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.2 | For powdered drinks, increase use by times of dilution |

Sodium lactate

CNS 15.012 INS 325

Function: humectant, Acidity regulator, antioxidant, bulking agent, thickener, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 2.4 | |

Lactic and fatty acid esters of glycerol

CNS 10.031 INS 472b

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 01.05.01 | Cream | 5.0 | |

Lactitol

CNS 19.014 INS 966

Function: emulsifier, stabilizer, sweetener, thickener

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 01.05.01 | Cream | GMP | |

Table A.1 (Continue)

| | | | |
|-------|--|-----|--|
| 12.09 | Herbs, spices, seasonings and condiments | GMP | |
|-------|--|-----|--|

Lactase

CNS 00.023

INS -

Function: others

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|--------------------------------------|
| 01.01.03 | Modified milk | GMP | Source and donor as in the Table C.3 |
| 01.03.02 | Modified milk powders and cream powders | GMP | Source and donor as in the Table C.3 |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | GMP | Source and donor as in the Table C.3 |
| 01.05 | Cream and analogues | GMP | Source and donor as in the Table C.3 |

Sucralose

CNS 19.016

INS 955

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.01.03 | Modified milk | 0.3 | |
| 01.02.02 | Flavored fermented milk | 0.3 | |
| 01.03.02 | Modified milk powders and cream powders | 1.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.25 | |
| 04.01.02.02 | Dried fruit | 0.15 | |
| 04.01.02.04 | Canned fruit | 0.25 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.45 | |
| 04.01.02.08 | Candied and preserved fruit | 1.5 | |
| 04.01.02.12 | Boiled or fried fruits | 0.15 | |
| 04.02.02.03 | Pickled vegetables | 0.25 | |
| 04.03.02 | Processed edible fungi and algae | 0.3 | |
| 04.04.02.01 | Fermented bean curd | 1.0 | |
| 04.05.02 | Processed nuts and seeds | 1.0 | |
| 05.02 | Candies | 1.5 | |
| 06.04.02.01 | Canned coarse grains | 0.25 | |
| 06.04.02.02 | Other coarse grain products (microwave popcorn only) | 5.0 | |
| 06.06 | Instant cereals, including rolled oats | 1.0 | |
| 06.07 | Instant wheat or rice products | 0.6 | |
| 07.0 | Bakery wares | 0.25 | |
| 11.04 | Table-top sweeteners | 0.05g/portion | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 12.03 | Vinegar | 0.25 | |
| 12.04 | Soy sauce | 0.25 | |
| 12.05 | Paste and paste products | 0.25 | |
| 12.09.03 | Herbs, spices, seasonings and condiments paste (i.e. Mustard) | 0.4 | |
| 12.10 | Blended condiment | 0.25 | |
| 12.10.02.01 | Mayonnaise, salad dressing | 1.25 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.25 | For powdered drinks, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.25 | |
| 15.03 | Fermented alcoholic beverages | 0.65 | |
| 16.01 | Jelly | 0.45 | If used in jelly powder, increase use by times of dilution |

Mulberry red

CNS 08.129

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 04.01.02.08.05 | Soft fruit gum | 5.0 | |
| 05.02 | Candies | 2.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 1.5 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 1.5 | For powdered drink, increase use by times of dilution |
| 15.03.03 | Fruit wine | 1.5 | |
| 16.01 | Jelly | 5.0 | If used in jelly powder, increase use by times of dilution |

Rtemisia gum (sa-hao seed gum)

CNS 20.037

INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.01.02 | Flour for special purposes (e.g. Self-rising flour, dumpling flour) | 0.3 | |
| 06.03.02.02 | Dried pastas and noodles and similar products (fine dried noodles only) | 0.3 | |
| 06.04.02 | Coarse grain product | 0.3 | |
| 06.07 | Instant wheat or rice products (instant noodles only) | 0.3 | |
| 08.02 | Pre-processed meat product | 0.5 | |

Table A.1 (Continue)

| | | | |
|----------|--|-----|--|
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.5 | |
| 08.03.05 | Sausage | 0.5 | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 0.5 | |

Hippophae rhamnoides yellow

CNS 08.124

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------------|------------------|------|
| 02.01.01.02 | Hydrogenated vegetable oil | 1.0 | |
| 07.02.04 | Decorations on pastries | 1.5 | |

Sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate

CNS 10.024, 10.008, 10.003, 10.004, 10.005 INS 493, 495, 491, 492, 494

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|----------------------------|
| 01.01.03 | Modified milk | 3.0 | |
| 01.05 | Cream and analogues | 10.0 | |
| 02.0 | Fats and oils, and fat emulsions (excluding 02.01.01.01 vegetable oils) | 15.0 | |
| 02.01.01.02 | Hydrogenated vegetable oil | 10.0 | |
| 03.01 | Ice creams, ice cream bars | 3.0 | |
| 04.01.01.02 | Surface-treated fresh fruit | 3.0 | |
| 04.02.01.02 | Surface-treated fresh vegetables, | 3.0 | |
| 04.04 | Pulse (bean) products | 1.6 | As used in 1kg of soybeans |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 10.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 3.0 | |
| 07.01 | Bread | 3.0 | |
| 07.02 | Pastries | 3.0 | |
| 07.03 | Crackers | 3.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 3.0 | |
| 14.03.02 | Plant protein containing drink | 6.0 | |
| 14.06 | Powdered drink (excluding instant coffee) | 3.0 | |
| 14.06.03 | Instant coffee | 10.0 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.5 | |
| 16.04.01 | Dried yeast | 10.0 | |
| 16.07 | Other (clouding agent for | 0.05 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| | beverages) | | |

Sorbic acid, potassium sorbate

CNS 17.003, 17.004

INS 200, 202

Function: preservative, antioxidant, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|----------------|
| 01.06 | Cheese, processed cheese and analogues | 1.0 | As sorbic acid |
| 02.01.01.02 | Hydrogenated vegetable oil | 1.0 | As sorbic acid |
| 02.02.01.02 | Margarine and similar products (e.g., butter-margarine blends) | 1.0 | As sorbic acid |
| 03.03 | Flavored ice, popsicle | 0.5 | As sorbic acid |
| 04.01.01.02 | Surface-treated fresh fruit | 0.5 | As sorbic acid |
| 04.01.02.05 | Jams, jellies, marmelades | 1.0 | As sorbic acid |
| 04.01.02.08 | Candied and preserved fruit | 0.5 | As sorbic acid |
| 04.02.01.02 | Surface-treated fresh vegetables, | 0.5 | As sorbic acid |
| 04.02.02.03 | Pickled vegetables | 1.0 | As sorbic acid |
| 04.03.02 | Processed edible fungi and algae | 0.5 | As sorbic acid |
| 04.04.01.03 | Re-processed dried soybean curd | 1.0 | As sorbic acid |
| 04.04.01.05 | New soybean product (soybean protein and its puffed food, soybean meat, etc.) | 1.0 | As sorbic acid |
| 05.02.01 | Gum-based candy | 1.5 | As sorbic acid |
| 05.02.02 | Other candies excluding gum-based candies | 1.0 | As sorbic acid |
| 06.04.02.02 | Other coarse grain products (Coarse grain sausage products only) | 1.5 | As sorbic acid |
| 06.07 | Instant wheat or rice products (rice and wheat flour sausage products only) | 1.5 | As sorbic acid |
| 07.01 | Bread | 1.0 | As sorbic acid |
| 07.02 | Pastries | 1.0 | As sorbic acid |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | As sorbic acid |
| 08.03 | Cooked meat products | 0.075 | As sorbic acid |
| 08.03.05 | Sausage | 1.5 | As sorbic acid |
| 09.03 | Pre-processed fish and fish products (half-finished product) | 0.075 | As sorbic acid |
| 09.03.04 | Dried fish and fishery product | 1.0 | As sorbic acid |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 1.0 | As sorbic acid |
| 09.06 | Other fish and fish products | 1.0 | As sorbic acid |
| 10.03 | Egg products (changed physical properties) | 1.5 | As sorbic acid |
| 11.05 | Flavoring syrup | 1.0 | As sorbic acid |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 12.03 | Vinegar | 1.0 | As sorbic acid |
| 12.04 | Soy sauce | 1.0 | As sorbic acid |
| 12.05 | Paste and paste products | 0.5 | As sorbic acid |
| 12.10 | Blended condiment | 1.0 | As sorbic acid |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.5 | As sorbic acid, For powdered drinks, increase use by times of dilution |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) (only for food industry use) | 2.0 | As sorbic acid |
| 14.03.01.03 | Lactobacillus drinks | 1.0 | As sorbic acid |
| 15.02 | Integrated alcoholic beverages | 0.4 | As sorbic acid |
| 15.02 | Integrated alcoholic beverages (huskless barley wine only) | 0.6g/L | As sorbic acid |
| 15.03.01 | Grape wine | 0.2 | As sorbic acid |
| 15.03.03 | Fruit wine | 0.6 | As sorbic acid |
| 16.01 | Jelly | 0.5 | As sorbic acid, if used in jelly powder, increase use by times of dilution |
| 16.03 | Collagen casings | 0.5 | As sorbic acid |

Sorbitol and sorbitol syrup

CNS 19.006, 19.023

INS 420 (i), 420 (ii)

Function: sweeteners, bulking agent, emulsifier, humectant, stabilizer, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.04 | Condensed milk and analogues | GMP | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream only) | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.05 | Jams, jellies, marmelades | GMP | |
| 04.02.02.03 | Pickled vegetables | GMP | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | GMP | |
| 05.01.02 | Chocolate, and chocolate products, excluding 05.01.01 Cocoa products | GMP | |
| 05.02 | Candies | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/shuo mai) | 30.0 | |
| 07.01 | Bread | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 07.02 | Pastries | GMP | |
| 07.03 | Crackers | GMP | |
| 07.04 | Fillings and topping syrups for bakeries (fillings for bakery wares only) | GMP | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 0.5 | |
| 12.0 | Condiments | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |
| 16.06 | Puffed food | GMP | |
| 16.07 | Other food (for processing of soybean product) | GMP | |
| 16.07 | Other (sugar-making) | GMP | |
| 16.07 | Other (fermenting) | GMP | |

Sodium diacetate

CNS 17.013

INS 262ii

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.04.01.02 | Dehydrated soybean curd | 1.0 | |
| 04.04.01.03 | Re-processed dried soybean curd | 1.0 | |
| 06.01 | Crude cereal | 1.0 | |
| 06.05.02.04 | Starch-based balls | 4.0 | |
| 07.02 | Pastries | 4.0 | |
| 08.02 | Pre-processed meat product | 3.0 | |
| 08.03 | Cooked meat products | 3.0 | |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 1.0 | |
| 12.0 | Condiments | 2.5 | |
| 12.10 | Blended condiment | 10.0 | |
| 16.06 | Puffed food | 1.0 | |

Diacetyl tartaric acid ester of mono (di) glycerides (DATEM)

CNS 10.010 INS 472e

Function: emulsifier, thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.01.03 | Modified milk | 5.0 | |
| 01.02.02 | Flavored fermented milk | 10.0 | |
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder (excluding 01.03.01 milk powder and cream powder) | 10.0 | |
| 01.05 | Cream and analogues | 6.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|---------------------|------|
| | (excluding cream in 01.05.01) | | |
| 01.05.01 | Cream | 5.0 | |
| 01.06 | Cheese, processed cheese and analogues | 10.0 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 10.0 | |
| 02.02 | Fat emulsions mainly of type water-in-oil (excluding butter and concentrated butter in 02.02.01.01) | 10.0 | |
| 02.02.01.01 | Butter and concentrated butter | 10.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 10.0 | |
| 02.04 | Fat-based dessert | 5.0 | |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 5.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 10.0 | |
| 04.01.02.02 | Dried fruit | 10.0 | |
| 04.01.02.03 | Fruit in vinegar, oil, or brine | 1.0 | |
| 04.01.02.06 | Fruit paste | 2.5 | |
| 04.01.02.07 | Fruit-based spreads (e.g., chutney), excluding products of food category 04.1.2.5 | 5.0 | |
| 04.01.02.08 | Candied and preserved fruit | 1.0 | |
| 04.01.02.09 | Decorative fruits | 2.5 | |
| 04.01.02.10 | Fruit-based desserts, including fruit-flavored water-based desserts | 2.5 | |
| 04.01.02.11 | Fermented fruit products | 2.5 | |
| 04.02.02.02 | Dried vegetables | 10.0 | |
| 04.02.02.03 | Pickled vegetables | 2.5 | |
| 04.02.02.07 | Boiled or fried vegetables | 2.5 | |
| 04.02.02.08 | Other processed vegetables | 2.5 | |
| 04.03.02.03 | Pickled edible fungi and algae | 2.5 | |
| 04.03.02.05 | Boiled or fried edible fungi and algae | 2.5 | |
| 04.03.02.06 | Other processed edible fungi and algae | 2.5 | |
| 04.04.01.06 | Cooked bean products | 2.5 | |
| 05.02.01 | Gum-based candy | 50.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 10.0 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 10.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 10.0 | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 10.0 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 5.0 | |
| 06.03.02.05 | Fried flour products | 10.0 | |
| 06.04.01 | Coarse grain flour | 3.0 | |
| 06.05.01 | Edible starch | 3.0 | |
| 06.07 | Instant wheat or rice products | 10.0 | |
| 06.08 | Frozen wheat or rice products | 10.0 | |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 5.0 | |
| 07.0 | Bakery wares | 20.0 | |
| 08.02 | Pre-processed meat product | 10.0 | |
| 08.03 | Cooked meat products | 10.0 | |
| 09.0 | Aquatic products (excluding fresh aquatic products) | 10.0 | |
| 10.02.05 | Other processed egg | 5.0 | |
| 10.04 | Other egg products | 5.0 | |
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, maple syrup) | 5.0 | |
| 12.09 | Herbs, spices, seasonings and condiments | 0.001 | |
| 12.10.02 | Semi-solid blended condiments | 10.0 | |
| 12.10.03 | Blended condiment in liquid (excluding 12.03, 12.04) | 5.0 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.03 | Protein containing drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 5.0 | For powdered drink, increase use by times of dilution |
| 14.05 | Tea, coffee, or plant based drink | 5.0 | For powdered drink, increase use by times of dilution |
| 14.07 | Drink for special uses | 5.0 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 5.0 | For powdered drink, increase use by times of dilution |
| 15.01 | Distilled spirit | 5.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|------|
| 03.01 | Ice creams, ice cream bars | 0.06 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.1 | |
| 06.07 | Instant wheat or rice products | 15.0 | |
| 07.01 | Bread | 0.02 | |
| 12.05 | Paste and paste products | 0.1 | |

Sodium carboxy methyl cellulose

CNS 20.003 INS 466

Function: stabilizer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 01.05.01 | Cream | GMP | |

Thaumatococcus

CNS 19.020 INS 957

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 03.0 | Frozen drinks | 0.025 | |
| 04.05.02 | Processed nuts and seeds | 0.025 | |
| 07.0 | Bakery wares | 0.025 | |
| 11.04 | Table-top sweeteners | 0.025 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.025 | |

Calcium carbonate^a

CNS 13.006 INS 170i

Function: flour treatment agent, bulking agent, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 06.03.01 | Wheat flour | 0.03 | |

Potassium carbonate

CNS 01.301 INS 501i

Function: acidity regulator

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 06.03.02 | Wheat flour product | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 60.0 | |
| 13.01 | Infant formula | GMP | |

Magnesium carbonate

CNS 13.005 INS 504i

Function: flour treatment agent, bulking agent, stabilizer, anticaking agent

^aLight and heavy

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------|------------------|------------------------|
| 06.03.01 | Wheat flour | 1.5 | |
| 14.06 | Powdered drink | 10.0 | As magnesium carbonate |

Sodium carbonate

CNS 01.302

INS 500i

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 06.02.02 | Rice products (fermented rice products only) | GMP | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | GMP | |
| 06.03.02.02 | Dried pastas and noodles and similar products | GMP | |

Ammonium hydrogen carbonate

CNS 06.002

INS 503 ii

Function: bulking agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 13.02.01 | Cereal-based complementary foods for infants and young children | GMP | |

Potassium hydrogen carbonate

CNS 01.307

INS 501ii

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|----------------|-----------|------|
| 13.01 | Infant formula | GMP | |

Sodium hydrogen carbonate

CNS 06.001

INS 500ii

Function: bulking agent

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 06.02.02 | Rice products (fermented rice products only) | GMP | |
| 13.02.01 | Cereal-based complementary foods for infants and young children | GMP | |

Sodium sesquicarbonate

CNS 01.305

INS 500iii

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|------------------------|-----------|----------------|
| 01.0 | Milk and dairy product | GMP | Goat milk only |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| | (excluding products of the category 01.01.01, 01.01.02, 13.0) | | |
| 07.02 | Pastries | GMP | |
| 07.03 | Crackers | GMP | |

Sodium saccharin

CNS 19.001

INS 954

Function: sweeteners, flavor enhancer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--------------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.15 | As saccharin |
| 04.01.02.02 | Dried fruit (dried mango, dried fig only) | 5.0 | As saccharin |
| 04.01.02.05 | Jams, jellies, marmelades | 0.2 | As saccharin |
| 04.01.02.08 | Candied and preserved fruit | 1.0 | As saccharin |
| 04.01.02.08.02 | Preserved surface-drying fruit | 5.0 | As saccharin |
| 04.01.02.08.04 | Liquorice-flavored product | 5.0 | As saccharin |
| 04.01.02.08.05 | Soft fruit gum | 5.0 | As saccharin |
| 04.02.02.03 | Pickled vegetables | 0.15 | As saccharin |
| 04.04.01.05 | New soybean product (soybean protein and its puffed food, soybean meat, etc.) | 1.0 | As saccharin |
| 04.04.01.06 | Cooked bean products | 1.0 | As saccharin |
| 04.05.02.01.01 | Cooked nuts and seeds (in-shell) | 1.2 | As saccharin |
| 04.05.02.01.02 | Cooked nuts and seeds (shelled) | 1.0 | As saccharin |
| 12.10 | Blended condiment | 0.15 | As saccharin |
| 15.02 | Integrated alcoholic beverages | 0.15 | As saccharin |

Tertiary butylhydroquinone (TBHQ)

CNS 04.007

INS 319

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|-----------------|
| 02.0 | Fats and oils, and fat emulsions | 0.2 | As TBHQ in fats |
| 02.01 | Fats and oils essentially free from water | 0.2 | |
| 04.05.02.01 | Cooked nuts and seeds | 0.2 | As TBHQ in fats |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.2 | As TBHQ in fats |
| 06.03.02.05 | Fried flour products | 0.2 | As TBHQ in fats |
| 06.07 | Instant wheat or rice products | 0.2 | As TBHQ in fats |
| 07.02.03 | Moon cake | 0.2 | As TBHQ in fats |
| 07.03 | Crackers | 0.2 | As TBHQ in fats |
| 07.04 | Fillings and topping syrups for bakeries | 0.2 | As TBHQ in fats |
| 08.02.02 | Cured meat product (brined meat, preserved pork, | 0.2 | As TBHQ in fats |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|-----------------|
| | preserved duck, Chinese-style ham, Chinese sausage, etc.) | | |
| 09.03.04 | Dried fish and fishery product | 0.2 | As TBHQ in fats |
| 16.06 | Puffed food | 0.2 | As TBHQ in fats |

Alitame

CNS 19.013

INS 956

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.1 | |
| 04.01.02.08.04 | Liquorice-flavored product | 0.3 | |
| 05.02.01 | Gum-based candy | 0.3 | |
| 11.04 | Table-top sweeteners | 0.15g/portion | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.1 | For powdered drinks, increase use by times of dilution |
| 16.01 | Jelly | 0.1 | If used in jelly powder, increase use by times of dilution |

Aspartame^b

CNS 19.004

INS 951

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.01.03 | Modified milk | 0.6 | |
| 01.02.02 | Flavored fermented milk | 1.0 | |
| 01.03.02 | Modified milk powders and cream powders | 2.0 | |
| 01.05 | Cream and analogues (excluding cream in 01.05.01) | 1.0 | |
| 01.06.01 | Unripened cheese | 1.0 | |
| 01.06.05 | Cheese analogues | 1.0 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 1.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 1.0 | |
| 02.04 | Fat-based dessert | 1.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.0 | |
| 04.01.02.01 | Frozen fruit | 2.0 | |

^bFoods adding aspartame shall be labelled: "Aspartame (containing phenylalanine)".

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|---------------------|------|
| 04.01.02.02 | Dried fruit | 2.0 | |
| 04.01.02.03 | Fruit in vinegar, oil, or brine | 0.3 | |
| 04.01.02.04 | Canned fruit | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmelades | 1.0 | |
| 04.01.02.06 | Fruit paste | 1.0 | |
| 04.01.02.07 | Fruit-based spreads (e.g., chutney), excluding products of food category 04.1.2.5 | 1.0 | |
| 04.01.02.08 | Candied and preserved fruit | 2.0 | |
| 04.01.02.09 | Decorative fruits | 1.0 | |
| 04.01.02.10 | Fruit-based desserts, including fruit-flavored water-based desserts | 1.0 | |
| 04.01.02.11 | Fermented fruit products | 1.0 | |
| 04.01.02.12 | Boiled or fried fruits | 1.0 | |
| 04.02.02.01 | Frozen vegetables | 1.0 | |
| 04.02.02.02 | Dried vegetables | 1.0 | |
| 04.02.02.03 | Pickled vegetables | 0.3 | |
| 04.02.02.04 | Canned or bottled vegetables | 1.0 | |
| 04.02.02.05 | Vegetable paste, excluding tomato sauce | 1.0 | |
| 04.02.02.06 | Fermented vegetables | 2.5 | |
| 04.02.02.07 | Boiled or fried vegetables | 1.0 | |
| 04.02.02.08 | Other processed vegetables | 1.0 | |
| 04.03.02.03 | Pickled edible fungi and algae | 0.3 | |
| 04.03.02.04 | Canned or bottled edible fungi and algae | 1.0 | |
| 04.03.02.05 | Boiled or fried edible fungi and algae | 1.0 | |
| 04.03.02.06 | Other processed edible fungi and algae | 1.0 | |
| 04.05.02 | Processed nuts and seeds | 0.5 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 3.0 | |
| 05.02.01 | Gum-based candy | 10.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 3.0 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 1.0 | |
| 06.06 | Instant cereals, including rolled oats | 1.0 | |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) | 1.0 | |
| 07.01 | Bread | 4.0 | |
| 07.02 | Pastries | 1.7 | |
| 07.03 | Crackers | 1.7 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 07.05 | Other bakery wares | 1.7 | |
| 09.02.02 | Frozen battered fish and fish products | 0.3 | |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) | 0.3 | |
| 09.03 | Pre-processed fish and fish products (semi-finished product) | 0.3 | |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) | 0.3 | |
| 09.05 | Canned fish products | 0.3 | |
| 10.04 | Other egg products | 1.0 | |
| 11.04 | Table-top sweeteners | GMP | |
| 11.05 | Flavoring syrup | 3.0 | |
| 12.03 | Vinegar | 3.0 | |
| 12.10.01 | Solid blended condiment | 2.0 | |
| 12.10.02 | Semi-solid blended condiments | 2.0 | |
| 12.10.03 | Blended condiment in liquid (excluding 12.03, 12.04) | 1.2 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.6 | For powdered drink, increase use by times of dilution |
| 14.03 | Protein containing drink | 0.6 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.6 | For powdered drink, increase use by times of dilution |
| 14.05 | Tea, coffee, or plant based drink | 0.6 | For powdered drink, increase use by times of dilution |
| 14.07 | Drink for special uses | 0.6 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 0.6 | For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 1.0 | For jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.5 | |

Aspartame-acesulfame salt

CNS 19.021 INS 962

Function: sweeteners

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.02.02 | Flavored fermented milk | 0.79 | |
| 03.0 | Frozen drinks (excluding edible ice) | 0.68 | |
| 04.01.02.04 | Canned fruit | 0.35 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.68 | |
| 04.01.02.08.01 | Candied fruit | 0.35 | |
| 04.02.02.03 | Pickled vegetables | 0.20 | |
| 05.02 | Candies | 4.5 | |
| 05.02.01 | Gum-based candy | 5.0 | |
| 06.04.02.01 | Canned coarse grains | 0.35 | |
| 11.04 | Table-top sweeteners | 0.09 | |
| 12.0 | Condiments | 1.13 | |
| 12.04 | Soy sauce | 2.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.68 | |

Natural amaranthus red

CNS 08.130

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 04.01.02.08 | Candied and preserved fruit | 0.25 | |
| 04.01.02.09 | Decorative fruits | 0.25 | |
| 05.02 | Candies | 0.25 | |
| 07.02.04 | Decorations on pastries | 0.25 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.25 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.25 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.25 | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.25 | |
| 16.01 | Jelly | 0.25 | If used in jelly powder, increase use by times of dilution |

Sesbania gum

CNS 20.021

INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 03.01 | Ice creams, ice cream bars | 5.0 | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 2.0 | |
| 06.07 | Instant wheat or rice products | 2.0 | |
| 07.01 | Bread | 2.0 | |
| 14.03.02 | Plant protein containing drink | 1.0 | |

Table A.1 (Continue)

Steviol glycosides

CNS 19.008

INS 960

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------------------------|
| 01.02.02 | Flavored fermented milk | 0.2 | As steviol equivalence |
| 03.0 | Frozen drinks | 0.5 | As steviol equivalence |
| 04.01.02.08 | Candied and preserved fruit | 3.3 | As steviol equivalence |
| 04.05.02.01 | Cooked nuts and seeds | 1.0 | As steviol equivalence |
| 05.02 | Candies | 3.5 | As steviol equivalence |
| 07.02 | Pastries | 0.33 | As steviol equivalence |
| 11.04 | Table-top sweeteners | 0.05g/portion | As steviol equivalence |
| 12.0 | Condiments | 0.35 | As steviol equivalence |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.2 | As steviol equivalence |
| 16.01 | Jelly | 0.5 | As steviol equivalence |
| 16.06 | Puffed food | 0.17 | As steviol equivalence |
| 16.02.02 | Tea products (including flavored tea and tea substitutes) | 10.0 | As steviol equivalence |

Dehydroacetic acid, sodium dehydroacetate

CNS 17.009 (i), 17.009 (ii)

INS 265, 266

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|-----------------------|
| 02.02.01.01 | Butter and concentrated butter | 0.3 | As dehydroacetic acid |
| 04.02.02.03 | Pickled vegetables | 1.0 | As dehydroacetic acid |
| 04.03.02.03 | Pickled edible fungi and algae | 0.3 | As dehydroacetic acid |
| 04.04.02 | Fermented bean products | 0.3 | As dehydroacetic acid |
| 06.05.02 | Starch products | 1.0 | As dehydroacetic acid |
| 07.01 | Bread | 0.5 | As dehydroacetic acid |
| 07.02 | Pastries | 0.5 | As dehydroacetic acid |
| 07.04 | Fillings and topping syrups for bakeries | 0.5 | As dehydroacetic acid |
| 08.02 | Pre-processed meat product | 0.5 | As dehydroacetic acid |
| 08.03 | Cooked meat products | 0.5 | As dehydroacetic acid |
| 12.10 | Blended condiment | 0.5 | As dehydroacetic acid |
| 14.02.01 | Fruit and vegetable juice (pulp) | 0.3 | As dehydroacetic acid |

Table A.1 (Continue)

Deacetylated chitin (chitosan)

CNS 20.026 INS -

Function: thickener, coating agents

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 6.0 | |
| 08.03.05 | Sausage | 6.0 | |

Microcrystalline cellulose

CNS 02.005 INS 460i

Function: stabilizer

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 01.05.01 | Cream | GMP | |

Vitamine E (dl- α -tocopherol, d- α - tocopherol, mixed tocopherol concentrate)

CNS 04.016 INS 307

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|----------------------|
| 01.01.03 | Modified milk | 0.2 | |
| 02.01 | Fats and oils essentially free from water | GMP | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.2 | As vitamin E in fats |
| 06.03.02.05 | Fried flour products | 0.2 | As vitamin E in fats |
| 06.06 | Instant cereals, including rolled oats | 0.085 | |
| 06.07 | Instant wheat or rice products | 0.2 | |
| 12.10 | Blended condiment | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.2 | |
| 14.03 | Protein containing drink | 0.2 | |
| 14.04.02 | Other carbonated drinks | 0.2 | |
| 14.05 | Tea, coffee, or plant based drink | 0.2 | |
| 14.06.02 | Protein containing powdered drink | 0.2 | |
| 14.07 | Drink for special uses | 0.2 | |
| 14.08 | Flavored drinks | 0.2 | |
| 16.06 | Puffed food | 0.2 | As vitamin E in fats |

Stabilized chlorine dioxide

CNS 17.028 INS 926

Function: preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.01.02 | Surface-treated fresh fruit | 0.01 | |
| 04.02.01.02 | Surface-treated fresh vegetables, | 0.01 | |
| 09.0 | Aquatic products (including fish, crustaceans, shellfish, | 0.05 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| | mollusks, and echinode, and their processed products) (fish processing only) | | |

Amaranth, amaranth aluminum lake

CNS 08.001

INS 123

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.025 | As amaranth |
| 04.01.02.05 | Jams, jellies, marmelades | 0.3 | As amaranth |
| 04.01.02.08 | Candied and preserved fruit | 0.05 | As amaranth |
| 04.01.02.09 | Decorative fruits | 0.1 | As amaranth |
| 04.02.02.03 | Pickled vegetables | 0.05 | As amaranth |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.05 | As amaranth |
| 07.02.04 | Decorations on pastries | 0.05 | As amaranth |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only) | 0.05 | As amaranth |
| 11.05.01 | Fruit flavoring syrup | 0.3 | As amaranth |
| 12.10.01.01 | Solid condiment for soup | 0.2 | As amaranth |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.05 | As amaranth, the additive is used per times of dilution for high-sugar fruit and vegetable juice (nectar) drinks |
| 14.04 | Carbonated drinks | 0.05 | As amaranth |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.05 | As amaranth; for high-sugar fruit-flavored beverages, add the additive according to times of dilution |
| 14.06 | Powdered drink | 0.05 | As amaranth, the volume of use is the quantity of amaranth in the diluted liquid according to times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.05 | As amaranth |
| 16.01 | Jelly | 0.05 | As amaranth, if used in jelly powder, increase use by times of dilution |

Acorn shell brown

CNS 08.126

INS -

Function: colour

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------------|------------------|---|
| 14.04.01 | Carbonated drink of cola type | 1.0 | Powdered drink, increase the use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.3 | |

Sodium nitrate, potassium nitrate

CNS 09.001, 09.003

INS 251, 252

Function: colour retention agent, preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.01 | Thick gravy cooked meat | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.02 | Smoked, baked or grilled meat products | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.03 | Fried meat | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.05 | Sausage | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.06 | Fermented meat products | 0.5 | As sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$ |

Octyl and decyl glycerate

CNS 10.018

INS -

Function: emulsifier

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder (excluding pure milk powders) | GMP | |
| 02.01.01.02 | Hydrogenated vegetable oil | GMP | |
| 03.01 | Ice creams, ice cream bars | GMP | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | GMP | |
| 14.0 | Beverages (excluding packaged) | GMP | |

Table A.1 (Continue)

| | | | |
|--|--------------------------|--|--|
| | drinking water in 14.01) | | |
|--|--------------------------|--|--|

Starch sodium octenyl succinate (sodium starch octenyl succinate)

CNS 10.030 INS 1450

Function: emulsifier, others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 01.05.01 | Cream | GMP | |
| 13.01.01 | Infant formulae food | 1.0 | As carrier of ARA and DHA, as ready-to-eat products. |
| 13.01.02 | Follow-up formula | 50.0 | As carrier of ARA and DHA, as ready-to-eat products. |
| 13.01.03 | Formula for special medical purposes for infants | 150.0 | The max use level is only for powder products; the level shall be calculated by the times of dilution. |

New red, new red aluminum lake

CNS 08.004 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 04.01.02.08.02 | Preserved surface-drying fruit | 0.05 | As new red |
| 04.01.02.09 | Decorative fruits | 0.1 | As new red |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding cocoa products in 05.01.01) | 0.05 | As new red |
| 07.02.04 | Decorations on pastries | 0.05 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.05 | As new red, for powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.05 | As new red |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.05 | As new red, for powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.05 | As new red |

Linseed gum

CNS 20.020 INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|------------------------------|------------------|------|
| 03.01 | Ice creams, ice cream bars | 0.3 | |
| 06.03.02.02 | Dried pastas and noodles and | 1.5 | |

Table A.1 (Continue)

| | | | |
|-------|--|-----|--|
| | similar products | | |
| 08.03 | Cooked meat products | 5.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 5.0 | For powdered drinks, increase use by times of dilution |

Potassium ferrocyanide, sodium ferrocyanide
CNS 02.001, 02.008 INS 536, 535

Function: anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--------------------------|------------------|-------------------------|
| 12.01 | Salt and salt substitute | 0.01 | As ferrocyanide radical |

Sodium nitrite, potassium nitrite
CNS 09.002, 09.004 INS 250, 249

Function: colour retention agent, preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.01 | Thick gravy cooked meat | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.02 | Smoked, baked or grilled meat products | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.03 | Fried meat | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.15 | As sodium nitrite, residue $\leq 70\text{mg/kg}$ |
| 08.03.05 | Sausage | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.06 | Fermented meat products | 0.15 | As sodium nitrite, residue $\leq 30\text{mg/kg}$ |
| 08.03.08 | Canned meat | 0.15 | As sodium nitrite, residue $\leq 50\text{mg/kg}$ |

Carmines cochineal
CNS 08.145 INS 120

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------------------|
| 01.02.02 | Flavored fermented milk | 0.05 | As carminic acid |
| 01.03.02 | Modified milk powders and cream powders | 0.6 | As carminic acid |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified | 0.15 | As carminic acid |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| | condensed milk using non-diary ingredients, etc.) | | |
| 01.06 | Cheese, processed cheese and analogues | 0.1 | As carminic acid |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.15 | As carminic acid |
| 04.01.02.05 | Jams, jellies, marmelades | 0.6 | As carminic acid |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.1 | As carminic acid |
| 05.01.03 | Cocoa imitations and chocolate substitutes | 0.3 | As carminic acid |
| 05.02 | Candies | 0.3 | As carminic acid |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 0.5 | As carminic acid |
| 06.05.02.04 | Starch-based balls | 1.0 | As carminic acid |
| 06.06 | Instant cereals, including rolled oats | 0.2 | As carminic acid |
| 06.07 | Instant wheat or rice products | 0.3 | As carminic acid |
| 07.0 | Bakery wares | 0.6 | As carminic acid |
| 08.03 | Cooked meat products | 0.5 | As carminic acid |
| 12.10 | Blended condiment (excluding 12.10.02 Semi-solid blended condiments) | 1.0 | As carminic acid |
| 12.10.02 | Semi-solid blended condiments | 0.05 | As carminic acid |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.6 | As carminic acid, For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.25 | As carminic acid |
| 16.01 | Jelly | 0.05 | As carminic acid, if used in jelly powder, increase the use by times of dilution |
| 16.06 | Puffed food | 0.1 | As carminic acid |

Ponceau 4R, ponceau 4R aluminum lake

CNS 08.002

INS 124

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---------------|
| 01.01.03 | Modified milk | 0.05 | As ponceau 4R |
| 01.02.02 | Flavored fermented milk | 0.05 | As ponceau 4R |
| 01.03.02 | Modified milk powders and cream powders | 0.15 | As ponceau 4R |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.) | 0.05 | As ponceau 4R |
| 03.0 | Frozen drinks (excluding 03.04 | 0.05 | As ponceau 4R |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| | edible ice) | | |
| 04.01.02.04 | Canned fruit | 0.1 | As ponceau 4R |
| 04.01.02.05 | Jams, jellies, marmelades | 0.5 | As ponceau 4R |
| 04.01.02.08 | Candied and preserved fruit | 0.05 | As ponceau 4R |
| 04.01.02.09 | Decorative fruits | 0.1 | As ponceau 4R |
| 04.02.02.03 | Pickled vegetables | 0.05 | As ponceau 4R |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies (excluding 05.04 Decorations. Toppings and sweet sauces) | 0.05 | As ponceau 4R |
| 05.03 | Candies and chocolate coating | 0.1 | As ponceau 4R |
| 06.05.02.02 | Shrimp-flavored starch flakes | 0.05 | As ponceau 4R |
| 07.02.04 | Decorations on pastries | 0.05 | As ponceau 4R |
| 07.03.03 | Egg-biscuit-roll | 0.01 | As ponceau 4R |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only and cakes) | 0.05 | As ponceau 4R |
| 08.04 | Edible casings (e.g., sausage casings) | 0.025 | As ponceau 4R |
| 11.05 | Flavoring syrup | 0.2 | As ponceau 4R |
| 11.05.01 | Fruit flavoring syrup | 0.5 | As ponceau 4R |
| 12.10.02 | Semi-solid blended condiments (excluding 12.10.02.01 Mayonnaise, salad dressing) | 0.5 | As ponceau 4R |
| 12.10.02.01 | Mayonnaise, salad dressing | 0.2 | As ponceau 4R |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.05 | As ponceau 4R, For powdered drink, increase use by times of dilution |
| 14.03.01 | Milk containing drink | 0.05 | As ponceau 4R, For powdered drink, increase use by times of dilution |
| 14.03.02 | Plant protein containing drink | 0.025 | As ponceau 4R, For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.05 | As ponceau 4R |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.05 | As ponceau 4R, For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.05 | As ponceau 4R |
| 16.01 | Jelly | 0.05 | As ponceau 4R, if used in jelly powder, increase use by times of dilution |
| 16.03 | Collagen casings | 0.025 | As ponceau 4R |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|---|
| 16.06 | Puffed food | 0.05 | As ponceau 4R, only the use of ponceau 4R |

Annatto extract

CNS 08.144

INS 160b

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 01.06.02 | Ripened cheese | 0.6 | |
| 01.06.04 | Processed cheese | 0.6 | |
| 02.02.01.02 | Margarine and similar products (e.g., butter- margarine blends) | 0.05 | |
| 02.05 | Other fat or oil products (non-dairy creamer only) | 0.02 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.6 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.6 | |
| 05.01.02 | Chocolate, and chocolate products, excluding cocoa products of food category 05.01.01 | 0.025 | |
| 05.01.03 | Cocoa imitations and chocolate substitutes | 0.6 | |
| 05.02 | Candies | 0.6 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 0.01 | |
| 06.05.02.04 | Starch-based balls | 0.15 | |
| 06.06 | Instant cereals, including rolled oats | 0.07 | |
| 06.07 | Instant wheat or rice products | 0.012 | |
| 07.0 | Bakery wares | 0.6 | |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.025 | |
| 08.03.05 | Sausage | 0.025 | |
| 12.10 | Blended condiment | 0.1 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.6 | For powdered drinks, increase use by times of dilution |
| 16.01 | Jelly | 0.6 | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.01 | |

Hydrochloric acid

CNS 01.108

INS 507

Function: acidity regulator

| Food Category No. | Food Category | Max Level | Note |
|-------------------|----------------------------|-----------|------|
| 12.10.02.01 | Mayonnaise, salad dressing | GMP | |

Table A.1 (Continue)

Mynica red

CNS 08.149 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.2 | |
| 05.02 | Candies | 0.2 | |
| 07.02.04 | Decorations on pastries | 0.2 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.1 | For powdered drink, increase use by times of dilution |
| 15.03.03 | Fruit wine (fermenting fruit wine only) | 0.2 | |
| 16.01 | Jelly | 0.2 | If used in jelly powder, , increase use per times of dilution |

Iron oxide black, iron oxide red

CNS 08.014, 08.015 INS 172i, 172ii

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------------------|------------------|------|
| 05.03 | Candies and chocolate coating | 0.02 | |

Lutein

CNS 08.146 INS 161b

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) | 0.05 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.1 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.05 | |
| 05.02 | Candies | 0.15 | |
| 06.04.02.01 | Canned coarse grains | 0.05 | |
| 06.07 | Instant wheat or rice products | 0.15 | |
| 06.08 | Frozen wheat or rice products | 0.1 | |
| 06.09 | Cereal and starch dessert (canned cereal desert only) | 0.05 | |
| 07.0 | Bakery wares | 0.15 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.05 | For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 0.05 | If used in jelly powder, , increase use per times of dilution |

Table A.1 (Continue)

Copper chlorophyll

CNS 08.153

INS 141i

Function: colour

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 01.05.01 | Cream | GMP | |
| 05.02 | Candies | GMP | |
| 07.0 | Bakery wares | GMP | |

Chlorophyllin copper complex, sodium and potassium salts

CNS 08.009

INS 141ii

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.5 | |
| 04.02.02.04 | Canned or bottled vegetables | 0.5 | |
| 04.04.01.06 | Cooked bean products | 0.5 | |
| 04.05.02 | Processed nuts and seeds | 0.5 | |
| 05.02 | Candies | 0.5 | |
| 06.05.02.04 | Starch-based balls | 0.5 | |
| 07.0 | Bakery wares | 0.5 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.5 | For powdered drink, increase use by times of dilution, with the exception of fruit and vegetable juice (nectar) drink, chlorophyllin copper complex only |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | |
| 15.02 | Integrated alcoholic beverages | 0.5 | |
| 16.01 | Jelly | 0.5 | If used in jelly powder, increase use per times of dilution |

Carbon dioxide

CNS 17.034

INS -

Function: preservative

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---|-----------|------|
| 14.04 | Carbonated drinks | GMP | |
| 15.03.06 | Other fermented alcoholic beverage (carbonated) | GMP | |

Disodium ethylene-diamine-tetra-acetate

CNS 18.005

INS 386

Function: stabilizer, coagulant, antioxidant, preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------------------|------------------|------|
| 04.01.02.05 | Jams, jellies, marmelades | 0.07 | |

Table A.1 (Continue)

| | | | |
|----------------|--|-------|--|
| 04.01.02.08.03 | Preserved fruit (preserved sweet potato only) | 0.25 | |
| 04.02.02.03 | Pickled vegetables | 0.25 | |
| 04.02.02.04 | Canned or bottled vegetables | 0.25 | |
| 04.02.02.05 | Vegetable paste, excluding tomato sauce | 0.07 | |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.25 | |
| 06.04.02.01 | Canned coarse grains | 0.25 | |
| 12.10 | Blended condiment | 0.075 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.03 | |

Calcium disodium ethylene-diamine-tetra-acetate

CNS 04.020 INS 385

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------|------------------|------|
| 12.10 | Blended condiment | 0.075 | |

Sodium acetate

CNS 00.013 INS 262i

Function: acidity regulator, preservative

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|-------------------|------------------|------|
| 12.10 | Blended condiment | 10.0 | |
| 16.06 | Puffed food | 1.0 | |

Acesulfame potassium

CNS 19.011 INS 950

Function: sweeteners

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 01.02.02 | Flavored fermented milk | 0.35 | |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) (dairy-based desserts only) | 0.3 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.3 | |
| 04.01.02.04 | Canned fruit | 0.3 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.3 | |
| 04.01.02.08.01 | Candied fruit | 0.3 | |
| 04.02.02.03 | Pickled vegetables | 0.3 | |
| 04.03.02 | Processed edible fungi and algae | 0.3 | |
| 04.05.02.01 | Cooked nuts and seeds | 3.0 | |
| 05.02 | Candies | 2.0 | |
| 05.02.01 | Gum-based candy | 4.0 | |
| 06.04.02.01 | Canned coarse grains | 0.3 | |
| 06.04.02.02 | Other coarse grain products | 0.3 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| | (black sesame only) | | |
| 06.09 | Cereal and starch dessert (canned grains desert only) | 0.3 | |
| 07.0 | Bakery wares | 0.3 | |
| 11.04 | Table-top sweeteners | 0.04 g/portion | |
| 12.0 | Condiments | 0.5 | |
| 12.04 | Soy sauce | 1.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.3 | For powdered drinks, increase use by times of dilution |
| 16.01 | Jelly | 0.3 | If used in jelly powder, increase use by times of dilution |

Ethoxy quin

CNS 17.010

INS -

Function: preservative

| Food Category No. | Food Category | Max Level | Note |
|-------------------|-----------------------------|-----------|-----------------------|
| 04.01.01.02 | Surface-treated fresh fruit | GMP | Residue \leq 1mg/kg |

Isomerized lactose syrup

CNS 00.003

INS -

Function: others

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---|
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder | 15.0 | |
| 07.03 | Crackers | 2.0 | |
| 13.01 | Infant formula | 15.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 1.5 | For powdered drinks, increase use by times of dilution |

D-isoascorbic acid (erythorbic acid), sodium D-isoascorbate

CNS 04.004, 04.018

INS 315, 316

Function: antioxidant, colour retention agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------------------|
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) | GMP | |
| 15.03.01 | Grape wine | 0.15 | As ascorbic acid |

Isomaltulose (palatinose)

CNS 19.003

INS -

Function: sweeteners

| Food Category No. | Food Category | Max Level | Note |
|-------------------|---------------|-----------|------|
| 01.01.03 | Modified milk | GMP | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|------|
| 01.02.02 | Flavored fermented milk | GMP | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 04.01.02.04 | Canned fruit | GMP | |
| 04.01.02.05 | Jams, jellies, marmelades | GMP | |
| 04.01.02.08 | Candied and preserved fruit | GMP | |
| 05.02 | Candies | GMP | |
| 06.04.02.02 | Other coarse grain products | GMP | |
| 07.01 | Bread | GMP | |
| 07.02 | Pastries | GMP | |
| 07.03 | Crackers | GMP | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | GMP | |
| 15.02 | Integrated alcoholic beverages | GMP | |

Stearic acid (octadecanoic acid)

CNS 14.009 INS 570

Function: glazing agent, chewing gum bases

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 1.2 | |

Calcium stearate

CNS 10.039 INS 470

Function: emulsifier, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 12.09.01 | Herbs, spices, seasonings and condiments powder | 20.0 | |
| 12.10.01 | Solid blended condiment | 20.0 | |

Potassium stearate

CNS 10.028 INS 470

Function: emulsifier, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 07.02 | Pastries | 0.18 | |
| 12.09.01 | Herbs, spices, seasonings and condiments powder | 20.0 | |

Magnesium stearate

CNS 02.006 INS 470

Function: emulsifier, anticaking agent

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 04.01.02.08 | Candied and preserved fruit | 0.8 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including | GMP | |

Table A.1 (Continue)

| | | | |
|--|---|--|--|
| | imitations and chocolate substitutes), and candies | | |
|--|---|--|--|

Sodium stearoyl lactylate, calcium stearoyl lactylate

CNS 10.011, 10.009

INS 481i, 482i

Function: emulsifier, stabilizer

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 01.01.03 | Modified milk | 2.0 | |
| 01.02.02 | Flavored fermented milk | 2.0 | |
| 01.05.01 | Cream | 5.0 | |
| 01.05.03 | Modified cream | 5.0 | |
| 01.05.04 | Cream analogues | 5.0 | |
| 02.01.01 | Vegetable oils and fats | 0.3 | |
| 02.02 | Fat emulsions mainly of type water-in-oil | 5.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 5.0 | |
| 02.05 | Other fat or oil products (non- dairy creamer only) | 10.0 | |
| 03.01 | Ice creams, ice cream bars | 2.0 | |
| 04.01.02.05 | Jams, jellies, marmelades | 2.0 | |
| 04.02.02.02 | Dried vegetables (only dehydrated potato powder) | 2.0 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non- fruit) and sweet sauces | 2.0 | |
| 06.03.01.02 | Flour for special purposes (e.g. Self-rising flour, dumpling flour) | 2.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products | 2.0 | |
| 06.03.02.03 | Fermented wheat flour product | 2.0 | |
| 07.01 | Bread | 2.0 | |
| 07.02 | Pastries | 2.0 | |
| 07.03 | Crackers | 2.0 | |
| 08.03.05 | Sausage | 2.0 | |
| 11.05 | Flavoring syrup | 2.0 | |
| 14.03 | Protein containing drink | 2.0 | |
| 14.05 | Tea, coffee, or plant based drink | 2.0 | |
| 14.07 | Drink for special uses | 2.0 | |
| 14.08 | Flavored drinks | 2.0 | |

Allura red, allura aluminum lake

CNS 08.012

INS 129

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------------------------|---------------------|---------------|
| 03.0 | Frozen drinks (excluding 03.04) | 0.07 | As allura red |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|---|
| | edible ice) | | |
| 04.01.02.02 | Dried fruit (dried apples only) | 0.07 | As allura red, for coloring and flavoring carrier of oat flakes |
| 04.01.02.09 | Decorative fruits | 0.05 | As allura red |
| 04.04.01.06 | Cooked bean products | 0.1 | As allura red |
| 04.05.02 | Processed nuts and seeds | 0.1 | As allura red |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.3 | As allura red |
| 06.05.02.04 | Starch-based balls | 0.2 | As allura red |
| 06.06 | Instant cereals, including rolled oats (cocoa corn flakes only) | 0.07 | As allura red |
| 07.02.04 | Decorations on pastries | 0.05 | As allura red |
| 07.04 | Fillings and topping syrups for bakeries (fillings of crackers only) | 0.1 | As allura red |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.025 | As allura red |
| 08.03.05 | Sausage | 0.015 | As allura red |
| 08.04 | Edible casings (e.g., sausage casings) | 0.05 | As allura red |
| 11.05 | Flavoring syrup | 0.3 | As allura red |
| 12.10.01 | Solid blended condiment | 0.04 | As allura red |
| 12.10.02 | Semi-solid blended condiments (excluding 12.10.02.01 Mayonnaise, salad dressing) | 0.5 | As allura red |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 0.1 | As allura red, For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.05 | Only the use of allura red |
| 16.01 | Jelly | 0.025 | As allura red, if used in jelly powder, increase use by times of dilution |
| 16.03 | Collagen casings | 0.05 | As allura red |
| 16.06 | Puffed food | 0.1 | Only the use of allura red |

Corn yellow

CNS 08.116

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|----------------------------|------------------|------|
| 02.01.01.02 | Hydrogenated vegetable oil | 5.0 | |
| 05.02 | Candies | 5.0 | |

Cowberry red

CNS 08.105

INS -

Function: colour

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level | Note |
|-------------------|--|-----------|---|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | GMP | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | GMP | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | GMP | For powdered drink, increase use by times of dilution |

Spirulina blue (algae blue, lina blue)

CNS 08.137

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.8 | |
| 05.02 | Candies | 0.8 | |
| 12.09.01 | Herbs, spices, seasonings and condiments powder | 0.8 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.8 | For powdered drink, increase use by times of dilution |
| 14.08 | Flavored drinks | 0.8 | For powdered drink, increase use by times of dilution |
| 16.01 | Jelly | 0.8 | If used in jelly powder, increase use by times of dilution |

Gleditsia sinensis lam gum

CNS 20.029

INS -

Function: thickener

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 03.01 | Ice creams, ice cream bars | 4.0 | |
| 06.03.01.02 | Flour for special purposes (e.g. Self-rising flour, dumpling flour) | 4.0 | |
| 12.0 | Condiments | 4.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 4.0 | For powdered drinks, increase use by times of dilution |

Sucrose esters of fatty acid

CNS 10.001

INS 473

Function: emulsifier

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
| 01.01.03 | Modified milk | 3.0 | |

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|--|
| 01.05 | Cream and analogues | 10.0 | |
| 02.01 | Fats and oils essentially free from water | 10.0 | |
| 02.02 | Fat emulsions mainly of type water-in-oil | 10.0 | |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions | 10.0 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.5 | |
| 04.01.01.02 | Surface-treated fresh fruit | 1.5 | |
| 04.01.02.05 | Jams, jellies, marmelades | 5.0 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 10.0 | |
| 06.03.01.02 | Flour for special purposes (e.g. Self-rising flour, dumpling flour) | 5.0 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) | 4.0 | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 4.0 | |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) | 5.0 | |
| 06.04.02.01 | Canned coarse grains | 1.5 | |
| 06.07 | Instant wheat or rice products | 4.0 | |
| 07.0 | Bakery wares | 3.0 | |
| 08.0 | Meat and meat products | 1.5 | |
| 10.01 | Fresh egg | 1.5 | For fresh keeping of eggs |
| 11.05 | Flavoring syrup | 5.0 | |
| 12.0 | Condiments | 5.0 | |
| 14.0 | Beverages (excluding packaged drinking water in 14.01) | 1.5 | For powdered drinks, increase use by times of dilution |
| 16.01 | Jelly | 4.0 | |
| 16.07 | Other composition food (emulsified natural coloring) | 10.0 | |
| 16.07 | Other (ready to eat dishes only) | 5.0 | |

Gardenia yellow

CNS 08.112

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---------------|------------------|------|
|-------------------|---------------|------------------|------|

Table A.1 (Continue)

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|--|
| 02.02.01.02 | Margarine and similar products (e.g., butter-margarine blends) | 1.5 | |
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.3 | |
| 04.01.02.08.01 | Candied fruit | 0.3 | |
| 04.02.02.03 | Pickled vegetables | 1.5 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 1.5 | |
| 04.05.02.03 | Canned or bottled nuts and seeds | 0.3 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.3 | |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/ wontons/ <i>shuo mai</i>) | 1.0 | |
| 06.03.02.02 | Dried pastas and noodles and similar products | 0.3 | |
| 06.07 | Instant wheat or rice products | 1.5 | |
| 06.10 | Fillings for cereal product | 1.5 | |
| 07.02 | Pastries | 0.9 | |
| 07.03 | Crackers | 1.5 | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 08.03 | Cooked meat products (cooked poultry products only) | 1.5 | |
| 12.0 | Condiments (other than salt and salt substitute in 12.01) | 1.5 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.3 | |
| 14.06 | Powdered drink | 1.5 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.3 | |
| 15.02 | Integrated alcoholic beverages | 0.3 | |
| 16.01 | Jelly | 0.3 | If used in jelly powder, increase use by times of dilution |
| 16.06 | Puffed food | 0.3 | |

Gardenia blue

CNS 08.123

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 1.0 | |
| 04.01.02.05 | Jams, jellies, marmelades | 0.3 | |
| 04.02.02.03 | Pickled vegetables | 0.5 | |
| 04.05.02.01 | Cooked nuts and seeds (fried | 0.5 | |

Table A.1 (Continue)

| | | | |
|-------|---|-----|--|
| | nuts and seeds only) | | |
| 05.02 | Candies | 0.3 | |
| 06.07 | Instant wheat or rice products | 0.5 | |
| 06.10 | Fillings for cereal product | 0.5 | |
| 07.0 | Bakery wares | 1.0 | |
| 12.0 | Condiments (other than salt and salt substitute in 12.01) | 0.5 | |
| 14.02 | Fruit and vegetable juices | 0.5 | |
| 14.03 | Protein containing drink | 0.5 | |
| 14.06 | Powdered drink | 0.5 | |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.2 | |
| 15.02 | Integrated alcoholic beverages | 0.2 | |
| 16.06 | Puffed food | 0.5 | |

Phytic acid (inositol hexaphosphoric acid), sodium phytate

CNS 04.006

INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------------------------|
| 02.01 | Fats and oils essentially free from water | 0.2 | |
| 04.01.02 | Processed fruits | 0.2 | |
| 04.02.02 | Processed vegetables | 0.2 | |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces | 0.2 | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.2 | |
| 08.03.01 | Thick gravy cooked meat | 0.2 | |
| 08.03.02 | Smoked, baked or grilled meat products | 0.2 | |
| 08.03.03 | Fried meat | 0.2 | |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.2 | |
| 08.03.05 | Sausage | 0.2 | |
| 08.03.06 | Fermented meat products | 0.2 | |
| 09.01 | Fresh aquatic products (shrimp only) | GMP | Residue \leq 20mg/kg |
| 11.05 | Flavoring syrup | 0.2 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.2 | |

Vegetable carbon, carbon black

CNS 08.138

INS 153

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 03.0 | Frozen drinks (excluding 03.04Edible ice) | 5.0 | |

Table A.1 (Continue)

| | | | |
|-------------|--------------------|-----|--|
| 05.02 | Candies | 5.0 | |
| 06.05.02.04 | Starch-based balls | 1.5 | |
| 07.02 | Pastries | 5.0 | |
| 07.03 | Crackers | 5.0 | |

Antioxidant of bamboo leaves

CNS 04.019 INS -

Function: antioxidant

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 02.01 | Fats and oils essentially free from water | 0.5 | |
| 04.05.02.01 | Cooked nuts and seeds (fried nuts and seeds only) | 0.5 | |
| 06.03.02.05 | Fried flour products | 0.5 | |
| 06.06 | Instant cereals, including rolled oats | 0.5 | |
| 07.0 | Bakery wares | 0.5 | |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) | 0.5 | |
| 08.03.01 | Thick gravy cooked meat | 0.5 | |
| 08.03.02 | Smoked, baked or grilled meat products | 0.5 | |
| 08.03.03 | Fried meat | 0.5 | |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) | 0.5 | |
| 08.03.05 | Sausage | 0.5 | |
| 08.03.06 | Fermented meat products | 0.5 | |
| 09.0 | Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinode, and their processed products) | 0.5 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.5 | |
| 14.05.01 | Tea drinks | 0.5 | |
| 16.06 | Puffed food | 0.5 | |

Gromwell red

CNS 08.140 INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|---------------------|
| 03.0 | Frozen drinks (excluding 03.04 edible ice) | 0.1 | |
| 07.02 | Pastries | 0.9 | |
| 07.03 | Crackers | 0.1 | |
| 07.04 | Fillings and topping syrups for bakeries | 1.0 | |
| 14.02.03 | Fruit and vegetable juice | 0.1 | For powdered drink, |

Table A.1 (Continue)

| | | | |
|----------|--|-----|---|
| | (nectar) drink | | increase use by times of dilution |
| 14.08 | Flavored drinks (fruit-flavored drinks only) | 0.1 | For powdered drink, increase use by times of dilution |
| 15.03.03 | Fruit wine | 0.1 | |

Purple sweet potato colour

CNS 08.154

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 03.0 | Frozen drinks (excluding 03.04 Edible ice) | 0.2 | |
| 05.02 | Candies | 0.1 | |
| 07.02.04 | Decorations on pastries | 0.2 | |
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.1 | |
| 15.02 | Integrated alcoholic beverages | 0.2 | |

Shellac

CNS 14.001

INS 904

Function: glazing agent, chewing gum bases

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|--|------------------|------|
| 04.01.01.02 | Surface-treated fresh fruit (citrus only) | 0.5 | |
| 04.01.01.02 | Surface-treated fresh fruit (apply only) | 0.4 | |
| 05.01 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes) | 0.2 | |
| 05.02.01 | Gum-based candy | 3.0 | |
| 05.02.02 | Other candies excluding gum-based candies | 3.0 | |
| 07.03.02 | Waffles | 0.2 | |

Lac dye red (lac red)

CNS 08.104

INS -

Function: colour

| Food Category No. | Food Category | Max Level (g/kg) | Note |
|-------------------|---|------------------|------|
| 04.01.02.05 | Jams, jellies, marmelades | 0.5 | |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies | 0.5 | |
| 07.04 | Fillings and topping syrups for bakeries (fillings of flavor pie only) | 0.5 | |
| 12.10 | Blended condiment | 0.5 | |

Table A.1 (Continue)

| | | | |
|----------|---|-----|---|
| 14.02.03 | Fruit and vegetable juice (nectar) drink | 0.5 | For powdered drink, increase use by times of dilution |
| 14.04 | Carbonated drinks | 0.5 | |
| 14.08 | Flavored drinks (fruit- flavored drinks only) | 0.5 | For powdered drink, increase use by times of dilution |
| 15.02 | Integrated alcoholic beverages | 0.5 | |

Table A.2 Additives Permitted for Use in Various Kinds of Food in Accordance with GMP

| No. | Food Additive | CNS | INS | Function |
|-----|--|----------------|----------|----------------------------|
| 1. | Disodium 5'-ribonucleotide | 12.004 | 635 | Flavor enhancer |
| 2. | Disodium 5'-inosinate | 12.003 | 631 | Flavor enhancer |
| 3. | Disodium 5'-guanylate | 12.002 | 627 | Flavor enhancer |
| 4. | <i>D</i> -isoascorbic acid (erythorbic acid), sodium <i>D</i> -isoascorbate | 04.004, 04.018 | 315, 316 | Antioxidant |
| 5. | <i>DL</i> -disodium malate | 01.309 | - | Acidity regulator |
| 6. | <i>L</i> -malic acid | 01.104 | - | Acidity regulator |
| 7. | <i>DL</i> -malic acid | 01.309 | - | Acidity regulator |
| 8. | Alpha -cyclodextrin | 18.011 | 457 | Stabilizer, thickener |
| 9. | Gamma -cyclodextrin | 18.012 | 458 | Stabilizer, thickener |
| 10. | Arabic gum | 20.008 | 414 | Thickener |
| 11. | Galactomannan | 00.014 | - | Other |
| 12. | Acetic acid | 01.107 | 260 | Acidity regulator |
| 13. | Acetic acid | 01.112 | - | Acidity regulator |
| 14. | Erythritol ³ | 19.018 | 968 | Sweetener |
| 15. | Starch acetate | 20.039 | 1420 | Thickener |
| 16. | Mono- and diglycerides of fatty acids | 10.006 | 471 | Emulsifier |
| 17. | Modified soybean phospholipid | 10.019 | - | Emulsifier |
| 18. | Orange yellow | 08.143 | - | Color |
| 19. | Glycerine (glycerol) | 15.014 | 422 | Humectant, emulsifier |
| 20. | Sorghum red | 08.115 | - | Color |
| 21. | Monosodium glutamate | 12.001 | 621 | Flavor enhancer |
| 22. | Guar gum | 20.025 | 412 | Thickener |
| 23. | Pectins | 20.006 | 440 | Thickener |
| 24. | Potassium alginate | 20.005 | 402 | Thickener |
| 25. | Sodium alginate | 20.004 | 401 | Thickener |
| 26. | Carob bean gum | 20.023 | 410 | Thickener |
| 27. | Xanthan gum | 20.009 | 415 | Thickener |
| 28. | Methyl cellulose | 20.043 | 461 | Thickener |
| 29. | Gellan gum | 20.027 | 418 | Thickener |
| 30. | Sodium polyacrylate | 20.036 | - | Thickener |
| 31. | Carrageenan | 20.007 | 407 | Thickener |
| 32. | Ascorbic acid | 04.014 | 300 | Antioxidant |
| 33. | Sodium ascorbate | 04.015 | 301 | Antioxidant |
| 34. | Calcium ascorbate | 04.009 | 302 | Antioxidant |
| 35. | Sodium caseinate | 10.002 | - | Emulsifier |
| 36. | Distarch phosphate | 20.034 | 1412 | Thickener |
| 37. | Phospholipid | 04.010 | 322 | Antioxidant, emulsifier |
| 38. | Potassium chloride | 00.008 | 508 | Other |
| 39. | Lo-han-kuo extract | 19.015 | - | Sweetener |
| 40. | Enzymatically decomposed soybean | 10.040 | - | Emulsifier |

³Strains are *Moniliella pollinis*, *Trichosporonides megachiliensis* and *Candida lipolytica*, respectively.

| No. | Food Additive | CNS | INS | Function |
|-----|--|--------|--------|--|
| | phospholipid | | | |
| 41. | Gelatin | 20.002 | - | Thickener |
| 42. | Xylitol | 19.007 | 967 | Sweetener |
| 43. | Citric acid | 01.101 | 330 | Acidity regulator |
| 44. | Tripotassium citrate | 01.304 | 332ii | Acidity regulator |
| 45. | Trisodium citrate | 01.303 | 331iii | Acidity regulator, stabilizer |
| 46. | Sodium dihydrogen citrate | 01.306 | 331i | Acidity regulator, |
| 47. | Citric and fatty acid esters of glycerol | 10.032 | 472c | Emulsifier |
| 48. | Glucono delta-lactone | 18.007 | 575 | Stabilizer and coagulant |
| 49. | Sodium gluconate | 01.312 | 576 | Acidity regulator |
| 50. | Hydroxypropyl starch | 20.014 | 1440 | Thickener, bulking agent, emulsifier, stabilizer |
| 51. | Hydroxypropyl distarch phosphate | 20.016 | 1442 | Thickener |
| 52. | Hydroxypropyl methyl cellulose | 20.028 | 464 | Thickener |
| 53. | Agar | 20.001 | 406 | Thickener |
| 54. | Lactic acid | 01.102 | 270 | Acidity regulator, |
| 55. | Potassium lactate | 15.011 | 326 | Humectant |
| 56. | Sodium lactate | 15.012 | 325 | Humectant, Acidity regulator, antioxidant, bulking agent, thickener, stabilizer |
| 57. | Lactic and fatty acid esters of glycerol | 10.031 | 472b | Emulsifier |
| 58. | Lactitol | 19.014 | 966 | Sweetener |
| 59. | Acid treated starch | 20.032 | 1401 | Thickener |
| 60. | Sodium carboxy methyl cellulose | 20.003 | 466 | Thickener |
| 61. | Calcium carbonate (light and heavy) | 13.006 | 170i | Bulking agent, flour treatment agent |
| 62. | Potassium carbonate | 01.301 | 501i | Acidity regulator, |
| 63. | Sodium carbonate | 01.302 | 500i | Acidity regulator, |
| 64. | Ammonium hydrogen carbonate | 06.002 | 503ii | Bulking agent |
| 65. | Potassium hydrogen carbonate | 01.307 | 501ii | Acidity regulator, |
| 66. | Sodium hydrogen carbonate | 06.001 | 500ii | Bulking agent, acidity regulator, stabilizer |
| 67. | Natural carotene | 08.147 | - | Color |
| 68. | Beet red | 08.101 | 162 | Color |
| 69. | Microcrystallin cellulose | 02.005 | 460 i | Anticaking agent, thickener, stabilizer |
| 70. | Sodium starch octenyl succinate | 10.030 | 1450 | Emulsifier |
| 71. | Oxidized starch | 20.030 | 1404 | Thickener |
| 72. | Oxidized hydroxypropyl starch | 20.033 | - | Thickener |
| 73. | Acetylated mono- and diglyceride (acetic and fatty acid esters of glycerol) | 10.027 | 472a | Emulsifier |
| 74. | Acetylated distarch phosphate | 20.015 | 1414 | Thickener |
| 75. | Acetylated distarch adipate | 20.031 | 1422 | Thickener |

Table A.3 Food Categories that are Excluded in the Table A.2

| Category No. | Food Category |
|--------------|--|
| 01.01.01 | Pasteurized milk |
| 01.01.02 | Sterilized milk |
| 01.02.01 | Fermented milk |
| 01.03.01 | Milk powder and cream powder |
| 01.05.01 | Cream |
| 02.01 | Fats and oils essentially free from water |
| 02.02.01.01 | Butter and concentrated butter |
| 04.01.01 | Fresh fruits |
| 04.02.01 | Fresh vegetables |
| 04.02.02.01 | Frozen vegetables |
| 04.02.02.06 | Fermented vegetables |
| 04.03.01 | Fresh edible fungi and algae |
| 04.03.02.01 | Frozen edible fungi and algae |
| 06.01 | Crude cereal |
| 06.02 | Rice and rice products |
| 06.03.01 | Wheat flour |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Noodles, wrap of dumplings/ wontons/ <i>shuo mai</i>) |
| 06.03.02.02 | Dried pastas and noodles and similar products |
| 06.04.01 | Coarse grain flour |
| 08.01 | Raw and fresh meat |
| 09.01 | Fresh aquatic products |
| 09.03 | Pre-processed fish and fish products (half-finished product) |
| 10.01 | Fresh egg |
| 10.03.01 | Dehydrated egg product (e.g. egg powder, egg white or yolk powder) |
| 10.03.03 | Liquid egg |
| 11.01.01 | Sugar and its products (e.g. cane sugar, beet sugar, crystal sugar, cube sugar) |
| 11.01.02 | Other sugar and syrup (i.e. brown sugar, brown granulated sugar, rock sugar in tablet, molasses, partially inverted sugar, maple syrup, etc.) |
| 11.03.01 | Honey |
| 12.01 | Salt and salt substitute |
| 12.09 | Herbs, spices, seasonings and condiments |
| 13.01 | Infant formula |
| 13.02 | Complementary foods for infants and young children |
| 14.01.01 | Natural mineral waters |
| 14.01.02 | Drinking distilled water |
| 14.01.03 | Other drinking water |
| 14.02.01 | Fruit and vegetable juice (pulp) |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) |
| 15.03.01 | Grape wine |
| 16.02.01 | Tea, coffee |

Appendix B Provisions for the Use of Food Flavoring Substances

B.1 Principles for the use of flavouring substances and flavoring essences

B.1.1 Flavoring substances and flavoring essences are used to produce, change or enhance flavor of foods. Usually flavoring substances are made to flavoring essences and used to enhance flavor of foods; some flavoring substances could be directly used to enhance flavor of foods. The flavoring substances and flavoring essences do not include substances that only produce the taste of sweet, sour or salty, nor do they include flavour enhancers.

B.1.2 Flavoring substances and flavoring essences could be used in foods in the appropriate dose as required in production; foods in the Table B.1, not necessary to enhance the flavor, shall not be added flavoring substances nor flavoring essences unless otherwise provided in the laws, regulations or the national food safety standards. In addition to food categories in the Table B.1, whether other foods could be added such substances shall follow provisions of relevant food product standards.

B.1.3 Flavoring substances used to make flavoring essences shall comply with provisions of this standard. Substances, or compounds with natural flavors produced from food (could be unprocessed, or processed to suit the traditional eating habit of human being) which have the flavor character.

Note: Natural flavoring complex are the agents that contain food flavoring substances.

B.1.4 Food flavoring substances that have other food additive functions, and function as food additives, shall comply with provisions of this standard. Such substances include benzoic acid, Cinnamic aldehyde, Guarana extract (*Paullinia cupana* HBK), sodium diacetate, disodium succinate, tricalcium phosphate, and amino acid, etc.

B.1.5

B.1.5 Food flavoring essences could contain flavoring essences that are necessary for its production, storage and use (including food additives and foods). The ingredients of the food flavoring essences shall comply with the following requirements:

- a) The ingredients permitted in the food flavoring essences shall comply with provisions of relevant standards. While having the expected effect, the few variety of food flavoring essences used the better.
- b) The food additives used in food flavoring essences as ingredients shall not function as food additives in the final food products; while obtaining the expected effect, the little food additive used, the better.

B.1.6 Labeling of the food flavoring essences shall comply with provisions of relevant standards.

B.1.7 Foods added with flavoring substances and flavoring essences shall be labelled according to relevant national standards.

B.2 List of food use flavoring substances

B.2.1 Food use flavoring substances are categorized into natural flavoring substances and synthetic flavoring substances.

B.2.2 The permitted food use natural flavoring substances are listed in the Table B.2.

B.2.3 The permitted food use synthetic flavoring substances are listed in the Table B.3.

Table B.1 List of Foods That are Prohibited to Add Food Flavoring Substances and Flavoring Essence

| Food Category No. | Food Category |
|-------------------|---|
| 01.01.01 | Pasteurized milk |
| 01.01.02 | Sterilized milk |
| 01.02.01 | Fermented milk |
| 01.05.01 | Cream |
| 02.01.01 | Vegetable oils and fats |
| 02.01.02 | Animal fats (including lard, tallow, fish oil, and other animal fats) |
| 02.01.03 | Butter or milk fat free from water |
| 04.01.01 | Fresh fruits |
| 04.02.01 | Fresh vegetables |
| 04.02.02.01 | Frozen vegetables |
| 04.03.01 | Fresh edible fungi and algae |
| 04.03.02.01 | Frozen edible fungi and algae |
| 06.01 | Crude cereal |
| 06.02.01 | Rice |
| 06.03.01 | Wheat flour |
| 06.04.01 | Coarse grain flour |
| 06.05.01 | Edible starch |
| 08.01 | Raw and fresh meat |
| 09.01 | Fresh aquatic products |
| 10.01 | Fresh egg |
| 11.01 | Sugar |
| 11.03.01 | Honey |
| 12.01 | Salt and salt substitute |
| 13.01 | Infant formula ^a |
| 14.01.01 | Natural mineral waters |
| 14.01.02 | Drinking distilled water |
| 14.01.03 | Other drinking water |
| 16.02.01 | Tea, coffee |

^a Vanillin, ethyl vanillin and v vanilla bean concrete (extract) can be used in the f follow-up formula at the max levels of 5mg/100 ml, 5mg/100 ml, or in the appropriate dose as required in production, respectively, where 100ml is calculated by ready-to-eat food, based on which the manufacturer can convert it into the dosage for formulate food according to preparation ratio; vanillin could be used in the cereal-based complementary foods for infants and young children with the max level of 7mg/100g, where 100g is calculated by ready-to-eat food, based on which the manufacturer can convert it into the dosage for cereal-based foods according to preparation ratio; no flavoring substance shall be added into any infant formulate food for use of the infants aged from 0 to six months.

Table B.2 (Continue)

Table B.2 List of Natural Flavoring Substances Permitted in Foods

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|-----|------|--|----------|
| 1. | N001 | Clove leaf oil (<i>Eugenia</i> spp.) | 2325 |
| 2. | N002 | Clove bud tincture (extract) (<i>Eugenia</i> spp.) | 2322 |
| 3. | N003 | Clove bud oil (<i>Eugenia</i> spp.) | 2323 |
| 4. | N004 | Basil oil (<i>Ocimum basilicum</i> L.) | 2119 |
| 5. | N005 | Anise star oil (<i>Illicium verum</i> Hook, F.) | 2096 |
| 6. | N006 | Common Jasmin orange concrete (<i>Murraya paniculata</i>) | - |
| 7. | N007 | Patchouli oil (<i>Pogostemon cablin</i>) | 2838 |
| 8. | N008 | Tagetes oil (<i>Tagetes</i> spp.) | 3040 |
| 9. | N009 | <i>Trans</i> -Anethole Anise camphor | 2086 |
| 10. | N010 | Cardamom oil (<i>Elletaria cardamomum</i>) | 2241 |
| 11. | N011 | Cardamom tincture (<i>Elletaria cardamomum</i>) | 2240 |
| 12. | N012 | Fennel tincture (<i>Foeniculum vulgare</i> Mill.) | - |
| 13. | N013 | <i>Litsea cubeba</i> berry oil | 3846 |
| 14. | N014 | Hawthorn fruit tincture (<i>Crataegus</i> spp.) | - |
| 15. | N015 | Garlic oil (<i>Allium sativum</i> L.) | 2503 |
| 16. | N016 | Garlic oleoresin (<i>Allium sativum</i> L.) | - |
| 17. | N017 | Cognac oil, green | 2331 |
| 18. | N018 | <i>L</i> -Menthol, natural | 2665 |
| 19. | N019 | Costus root oil (<i>Saussures lappa</i> Clanke) | 2336 |
| 20. | N020 | Bay, sweet, oil (<i>Laurus nobilis</i> L.) | 2125 |
| 21. | N021 | Wumei tincture (<i>Prunus mume</i>) | - |
| 22. | N022 | Buchu leaves oil (<i>Barosma</i> spp.) | 2169 |
| 23. | N023 | Cocoa tincture (<i>Theobroma cacao</i> Linn.) | - |
| 24. | N024 | Cocoa husk tincture (<i>Theobroma cacao</i> Linn.) | - |
| 25. | N025 | China nardostachys oil (<i>Nardostachys chinensis</i> Batal.) | - |
| 26. | N026 | Licorice tincture (<i>Glycyrrhiza</i> spp.) | 2628 |
| 27. | N027 | Licorice extract (<i>Glycyrrhiza</i> spp.) | 2628 |
| 28. | N028 | Wintergreen oil (<i>Gaultheria procumbens</i> L.) | 3113 |
| 29. | N029 | <i>Michelia alba</i> flower oil | 3950 |
| 30. | N030 | <i>Michelia alba</i> leaf oil | 3950 |
| 31. | N031 | <i>Michelia alba</i> flower absolute | 3950 |
| 32. | N032 | <i>Michelia alba</i> flower concrete | 3950 |
| 33. | N033 | <i>Angelica dahurica</i> tincture | - |
| 34. | N034 | Lime oil [<i>Citrus aurantifolia</i> (Christman) Swingle] | 2631 |
| 35. | N035 | Lime oil terpene | - |
| 36. | N036 | Ginger oleoresin (<i>Zingiber officinale</i> Rosc.) | 2523 |
| 37. | N037 | Nutmeg oil (<i>Myristica fragrans</i> Houtt.) | 2793 |
| 38. | N038 | Nutmeg tincture (<i>Myristica fragrans</i> Houtt.) | - |
| 39. | N039 | Cassia oil (<i>Cinnamomum cassia</i> Blume) | 2258 |
| 40. | N040 | Cassia bark tincture (extract) (<i>Cinnamomum cassia</i> Blume) | 2257 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|-----|------|--|----------|
| 41. | N041 | Black tea tincture (<i>Camellia sinensis</i>) | - |
| 42. | N042 | Davana oil (<i>Artemisia pallens</i> Wall.) | 2359 |
| 43. | N043 | Tolu balsam tincture (extract) (<i>Myroxylon</i> spp.) | 3069 |
| 44. | N044 | Tolu balsam gum (<i>Myroxylon</i> spp.) | 3070 |
| 45. | N045 | Soya bean fermented tincture | - |
| 46. | N046 | Juniper berry oil (<i>Juniperus communis</i> L.) | 2604 |
| 47. | N047 | Coriander oil (<i>Coriandrum sativum</i> L.) | 2334 |
| 48. | N048 | Celery flower oil (<i>Apium graveolens</i> L.) | - |
| 49. | N049 | Celery seed oil (<i>Apium graveolens</i> L.) | 2271 |
| 50. | N050 | <i>Vitex cannabifolia</i> leaf oil | - |
| 51. | N051 | Grapefruit oil, expressed (<i>Citrus paradisi</i> Mact.) | 2530 |
| 52. | N052 | Atractylodes oil (<i>Atractylodes lancea</i>) | - |
| 53. | N053 | Chinese date (common Jujube) tincture (<i>Ziziphus jujuba</i> Mill.) | - |
| 54. | N054 | Rose oil (<i>Rosa</i> spp.) | 2989 |
| 55. | N055 | Rose absolute (<i>Rosa</i> spp.) | 2988 |
| 56. | N056 | Rose concrete (<i>Rosa</i> spp.) | - |
| 57. | N057 | Orris concrete (<i>Iris florentina</i> L.) | 2829 |
| 58. | N058 | Orris root extract (<i>Iris florentina</i> L.) | 2830 |
| 59. | N059 | Chrysanthemum Hang Zhou flower oil (<i>Dendranthema morifolium</i> or <i>Chrysanthemum morifolium</i>) | - |
| 60. | N060 | Chrysanthemum Hang Zhou flower extract (<i>Dendranthema morifolium</i> or <i>Chrysanthemum morifolium</i>) | 4689 |
| 61. | N061 | Maple oil (<i>Acer</i> spp.) | - |
| 62. | N062 | Maple concrete (<i>Acer</i> spp.) | - |
| 63. | N063 | Labdanum extract (<i>Cistus ladaniferus</i>) | 2610 |
| 64. | N064 | Coffee tincture (<i>Coffea</i> spp.) | - |
| 65. | N065 | Luohanfruit tincture [<i>Siraitia grosvenorii</i> (Swingle) C.Jeffrey] | - |
| 66. | N066 | Cassie concrete (<i>Acacia farnesiana</i> Willd.) | - |
| 67. | N067 | Ylang ylang oil (<i>Cananga odorata</i> Hook.f.and Thomas) | 3119 |
| 68. | N068 | <i>Jasminum grandiflorum</i> absolute | 2598 |
| 69. | N069 | <i>Jasminum grandiflorum</i> concrete | 2599 |
| 70. | N070 | <i>Jasminum sambac</i> absolute | - |
| 71. | N071 | <i>Jasminum sambac</i> concrete | - |
| 72. | N072 | Sarcodactylis oil (<i>Citrus medica</i> var. <i>Sarcodactylis</i> Swingle) | 3899 |
| 73. | N073 | Angelica root tincture (extract) (<i>Angelica archangelica</i> L.) | 2087 |
| 74. | N074 | Onion oil (<i>Allium cepa</i> L.) | 2817 |
| 75. | N075 | Ginger oil (<i>Zingiber officinale</i> Rosc.) | 2522 |
| 76. | N076 | Turmeric oil (<i>Curcuma longa</i> L.) | 3085 |
| 77. | N077 | Turmeric oleoresin (<i>Curcuma longa</i> L.) | 3087 |
| 78. | N078 | Turmeric extract (<i>Curcuma longa</i> L.) | 3086 |
| 79. | N079 | Fenugreek tincture (extract) (<i>Trigonella foenum graecum</i> L.) | 2485 |
| 80. | N080 | Daidai flower oil (<i>Citrus aurantium</i> L. 'Daidai') | 2771 |
| 81. | N081 | Daidai flower concrete (<i>Citrus aurantium</i> L. 'Daidai') | 2771 |
| 82. | N082 | Daidai fruit oil (<i>Citrus aurantium</i> L. 'Daidai') | 2771 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|---|----------|
| 83. | N083 | Pummelo peel oil [<i>Citrus grandis</i> (L.) Osbeck] | - |
| 84. | N084 | Cedar leaf oil (<i>Thuja occidentalis</i> L.) | 2267 |
| 85. | N085 | Cumin seed oil (<i>Cuminum cyminum</i> L.) | 2343 |
| 86. | N086 | Lemon oil [<i>Citrus limon</i> (L.) Burm.f.] | 2625 |
| 87. | N087 | Lemon oil, terpeneless [<i>Citrus limon</i> (L.) Burm.f.] | 2626 |
| 88. | N088 | Terpenes of lemon oil | - |
| 89. | N089 | Petitgrain lemon oil [<i>Citrus limon</i> (L.) Burm.f.] | 2853 |
| 90. | N090 | Lemongrass oil (<i>Cymbopogon citratus</i> DC. And <i>C. Flexuosus</i>) | 2624 |
| 91. | N091 | Gardenia flower concrete (<i>Gardenia jasminoides</i> Ellis) | - |
| 92. | N092 | <i>Aglaia odorata</i> flower oil | - |
| 93. | N093 | <i>Aglaia odorata</i> flower tincture | - |
| 94. | N094 | <i>Aglaia odorata</i> flower concrete | - |
| 95. | N095 | Treemoss absolute (<i>Evernia furfuraceae</i>) | - |
| 96. | N096 | Treemoss concrete (<i>Evernia furfuraceae</i>) | - |
| 97. | N097 | Geranium oil (geranium rose oil) (<i>Pelargonium graveolens</i> L'Her) | 2508 |
| 98. | N098 | Geranium oil terpeneless | 2508 |
| 99. | N099 | Xiang Feng cha oil (<i>Rabdosia</i> spp.) | - |
| 100. | N101 | Bergamot oil (<i>Citrus aurantium</i> L.subsp. <i>Bergamia</i>) | 2153 |
| 101. | N102 | Vertiver oil (<i>Vetiveria zizanioides</i> Nash.) | - |
| 102. | N103 | Vertiver concrete (<i>Vetiveria zizanioides</i> Nash.) | - |
| 103. | N104 | Vanilla bean tincture (<i>Vanilla</i> spp.) | 3105 |
| 104. | N105 | Vanilla bean concrete (extract) (<i>Vanilla</i> spp.) | 3105 |
| 105. | N106 | Cyperus oil (<i>Cupressus sempervirens</i>) | - |
| 106. | N107 | Chives oil (<i>Allium schoenoprasum</i>) | - |
| 107. | N108 | Clary sage oil (<i>Salvia sclarea</i> L.) | 2321 |
| 108. | N109 | <i>Torreya grandis</i> shell concrete | - |
| 109. | N110 | Mandarin oil (<i>Citrus reticulata</i> Blanco) | 2657 |
| 110. | N111 | Mandarin oil, terpeneless | - |
| 111. | N112 | Hops tincture (extract) (<i>Humulus lupulus</i> L.) | 2578 |
| 112. | N113 | Hops extract, solid (<i>Humulus lupulus</i> L.) | 2579 |
| 113. | N114 | Eucalyptus oil (<i>Eucalyptus globulus</i> Labille) | 2466 |
| 114. | N115 | Castoreum tincture (extract) (<i>Castor</i> spp.) | 2261 |
| 115. | N116 | Cinnamon bark oil (<i>Cinnamomum</i> spp.) | 2291 |
| 116. | N117 | Cinnamon leaf oil (<i>Cinnamomum</i> spp.) | 2292 |
| 117. | N118 | <i>Osmanthus fragrans</i> flower absolute | 3750 |
| 118. | N119 | <i>Osmanthus fragrans</i> flower tincture | - |
| 119. | N120 | <i>Osmanthus fragrans</i> flower concrete | - |
| 120. | N121 | Longan tincture (<i>Euphoria longana</i>) | - |
| 121. | N122 | Spearmint oil (<i>Mentha spicata</i>) | 3032 |
| 122. | N123 | Walnut hull extract (<i>Juglans</i> spp.) | 3111 |
| 123. | N124 | Common white jasmine flower absolute (<i>Jasminum officinale</i> L.) | - |
| 124. | N125 | Birch sweet oil (<i>Betula lenta</i> L.) | 2154 |
| 125. | N126 | Broad bean flower tincture (<i>Vicia faba</i> Linn.) | - |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|---|----------|
| 126. | N127 | Green tea tincture (<i>Thea sinensis</i> or <i>Camellia sinensis</i>) | - |
| 127. | N128 | Wild rose concrete (<i>Rosa multiflora</i>) | - |
| 128. | N129 | Fennel oil, sweet (<i>Foeniculum vulgare</i> Mill. Var. <i>Dulce</i> D.C.) | 2483 |
| 129. | N130 | <i>Stevia rebaudiana</i> oil | - |
| 130. | N131 | Orange oil [<i>Citrus sinensis</i> (L.) Osbeck] | 2821 |
| 131. | N132 | Orange oil, terpeneless [<i>Citrus sinensis</i> (L.) Osbeck] | 2822 |
| 132. | N133 | Terpenes of orange oil | - |
| 133. | N134 | Chicory concrete (extract) (<i>Cichorium intybus</i> L.) | 2280 |
| 134. | N135 | Tuberose concrete (<i>Polianthes tuberosa</i>) | - |
| 135. | N136 | Violet leaf concrete (<i>Viola odorata</i>) | 3110 |
| 136. | N137 | Peppermint oil (<i>Mentha piperita</i> L.) | 2848 |
| 137. | N138 | Black currant tincture (<i>Ribes nigrum</i> L.) | 2346 |
| 138. | N139 | Black currant concrete (<i>Ribes nigrum</i> L.) | 2346 |
| 139. | N140 | <i>Sophora japonica</i> flower absolute | - |
| 140. | N141 | <i>Sophora japonica</i> flower concrete | - |
| 141. | N142 | Capsicum tincture (extract) (<i>Capsicum</i> spp.) | 2233 |
| 142. | N143 | Paprika oleoresin (<i>Capsicum annuum</i> L.) | 2834 |
| 143. | N144 | Guaiac wood oil (<i>Bulnesia sarmienti</i> Lor.) | 2534 |
| 144. | N145 | Valerian root oil (<i>Valeriana officinalis</i> L.) | 3100 |
| 145. | N146 | <i>Rose crimsonglory</i> flower absolute | - |
| 146. | N147 | <i>Rose crimsonglory</i> flower concrete | - |
| 147. | N149 | Petitgrain bigarade oil (<i>Citrus aurantium</i> L.) | 2855 |
| 148. | N150 | <i>Mentha arvensis</i> oil (Cornmint oil) | 4219 |
| 149. | N151 | <i>Mentha arvensis</i> oil, partially dementholized | - |
| 150. | N152 | Sandalwood oil (<i>Santalum album</i> L.) | 3005 |
| 151. | N153 | Lavender oil (<i>Lavandula angustifolia</i>) | 2622 |
| 152. | N154 | Origanum oil (<i>Thymus capitatus</i>) | 2828 |
| 153. | N155 | Kolas nut extract (<i>Cola acuminata</i> Schott et endl.) | 2607 |
| 154. | N156 | Schinus molle oil (<i>Schinus molle</i> L.) | 3018 |
| 155. | N157 | Cascarilla bark oil (<i>Croton</i> spp.) | 2255 |
| 156. | N158 | Thyme oil (<i>Thymus vulgaris</i> or <i>zigis</i> L.) | 3064 |
| 157. | N159 | Butter starters distillate | 2173 |
| 158. | N160 | Cananga oil (<i>Cananga odorata</i> Hook. F. And Thoms) | 2232 |
| 159. | N161 | Laurel leaves extract/oleoresin (<i>Laurus nobilis</i> L.) | 2613 |
| 160. | N162 | Ginger extract (Ginger concrete.) (<i>Zingiber officinale</i>) | 2521 |
| 161. | N163 | Oak chips extract (<i>Quercus alba</i> L.) | 2794 |
| 162. | N164 | Estragon oil (<i>Artemisia dracunculus</i> L.) | 2412 |
| 163. | N165 | Camphor oil, white (<i>Cinnamomum camphora</i> (L.) Presl) | 2231 |
| 164. | N166 | Mace oil (<i>Myristica fragrans</i> Houtt.) | 2653 |
| 165. | N167 | Pimento leaf oil (<i>Pimenta officinalis</i> Lindl.) | 2901 |
| 166. | N168 | Sage oil, Spanish (<i>Salvia lavandulaefolia</i> vahl.) | 3003 |
| 167. | N169 | Tangerine oil (<i>Citrus reticulata</i> Blanco) | 3041 |
| 168. | N170 | Lavandin oil (<i>Lavandula hybrida</i>) | 2618 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|---|----------|
| 169. | N171 | Apricot Kernel oil (<i>Prunus armeniaca</i> L.) | 2105 |
| 170. | N172 | Styrax oil (<i>Liquidambar</i> spp.) | - |
| 171. | N173 | Styrax extract (<i>Liquidambar</i> spp.) | 3037 |
| 172. | N174 | Locust bean oil (<i>Ceratonia siliqua</i> L.) | - |
| 173. | N175 | Carob bean extract (<i>Ceratonia siliqua</i> L.) | 2243 |
| 174. | N176 | Quillaia (<i>Quillaja saponaria</i> Molina) | 2973 |
| 175. | N177 | Olibanum oil (<i>Boswellia</i> spp.) | 2816 |
| 176. | N178 | Myrrh oil (<i>Commiphora</i> spp.) | 2766 |
| 177. | N179 | Galangal root extract (<i>Alpinia</i> spp.) | 2499 |
| 178. | N180 | Pine oil, scotch (<i>Pinus sylvestris</i> L.) | 2906 |
| 179. | N181 | Fennel oil, (common) (<i>Foeniculum vulgare</i> Mill) | 2481 |
| 180. | N182 | Almond oil, bitter (<i>Prunus amygdalus</i>) | 2046 |
| 181. | N183 | Asafoetida oil (<i>Ferula asafoetida</i> L.) | 2108 |
| 182. | N184 | Cassie absolute [<i>Acacia farnesiana</i> (L.) Willd.] | 2260 |
| 183. | N185 | Parsley leaf oil (<i>Petroselinum crispum</i>) | 2836 |
| 184. | N186 | Pine needle oil (<i>Abies</i> spp.) | 2905 |
| 185. | N187 | Boronia absolute (<i>Boronia megastigma</i> Nees) | 2167 |
| 186. | N188 | Bois de rose oil (<i>Aniba rosaeodora</i> Ducke) | 2156 |
| 187. | N189 | Palmarosa oil [<i>Cymbopogon martini</i> (Roxb.) Stapf] | 2831 |
| 188. | N190 | Citronella oil (<i>Cymbopogon nardus</i> Rendle) | 2308 |
| 189. | N191 | Rosemary oil (<i>Rosemarinus officinalis</i> L.) | 2992 |
| 190. | N192 | Balsam fir oil (<i>Abies balsamea</i> (L.) Mill.) | 2114 |
| 191. | N193 | Balsam fir oleoresin [<i>Abies balsamea</i> (L.) Mill.] | 2115 |
| 192. | N194 | Carrot seed oil (<i>Daucus carota</i> L.) | 2244 |
| 193. | N195 | Chamomile flower oil (Roman) (<i>Anthemis nobilis</i> L.) | 2275 |
| 194. | N196 | Chamomile flower absolute (extract) (Roman) (<i>Anthemis nobilis</i> L.) | 2274 |
| 195. | N197 | Cascara bitterless extract (<i>Rhamnus purshiana</i> DC.) | 2253 |
| 196. | N198 | Cubeb oil (<i>Piper cubeba</i> L.f.) | 2339 |
| 197. | N199 | Pennyroyal oil (<i>Mentha pulegium</i> L.) | 2839 |
| 198. | N200 | Lovage oil (<i>Levisticum officinale</i> Koch.) | 2651 |
| 199. | N201 | Horehound extract (<i>Marrubium vulgare</i> L.) | 2581 |
| 200. | N202 | Yucca mohave extract (<i>Yucca</i> spp.) | 3121 |
| 201. | N203 | Kelp (<i>Laminaria</i> and <i>Kereocystis</i> spp.) | 2606 |
| 202. | N204 | Hyssop oil (<i>Hyssopus officinalis</i> L.) | 2591 |
| 203. | N205 | Dill herb oil (<i>Anethum graveolens</i>) | 2383 |
| 204. | N206 | Balsam peru (<i>Myroxylon pereirae</i> Klotzsch) | 2116 |
| 205. | N207 | Galbanum oil (<i>Ferula galbaniflua</i>) | 2501 |
| 206. | N208 | Amyris oil (<i>Amyris balsamifera</i> L.) | - |
| 207. | N209 | Mimosa absolute (<i>Acacia decurrens</i> Will. Var. <i>Dealbata</i>) | 2755 |
| 208. | N210 | Elder flower absolute (<i>Sambucus canadensis</i> L. And <i>S.nigra</i> L.) | - |
| 209. | N211 | Marjoram oil, sweet [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)] | 2663 |
| 210. | N212 | Gentian root extract (<i>Gentiana lutea</i> L.) | 2506 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|--|----------|
| 211. | N213 | Ambrette seed oil (<i>Hibiscus abelmoschus</i> L.) | 2051 |
| 212. | N214 | Cherry bark extract (wild) (<i>Prunus serotina</i> Ehrh.) | 2276 |
| 213. | N215 | Pepper oil, black (<i>Piper nigrum</i> L.) | 2845 |
| 214. | N216 | Caraway seed oil (<i>Carum carvi</i> L.) | 2238 |
| 215. | N217 | Elemi resinoid (<i>Canarium</i> spp.) | 2407 |
| 216. | N218 | Immortelle extract (<i>Helichrysum angustifolium</i> DC.) | 2592 |
| 217. | N219 | Balm oil (<i>Melissa officinalis</i> L.) | 2113 |
| 218. | N220 | D-Camphor | 2230 |
| 219. | N221 | Orange flower absolute (<i>Citrus aurantium</i> L. Subsp. <i>Amara</i>) | 2818 |
| 220. | N222 | Naringin extract (<i>Citrus paradisi</i> Macf.) | 2769 |
| 221. | N223 | Spike lavender oil (<i>Lavandula latifolia</i> L.) | 3033 |
| 222. | N224 | Genet absolute (<i>Spartium junceum</i> L.) | 2504 |
| 223. | N225 | Daidai peel oil (<i>Citrus aurantium</i> L. 'Daidai') | 3823 |
| 224. | N226 | Orange oil, sweet, cold pressed [<i>Citrus sinensis</i> (L.) Osbeck] | 2825 |
| 225. | N227 | Bush red pepper oleoresin (<i>Capsicum frutescens</i> L.) | 2234 |
| 226. | N228 | Clove stem oil (<i>Eugenia</i> spp.) | 2328 |
| 227. | N229 | Anise oil (<i>Pimpinella anisum</i> L.) | 2094 |
| 228. | N230 | L-Asparagine | - |
| 229. | N231 | Mate absolute/extract (<i>Ilex paraguariensis</i> St.Hil.) | - |
| 230. | N232 | Hickory bark extract (<i>Carya</i> spp.) | 2577 |
| 231. | N233 | Guarana extract (<i>Paullinia cupana</i> HBK) | 2536 |
| 232. | N235 | Thyme oil, white (<i>Thymus zygis</i> L.) | 3065 |
| 233. | N236 | Pepper oil, white (<i>Piper nigrum</i> L.) | 2851 |
| 234. | N237 | Pepper oleoresin, white (<i>Piper nigrum</i> L.) | 2852 |
| 235. | N238 | Cognac oil, white | 2332 |
| 236. | N239 | Butter esters | 2172 |
| 237. | N240 | Butter acids | 2171 |
| 238. | N241 | Pimenta oil (<i>Pimenta officinalis</i>) | 2018 |
| 239. | N242 | Benzoin resinoid (<i>Styrax tonkinensis</i> Pierre) | 2133 |
| 240. | N243 | Angelica seed oil (<i>Angelica archangelica</i> L.) | 2090 |
| 241. | N244 | Angelica root oil (<i>Angelica archangelica</i> L.) | 2088 |
| 242. | N245 | Mace oleoresin/extract (<i>Myristica fragrans</i> Houtt) | 2654 |
| 243. | N246 | Bay leaves, west Indian, extract (<i>Pimenta acris</i> kostel) | 2121 |
| 244. | N247 | Bay leaves, West Indian, oil (<i>Pimenta acris</i> kostel) | 2122 |
| 245. | N248 | L-Arabinose | 3255 |
| 246. | N249 | Arabic gum | 2001 |
| 247. | N250 | Lovage extract (<i>Levisticum officinale</i> Koch) | 2650 |
| 248. | N251 | Parsley oleoresin (<i>Petroselinum</i> spp.) | 2837 |
| 249. | N252 | Oleic acid | 2815 |
| 250. | N253 | Quassia extract (<i>Picrasma excelsa</i> (sw.) Planch. <i>Quassia amara</i> L.) | 2971 |
| 251. | N254 | Orange leaf absolute (<i>Citrus aurantium</i> L.) | 2820 |
| 252. | N255 | Orange oil, bitter (<i>Citrus aurantium</i> L.) | 2823 |
| 253. | N256 | Cinchona bark (yellow) (<i>Cinchona</i> spp.) | 2283 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|--|----------|
| 254. | N257 | Jambu oleoresin (<i>Spilanthes acmeliaoleracea</i>) | 3783 |
| 255. | N258 | Quinine hydrochloride | 2976 |
| 256. | N259 | Cumin oil (<i>Cuminum cyminum</i> L.) | 2340 |
| 257. | N260 | Onion oleoresin (<i>Allium cepa</i> L.) | - |
| 258. | N261 | Tea tree oil (<i>Melaleuca alternifolia</i>) | 3902 |
| 259. | N262 | Lime oil, expressed terpeneless (<i>Citrus aurantifolia</i> Swingle) | 2632 |
| 260. | N263 | Orange peel oil, sweet, terpeneless (<i>Citrus sinensis</i> L.Osbeck) | 2826 |
| 261. | N265 | Mustard extract/oleoresin, yellow (<i>Brassica</i> spp.) | - |
| 262. | N266 | Mustard extract, brown (<i>Brassica</i> spp.) | - |
| 263. | N267 | Pyroligneous acid | 2967 |
| 264. | N268 | Perilla leaf oil (Shiso oil) (<i>Perilla frutescens</i>) | 4013 |
| 265. | N269 | Grapefruit oil terpenes (<i>Citrus paradisi</i> Macf) | - |
| 266. | N270 | Pepper oleoresin/extract, black (<i>Piper nigrum</i> L.) | 2846 |
| 267. | N271 | Elemi oil/extract/ resinoid (<i>Canarium cimmune</i> or <i>Iuzonicum</i> Miq) | 2408 |
| 268. | N272 | Beeswax absolute (<i>Apis mellifera</i> L.) | 2126 |
| 269. | N273 | Labdanum absolute (<i>Cistus</i> spp.) | 2608 |
| 270. | N274 | Sage oil (<i>Salvia officinalis</i> L.) | 3001 |
| 271. | N275 | Helichrysum absolute (<i>Helichrysum augustifolium</i>) | - |
| 272. | N276 | Molasses extract | - |
| 273. | N277 | Santalol, α - and β - | 3006 |
| 274. | N278 | Yerba santa fluid extract [<i>Eriodictyon californicum</i> (Hook and Arn) Torr] | 3118 |
| 275. | N279 | Alfalfa extract (<i>Medicago sativa</i> L.) | 2013 |
| 276. | N281 | Allspice oleoresin/extract (<i>Pimenta officinalis</i> Lindl.) | 2019 |
| 277. | N282 | Ambrette seed absolute (<i>Hibiscus abelmoschus</i> L.) | 2050 |
| 278. | N283 | Balsam oil, Peru (<i>Myroxylon pereirae</i> Klotzsch) | 2117 |
| 279. | N284 | Basil extract (<i>Ocimum basilicum</i> L.) | 2120 |
| 280. | N285 | Celery seed extract solid (<i>Apium graveolens</i> L.) | 2269 |
| 281. | N286 | Celery seed (CO ₂) Extract (<i>Apium graveolens</i> L.) | 2270 |
| 282. | N287 | Chamomile flower oil (Hungarian) (<i>Matricaria chamomilla</i> L.) | 2273 |
| 283. | N288 | Cinchona bark extract (yellow) (<i>Cinchona</i> spp.) | 2284 |
| 284. | N289 | Clove bud oleoresin (<i>Eugenia</i> spp.) | 2324 |
| 285. | N290 | Clover tops red extract solid (<i>Trifolium pratense</i> L.) | 2326 |
| 286. | N291 | Dandelion fluid extract (<i>Taraxacum</i> spp.) | 2357 |
| 287. | N292 | Dandelion root solid extract (<i>Taraxacum</i> spp.) | 2358 |
| 288. | N293 | Fleabane oil (<i>Erigeron canadensis</i>) | 2409 |
| 289. | N294 | Mountain maple extract solid (<i>Acer spicatum</i> Lam.) | 2757 |
| 290. | N295 | Rue oil (<i>Ruta graveolens</i> L.) | 2995 |
| 291. | N296 | Sage oleoresin/extract (<i>Salvia officinalis</i> L.) | 3002 |
| 292. | N297 | Sarsaparilla extract (<i>Smilax</i> spp.) | 3009 |
| 293. | N298 | Turpentine, steam-distilled (<i>Pinus</i> spp.) | 3089 |
| 294. | N299 | Valerian root extract (<i>Valeriana officinalis</i> L.) | 3099 |
| 295. | N300 | Vanilla oleoresin (<i>Vanilla fragrans</i>) | 3106 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|---|--------------|
| 296. | N301 | Violet leaves absolute (<i>Viola odorata</i> L.) | 3110 |
| 297. | N302 | Wormwood oil (<i>Artemisia absinthium</i> L.) | 3116 |
| 298. | N303 | Roselle (<i>Hibiscus sabdariffa</i> L.) | - |
| 299. | N304 | Tangelo oil | - |
| 300. | N305 | Tuberose absolute (<i>Polianthes tuberosa</i> L.) | - |
| 301. | N306 | Chestnut leaves extract [<i>Castanea dentate</i> (Marsh.) Borkh.] | - |
| 302. | N307 | Copaiba oil (South American spp. Of <i>Copaifera</i>) | - |
| 303. | N308 | Damiana leaves (<i>Turnera diffusa</i> Willd.) | - |
| 304. | N309 | Chamomile flower absolute (Hungarian) (<i>Matricaria chamomilla</i> L.) | - |
| 305. | N310 | Elder flowers extract (<i>Sambucus canadensis</i> L. And <i>S. Nigra</i> L.) | - |
| 306. | N311 | Opoponax oil (<i>Commiphora</i> spp.) | - |
| 307. | N312 | Saffron extract (<i>Crocus sativus</i> L.) | 2999 |
| 308. | N313 | Geranium extract (<i>Pelargonium</i> spp.) | - |
| 309. | N314 | Fenugreek oleoresin (<i>Trigonella foenum-graecum</i> L.) | 2486 |
| 310. | N315 | Lemon extract[<i>Citrus limon</i> (L.) Burm.f.] | 2623 |
| 311. | N316 | Orris resinoid (<i>Iris germanical</i> L.) | - |
| 312. | N317 | Tamarind extract (<i>Tamarindus indica</i> L.) | - |
| 313. | N318 | Horseradish oil (<i>A Armoracia lapathifolia</i> Gilib) | - |
| 314. | N319 | Fenugreek seed extract (<i>Trigonella foenum-graecum</i> L.) | 2485 |
| 315. | N320 | Celery leaf oil (<i>Apium graveolens</i> L.) | - |
| 316. | N321 | Cedarwood oil terpenes | - |
| 317. | N322 | Nutmeg oleoresin (<i>Myristica fragrans</i> Houtt) | - |
| 318. | N324 | Coriander oil/oleoresin (<i>Coriandrum sativum</i> L.) | 2334 |
| 319. | N325 | Fenugreek (<i>Trigonella foenum-graecum</i> L.) | 2484 |
| 320. | N326 | Leek oil (<i>Allium porrum</i>) | - |
| 321. | N327 | Orange peel extract, sweet [<i>Citrus sinensis</i> (L.) Osbeck] | 2824 |
| 322. | N329 | <i>Citrus junos</i> peel oil | 2318 |
| 323. | N330 | <i>Algues</i> absolute | - |
| 324. | N331 | Oregano oleoresin (<i>Lippia</i> spp.) | 2827 |
| 325. | N332 | Glycyrrhizin, ammoniated (<i>Glycyrrhiza</i> spp.) | 2528 |
| 326. | N333 | Savory winter oil (<i>Satureja montana</i> L.) | 3016 |
| 327. | N334 | Styrax (<i>Liquidambar</i> spp.) | 3036 |
| 328. | N335 | Asafoetida fluid extract (<i>Ferula assafoetida</i> L.) | 2106 |
| 329. | N336 | Peach tree leaf absolute (<i>Prunus persica</i> L.Batsch) | - |
| 330. | N337 | Dittany of crete (<i>Origanum dictamnus</i> L.) | 2399 |
| 331. | N338 | Hops oil (<i>Humulus lupulus</i> L.) | 2580 |
| 332. | N339 | Labdanum oil (<i>Cistus ladaniferus</i>) | 2609 |
| 333. | N340 | Lavender absolute (<i>Lavandula angustidolia</i>) | 2620 |
| 334. | N341 | Opoponax extract resinoid (<i>Commiphora</i> spp.) | - |
| 335. | N342 | Ash bark, prickly, extract (<i>Xanthoxylum</i> spp.) | 2110 4754 |
| 336. | N343 | Castor oil (<i>Ricinus communis</i>) | 2263 |
| 337. | N344 | Catechu powder (<i>Acacia catechu</i> Willd.) | 2265 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|--|----------|
| 338. | N345 | Wormwood (<i>Artemisia absinthium</i> L.) | 3114 |
| 339. | N346 | Neroli bigarade oil (<i>Citrus aurantium</i> L.) | 2771 |
| 340. | N347 | Ghatti gum (<i>Anogeissus latifolia</i> Wall.) | 2519 |
| 341. | N348 | Wormwood extract (<i>Artemisia absinthium</i> L.) | 3115 |
| 342. | N349 | Juniper extract (<i>Juniperus communis</i> L.) | 2603 |
| 343. | N350 | Licorice extract powder (<i>Glycyrrhiza glabra</i> L.) | 2629 |
| 344. | N351 | Betaine (Natural Extract) | 4223 |
| 345. | N352 | Pine tar oil (<i>Pinus</i> spp.) | 2907 |
| 346. | N353 | Oakmoss absolute (<i>Evernia</i> spp.) | 2795 |
| 347. | N354 | Scotch spearmint oil (<i>Mentha cardiaca</i> L.) | 4221 |
| 348. | N355 | Hyssop extract (<i>Hyssopus officinalis</i> L.) | 2590 |
| 349. | N356 | Angostura extract (<i>Galipea officinalis</i> Hancock) | 2092 |
| 350. | N357 | Chamomile (German) extract (<i>Matricaria chamomilla</i> L.) | - |
| 351. | N358 | Pomegranate concentrate | - |
| 352. | N359 | L-Threonine | 4710 |
| 353. | N360 | L-Serine | - |
| 354. | N361 | Civet absolute (<i>Viverracivetta</i> Schreber V. <i>Zibetha</i> Schreber) | 2319 |
| 355. | N362 | Annatto extract (<i>Bixa orellana</i> L.) | 2103 |
| 356. | N363 | Cascarilla bark extract (<i>Croton</i> spp.) | 2254 |
| 357. | N364 | Cinnanon bark oil/oleoresin (<i>Cinnamomum</i> spp.) | 2290 |
| 358. | N365 | Karaya gum (<i>Sterculia urens</i>) | 2605 |
| 359. | N366 | Petitgrain mandarin oil (<i>Citrus reticulata</i> Blanco var. <i>Mandarin</i>) | 2854 |
| 360. | N367 | Pine needle oil, dwarf, oil (<i>Pinus mugo turra</i> var. <i>Pumilio</i> (Haenke) Zenari) | 2904 |
| 361. | N368 | Rose hips extract (<i>Rosa</i> spp.) | 2990 |
| 362. | N369 | Savory summer oil (<i>Satureja hortensis</i> L.) | 3013 |
| 363. | N370 | Snakeroot oil, Canadian (<i>Asarum canadense</i> L.) | 3023 |
| 364. | N371 | Tannic acid | 3042 |
| 365. | N372 | Tragacanth gum (<i>Astragalus</i> spp.) | 3079 |
| 366. | N373 | Marjoram oleoresin/extract [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)] | 2659 |
| 367. | N374 | Grains of paradise extract [<i>Aframomum melegueta</i> (Rosc.) K. Schum] | 2529 |
| 368. | N375 | Hesperetin | 4313 |
| 369. | N376 | Phloretin | 4390 |
| 370. | N377 | Sesame CO ₂ extract | - |
| 371. | N378 | Sesame dist. | - |
| 372. | N379 | Katsuobushi CO ₂ extract | - |
| 373. | N380 | Rum absolute | - |
| 374. | N381 | Toushi oleoresin (Douchi oleoresin) | - |
| 375. | N382 | Althea root (<i>Althea officinalis</i> L.) | 2048 |
| 376. | N383 | Balm (<i>Melissa officinalis</i> L.) | 2111 |
| 377. | N384 | Cajeput oil (<i>Melaleuca cajuputi</i> Powell) | 2225 |
| 378. | N387 | Corn silk (<i>Zea mays</i> L.) | 2335 |
| 379. | N388 | Cubebs (<i>Piper cubeba</i> L. F.) | 2338 |

Table B.2 (Continue)

| No. | Code | Flavoring Substances (in English) | FEMA No. |
|------|------|---|----------|
| 380. | N389 | Aloe extract (<i>Aloe</i> spp.) | 2047 |
| 381. | N390 | Ambergris tincture | 2049 |
| 382. | N391 | Ambrette tincture (<i>Hibiscus abelmoschus</i> L.) | 2052 |
| 383. | N392 | Swallowroot (<i>Decalepis hamiltonii</i>) extract | 4283 |
| 384. | N393 | Date concrete (<i>Ziziphus jujuba</i>) | - |
| 385. | N394 | Folded Apple Essence | - |
| 386. | N395 | <i>B</i> -Guaiene Guaia-1 (5), 7 (11) -diene | - |
| 387. | N396 | Algin (<i>Laminaria</i> spp. And other kelps) | 2014 |
| 388. | N397 | Massoia bark oil (<i>Cryptocarya massoio</i>) | 3747 |
| 389. | N398 | (-) -Homoeriodictiol sodium salt | 4228 |
| 390. | N399 | Isoquercitrin, enzymatically modified | 4225 |
| 391. | N400 | Grape seed extract (<i>Vitis vinifera</i>) | 4045 |
| 392. | N401 | Spearmint extract (<i>Mentha spicata</i> L.) | 3031 |
| 393. | N402 | Fusel oil, refined | 2497 |

Table B.3 List of Synthetic Flavoring Substances that are Allowed to be Used in Foods

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-----|-------|--|----------|
| 1. | S0001 | 1, 2-Propanediol (Propylene glycol) | 2940 |
| 2. | S0002 | Glycerine (Glycerol) | 2525 |
| 3. | S0003 | Isopropyl alcohol | 2929 |
| 4. | S0004 | 1-Butanol (Butyl alcohol) | 2178 |
| 5. | S0005 | Isobutyl alcohol | 2179 |
| 6. | S0006 | 1-Pentanol (Amyl alcohol) | 2056 |
| 7. | S0007 | 2-Pentanol | 3316 |
| 8. | S0008 | Isoamyl alcohol | 2057 |
| 9. | S0009 | 1-Penten-3-ol | 3584 |
| 10. | S0010 | 1-Hexanol (Hexyl alcohol) | 2567 |
| 11. | S0011 | 2-Hexen-1-ol | 2562 |
| 12. | S0012 | 4-Hexen-1-ol | 3430 |
| 13. | S0013 | 1-Heptanol (Heptyl alcohol) | 2548 |
| 14. | S0014 | 1-Octanol (Octyl alcohol) | 2800 |
| 15. | S0015 | 2-Octanol | 2801 |
| 16. | S0016 | 1-Octen-3-ol | 2805 |
| 17. | S0017 | <i>Cis</i> -5-Octen-1-ol | 3722 |
| 18. | S0018 | 1-Nonanol (Nonyl alcohol) | 2789 |
| 19. | S0019 | <i>Cis</i> -6-Nonen-1-ol | 3465 |
| 20. | S0020 | <i>Trans</i> -2-Nonen-1-ol | 3379 |
| 21. | S0021 | 2, 6-Nonadien-1-ol | 2780 |
| 22. | S0022 | 1-Decanol (Decyl alcohol) | 2365 |
| 23. | S0023 | Undecyl alcohol | 3097 |
| 24. | S0024 | Lauryl alcohol (Dodecyl alcohol) | 2617 |
| 25. | S0025 | 1-Hexadecanol | 2554 |
| 26. | S0026 | Fenchyl alcohol | 2480 |
| 27. | S0027 | Leaf alcohol (<i>cis</i> -3-Hexen-1-ol) | 2563 |
| 28. | S0028 | Borneol | 2157 |
| 29. | S0029 | Linalool | 2635 |
| 30. | S0030 | Linalool oxide | 3746 |
| 31. | S0031 | Isopulegol | 2962 |
| 32. | S0032 | Styralyl alcohol (α -Methylbenzyl alcohol) | 2685 |
| 33. | S0033 | Benzyl alcohol | 2137 |
| 34. | S0034 | Phenethyl alcohol | 2858 |
| 35. | S0035 | Phenylpropyl alcohol | 2885 |
| 36. | S0036 | Rhodinol | 2980 |
| 37. | S0037 | <i>A</i> -Terpineol | 3045 |
| 38. | S0038 | Farnesol | 2478 |
| 39. | S0039 | Geraniol | 2507 |
| 40. | S0040 | <i>DI</i> -Citronellol | 2309 |
| 41. | S0041 | Anisyl alcohol | 2099 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-----|-------|--|----------|
| 42. | S0042 | Cinnamic alcohol | 2294 |
| 43. | S0043 | <i>A</i> -Ionol | 3624 |
| 44. | S0044 | <i>B</i> -Ionol | 3625 |
| 45. | S0045 | Dihydro- β -ionol | 3627 |
| 46. | S0046 | Nerol | 2770 |
| 47. | S0047 | Nerolidol | 2772 |
| 48. | S0048 | Dimethyl benzyl carbinol | 2393 |
| 49. | S0049 | 1-Propanol (Propyl alcohol) | 2928 |
| 50. | S0050 | 3-Hexanol | 3351 |
| 51. | S0051 | 1-Hexen-3-ol | 3608 |
| 52. | S0052 | 2-Ethyl-1-hexanol | 3151 |
| 53. | S0053 | 2-Heptanol | 3288 |
| 54. | S0054 | 3-Octanol | 3581 |
| 55. | S0055 | <i>Cis</i> -3-Octen-1-ol | 3467 |
| 56. | S0056 | 2-Undecanol | 3246 |
| 57. | S0057 | <i>P</i> , α -Dimethylbenzyl alcohol | 3139 |
| 58. | S0058 | <i>P</i> -Isopropylbenzyl alcohol | 2933 |
| 59. | S0059 | <i>P</i> , α , α -Trimethylbenzyl alcohol | 3242 |
| 60. | S0060 | <i>B</i> -Caryophyllene alcohol | 4410 |
| 61. | S0061 | Estragole | 2411 |
| 62. | S0062 | Tetrahydrogeraniol | 2391 |
| 63. | S0063 | Dihydrocarveol | 2379 |
| 64. | S0064 | 1- <i>p</i> -Menthen-4-ol | 2248 |
| 65. | S0065 | Perilla alcohol | 2664 |
| 66. | S0066 | Menthol (<i>dl</i> -Menthol, <i>l</i> -Menthol) | 2665 |
| 67. | S0067 | 3- (<i>l</i> -Menthoxo) -2-methylpropane-1, 2-diol | 3849 |
| 68. | S0068 | 3, 5, 5-Trimethylcyclohexanol | 3962 |
| 69. | S0069 | <i>Cis</i> -2-Nonen-1-ol | 3720 |
| 70. | S0070 | (<i>E</i> , <i>E</i>) -2, 4-Decadien-1-ol (<i>trans</i> , <i>trans</i> -2, 4-Decadien-1-ol) | 3911 |
| 71. | S0071 | (<i>E</i>) -2-Octen-4-ol | 3888 |
| 72. | S0072 | <i>P</i> -Menth-3-en-1-ol | 3563 |
| 73. | S0073 | Menthadienol (<i>p</i> -mentha-1, 8 (10) -dien-9-ol) | - |
| 74. | S0074 | Cedrenol | - |
| 75. | S0075 | Dehydrolinalool [(<i>E</i>) -3, 7-Dimethyl-1, 5, 7-octatrien-3-ol] | 3830 |
| 76. | S0076 | <i>D</i> -Xylose | 3606 |
| 77. | S0077 | <i>D</i> -Ribose | 3793 |
| 78. | S0078 | <i>L</i> -Rhamnose | 3730 |
| 79. | S0079 | Diphenyl ether | 3667 |
| 80. | S0080 | <i>P</i> -Cresyl methyl ether | 2681 |
| 81. | S0081 | Isoeugenyl methyl ether | 2476 |
| 82. | S0082 | Methyl phenethyl ether | 3198 |
| 83. | S0083 | Rum ether (Ethyl oxyhydrate) | 2996 |
| 84. | S0084 | <i>Sec</i> -Butyl ethyl ether | 3131 |
| 85. | S0085 | Ethyl benzyl ether | 2144 |
| 86. | S0086 | Anisole | 2097 |
| 87. | S0087 | <i>O</i> -Methylanisole | 2680 |
| 88. | S0088 | Nerol oxide | 3661 |
| 89. | S0089 | 2, 4-Dimethylanisole | 3828 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 90. | S0090 | Vanillyl ethyl ether | 3815 |
| 91. | S0091 | Eugenol | 2467 |
| 92. | S0092 | Isoeugenol | 2468 |
| 93. | S0093 | Methyl eugenol | 2475 |
| 94. | S0094 | <i>P</i> -Cresol | 2337 |
| 95. | S0095 | <i>O</i> -Cresol | 3480 |
| 96. | S0096 | <i>M</i> -Cresol | 3530 |
| 97. | S0097 | Thymol | 3066 |
| 98. | S0098 | Maltol | 2656 |
| 99. | S0099 | Phenol | 3223 |
| 100. | S0100 | 2-Methoxy-4-methylphenol | 2671 |
| 101. | S0101 | <i>P</i> -Ethylphenol | 3156 |
| 102. | S0102 | 2-Methoxy-4-vinylphenol | 2675 |
| 103. | S0103 | <i>P</i> -Dimethoxybenzene | 2386 |
| 104. | S0104 | Guaiacol | 2532 |
| 105. | S0105 | 4-Ethylguaiacol | 2436 |
| 106. | S0106 | Benzaldehyde propylene glycol acetal | 2130 |
| 107. | S0107 | 2-Isopropylphenol | 3461 |
| 108. | S0108 | 2, 6-Xylenol | 3249 |
| 109. | S0109 | 2, 6-Dimethoxyphenol | 3137 |
| 110. | S0110 | Resorcinol | 3589 |
| 111. | S0111 | Carvacrol | 2245 |
| 112. | S0112 | 2-Methoxy-4-propylphenol | 3598 |
| 113. | S0113 | 2, 5-Xylenol | 3595 |
| 114. | S0114 | <i>P</i> -Vinylphenol | 3739 |
| 115. | S0115 | Acetaldehyde | 2003 |
| 116. | S0116 | Acetaldehyde diethyl acetal | 2002 |
| 117. | S0117 | Propionaldehyde | 2923 |
| 118. | S0118 | 3- (2-Furyl) acrolein | 2494 |
| 119. | S0119 | Butyraldehyde | 2219 |
| 120. | S0120 | 2-Methylbutyraldehyde | 2691 |
| 121. | S0121 | 2-Methyl-2-butenal | 3407 |
| 122. | S0122 | 2-Phenyl-2-butenal | 3224 |
| 123. | S0123 | Valeraldehyde | 3098 |
| 124. | S0124 | Isovaleraldehyde | 2692 |
| 125. | S0125 | 2-Methylvaleraldehyde | 3413 |
| 126. | S0126 | 2-Pentenal | 3218 |
| 127. | S0127 | 2-Methyl-2-pentenal | 3194 |
| 128. | S0128 | 4-Methyl-2-phenyl-2-pentenal | 3200 |
| 129. | S0129 | 2, 4-Pentadienal | 3217 |
| 130. | S0130 | Hexanal | 2557 |
| 131. | S0131 | 2-Hexenal (Leaf aldehyde) | 2560 |
| 132. | S0132 | <i>Cis</i> -3-Hexenal | 2561 |
| 133. | S0133 | 5-Methyl-2-phenyl-2-hexenal | 3199 |
| 134. | S0134 | 2-Isopropyl-5-methyl-2-hexenal | 3406 |
| 135. | S0135 | <i>Trans, trans</i> -2, 4-Hexadienal | 3429 |
| 136. | S0136 | Heptyl aldehyde | 2540 |
| 137. | S0137 | 4-Heptenal | 3289 |
| 138. | S0138 | <i>Trans</i> -2-Heptenal | 3165 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 139. | S0139 | 2, 6-Dimethyl-5-heptenal | 2389 |
| 140. | S0140 | 2, 4-Heptadienal | 3164 |
| 141. | S0141 | Octylaldehyde | 2797 |
| 142. | S0142 | 2-Octenal | 3215 |
| 143. | S0143 | <i>Trans, trans</i> -2, 4-Octadienal | 3721 |
| 144. | S0144 | <i>Trans, trans</i> -2, 6-Octadienal | 3466 |
| 145. | S0145 | Nonanal | 2782 |
| 146. | S0146 | Methylnonylactaldehyde (2-Methylundecanal) | 2749 |
| 147. | S0147 | 2-Nonenal | 3213 |
| 148. | S0148 | <i>Cis</i> -6-Nonenal | 3580 |
| 149. | S0149 | 2, 4-Nonadienal (<i>trans</i> -2- <i>trans</i> -4-Nonadienal) | 3212 |
| 150. | S0150 | Nona-2- <i>trans</i> -6- <i>cis</i> -dienal | 3377 |
| 151. | S0151 | Myrtenyl formate | 3405 |
| 152. | S0152 | <i>N</i> -Decyl aldehyde (Decanal) | 2362 |
| 153. | S0153 | 2-Decenal | 2366 |
| 154. | S0154 | 2, 4-Decadienal | 3135 |
| 155. | S0155 | Undecanal | 3092 |
| 156. | S0156 | 2-Undecenal | 3423 |
| 157. | S0157 | 2, 4-Undecadienal | 3422 |
| 158. | S0158 | Lauric aldehyde | 2615 |
| 159. | S0159 | 2-Dodecenal | 2402 |
| 160. | S0160 | 2- <i>trans</i> -6- <i>cis</i> -Dodecadienal | 3637 |
| 161. | S0161 | Tetradecyl aldehyde | 2763 |
| 162. | S0162 | Peach aldehyde (γ -Undecalactone) | 3091 |
| 163. | S0163 | <i>P</i> -Anisaldehyde | 2670 |
| 164. | S0164 | Salicylaldehyde | 3004 |
| 165. | S0165 | Benzaldehyde | 2127 |
| 166. | S0166 | Tolualdehydes (mixed <i>o, m, p</i>) | 3068 |
| 167. | S0167 | 3, 4-Dimethoxybenzenecarbonal | 3109 |
| 168. | S0168 | Phenylactaldehyde | 2874 |
| 169. | S0169 | Phenylactaldehyde dimethyl acetal | 2876 |
| 170. | S0170 | Phenylpropyl aldehyde (3-Phenylpropionaldehyde) | 2887 |
| 171. | S0171 | Cuminaldehyde | 2341 |
| 172. | S0172 | Vanillin | 3107 |
| 173. | S0173 | Citronellal | 2307 |
| 174. | S0174 | Citral | 2303 |
| 175. | S0175 | Heliotropin (Piperonal) | 2911 |
| 176. | S0176 | Cinnamic aldehyde | 2286 |
| 177. | S0177 | Cinnamaldehyde ethylene glycol acetal | 2287 |
| 178. | S0178 | Perillaldehyde | 3557 |
| 179. | S0179 | <i>P</i> -Menth-1-en-9-al | 3178 |
| 180. | S0180 | Furfural | 2489 |
| 181. | S0181 | 5-Methylfurfural | 2702 |
| 182. | S0182 | 1, 1-Dimethoxyethane | 3426 |
| 183. | S0183 | (2, 6, 6-Trimethylcyclohexa-1, 3-dienyl) - methanal | 3389 |
| 184. | S0184 | Isobutyraldehyde | 2220 |
| 185. | S0185 | <i>Cis</i> -4-Hexenal | 3496 |
| 186. | S0186 | <i>Cis</i> -5-Octenal | 3749 |
| 187. | S0187 | 4-Decenal | 3264 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 188. | S0188 | <i>Trans, trans</i> -2, 4-Dodecadienal | 3670 |
| 189. | S0189 | 2-Tridecenal | 3082 |
| 190. | S0190 | 4-Ethylbenzaldehyde | 3756 |
| 191. | S0191 | 2-Hydroxy-4-methylbenzaldehyde | 3697 |
| 192. | S0192 | <i>O</i> -Methoxycinnamaldehyde | 3181 |
| 193. | S0193 | Campholenic aldehyde | 3592 |
| 194. | S0194 | <i>A</i> -Hexylcinnamaldehyde | 2569 |
| 195. | S0195 | Vanillin propylene glycol acetal | 3905 |
| 196. | S0196 | Acetaldehyde ethyl <i>cis</i> -3-hexenyl acetal | 3775 |
| 197. | S0197 | 2- <i>trans</i> -6- <i>trans</i> -Nonadienal | 3766 |
| 198. | S0198 | 2, 4, 7-Decatrienal | 4089 |
| 199. | S0199 | <i>B</i> -Sinensal | 3141 |
| 200. | S0200 | 4-Hydroxy benzaldehyde | 3984 |
| 201. | S0201 | <i>O</i> -Methoxybenzaldehyde | 4077 |
| 202. | S0202 | 12-Methyltridecanal | 4005 |
| 203. | S0203 | Methyl ethyl ketone | 2170 |
| 204. | S0204 | 3-Hydroxy-2-butanone (Acetoin) | 2008 |
| 205. | S0205 | 4- (<i>p</i> -Methoxyphenyl) -2-butanone | 2672 |
| 206. | S0206 | 4-Phenyl-3-buten-2-one | 2881 |
| 207. | S0207 | Diacetyl 2, 3-Diketo butane | 2370 |
| 208. | S0208 | 2-Pentanone | 2842 |
| 209. | S0209 | 1-Penten-3-one | 3382 |
| 210. | S0210 | 2, 3-Pentanedione | 2841 |
| 211. | S0211 | 3-Ethyl-2-hydroxy-2-cyclopenten-1-one | 3152 |
| 212. | S0212 | Methylcyclopentenolone (3-methyl-2-hydroxy-2-cyclopenten-1-one) | 2700 |
| 213. | S0213 | 4-Hexene-3-one | 3352 |
| 214. | S0214 | 5-Methyl-3-hexen-2-one | 3409 |
| 215. | S0215 | 3, 4-Hexanedione | 3168 |
| 216. | S0216 | 2-Heptanone | 2544 |
| 217. | S0217 | 3-Hepten-2-one (Methyl pentenyl ketone) | 3400 |
| 218. | S0218 | 6-Methyl-5-hepten-2-one | 2707 |
| 219. | S0219 | 1-Octen-3-one | 3515 |
| 220. | S0220 | 2-Nonanone | 2785 |
| 221. | S0221 | 2-Undecanone | 3093 |
| 222. | S0222 | 2-Tridecanone | 3388 |
| 223. | S0223 | Nootkatone | 3166 |
| 224. | S0224 | <i>L</i> -Carvone | 2249 |
| 225. | S0225 | Acetophenone | 2009 |
| 226. | S0226 | 4-Methylacetophenone <i>P</i> -Methylacetophenone | 2677 |
| 227. | S0227 | <i>P</i> -Methoxyacetophenone | 2005 |
| 228. | S0228 | <i>Cis</i> -Jasmone | 3196 |
| 229. | S0229 | Raspberry ketone [4- (<i>p</i> -Hydroxyphenyl) -2-butanone] | 2588 |
| 230. | S0230 | <i>A</i> -Damascone | 3659 |
| 231. | S0231 | Damascenone | 3420 |
| 232. | S0232 | Benzaldehyde glyceryl acetal | 2129 |
| 233. | S0233 | <i>A</i> -Irone | 2597 |
| 234. | S0234 | <i>A</i> -Ionone | 2594 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 235. | S0235 | <i>B</i> -Ionone | 2595 |
| 236. | S0236 | <i>DL</i> -Camphor | 4513 |
| 237. | S0237 | Menthone | 2667 |
| 238. | S0238 | <i>D, l</i> -Isomenthone | 3460 |
| 239. | S0239 | 4- (2-Furyl) -3-buten-2-one | 2495 |
| 240. | S0240 | 2-Ethyl-4-hydroxy-5-methyl-3 (<i>2H</i>) -furanone | 3623 |
| 241. | S0241 | 4, 5-Dimethyl-3-hydroxy-2, 5-dihydrofuran-2-one | 3634 |
| 242. | S0242 | 2-Ethyl-3-methyl-4-hydroxydihydro-2, 5-furan-5-one | 3153 |
| 243. | S0243 | 4, 5-Dihydro-3- (<i>2H</i>) thiophenone (Tetrahydrothiophen-3-one) | 3266 |
| 244. | S0244 | 2-Ethylfuran | 3673 |
| 245. | S0245 | 2-Acetylfuran | 3163 |
| 246. | S0246 | 2-Acetyl-5-methylfuran | 3609 |
| 247. | S0247 | Acetone | 3326 |
| 248. | S0248 | 1-Phenyl-1, 2-propanedione | 3226 |
| 249. | S0249 | 3, 4-Dimethyl-1, 2-cyclopentadione | 3268 |
| 250. | S0250 | 3, 5-Dimethyl-1, 2-cyclopentadione | 3269 |
| 251. | S0251 | 2, 3-Hexanedione | 2558 |
| 252. | S0252 | 1-Methyl-2, 3-cyclohexadione | 3305 |
| 253. | S0253 | 2, 2, 6-Trimethylcyclohexanone | 3473 |
| 254. | S0254 | 2, 6, 6-Trimethylcyclohex-2-ene-1, 4-dione | 3421 |
| 255. | S0255 | 3-Heptanone | 2545 |
| 256. | S0256 | 5-Methyl-2-hepten-4-one | 3761 |
| 257. | S0257 | 6-Methyl-3, 5-heptadien-2-one | 3363 |
| 258. | S0258 | 2-Octanone | 2802 |
| 259. | S0259 | 3-Octanone | 2803 |
| 260. | S0260 | 3-Octen-2-one | 3416 |
| 261. | S0261 | 6, 10-Dimethyl-5, 9-undecadien-2-one | 3542 |
| 262. | S0262 | 2-Pentadecanone | 3724 |
| 263. | S0263 | 3-Methyl-1-cyclopentadecanone | 3434 |
| 264. | S0264 | Cycloheptadeca-9-en-1-one | 3425 |
| 265. | S0265 | Benzophenone | 2134 |
| 266. | S0266 | 2-Hydroxyacetophenone | 3548 |
| 267. | S0267 | Isophorone | 3553 |
| 268. | S0268 | Dihydrojasmane (2-Pentyl-3-methyl-2-cyclopenten-1-one) | 3763 |
| 269. | S0269 | Neohesperidin dihydrochalcone Neohesperidin DHC | 3811 |
| 270. | S0270 | Zingerone | 3124 |
| 271. | S0271 | <i>B</i> -Damascone [4- (2, 6, 6-Trimethylcyclohex-1-enyl) but-2-en-4-one] | 3243 |
| 272. | S0272 | 3- (Methylthio) butanal | 3374 |
| 273. | S0273 | <i>A</i> -Amylcinnamaldehyde | 2061 |
| 274. | S0274 | <i>D</i> -Fenchone | 2479 |
| 275. | S0275 | 2-Methyltetrahydrofuran-3-one | 3373 |
| 276. | S0276 | 4-Hydroxy-2, 5-dimethyl-3 (<i>2H</i>) furanone | 3174 |
| 277. | S0277 | 2, 5-Dimethyl-4-methoxy-3 (<i>2H</i>) -furanone | 3664 |
| 278. | S0278 | 2-Pentylfuran | 3317 |
| 279. | S0279 | 4, 5, 6, 7-Tetrahydro-3, 6-dimethylbenzofuran (Menthofuran) | 3235 |
| 280. | S0280 | 1, 5, 5, 9-Tetramethyl-13-Oxatricyclo[8.3.0.0 (4, 9)]tridecane | 3471 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 281. | S0281 | <i>Cis</i> -Dihydrocarvone | 3565 |
| 282. | S0282 | 3-Mercapto-2-butanone | 3298 |
| 283. | S0283 | Piperonyl acetone | 2701 |
| 284. | S0284 | Dihydro- β -ionone | 3626 |
| 285. | S0285 | 4-Methyl-2, 3-pentanedione | 2730 |
| 286. | S0286 | (<i>E</i>)-7-Methyl-3-octen-2-one | 3868 |
| 287. | S0287 | 3- (Acetylthio) -2-methylfuran | 3973 |
| 288. | S0288 | 4-Acetoxy-2, 5-dimethyl-3 (2 <i>H</i>) -furanone | 3797 |
| 289. | S0289 | 3-Ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one | 3453 |
| 290. | S0290 | Cyclohexanone | 3909 |
| 291. | S0291 | 2, 3-Heptanedione | 2543 |
| 292. | S0292 | 2, 3-Octanedione | 4060 |
| 293. | S0293 | Acetic acid | 2006 |
| 294. | S0294 | Propionic acid | 2924 |
| 295. | S0295 | Pyruvic acid | 2970 |
| 296. | S0296 | Butyric acid | 2221 |
| 297. | S0297 | Isobutyric acid | 2222 |
| 298. | S0298 | 2-Methylbutyric acid | 2695 |
| 299. | S0299 | 2-Ethylbutyric acid | 2429 |
| 300. | S0300 | Valeric acid | 3101 |
| 301. | S0301 | 2-Methylvaleric acid | 2754 |
| 302. | S0302 | 2-Methyl-2-pentenoic acid (Strawberriff) | 3195 |
| 303. | S0303 | Isovaleric acid | 3102 |
| 304. | S0304 | Hexanoic acid | 2559 |
| 305. | S0305 | Adipic acid | 2011 |
| 306. | S0306 | <i>Trans</i> -2-Hexenoic acid | 3169 |
| 307. | S0307 | 3-Hexenoic acid | 3170 |
| 308. | S0308 | Heptanoic acid | 3348 |
| 309. | S0309 | Octanoic acid | 2799 |
| 310. | S0310 | Nonoic acid | 2784 |
| 311. | S0311 | Decanoic acid | 2364 |
| 312. | S0312 | Dodecanoic acid (Lauric acid) | 2614 |
| 313. | S0313 | Tetradecanoic acid (Myristic acid) | 2764 |
| 314. | S0314 | Hexadecylic acid (Palmitic acid) | 2832 |
| 315. | S0315 | Benzoic acid | 2131 |
| 316. | S0316 | Phenylacetic acid | 2878 |
| 317. | S0317 | Citric acid | 2306 |
| 318. | S0318 | Cinnamic acid | 2288 |
| 319. | S0319 | Fumaric acid | 2488 |
| 320. | S0320 | 3-Methylpentanoic acid | 3437 |
| 321. | S0321 | <i>B</i> -Alanine | 3252 |
| 322. | S0322 | L-Phenylalanine | 3585 |
| 323. | S0323 | L-Cysteine | 3263 |
| 324. | S0324 | Glycine | 3287 |
| 325. | S0325 | L-Glutamic acid | 3285 |
| 326. | S0326 | L-Leucine | 3297 |
| 327. | S0327 | DL-Methionine | 3301 |
| 328. | S0328 | Levulinic acid | 2627 |
| 329. | S0329 | 2-Oxobutyric acid | 3723 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 330. | S0330 | 2-Methylhexanoic acid | 3191 |
| 331. | S0331 | 2-Methyloenanthic acid | 2706 |
| 332. | S0332 | 4-Methyloctanoic acid | 3575 |
| 333. | S0333 | 3, 7-Dimethyl-6-octenoic acid | 3142 |
| 334. | S0334 | 9-Decenoic acid | 3660 |
| 335. | S0335 | Undecanoic acid | 3245 |
| 336. | S0336 | 10-Undecenoic acid | 3247 |
| 337. | S0337 | 3-Phenylpropionic acid | 2889 |
| 338. | S0338 | Lactic acid | 2611 |
| 339. | S0339 | L-Proline | 3319 |
| 340. | S0340 | DL-Valine | 3444 |
| 341. | S0341 | Sodium 2- (4-methoxy-phenoxy) propanoate | 3773 |
| 342. | S0342 | L-and DL-Alanine | 3818 |
| 343. | S0343 | L-Arginine | 3819 |
| 344. | S0344 | L-Lysine | 3847 |
| 345. | S0345 | 3-Methylcrotonic acid | 3187 |
| 346. | S0346 | Formic acid | 2487 |
| 347. | S0347 | 4-Methylnonanoic acid | 3574 |
| 348. | S0348 | Isohexanoic acid | 3463 |
| 349. | S0349 | 2-Hydroxybenzoic acid (Salicylic acid) | 3985 |
| 350. | S0350 | Tiglic acid | 3599 |
| 351. | S0351 | Succinic acid | 4719 |
| 352. | S0352 | Stearic acid | 3035 |
| 353. | S0353 | Ethyl formate | 2434 |
| 354. | S0354 | Butyl formate | 2196 |
| 355. | S0355 | Amyl formate | 2068 |
| 356. | S0356 | Isoamyl formate | 2069 |
| 357. | S0357 | Hexyl formate | 2570 |
| 358. | S0358 | Benzyl formate | 2145 |
| 359. | S0359 | Geranyl formate | 2514 |
| 360. | S0360 | Citronellyl formate | 2314 |
| 361. | S0361 | Phenethyl formate | 2864 |
| 362. | S0362 | Linalyl formate | 2642 |
| 363. | S0363 | Methyl acetate | 2676 |
| 364. | S0364 | Ethyl acetate | 2414 |
| 365. | S0365 | Ethyl acetoacetate | 2415 |
| 366. | S0366 | Propyl acetate | 2925 |
| 367. | S0367 | Isopropyl acetate | 2926 |
| 368. | S0368 | Allyl acetate | - |
| 369. | S0369 | Ethyl acetylpropanoate | 2442 |
| 370. | S0370 | Butyl acetate | 2174 |
| 371. | S0371 | Isobutyl acetate | 2175 |
| 372. | S0372 | Isoamyl acetate | 2055 |
| 373. | S0373 | Hexyl acetate | 2565 |
| 374. | S0374 | 2-Hexen-1-yl acetate | 2564 |
| 375. | S0375 | Heptyl acetate | 2547 |
| 376. | S0376 | Octyl acetate | 2806 |
| 377. | S0377 | 3-Octyl acetate | 3583 |
| 378. | S0378 | 1-Octen-3-yl acetate | 3582 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 379. | S0379 | Nonyl acetate | 2788 |
| 380. | S0380 | <i>N</i> -Hexyl 2-butenolate | 3354 |
| 381. | S0381 | Decyl acetate | 2367 |
| 382. | S0382 | Benzyl acetate | 2135 |
| 383. | S0383 | Phenethyl acetate | 2857 |
| 384. | S0384 | Anisyl acetate | 2098 |
| 385. | S0385 | Bornyl acetate | 2159 |
| 386. | S0386 | Menthol acetate | 2668 |
| 387. | S0387 | Cinnamyl acetate | 2293 |
| 388. | S0388 | Citronellyl acetate | 2311 |
| 389. | S0389 | Geranyl acetate | 2509 |
| 390. | S0390 | <i>P</i> -Cresyl acetate | 3073 |
| 391. | S0391 | Styrallyl acetate | 2684 |
| 392. | S0392 | Neryl acetate | 2773 |
| 393. | S0393 | Terpinyl acetate | 3047 |
| 394. | S0394 | Cinnamyl isobutyrate | 2297 |
| 395. | S0395 | <i>Cis</i> -3-Hexen-1-yl acetate (Leaf acetate) | 3171 |
| 396. | S0396 | Furfuryl acetate | 2490 |
| 397. | S0397 | Allyl heptanoate | 2031 |
| 398. | S0398 | Linalyl acetate | 2636 |
| 399. | S0399 | Carvyl acetate | 2250 |
| 400. | S0400 | Dihydrocarvyl acetate | 2380 |
| 401. | S0401 | Butyl phenylacetate | 2209 |
| 402. | S0402 | Ethyl propionate | 2456 |
| 403. | S0403 | Diethyl malonate | 2375 |
| 404. | S0404 | Isobutyl propionate | 2212 |
| 405. | S0405 | Isoamyl propionate | 2082 |
| 406. | S0406 | <i>Cis</i> -3-Hexenyl propionate and <i>trans</i> -2-Hexenyl propionate | 3778 |
| 407. | S0407 | Geranyl propionate | 2517 |
| 408. | S0408 | Citronellyl propionate | 2316 |
| 409. | S0409 | Benzyl propionate | 2150 |
| 410. | S0410 | Phenethyl propionate | 2867 |
| 411. | S0411 | Linalyl propionate | 2645 |
| 412. | S0412 | Methyl butyrate | 2693 |
| 413. | S0413 | Methyl 2-methylbutyrate | 2719 |
| 414. | S0414 | Ethyl butyrate | 2427 |
| 415. | S0415 | Ethyl isobutyrate | 2428 |
| 416. | S0416 | Ethyl 2-methylbutyrate | 2443 |
| 417. | S0417 | Ethyl 3-hydroxybutyrate | 3428 |
| 418. | S0418 | Diethyl succinate | 2377 |
| 419. | S0419 | Methyl isobutyrate | 2694 |
| 420. | S0420 | Butyl butyrate | 2186 |
| 421. | S0421 | Isobutyl butyrate | 2187 |
| 422. | S0422 | <i>N</i> -Butyl 2-methylbutyrate | 3393 |
| 423. | S0423 | 2-Methylbutyl 2-methylbutyrate | 3359 |
| 424. | S0424 | Butyl isobutyrate | 2188 |
| 425. | S0425 | Amyl butyrate | 2059 |
| 426. | S0426 | Isoamyl butyrate | 2060 |
| 427. | S0427 | Isoamyl 2-methylbutanoate | 3505 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 428. | S0428 | Isopentyl isobutyrate | 3507 |
| 429. | S0429 | Hexyl butyrate | 2568 |
| 430. | S0430 | Hexyl 2-methylbutyrate | 3499 |
| 431. | S0431 | <i>Cis</i> -3-Hexenyl butyrate (Leaf butyrate) | 3402 |
| 432. | S0432 | 3-Hexenyl 2-methylbutanoate | 3497 |
| 433. | S0433 | Heptyl isobutyrate | 2550 |
| 434. | S0434 | Octyl 2-methylbutyrate | 3604 |
| 435. | S0435 | 1-Octen-3-yl butyrate | 3612 |
| 436. | S0436 | Benzyl butyrate | 2140 |
| 437. | S0437 | Benzyl isobutyrate | 2141 |
| 438. | S0438 | Phenethyl butyrate | 2861 |
| 439. | S0439 | Phenethyl 2-methylbutyrate | 3632 |
| 440. | S0440 | Phenethyl isobutyrate | 2862 |
| 441. | S0441 | Geranyl butyrate | 2512 |
| 442. | S0442 | Geranyl isobutyrate | 2513 |
| 443. | S0443 | Linalyl butyrate | 2639 |
| 444. | S0444 | Linalyl isobutyrate | 2640 |
| 445. | S0445 | Isobutyl angelate | 2180 |
| 446. | S0446 | Neryl isobutyrate | 2775 |
| 447. | S0447 | Ethyl valerate | 2462 |
| 448. | S0448 | Butyl butyryllactate | 2190 |
| 449. | S0449 | Ethyl isovalerate | 2463 |
| 450. | S0450 | Butyl salicylate | 3650 |
| 451. | S0451 | Butyl isovalerate | 2218 |
| 452. | S0452 | Isoamyl isovalerate | 2085 |
| 453. | S0453 | 3-Hexenyl isovalerate | 3498 |
| 454. | S0454 | Nonyl isovalerate | 2791 |
| 455. | S0455 | Phenethyl isovalerate | 2871 |
| 456. | S0456 | Geranyl isovalerate | 2518 |
| 457. | S0457 | Methyl hexanoate | 2708 |
| 458. | S0458 | Methyl 2-hexenoate | 2709 |
| 459. | S0459 | Ethyl hexanoate (Ethyl caproate) | 2439 |
| 460. | S0460 | Ethyl 3-hexenoate | 3342 |
| 461. | S0461 | Ethyl 3-hydroxyhexanoate | 3545 |
| 462. | S0462 | Ethyl <i>trans</i> -2-hexenoate | 3675 |
| 463. | S0463 | Propyl hexanoate | 2949 |
| 464. | S0464 | Amyl hexanoate | 2074 |
| 465. | S0465 | Isoamyl hexanoate | 2075 |
| 466. | S0466 | Hexyl hexanoate | 2572 |
| 467. | S0467 | <i>Cis</i> -3-Hexenyl hexanoate (Leaf hexanoate) | 3403 |
| 468. | S0468 | Ethyl heptanoate | 2437 |
| 469. | S0469 | Propyl heptanoate | 2948 |
| 470. | S0470 | Butyl heptanoate | 2199 |
| 471. | S0471 | 2-Methyl-3-furanthiol | 3188 |
| 472. | S0472 | Methyl caprylate | 2728 |
| 473. | S0473 | Ethyl caprylate | 2449 |
| 474. | S0474 | Ethyl <i>cis</i> -4-octenoate | 3344 |
| 475. | S0475 | Ethyl <i>cis</i> -4, 7-octadienoate | 3682 |
| 476. | S0476 | Isoamyl octanoate | 2080 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 477. | S0477 | Nonyl octanoate | 2790 |
| 478. | S0478 | Phenethyl octanoate | 3222 |
| 479. | S0479 | Methyl 2-nonenoate | 2725 |
| 480. | S0480 | Ethyl nonanoate | 2447 |
| 481. | S0481 | Ethyl decanoate | 2432 |
| 482. | S0482 | Ethyl <i>trans</i> -2, <i>cis</i> -4-decadienoate | 3148 |
| 483. | S0483 | Ethyl dodecanoate (Ethyl laurate) | 2441 |
| 484. | S0484 | Methyl tetradecanoate (Methyl myristate) | 2722 |
| 485. | S0485 | Methyl benzoate | 2683 |
| 486. | S0486 | Ethyl benzoate | 2422 |
| 487. | S0487 | Propyl benzoate | 2931 |
| 488. | S0488 | Hexyl benzoate | 3691 |
| 489. | S0489 | Benzyl benzoate | 2138 |
| 490. | S0490 | <i>Cis</i> -3-Hexenyl benzoate (Leaf benzoate) | 3688 |
| 491. | S0491 | Methyl anthranilate | 2682 |
| 492. | S0492 | Methyl phenylacetate | 2733 |
| 493. | S0493 | Ethyl phenylacetate | 2452 |
| 494. | S0494 | Isoamyl phenylacetate | 2081 |
| 495. | S0495 | Phenethyl phenylacetate | 2866 |
| 496. | S0496 | Ethyl tiglate | 2460 |
| 497. | S0497 | Benzyl tiglate | 3330 |
| 498. | S0498 | Ethyl lactate | 2440 |
| 499. | S0499 | Butyl lactate | 2205 |
| 500. | S0500 | Methyl cinnamate | 2698 |
| 501. | S0501 | Ethyl cinnamate | 2430 |
| 502. | S0502 | Benzyl cinnamate | 2142 |
| 503. | S0503 | Phenethyl cinnamate | 2863 |
| 504. | S0504 | Cinnamyl cinnamate | 2298 |
| 505. | S0505 | Methyl salicylate | 2745 |
| 506. | S0506 | Ethyl salicylate | 2458 |
| 507. | S0507 | Isoamyl salicylate | 2084 |
| 508. | S0508 | Ethyl tetradecanoate (Ethyl myristate) | 2445 |
| 509. | S0509 | Ethyl oleate | 2450 |
| 510. | S0510 | Ethyl palmitate | 2451 |
| 511. | S0511 | Methyl dihydrojasmonate | 3408 |
| 512. | S0512 | Ethyl ester of coconut oil mixed acid | - |
| 513. | S0513 | Triethyl citrate | 3083 |
| 514. | S0514 | Anisyl formate | 2101 |
| 515. | S0515 | <i>Cis</i> -3-Hexenyl formate (Leaf formate) | 3353 |
| 516. | S0516 | 2-Methylbutyl acetate | 3644 |
| 517. | S0517 | 3-Phenylpropyl acetate | 2890 |
| 518. | S0518 | Eugenyl acetate | 2469 |
| 519. | S0519 | 4, 5-Dimethyl -2-isobutyl-3-thiazoline | 3621 |
| 520. | S0520 | Isopulegyl acetate | 2965 |
| 521. | S0521 | 1, 3, 3-Trimethyl-2-norbornanyl acetate | 3390 |
| 522. | S0522 | Methyl propionate | 2742 |
| 523. | S0523 | Ethyl acrylate | 2418 |
| 524. | S0524 | <i>Cis</i> -3-Hexenyl lactate (Leaf lactate) | 3690 |
| 525. | S0525 | Decyl propionate | 2369 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 526. | S0526 | Ethyl <i>trans</i> -2-butenolate | 3486 |
| 527. | S0527 | Propyl butyrate | 2934 |
| 528. | S0528 | Isopropyl isobutyrate | 2937 |
| 529. | S0529 | Isopropyl 2-methylbutyrate | 3699 |
| 530. | S0530 | Hexyl isobutyrate | 3172 |
| 531. | S0531 | Heptyl butyrate | 2549 |
| 532. | S0532 | Octyl isobutyrate | 2808 |
| 533. | S0533 | 3-Phenylpropyl isobutyrate | 2893 |
| 534. | S0534 | Citronellyl butyrate | 2312 |
| 535. | S0535 | Cinnamyl butyrate | 2296 |
| 536. | S0536 | Methyl isovalerate | 2753 |
| 537. | S0537 | Isobutyl isovalerate | 3369 |
| 538. | S0538 | 2-Methylbutyl isovalerate | 3506 |
| 539. | S0539 | Benzyl isovalerate | 2152 |
| 540. | S0540 | 2-Pentylpyridine | 3383 |
| 541. | S0541 | Cinnamyl isovalerate | 2302 |
| 542. | S0542 | Menthyl isovalerate | 2669 |
| 543. | S0543 | Methyl 3-hexenoate | 3364 |
| 544. | S0544 | Isobutyl caproate | 2202 |
| 545. | S0545 | Allyl hexanoate | 2032 |
| 546. | S0546 | Linalyl hexanoate | 2643 |
| 547. | S0547 | Methyl 3, 7-dimethyl-6-octenoate | 3361 |
| 548. | S0548 | Methyl 3-nonenoate | 3710 |
| 549. | S0549 | Methyl 9-undecenoate | 2750 |
| 550. | S0550 | Ethyl undecanoate | 3492 |
| 551. | S0551 | Isopropyl tetradecanoate (Isopropyl myristate) | 3556 |
| 552. | S0552 | Methyl <i>N</i> -methylantranilate (Dimethyl anthranilate) | 2718 |
| 553. | S0553 | Ethyl anthranilate | 2421 |
| 554. | S0554 | Isoamyl benzoate | 2058 |
| 555. | S0555 | Phenethyl benzoate | 2860 |
| 556. | S0556 | Isobutyl phenylacetate | 2210 |
| 557. | S0557 | Hexyl phenylacetate | 3457 |
| 558. | S0558 | Ethyl 3-phenylpropionate (Ethyl hydrocinnamate) | 2455 |
| 559. | S0559 | Methyl cyclohexanecarboxylate | 3568 |
| 560. | S0560 | Methyl <i>p</i> -anisate | 2679 |
| 561. | S0561 | Ethyl <i>p</i> -anisate | 2420 |
| 562. | S0562 | Phenethyl salicylate | 2868 |
| 563. | S0563 | Isoamyl dodecanoate (Isoamyl laurate) | 2077 |
| 564. | S0564 | Methyl linoleate (48%) methyl linolenate (52%) mixture | 3411 |
| 565. | S0565 | Methyl jasmonate | 3410 |
| 566. | S0566 | Benzyl salicylate | 2151 |
| 567. | S0567 | Isobutyl cinnamate | 2193 |
| 568. | S0568 | 3-Phenylpropyl cinnamate | 2894 |
| 569. | S0569 | Diethyl tartrate | 2378 |
| 570. | S0570 | Methyl nicotinate | 3709 |
| 571. | S0571 | Phenethyl tiglate | 2870 |
| 572. | S0572 | 3-Acetyl-2, 5-dimethylthiophene | 3527 |
| 573. | S0573 | 3, 5, 5-Trimethyl-1-hexanol | 3324 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 574. | S0574 | Anisyl butyrate | 2100 |
| 575. | S0575 | Bornyl isovalerate | 2165 |
| 576. | S0576 | 2, 6-Dimethyl-4-heptanol | 3140 |
| 577. | S0577 | Isobutyl benzoate | 2185 |
| 578. | S0578 | Neryl formate | 2776 |
| 579. | S0579 | Methylbenzyl acetate (mixed <i>o</i> -, <i>m</i> -, <i>p</i> -) | 3702 |
| 580. | S0580 | <i>Cis</i> -and- <i>trans</i> - <i>p</i> -1, (7) 8-Menthadien-2-yl acetate | 3848 |
| 581. | S0581 | Campholene acetate | 3657 |
| 582. | S0582 | Propyl propionate | 2958 |
| 583. | S0583 | Butyl propionate | 2211 |
| 584. | S0584 | Hexyl propionate | 2576 |
| 585. | S0585 | Ethyl pyruvate | 2457 |
| 586. | S0586 | Octyl butyrate | 2807 |
| 587. | S0587 | <i>N</i> -Propyl isobutyrate | 2936 |
| 588. | S0588 | Isobutyl isobutyrate | 2189 |
| 589. | S0589 | Citronellyl isobutyrate | 2313 |
| 590. | S0590 | (<i>Z</i>) -3-Hexenyl (<i>E</i>) -2-butenate [Leaf (<i>E</i>) -2-butenate] | 3982 |
| 591. | S0591 | Diethyl butanedioate (Momo-menthyl succinate) | 3810 |
| 592. | S0592 | Pentyl valerate | - |
| 593. | S0593 | Octyl isovalerate | 2814 |
| 594. | S0594 | Butyl hexanoate | 2201 |
| 595. | S0595 | Phenethyl hexanoate | 3221 |
| 596. | S0596 | Leaf isobutyrate [(<i>Z</i>) -3-Hexenyl isobutyrate] | 3929 |
| 597. | S0597 | Hexyl octanoate | 2575 |
| 598. | S0598 | Ethyl 2-octenoate | 3643 |
| 599. | S0599 | Ethyl 2, 4, 7-decatrienoate | 3832 |
| 600. | S0600 | Linalyl benzoate | 2638 |
| 601. | S0601 | (<i>Z</i>) -3-Hexenyl (<i>E</i>) -2-methyl-2-butenate (Leaf tiglate) | 3931 |
| 602. | S0602 | Isobutyl 2-butenate | 3432 |
| 603. | S0603 | Hexyl 3-methyl butanoate | 3500 |
| 604. | S0604 | <i>Cis</i> -3-Hexenyl <i>cis</i> -3-hexenoate (Leaf <i>cis</i> -3-hexenoate) | 3689 |
| 605. | S0605 | Methyl 3-hydroxyhexanoate | 3508 |
| 606. | S0606 | Geranyl benzoate | 2511 |
| 607. | S0607 | Dimethyl succinate | 2396 |
| 608. | S0608 | Ethyl stearate | 3490 |
| 609. | S0609 | 3-Methyl-2-buten-1-ol acetate (Prenyl acetate) | 4202 |
| 610. | S0610 | <i>Trans</i> -2-Hexenyl hexanoate | 3983 |
| 611. | S0611 | Bornyl formate | 2161 |
| 612. | S0612 | Ethyl (<i>Z</i>) -hept-4-enoate | 3975 |
| 613. | S0613 | Amyl octanoate | 2079 |
| 614. | S0614 | Methyl 4-methylvalerate | 2721 |
| 615. | S0615 | Heliotropin acetate | 2912 |
| 616. | S0616 | Cinnamyl propionate | 2301 |
| 617. | S0617 | Methyl phenyl carbonyl isobutyrate (Styrallyl isobutyrate) | 2687 |
| 618. | S0618 | Dodecyl isobutyrate | 3452 |
| 619. | S0619 | Terpinyl isobutyrate | 3050 |
| 620. | S0620 | Isobutyl salicylate | 2213 |
| 621. | S0621 | Isoamyl cinnamate | 2063 |
| 622. | S0622 | Isobornyl acetate | 2160 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 623. | S0623 | <i>Γ</i> -Valerolactone | 3103 |
| 624. | S0624 | <i>Γ</i> -Hexalactone | 2556 |
| 625. | S0625 | <i>Γ</i> -Heptalactone | 2539 |
| 626. | S0626 | <i>Γ</i> -Octalactone | 2796 |
| 627. | S0627 | <i>Γ</i> -Nonalactone | 2781 |
| 628. | S0628 | <i>Γ</i> -Decalactone | 2360 |
| 629. | S0629 | <i>Γ</i> -Dodecalactone | 2400 |
| 630. | S0630 | <i>Γ</i> -Butyrolactone | 3291 |
| 631. | S0631 | Δ -Hexalactone | 3167 |
| 632. | S0632 | Δ -Octalactone | 3214 |
| 633. | S0633 | Δ -Nonalactone | 3356 |
| 634. | S0634 | Δ -Decalactone | 2361 |
| 635. | S0635 | Δ -Undecalactone | 3294 |
| 636. | S0636 | Δ -Dodecalactone | 2401 |
| 637. | S0637 | Pentadecanolide | 2840 |
| 638. | S0638 | 5-Hydroxy-2-decenoic acid δ -lactone (Cocolactone) | 3744 |
| 639. | S0639 | 3-Propylidene-phthalide | 2952 |
| 640. | S0640 | 3-Butylidene-phthalide | 3333 |
| 641. | S0641 | Mintlactone | 3764 |
| 642. | S0642 | Δ -Tridecalactone | - |
| 643. | S0643 | Δ -Tetradecalactone | 3590 |
| 644. | S0644 | 5-Hydroxy-2, 4-decadienoic acid lactone (6-Pentyl- α -pyrone) | 3696 |
| 645. | S0645 | 5-Hydroxy-7-decenoic acid lactone (Jasmine lactone) | 3745 |
| 646. | S0646 | Whiskey lactone | 3803 |
| 647. | S0647 | Dihydroactinidiolide [(+/-) - (2, 6, 6-Trimethyl-2-hydroxycyclohexylidene) acetic acid γ -lactone] | 4020 |
| 648. | S0648 | Ambrettolide | 2555 |
| 649. | S0649 | <i>A</i> -Angelica lactone | 3293 |
| 650. | S0650 | <i>Γ</i> -Methyldecalactone | 3786 |
| 651. | S0651 | <i>B</i> -Caryophyllene | 2252 |
| 652. | S0652 | Valencene | 3443 |
| 653. | S0653 | Myrcene | 2762 |
| 654. | S0654 | <i>D</i> -Limonene | 2633 |
| 655. | S0655 | Terpinolene | 3046 |
| 656. | S0656 | Ocimene | 3539 |
| 657. | S0657 | Camphene | 2229 |
| 658. | S0658 | <i>A</i> -Pinene | 2902 |
| 659. | S0659 | <i>B</i> -Pinene | 2903 |
| 660. | S0660 | 1, 8-Cineole | 2465 |
| 661. | S0661 | 1, 4-Cineole | 3658 |
| 662. | S0662 | Dihydrocoumarin | 2381 |
| 663. | S0663 | 1, 4-Dimethyl-4-acetyl-1-cyclohexene | 3449 |
| 664. | S0664 | 2-Formyl-6, 6-dimethylbicyclo[3.1.1]-hept- 2-ene (Myrtenal) | 3395 |
| 665. | S0665 | Theaspirane [2, 6, 10, 10-Tetramethyl-1- oxaspiro (4, 5) -dec-6-ene] | 3774 |
| 666. | S0666 | 1, 3, 5-Undecatriene | 3795 |
| 667. | S0667 | <i>P</i> , α -Dimethylstyrene | 3144 |
| 668. | S0668 | <i>A</i> -Phellandrene | 2856 |
| 669. | S0669 | Bisabolene | 3331 |
| 670. | S0670 | <i>Γ</i> -Terpinene | 3559 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 671. | S0671 | 6-Hydroxydihydrotheaspirane | 3549 |
| 672. | S0672 | 1-Methyl-3-methoxy-4-isopropylbenzene | 3436 |
| 673. | S0673 | <i>M</i> -Dimethoxybenzene | 2385 |
| 674. | S0674 | <i>P</i> -Cymene | 2356 |
| 675. | S0675 | 3, 4-Dimethylphenol | 3596 |
| 676. | S0676 | 1-Methylnaphthalene | 3193 |
| 677. | S0677 | 1, 2-Dimethoxybenzene | 3799 |
| 678. | S0678 | <i>A</i> -Farnesene | 3839 |
| 679. | S0679 | Styrene | 3233 |
| 680. | S0680 | <i>A</i> -Terpinene | 3558 |
| 681. | S0681 | 3-Carene | 3821 |
| 682. | S0682 | Polylimonene | - |
| 683. | S0683 | Lenthionine | - |
| 684. | S0684 | Caryophyllene oxide | 4085 |
| 685. | S0685 | 2, 4, 6-Trimethyl-1, 3, 5-trioxacyclohexane (Paraldehyde) | 4010 |
| 686. | S0686 | Methyl mercaptan | 2716 |
| 687. | S0687 | 3- (Methylthio) propanol | 3415 |
| 688. | S0688 | 1-Butanethiol | 3478 |
| 689. | S0689 | 2-Methyl-1-butanethiol | 3303 |
| 690. | S0690 | 3- (Methylthio) -1-hexanol | 3438 |
| 691. | S0691 | 1, 6-Hexanedithiol | 3495 |
| 692. | S0692 | Furfuryl mercaptan | 2493 |
| 693. | S0693 | Dimethyl sulfide | 2746 |
| 694. | S0694 | Dimethyl disulfide | 3536 |
| 695. | S0695 | Dimethyl trisulfide | 3275 |
| 696. | S0696 | Dibutyl sulfide | 2215 |
| 697. | S0697 | 2, 2'- (Thiodimethylene) -difuran 2-Furfuryl monosulfide Bis (2-furfuryl) sulfide Difurfuryl sulphide | 3238 |
| 698. | S0698 | Difurfuryl disulphide | 3146 |
| 699. | S0699 | <i>O</i> - (Methylthio) -phenol | 3210 |
| 700. | S0700 | 3- (Methylthio) propionaldehyde | 2747 |
| 701. | S0701 | <i>P</i> -Mentha-8-thiol-3-one | 3177 |
| 702. | S0702 | Furfuryl thioacetate | 3162 |
| 703. | S0703 | Methyl 3-methylthiopropionate | 2720 |
| 704. | S0704 | Ethyl 3-methylthiopropionate | 3343 |
| 705. | S0705 | Indole | 2593 |
| 706. | S0706 | Trimethylamine | 3241 |
| 707. | S0707 | Rose oxide | 3236 |
| 708. | S0708 | Hydroxycitronellol | 2586 |
| 709. | S0709 | 3, 5-Dimethyl-1, 2, 4-trithiolane | 3541 |
| 710. | S0710 | 2-Methylpyrazine | 3309 |
| 711. | S0711 | 2, 3-Dimethylpyrazine | 3271 |
| 712. | S0712 | 2, 5-Dimethylpyrazine | 3272 |
| 713. | S0713 | 2, 3, 5-Trimethylpyrazine | 3244 |
| 714. | S0714 | <i>P</i> -Tolylacetaldehyde | 3071 |
| 715. | S0715 | 2, 6, 6-Trimethyl-1 or 2-Cyclohexen-1-carboxaldehyde | 3639 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 716. | S0716 | 2-Isobutyl 3-methylpyrazine | 3133 |
| 717. | S0717 | 2-Methoxy-3- <i>sec</i> -butylpyrazine | 3433 |
| 718. | S0718 | 2, 3-Diethylpyrazine | 3136 |
| 719. | S0719 | 3-Ethyl-2, 6-dimethylpyrazine | 3150 |
| 720. | S0720 | Acetylpyrazine | 3126 |
| 721. | S0721 | 2-Acetyl-3-ethylpyrazine | 3250 |
| 722. | S0722 | 2, 3-Diethyl-5-methylpyrazine | 3336 |
| 723. | S0723 | 5-Isopropyl-2-methylpyrazine | 3554 |
| 724. | S0724 | 2, 6-Dimethylpyridine | 3540 |
| 725. | S0725 | 4-Methylthiazole | 3716 |
| 726. | S0726 | <i>A</i> -Methylcinnamaldehyde | 2697 |
| 727. | S0727 | 5-Hydroxyethyl-4-methylthiazole | 3204 |
| 728. | S0728 | 2, 4, 5-Trimethylthiazole | 3325 |
| 729. | S0729 | 2-Ethyl-4-methylthiazole | 3680 |
| 730. | S0730 | 4-Methyl-5-vinylthiazole | 3313 |
| 731. | S0731 | 2-Actylthiazole | 3328 |
| 732. | S0732 | 2-Isopropyl-4-methylthiazole | 3555 |
| 733. | S0733 | 2-Isobutylthiazole | 3134 |
| 734. | S0734 | Benzothiazole | 3256 |
| 735. | S0735 | <i>N</i> -Furfuryl pyrrole | 3284 |
| 736. | S0736 | 2-Acetylpyrrole | 3202 |
| 737. | S0737 | 5, 6, 7, 8-Tetrahydroquinoxaline | 3321 |
| 738. | S0738 | 2, 4, 5-Trimethyl-3-oxazoline | 3525 |
| 739. | S0739 | 2-Methyl-4-propyl-1, 3-oxathiane | 3578 |
| 740. | S0740 | Pyridine | 2966 |
| 741. | S0741 | Propyl disulfide | 3228 |
| 742. | S0742 | 2-Pentanethiol | 3792 |
| 743. | S0743 | <i>O</i> -Toluenethiol | 3240 |
| 744. | S0744 | Benzyl mercaptan | 2147 |
| 745. | S0745 | 1- <i>p</i> -Menthene-8-thiol | 3700 |
| 746. | S0746 | Methyl propyl disulfide | 3201 |
| 747. | S0747 | Methyl benzyl disulfide | 3504 |
| 748. | S0748 | Methyl furfuryl disulfide | 3362 |
| 749. | S0749 | Allyl disulfide | 2028 |
| 750. | S0750 | Bis (2-methyl-3-furyl) disulfide | 3259 |
| 751. | S0751 | Furfuryl methyl sulfide | 3160 |
| 752. | S0752 | 2, 6-Dimethylthiophenol | 3666 |
| 753. | S0753 | 2-Methyl-3 (2-furyl) acrolein | 2704 |
| 754. | S0754 | 2-Methyltetrahydrothiophen-3-one | 3512 |
| 755. | S0755 | 2-Methyl-5- (methylthio) furan | 3366 |
| 756. | S0756 | 2-Hydroxy-3, 5, 5-trimethyl-2-cyclohexenone | 3459 |
| 757. | S0757 | Methyl 2-furoate | 2703 |
| 758. | S0758 | Ethyl thioacetate | 3282 |
| 759. | S0759 | Propyl thioacetate | 3385 |
| 760. | S0760 | Ethyl 3-mercaptopropionate | 3677 |
| 761. | S0761 | Methyl thiobutyrate | 3310 |
| 762. | S0762 | Allyl isothiocyanate | 2034 |
| 763. | S0763 | Methyl 2-thiofuroate | 3311 |
| 764. | S0764 | 3-Methyl-1, 2, 4-trithiane | 3718 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 765. | S0765 | 2, 3, 5, 6-Tetramethylpyrazine | 3237 |
| 766. | S0766 | 2-Ethylpyrazine | 3281 |
| 767. | S0767 | 2-Ethyl-3 (5 or 6) -dimethylpyrazine | 3149 |
| 768. | S0768 | 2-Methoxy-3-isobutylpyrazine | 3132 |
| 769. | S0769 | 1-Methyl-2-acetylpyrrole | 3184 |
| 770. | S0770 | 1-Ethyl-2-acetylpyrrole | 3147 |
| 771. | S0771 | Quinoline | 3470 |
| 772. | S0772 | 6-Methylquinoline | 2744 |
| 773. | S0773 | 5-Methylquinoxaline | 3203 |
| 774. | S0774 | Piperidine | 2908 |
| 775. | S0775 | <i>B</i> -Methylindole | 3019 |
| 776. | S0776 | 5-Ethyl-2-methylpyridine | 3546 |
| 777. | S0777 | 3-Ethylpyridine | 3394 |
| 778. | S0778 | 2-Acetylpyridine | 3251 |
| 779. | S0779 | 3-Acetylpyridine | 3424 |
| 780. | S0780 | Cinnamyl formate | 2299 |
| 781. | S0781 | Isopentylamine | 3219 |
| 782. | S0782 | Phenethylamine | 3220 |
| 783. | S0783 | 2-Methyl-1, 3-dithiolane | 3705 |
| 784. | S0784 | 6-Acetoxydihydrotheaspirane | 3651 |
| 785. | S0785 | 4, 5-Dimethyl thiazole | 3274 |
| 786. | S0786 | 3-Mercaptohexanol | 3850 |
| 787. | S0787 | Trithioacetone | 3475 |
| 788. | S0788 | 2, 6-Dimethylpyrazine | 3273 |
| 789. | S0789 | Ethyl 2- (methylthio) acetate | 3835 |
| 790. | S0790 | 3-Mercaptohexyl acetate | 3851 |
| 791. | S0791 | Ethyl 2- (methyldithio) propionate | 3834 |
| 792. | S0792 | Ethyl 3- (methylthio) butyrate | 3836 |
| 793. | S0793 | 3-Mercaptohexyl butyrate | 3852 |
| 794. | S0794 | 3-Mercaptohexyl hexanoate | 3853 |
| 795. | S0795 | Furfuryl alcohol | 2491 |
| 796. | S0796 | Tetrahydro furfuryl alcohol | 3056 |
| 797. | S0797 | Taurine (2-Aminoethylsulfonic Acid) | 3813 |
| 798. | S0798 | 2-Ethyl-3-Methylpyrazine | 3155 |
| 799. | S0799 | 3-Methyl-2-butanethiol | 3304 |
| 800. | S0800 | 2-Methyl-3-tetrahydrofuranthiol | 3787 |
| 801. | S0801 | Propanethiol | 3521 |
| 802. | S0802 | 1, 3-Propanedithiol | 3588 |
| 803. | S0803 | Allyl mercaptan (2- propen -1-thiol) | 2035 |
| 804. | S0804 | 4-Methoxy-2-methyl-2-butanethiol | 3785 |
| 805. | S0805 | 2-Phenylethyl mercaptan | 3894 |
| 806. | S0806 | 3-Mercapto-3-methyl-1-butanol | 3854 |
| 807. | S0807 | Methyl 2-methyl-3-furyl disulfide | 3573 |
| 808. | S0808 | Methyl ethyl sulfide | 3860 |
| 809. | S0809 | Methyl phenyl disulfide | 3872 |
| 810. | S0810 | Diethyl sulfide | 3825 |
| 811. | S0811 | Dipropyl trisulfide | 3276 |
| 812. | S0812 | Propenyl propyl disulfide | 3227 |
| 813. | S0813 | Allyl sulfide | 2042 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 814. | S0814 | Diallyl trisulfide | 3265 |
| 815. | S0815 | Diallyl tetrasulfide (Diallyl polysulfide) | 3533 |
| 816. | S0816 | 2- (Methylthio) methyl-2-butenal | 3601 |
| 817. | S0817 | 3-Methylthio hexanal | 3877 |
| 818. | S0818 | Cyclohexyl acetate | 2349 |
| 819. | S0819 | <i>O</i> -Amino acetophenone | 3906 |
| 820. | S0820 | 2-Methyl-3- (methylthio) furan | 3949 |
| 821. | S0821 | 3-Mercapto-3-methyl-butyl formate | 3855 |
| 822. | S0822 | 3- (Methylthio) propyl acetate | 3883 |
| 823. | S0823 | <i>S</i> -Methyl 3-methylbutanethioate (Methylthiol isovalerate) | 3864 |
| 824. | S0824 | <i>S</i> -Methyl methanethiosulfonate | - |
| 825. | S0825 | Methyl 2-methylthio butyrate | 3708 |
| 826. | S0826 | 3- (Methylthio) -1-hexyl acetate | 3789 |
| 827. | S0827 | <i>S</i> -methyl thioacetate | 3876 |
| 828. | S0828 | (5 <i>H</i>) -5-Methyl-6, 7-dihydro-cyclopenta (b) pyrazine | 3306 |
| 829. | S0829 | 2-Methoxypyrazine | 3302 |
| 830. | S0830 | 2-, 5 or 6-Methoxy-3-methylpyrazine | 3183 |
| 831. | S0831 | 2-Acetyl-3, 5 (or 6) dimethyl pyrazine | 3327 |
| 832. | S0832 | 2-Acetyl 3-methyl pyrazine | 3964 |
| 833. | S0833 | Tetrahydropyrrole (Pyrrolidine) | 3523 |
| 834. | S0834 | 2-Isobutyl pyridine | 3370 |
| 835. | S0835 | 2-Ethyl-4, 5-dimethyloxazole | 3672 |
| 836. | S0836 | Ammonium sulfide | 2053 |
| 837. | S0837 | Ethyl 2-mercaptopropionate | 3279 |
| 838. | S0838 | <i>N</i> - (4-Hydroxy-3-methoxybenzyl) -nonanamide | 2787 |
| 839. | S0839 | 1, 4-Dithiane | 3831 |
| 840. | S0840 | Myrtenol | 3439 |
| 841. | S0841 | Piperine | 2909 |
| 842. | S0842 | 2, 3-Dimethylbenzofuran | 3535 |
| 843. | S0843 | 4-Hydroxy-5-methyl-3- (2 <i>H</i>) -furanone | 3635 |
| 844. | S0844 | <i>I</i> -Ionone | 3175 |
| 845. | S0845 | Dihydro-Alpha-ionone | 3628 |
| 846. | S0846 | <i>D</i> -Piperitone (<i>p</i> -menth-1-en-3-one) | 2910 |
| 847. | S0847 | Piperitenone (<i>p</i> -Mentha-1, 4 (8) -dien-3-one) | 3560 |
| 848. | S0848 | L-Aspartic acid | 3656 |
| 849. | S0849 | DL-Isoleucine | 3295 |
| 850. | S0850 | Pyroligneous acid extract | 2968 |
| 851. | S0851 | Sodium acetate | 3024 |
| 852. | S0852 | Sodium diacetate | 3900 |
| 853. | S0853 | Disodium succinate | 3277 |
| 854. | S0854 | Disodium 5'-guanylate | 3668 |
| 855. | S0855 | Disodium 5'-inosinate | 3669 |
| 856. | S0856 | Tricalcium phosphate | 3081 |
| 857. | S0857 | Δ -Hexadecalactone | 4673 |
| 858. | S0858 | (+/-) Dihydromintlactone | 4032 |
| 859. | S0859 | (<i>Z</i>) -4-Dodecenal | 4036 |
| 860. | S0860 | 4, 5-Epoxy <i>trans</i> -2-decenal | 4037 |
| 861. | S0861 | 2-Ethyl-5-methylpyrazine | 3154 |
| 862. | S0862 | <i>Cis</i> -3- <i>cis</i> -6-Nonadien-1-ol | 3885 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|--|----------|
| 863. | S0863 | 2-Methyl-1- butanol | 3998 |
| 864. | S0864 | Isoborneol | 2158 |
| 865. | S0865 | 2-Nonanol | 3315 |
| 866. | S0866 | (<i>E</i>) -2-Octen-1-ol (<i>trans</i> -2-Octen-1-ol) | 3887 |
| 867. | S0867 | Carveol | 2247 |
| 868. | S0868 | <i>P</i> -Menthan-2-one | 3176 |
| 869. | S0869 | 4-Methyl-3-penten-2-one | 3368 |
| 870. | S0870 | <i>Trans, trans</i> -3, 5-Octadien-2-one | 4008 |
| 871. | S0871 | 2-Methyl furan | 4179 |
| 872. | S0872 | 3-Decen-2-one | 3532 |
| 873. | S0873 | 2-Octen-4-one | 3603 |
| 874. | S0874 | (2-Furyl) -2-propanone | 2496 |
| 875. | S0875 | 5-Methyl-2, 3-hexanedione | 3190 |
| 876. | S0876 | 2-Methyl-3-pentenoic acid | 3464 |
| 877. | S0877 | L-Tyrosine | 3736 |
| 878. | S0878 | 2-Oxopentanedioic acid | 3891 |
| 879. | S0879 | 4-Anisic acid | 3945 |
| 880. | S0880 | Linoleic acid | 3380 |
| 881. | S0881 | Glycyrrhizic acid | - |
| 882. | S0882 | L-Cystine | - |
| 883. | S0883 | L-Methionine | - |
| 884. | S0884 | L-Glutamine | 3684 |
| 885. | S0885 | 2-Propanethiol | 3897 |
| 886. | S0886 | 4-Mercapto-4-methyl-2-pentanone | 3997 |
| 887. | S0887 | 1, 2-Ethanedithiol | 3484 |
| 888. | S0888 | Prenyl mercaptan | 3896 |
| 889. | S0889 | <i>D, l</i> - (3-Amino-3-carboxypropyl) dimethylsulfonium chloride (<i>d, l</i> -Methylmethionine sulfonium chloride) | 3445 |
| 890. | S0890 | 2-Methyl-3-thioacetoxy-4, 5-dihydrofuran | 3636 |
| 891. | S0891 | Isobutyl mercaptan | 3874 |
| 892. | S0892 | Benzenethiol | 3616 |
| 893. | S0893 | Benzyl isothiocyanate | - |
| 894. | S0894 | Allyl methyl trisulfide | 3253 |
| 895. | S0895 | 2-Pentyl thiophene | 4387 |
| 896. | S0896 | 3, 5-Diethyl-1, 2, 4-trithiolane | 4030 |
| 897. | S0897 | Thiophene | - |
| 898. | S0898 | 2, 4, 6-Trimethyldihydro-4 <i>H</i> -1, 3, 5-dithiazine | 4018 |
| 899. | S0899 | 3-Methylthiopropyl isothiocyanate | 3312 |
| 900. | S0900 | 3-Methylbutanethiol | 3858 |
| 901. | S0901 | 2-Acetyl-2-thiazoline | 3817 |
| 902. | S0902 | Methyl propyl trisulfide | 3308 |
| 903. | S0903 | Thiazole | 3615 |
| 904. | S0904 | Pyrazine | 4015 |
| 905. | S0905 | Methyl 1-propenyl disulfide | 3576 |
| 906. | S0906 | Propyl formate | 2943 |
| 907. | S0907 | Vanillin 3- (<i>l</i> -menthoxy) propane-1, 2-diol acetal | 3904 |
| 908. | S0908 | 3-Penten-2-one | 3417 |
| 909. | S0909 | Methyl dodecanoate (Methyl laurate) | 2715 |
| 910. | S0910 | Perillyl acetate (<i>p</i> -Mentha-1, 8-dien-7-yl acetate) | 3561 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|------|-------|---|----------|
| 911. | S0911 | Diethyl malate | 2374 |
| 912. | S0912 | Methyl (methylthio) acetate | 4003 |
| 913. | S0913 | 2-Acetyl-1-pyrroline | 4249 |
| 914. | S0914 | Isopropyl formate | 2944 |
| 915. | S0915 | 4-Methyl-2-pentenal | 3510 |
| 916. | S0916 | Ethyl linoleate | - |
| 917. | S0917 | 2, 4, 6-Triisobutyl-5, 6-dihydro-4 <i>H</i> -1, 3, 5-dithiazine | 4017 |
| 918. | S0918 | Dodecyl acetate | 2616 |
| 919. | S0919 | 2-Ethyl butyraldehyde | 2426 |
| 920. | S0920 | Octyl caprylate | 2811 |
| 921. | S0921 | Hexanal diethyl acetal | - |
| 922. | S0922 | Isopropyl propionate | 2959 |
| 923. | S0923 | <i>Trans</i> -2-Hexenyl butyrate | 3926 |
| 924. | S0924 | Butyl Isothiocyanate | 4082 |
| 925. | S0925 | <i>N</i> -Gluconyl ethanolamine | 4254 |
| 926. | S0926 | <i>N</i> -Lactoyl ethanolamine | 4256 |
| 927. | S0927 | 1-Hepten-3-ol | 4129 |
| 928. | S0928 | Ethanethiol | 4258 |
| 929. | S0929 | Sodium hexameta phosphate | 3027 |
| 930. | S0930 | <i>L</i> -Bornyl acetate | 4080 |
| 931. | S0931 | <i>Trans</i> - α -Damascone | 4088 |
| 932. | S0932 | Diethyl disulfide | 4093 |
| 933. | S0933 | 2, 5-Dimethyl-3 (2 <i>H</i>) furanone | 4101 |
| 934. | S0934 | Geranic acid | 4121 |
| 935. | S0935 | 1- (3-Hydroxy-5-methyl-2-thienyl) ethanone | 4142 |
| 936. | S0936 | Isoambrettolide | 4145 |
| 937. | S0937 | Isobornyl isobutyrate | 4146 |
| 938. | S0938 | Isobutyl <i>N</i> -methylantranilate | 4149 |
| 939. | S0939 | Methionyl butyrate (3- (Methylthio) propyl butyrate) | 4160 |
| 940. | S0940 | (<i>S</i> 1) -Methoxy-3-heptanethiol | 4162 |
| 941. | S0941 | Methyl 5- <i>Z</i> -octenoate | 4165 |
| 942. | S0942 | Methyl <i>N</i> -acetylantranilate | 4170 |
| 943. | S0943 | 3-Methyl-2- (3-methylbut-2-enyl) furan | 4174 |
| 944. | S0944 | Phytyl acetate | 4197 |
| 945. | S0945 | 3, 7, 11-Trimethyldodeca-2, 6, 10-trienyl acetate | 4213 |
| 946. | S0946 | Triethylamine | 4246 |
| 947. | S0947 | Anisyl propionate | 2102 |
| 948. | S0948 | Butan-3-one-2-yl butanoate | 3332 |
| 949. | S0949 | Isoquinoline | 2978 |
| 950. | S0950 | 2-Propionylthiazole | 3611 |
| 951. | S0951 | 2 (4) -Isopropyl-4 (2), 6-dimethyldihydro (4 <i>H</i>) -1, 3, 5-dithiazine | 3782 |
| 952. | S0952 | Terpinyl butyrate | 3049 |
| 953. | S0953 | 3- <i>n</i> -Butylphthalide | 3334 |
| 954. | S0954 | 2, 2-Dimethyl-5- (1-methylpropen-1-yl) tetrahydrofuran | 3665 |
| 955. | S0955 | 2-Cyclohexen-1-one, 3-methyl-6- (1-methylethyl) -, (6 <i>R</i>) - | 4200 |
| 956. | S0956 | 3-Methyl-2-buten-1-ol | 3647 |
| 957. | S0957 | 1- <i>p</i> -Menthen-9-yl acetate | 3566 |
| 958. | S0958 | 2-Octen-1-yl acetate | 3516 |
| 959. | S0959 | 1- (<i>p</i> -Methoxyphenyl) -2-propanone | 2674 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 960. | S0960 | Butyl octadecanoate (Butyl stearate) | 2214 |
| 961. | S0961 | (+/-) -1-Phenylethylmercaptan | 4061 |
| 962. | S0962 | 4-Isopropyl-2-cyclohexenone | 3939 |
| 963. | S0963 | Methyl <i>o</i> -methoxybenzoate | 2717 |
| 964. | S0964 | Pyruvaldehyde | 2969 |
| 965. | S0965 | Methyl ethyl trisulfide | 3861 |
| 966. | S0966 | 2-Methyl-2- (methylthio) propanal | 3866 |
| 967. | S0967 | Bis- (Methylthio) methane | 3878 |
| 968. | S0968 | 2, 3, 5-Trithiahexane | 4021 |
| 969. | S0969 | 4-Ethyl octanoic acid | 3800 |
| 970. | S0970 | Dihydronootkatone | 3776 |
| 971. | S0971 | 1-Ethoxy-3-methyl-2-butene | 3777 |
| 972. | S0972 | 2-Ethenyl-2-methyl-5- (1-methylethenyl) -tetrahydrofuran | 3759 |
| 973. | S0973 | Furfuryl isovalerate | 3283 |
| 974. | S0974 | Linalyl isovalerate | 2646 |
| 975. | S0975 | 3-Methyl-2-butanol | 3703 |
| 976. | S0976 | 3-Methyl-1-pentanol | 3762 |
| 977. | S0977 | 4-Methyl-2-pentanone | 2731 |
| 978. | S0978 | <i>Trans</i> -3- <i>cis</i> -6-Nonadienol | 3884 |
| 979. | S0979 | Methyl heptanoate | 2705 |
| 980. | S0980 | (<i>Z</i>) -3-Hexenyl propionate | 3933 |
| 981. | S0981 | Ethyl <i>trans</i> -2-decenoate | 3641 |
| 982. | S0982 | 2-Ethyl phenol | - |
| 983. | S0983 | Thiamine hydrochloride | 3322 |
| 984. | S0984 | <i>N</i> -Methyl pyrrol -2-carboxaldehyde | 4332 |
| 985. | S0985 | Vanillin acetate | 3108 |
| 986. | S0986 | L-Histidine | 3694 |
| 987. | S0987 | Δ -Damascone | 3622 |
| 988. | S0988 | Ethyl 2-methylpentanoate | 3488 |
| 989. | S0989 | 4-Methylthio-2-butanone | 3375 |
| 990. | S0990 | <i>L</i> -Menthyl lactate | 3748 |
| 991. | S0991 | Methyl 3-methyl-1-butenyl disulfide | 3865 |
| 992. | S0992 | 1-Mercapto-2-propanone | 3856 |
| 993. | S0993 | Pentyl acetate | - |
| 994. | S0994 | Pulegone | 2963 |
| 995. | S0995 | 1-Phenylpropan-1-ol | 2884 |
| 996. | S0996 | 4-Phenyl-2-butanol | 2879 |
| 997. | S0997 | Heptan-3-ol | 3547 |
| 998. | S0998 | Methyl 3-acetoxy hexanoate | - |
| 999. | S0999 | <i>P</i> -Menth-1-en-3-ol | 3179 |
| 1000. | S1000 | 4-Thujanol | 3239 |
| 1001. | S1001 | <i>Cis</i> -3-Hexenyl pyrovate (Leaf pyrovate) | 3934 |
| 1002. | S1002 | Biphenyl | 3129 |
| 1003. | S1003 | (<i>Z</i>) -4-Hydroxy-6-dodecenoic acid lactone | 3780 |
| 1004. | S1004 | Methylsulfinylmethane | 3875 |
| 1005. | S1005 | Methyl 3, 7-dimethyl-2, 6-octadienoate (methyl geranate) | - |
| 1006. | S1006 | (<i>E</i>) and (<i>Z</i>) -4, 8-Dimethyl-3, 7-nonadien-2-one | 3969 |
| 1007. | S1007 | Isopentylidene isopentylamine | 3990 |
| 1008. | S1008 | Isoamyl valerate | - |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|---|----------|
| 1009. | S1009 | <i>Trans</i> -2-Hexenyl propionate 2-Hexen-1-ol, propanoate, (<i>E</i>) | 3932 |
| 1010. | S1010 | Hydrogen sulfide | 3779 |
| 1011. | S1011 | Methyl valerate | 2752 |
| 1012. | S1012 | Isopropyl butyrate | 2935 |
| 1013. | S1013 | Allyl methyl disulfide | 3127 |
| 1014. | S1014 | 3-Nonanone | 3440 |
| 1015. | S1015 | Benzyl disulfide | 3617 |
| 1016. | S1016 | <i>Cis</i> -3-Hexenyl phenylacetate (Leaf phenylacetate) | 3633 |
| 1017. | S1017 | 3-Acetylmercaptohexyl acetate | 3816 |
| 1018. | S1018 | <i>S</i> -Methyl hexanethioate (methyl thiohexanoate) | 3862 |
| 1019. | S1019 | (<i>E</i>) -2-Butenoic acid (Crotonic acid) | 3908 |
| 1020. | S1020 | (<i>Z</i>) -3-Hexenyl valerate (Leaf valerate) | 3936 |
| 1021. | S1021 | Benzyl hexanoate | 4026 |
| 1022. | S1022 | Allyl propyl disulfide | 4073 |
| 1023. | S1023 | 2, 8-Epithio- <i>cis-p</i> -menthane 4, 7, 7-Trimethyl-6-thiabicyclo[3.2.1]octane Thiocineole | 4108 |
| 1024. | S1024 | Methyl decanoate | - |
| 1025. | S1025 | Isobutyl formate | 2197 |
| 1026. | S1026 | 4-Heptanone | 2546 |
| 1027. | S1027 | Butyl valerate | 2217 |
| 1028. | S1028 | Cyclohexyl butyrate | 2351 |
| 1029. | S1029 | Ethyl sorbate (Ethyl 2, 4-hexadienate) | 2459 |
| 1030. | S1030 | Glyceryl monooleate | 2526 |
| 1031. | S1031 | 5-Hydroxy-4-octanone | 2587 |
| 1032. | S1032 | Methyl nonanoate | 2724 |
| 1033. | S1033 | Neryl propionate | 2777 |
| 1034. | S1034 | Propyl cinnamate | 2938 |
| 1035. | S1035 | Rhodinyl butyrate | 2982 |
| 1036. | S1036 | Rhodinyl isobutyrate | 2983 |
| 1037. | S1037 | Terpinyl propionate | 3053 |
| 1038. | S1038 | Furfuryl propionate | 3346 |
| 1039. | S1039 | Furfuryl pentanoate | 3397 |
| 1040. | S1040 | Isojasmone | 3552 |
| 1041. | S1041 | Benzyl methyl sulfide | 3597 |
| 1042. | S1042 | 3-Methyl-2-butenal | 3646 |
| 1043. | S1043 | Propyl 2, 4-decadienoate | 3648 |
| 1044. | S1044 | Hexyl <i>trans</i> -2-hexenoate | 3692 |
| 1045. | S1045 | 4-Allyl-2, 6-dimethoxyphenol | 3655 |
| 1046. | S1046 | Methyl 2-hydroxy-4-methylpentanoate | 3706 |
| 1047. | S1047 | Methyl <i>trans</i> -2-octenoate | 3712 |
| 1048. | S1048 | 2, 2, 6-Trimethyl-6-vinyltetrahydropyran | 3735 |
| 1049. | S1049 | Sclareolide (Decahydro-3a, 6, 6, 9a-tetramethylnaphtho (2, 1b) furan-2 (1 <i>H</i>) -one) | 3794 |
| 1050. | S1050 | <i>S</i> -Methyl benzothioate | 3857 |
| 1051. | S1051 | (<i>Z</i>) -3-Hexenyl (<i>E</i>) -2-hexenoate | 3928 |
| 1052. | S1052 | 2-Mercaptoanisole | 4159 |
| 1053. | S1053 | Vanillin erythro and threo-butan-2, 3-diol acetal | 4023 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1054. | S1054 | (<i>E</i>)-6-Methyl-3-hepten-2-one | 4001 |
| 1055. | S1055 | (±)-Ethyl 3-mercaptopentanoate | 3977 |
| 1056. | S1056 | 3-Mercapto-2-methylpentan-1-ol | 3996 |
| 1057. | S1057 | Acetaldehyde diisoamyl acetal | 4024 |
| 1058. | S1058 | (+/-)-2-Phenyl-4-methyl-2-hexenal | 4194 |
| 1059. | S1059 | 2-Heptanethiol | 4128 |
| 1060. | S1060 | 2- (2-Hydroxy-4-methyl-3-cyclohexenyl) -propionic acid γ -lactone (Wine Lactone) | 4140 |
| 1061. | S1061 | <i>L</i> -Menthyl methyl ether (2-Isopropyl-5-methylcyclohexyl methyl ether) | 4054 |
| 1062. | S1062 | Isopropyl hexanoate | 2950 |
| 1063. | S1063 | 2, 4-Hexadien-1-ol | 3922 |
| 1064. | S1064 | Methyl hexadecanoate | - |
| 1065. | S1065 | 5-Methyl-2-thiophenecarboxaldehyde | 3209 |
| 1066. | S1066 | 4-Methyl-2, 6-dimethoxyphenol | 3704 |
| 1067. | S1067 | <i>P</i> -Methoxycinnamaldehyde | 3567 |
| 1068. | S1068 | 2, 4, 5-Trimethyloxazole | 4394 |
| 1069. | S1069 | Benzaldehyde diethyl acetal | - |
| 1070. | S1070 | <i>D</i> -Neo-Menthol | 2666 |
| 1071. | S1071 | 2-Nonenoic acid γ -lactone | 4188 |
| 1072. | S1072 | Ethyl <i>trans</i> -4-decenoate | 3642 |
| 1073. | S1073 | Tuberose Lactone {Dihydro-5-[(Z, Z) -octa-2, 5-dienyl]-2 (3 <i>H</i>) -furanone } | 4067 |
| 1074. | S1074 | 4-Methyl-2-pentyl-1, 3-dioxolane (Hexanal propylene glycol acetal) | 3630 |
| 1075. | S1075 | 3-Mercaptoheptyl acetate | 4289 |
| 1076. | S1076 | Methyl cellulose | 2696 |
| 1077. | S1077 | Phytol (3, 7, 11, 15-Tetramethyl-2-hexadecen-1-ol) | 4196 |
| 1078. | S1078 | Isovaleraldehyde diethyl acetal | 4371 |
| 1079. | S1079 | 3-Butenyl isothiocyanate | 4418 |
| 1080. | S1080 | 4-Pentenyl isothiocyanate | 4427 |
| 1081. | S1081 | 5-Hexenyl isothiocyanate | 4421 |
| 1082. | S1082 | <i>Cis</i> -9-Octadecenyl acetate (Oleyl acetate) | 4359 |
| 1083. | S1083 | Furfuryl methyl ether | 3159 |
| 1084. | S1084 | 3-Hexanone | 3290 |
| 1085. | S1085 | 2-Butyl isothiocyanate | 4419 |
| 1086. | S1086 | Isobutyl isothiocyanate | 4424 |
| 1087. | S1087 | 6- (Methylthio) hexyl isothiocyanate | 4415 |
| 1088. | S1088 | 5- (Methylthio) pentyl isothiocyanate | 4416 |
| 1089. | S1089 | Amyl isothiocyanate | 4417 |
| 1090. | S1090 | Isopropyl isothiocyanate | 4425 |
| 1091. | S1091 | Isoamyl isothiocyanate | 4423 |
| 1092. | S1092 | 2, 5-Dimethylfuran | 4106 |
| 1093. | S1093 | Cycloionone | 3822 |
| 1094. | S1094 | 2-Isobutyl-4-methyl-1, 3-dioxolane (Isovaleraldehyde propylene glycol acetal) | 4286 |
| 1095. | S1095 | <i>Cis</i> -and <i>trans</i> -2-Isopropyl-4-methyl-1, 3-dioxolane (Isobutyraldehyde propylene glycol acetal) | 4287 |
| 1096. | S1096 | 4-Aminobutyric acid (Gamma-Aminobutyric acid) | 4288 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1097. | S1097 | <i>N</i> -[2- (3, 4-Dimethoxyphenyl) ethyl]-3, 4-dimethoxycinnamic acid amide | 4310 |
| 1098. | S1098 | Di- (1-propenyl) -sulfide (mixture of isomers) | 4386 |
| 1099. | S1099 | 2-Pentyl acetate | 4012 |
| 1100. | S1100 | Ethylamine | 4236 |
| 1101. | S1101 | 2, 8-Dithianon-4-en-4-carboxaldehyde 5- (Methylthio) -2- (methylthiomethyl) - 2-pental Methialdol | 3483 |
| 1102. | S1102 | 1-Buten-1-yl methyl sulfide | 3820 |
| 1103. | S1103 | Diisopropyl disulfide | 3827 |
| 1104. | S1104 | (<i>E</i>) -2-Decenoic acid | 3913 |
| 1105. | S1105 | <i>L</i> -Limonene | - |
| 1106. | S1106 | 1-Hexanethiol | 3842 |
| 1107. | S1107 | 2-Decanone | 4271 |
| 1108. | S1108 | Difurfuryl ether | 3337 |
| 1109. | S1109 | Ethyl vanillin isobutyrate | 3837 |
| 1110. | S1110 | 8-Ocimenyl acetate (2, 6-Dimethyl-2, 5, 7-octatriene-1-yl acetate) | 3886 |
| 1111. | S1111 | Butylamine | 3130 |
| 1112. | S1112 | 1-Amino-2-propanol | 3965 |
| 1113. | S1113 | (<i>E</i>) -1, 5-Octadien-3-one | 4405 |
| 1114. | S1114 | 2, 5-dimethyl-4-ethoxy-3 (<i>2H</i>) furanone | 4104 |
| 1115. | S1115 | 2- <i>trans</i> -4- <i>cis</i> -7- <i>cis</i> -Tridecatrienal | 3638 |
| 1116. | S1116 | Methyl (<i>E</i>) -2- (<i>Z</i>) -4- decadienoate | 3859 |
| 1117. | S1117 | 2- (4-Methyl-2-hydroxyphenyl) propionic acid- γ -lactone | 3863 |
| 1118. | S1118 | (<i>Z</i>) -5-Octenyl propionate | 3890 |
| 1119. | S1119 | 3-Methyl-2-butenyl thioacetate (Prenyl thioacetate) | 3895 |
| 1120. | S1120 | 1-Pyrroline | 3898 |
| 1121. | S1121 | 2, 3, 4-Trimethyl-3-pentanol | 3903 |
| 1122. | S1122 | Diisopropyl trisulfide | 3968 |
| 1123. | S1123 | 2-Propionyl-1-pyrroline | 4063 |
| 1124. | S1124 | Mixture of 3, 6-Diethyl-1, 2, 4, 5-tetra thiane and 3, 5-diethyl-1, 2, 4-trithiolane | 4094 |
| 1125. | S1125 | 2, 5-Dihydroxy-1, 4-dithiane (Mercaptoacetaldehyde dimer) | 3826 |
| 1126. | S1126 | 3-Hexenal (<i>trans/cis</i> mix) | 3923 |
| 1127. | S1127 | 4-Hydroxy-3, 5-dimethoxybenzaldehyde | 4049 |
| 1128. | S1128 | 2-Undecen-1-ol | 4068 |
| 1129. | S1129 | 2- (4-hydroxyphenyl) ethylamine (Tyramine) | 4215 |
| 1130. | S1130 | 4- [(2-Furanmethyl) thio]-2-pentanone (4-Furfurylthio -2-pentanone) | 3840 |
| 1131. | S1131 | Methylthiomethyl hexanoate | 3880 |
| 1132. | S1132 | 2, 6-Dimethyl-4-heptanone (Diisobutyl ketone) | 3537 |
| 1133. | S1133 | <i>D</i> -carvone | 2249 |
| 1134. | S1134 | <i>Trans</i> -3-hexenol | 4356 |
| 1135. | S1135 | Terpinyl formate | 3052 |
| 1136. | S1136 | Dehydronootkatone | 4091 |
| 1137. | S1137 | Geranyl hexanoate | 2515 |
| 1138. | S1138 | 3-methyl hexanal | 4261 |
| 1139. | S1139 | (<i>E, E</i>) -2, 4-nonadiene | 4292 |
| 1140. | S1140 | 1-octene | 4293 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1141. | S1141 | 2-methyl acetophenone | 4316 |
| 1142. | S1142 | 1-ethyl-2-formylpyrrole (Tea pyrrole) | 4317 |
| 1143. | S1143 | 2- (4-methyl-5-thiazolyl) ethyl octanoate | 4280 |
| 1144. | S1144 | 2-ethyl-6-methylpyrazine | 3919 |
| 1145. | S1145 | p-propylphenol | 3649 |
| 1146. | S1146 | 3, 5-diethyl-2-methylpyrazine | 3916 |
| 1147. | S1147 | Verbenone | 4216 |
| 1148. | S1148 | 4-pentenal | 4262 |
| 1149. | S1149 | Ethyl acetoacetate propylene glycol ketal | 4294 |
| 1150. | S1150 | Methyl sorbate | 3714 |
| 1151. | S1151 | 2, 5-diethyl tetrahydrofuran | 3743 |
| 1152. | S1152 | Dehydromenthofurolactone | 3755 |
| 1153. | S1153 | Myrtenyl acetate | 3765 |
| 1154. | S1154 | 2- (4-methyl-5-thiazolyl) ethyl hexanoate | 4279 |
| 1155. | S1155 | 2- (4-methyl-5-thiazolyl) ethyl butyrate | 4277 |
| 1156. | S1156 | Pyrrole | 3386 |
| 1157. | S1157 | S-allyl-L-cysteine | 4322 |
| 1158. | S1158 | 2-Mercapto-3-butanol | 3502 |
| 1159. | S1159 | Thiogeraniol | 3472 |
| 1160. | S1160 | Pinanyl mercaptan | 3503 |
| 1161. | S1161 | A-Methyl- β -hydroxypropyl α -methyl- B-mercaptopropyl sulfide | 3509 |
| 1162. | S1162 | Ethyl maltol | 3487 |
| 1163. | S1163 | Citral diethyl acetal | 2304 |
| 1164. | S1164 | 3-Propenyl-6-ethoxyphenol (Propenylguaethol) | 2922 |
| 1165. | S1165 | Methyl- β -ionone | 2712 |
| 1166. | S1166 | Methyl- δ -ionone | 2713 |
| 1167. | S1167 | 2, 6-Nonadienal diethyl acetal | 3378 |
| 1168. | S1168 | 9-Undecenal | 3094 |
| 1169. | S1169 | 10-Undecenal | 3095 |
| 1170. | S1170 | Aldehyde C-16 pure (so called) (Strawberry aldehyde) | 2444 |
| 1171. | S1171 | Ethyl vanillin | 2464 |
| 1172. | S1172 | Cyclamen aldehyde | 2743 |
| 1173. | S1173 | Hydroxycitronellal | 2583 |
| 1174. | S1174 | β -Homocyclocitral | 3474 |
| 1175. | S1175 | L-Menthone 1, 2-glycerol Ketal | 3807 |
| 1176. | S1176 | 4- (Methylthio) -4-methyl-2-pentanone | 3376 |
| 1177. | S1177 | 3-Mercapto-2-pentanone | 3300 |
| 1178. | S1178 | D, l-Menthone 1, 2-glycerol Ketal | 3808 |
| 1179. | S1179 | Methyl- α -ionone | 2711 |
| 1180. | S1180 | A-iso-Methylionone | 2714 |
| 1181. | S1181 | Allyl α -ionone | 2033 |
| 1182. | S1182 | 6-Methylcoumarin | 2699 |
| 1183. | S1183 | 2-Mercaptopropionic acid | 3180 |
| 1184. | S1184 | 2-Methyl-4-pentenoic acid | 3511 |
| 1185. | S1185 | Benzyl dimethyl carbinyl acetate | 2392 |
| 1186. | S1186 | Allyl cyclohexaneacetate | 2023 |
| 1187. | S1187 | Rhodinyl acetate | 2981 |
| 1188. | S1188 | Ethyl 3 (2-furyl) propanoate | 2435 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|---|----------|
| 1189. | S1189 | Allyl propionate | 2040 |
| 1190. | S1190 | Allyl 3-cyclohexylpropionate | 2026 |
| 1191. | S1191 | Isobutyl 3- (2-furan) propionate | 2198 |
| 1192. | S1192 | Furfuryl thiopropionate | 3347 |
| 1193. | S1193 | Dimethyl benzyl carbinyl butyrate | 2394 |
| 1194. | S1194 | Allyl cyclohexanebutyrate | 2024 |
| 1195. | S1195 | 1, 3-Nonanediol acetate (mixed esters) | 2783 |
| 1196. | S1196 | Styralyl butyrate | 2686 |
| 1197. | S1197 | Cedryl acetate | - |
| 1198. | S1198 | Maltol isobutyrate | 3462 |
| 1199. | S1199 | Ethyl 2-methyl-4-pentenoate | 3489 |
| 1200. | S1200 | Tetrahydrofurfuryl acetate | 3055 |
| 1201. | S1201 | Methyl heptine carbonate | 2729 |
| 1202. | S1202 | Methyl octyne carbonate | 2726 |
| 1203. | S1203 | Diethyl sebacate | 2376 |
| 1204. | S1204 | Ethyl 10-undecenoate | 2461 |
| 1205. | S1205 | Allyl phenylacetate | 2039 |
| 1206. | S1206 | Triacetin | 2007 |
| 1207. | S1207 | Geranyl phenylacetate | 2516 |
| 1208. | S1208 | <i>P</i> -Cresyl phenylacetate | 3077 |
| 1209. | S1209 | Methyl 4-phenylbutyrate | 2739 |
| 1210. | S1210 | Ethyl 4-phenylbutyrate | 2453 |
| 1211. | S1211 | Allyl cinnamate | 2022 |
| 1212. | S1212 | Ethyl 2-methyl-3-pentenoate | 3456 |
| 1213. | S1213 | Ethyl nitrite | 2446 |
| 1214. | S1214 | Amyl heptanoate | 2073 |
| 1215. | S1215 | 3-Acetyl-2, 5-dimethylfuran | 3391 |
| 1216. | S1216 | 2, 5-Dimethyl-3-Oxo- (2 <i>H</i>) -fur-4-yl butyrate | 3970 |
| 1217. | S1217 | 2-Methoxy-3 (5 or 6) -isopropylpyrazine | 3358 |
| 1218. | S1218 | 2-Methyl-3, 5-or 6- (furfurylthio) - Pyrazine (mixture of isomers) | 3189 |
| 1219. | S1219 | 2-Methyl (or ethyl) - 3 (5 or 6) -methoxypyrazine | 3280 |
| 1220. | S1220 | 2, 5-Dimethyl-2, 5-dihydroxy-1, 4-dithiane | 3450 |
| 1221. | S1221 | 5, 7-Dihydro-2-methylthieno (3, 4-d) pyrimidine | 3338 |
| 1222. | S1222 | 2-Ethoxythiazole | 3340 |
| 1223. | S1223 | 2, 4-Dimethyl-5-acetylthiazole | 3267 |
| 1224. | S1224 | Isoeugenyl acetate | 2470 |
| 1225. | S1225 | <i>P</i> -Methylphenyl 3-methylbutyrate (<i>p</i> -Cresyl isovalerate) | 3387 |
| 1226. | S1226 | <i>L</i> -Menthol ethylene glycol carbonate | 3805 |
| 1227. | S1227 | 3- (2-Methylpropyl) pyridine | 3371 |
| 1228. | S1228 | Ethylvanillin propylene glycol acetal | 3838 |
| 1229. | S1229 | Artificial cognac oil | - |
| 1230. | S1230 | Smoking flavorings No. I made from hawthorn kernels | - |
| 1231. | S1231 | Smoking flavorings No. II made from hawthorn kernels | - |
| 1232. | S1232 | Isobutyl benzyl carbinol (α -Butyl iso phenethyl alcohol) | 2208 |
| 1233. | S1233 | 4-Phenyl-3-buten-2-ol | 2880 |
| 1234. | S1234 | 2-Methyl-4-phenyl-2-butanol | 3629 |
| 1235. | S1235 | <i>L</i> -Menthol 1- (or 2-) -propylene glycol carbonate | 3806 |
| 1236. | S1236 | Allyl octanoate | 2037 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|---|----------|
| 1237. | S1237 | <i>A</i> -Propylphenethyl alcohol | 2953 |
| 1238. | S1238 | Hydratropyl alcohol (β -Methylphenethyl alcohol) | 2732 |
| 1239. | S1239 | Tetrahydrolinalool | 3060 |
| 1240. | S1240 | 2, 3-Dimercaptobutane | 3477 |
| 1241. | S1241 | <i>B</i> -Naphthyl ethyl ether | 2768 |
| 1242. | S1242 | <i>B</i> -Naphthyl isobutyl ether | 3719 |
| 1243. | S1243 | <i>O</i> -Propylphenol | 3522 |
| 1244. | S1244 | Isoeugenyl benzyl ether | 3698 |
| 1245. | S1245 | 2-Methyl-3 (5 or 6) - (methylthio) pyrazine | 3208 |
| 1246. | S1246 | Citronellyloxyacetaldehyde | 2310 |
| 1247. | S1247 | Acetaldehyde phenylethyl propyl acetal | 2004 |
| 1248. | S1248 | 2-Methyl-3- (<i>p</i> -methylphenyl) propanal Sataldehyde | 2748 |
| 1249. | S1249 | 2-Phenyl-3- (2-furyl) prop-2-enal | 3586 |
| 1250. | S1250 | 3, 5, 5-Trimethylhexanal | 3524 |
| 1251. | S1251 | 2-Methyl-3 (5 or 6) -ethoxypyrazine | 3569 |
| 1252. | S1252 | Heptanal glyceryl acetal | 2542 |
| 1253. | S1253 | Phenylacetaldehyde glyceryl acetal | 2877 |
| 1254. | S1254 | <i>P</i> -Isopropyl phenylacetaldehyde | 2954 |
| 1255. | S1255 | 2-Methyl-4-phenylbutyraldehyde | 2737 |
| 1256. | S1256 | Hydratropic aldehyde | 2886 |
| 1257. | S1257 | Hydratropic aldehyde dimethyl acetal | 2888 |
| 1258. | S1258 | Hydroxycitronellal diethyl acetal | 2584 |
| 1259. | S1259 | Citral dimethyl acetal | 2305 |
| 1260. | S1260 | 4-Methyl-5- (2-acetoxyethyl) thiazole | 3205 |
| 1261. | S1261 | <i>A</i> -Butylcinnamaldehyde | 2191 |
| 1262. | S1262 | 4-Heptene-3-one | - |
| 1263. | S1263 | 4-Methyl-1-phenyl-2-pentanone | 2740 |
| 1264. | S1264 | 1- (<i>p</i> -Methoxyphenyl) -1-penten-3-one | 2673 |
| 1265. | S1265 | <i>A</i> -Hexylidenecyclopentanone | 2573 |
| 1266. | S1266 | Tetramethyl ethylcyclohexenone | 3061 |
| 1267. | S1267 | Furfurylthiol formate | 3158 |
| 1268. | S1268 | Methyl β -naphthyl ketone | 2723 |
| 1269. | S1269 | 2- (3-Phenylpropyl) tetrahydrofuran | 2898 |
| 1270. | S1270 | Allyl acetic acid | 2843 |
| 1271. | S1271 | Dimethyl benzyl carbinyl formate | 2395 |
| 1272. | S1272 | 4-Acetyl-6- <i>t</i> -butyl-1, 1-dimethylindane | 3653 |
| 1273. | S1273 | Decanal dimethyl acetal (1, 1-Dimethoxydecane) | 2363 |
| 1274. | S1274 | Cyclohexaneethyl acetate | 2348 |
| 1275. | S1275 | Ethyl (<i>p</i> -tolylloxy) acetate | 3157 |
| 1276. | S1276 | Dimethyl phenethyl carbinyl acetate | 2735 |
| 1277. | S1277 | Methyl phenylcarbinyl propionate | 2689 |
| 1278. | S1278 | Propyl 2-furanacrylate | 2945 |
| 1279. | S1279 | Dimethyl phenethyl carbinyl isobutyrate | 2736 |
| 1280. | S1280 | 2-Phenoxyethyl isobutyrate | 2873 |
| 1281. | S1281 | Ethylene brassylate | 3543 |
| 1282. | S1282 | Isobutyl anthranilate | 2182 |
| 1283. | S1283 | Methyl <i>p</i> - <i>tert</i> -butylphenylacetate | 2690 |
| 1284. | S1284 | Allyl phenoxyacetate | 2038 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1285. | S1285 | Octyl phenylacetate | 2812 |
| 1286. | S1286 | Benzyl phenylacetate | 2149 |
| 1287. | S1287 | Linalyl phenylacetate | 3501 |
| 1288. | S1288 | Citronellyl phenylacetate | 2315 |
| 1289. | S1289 | Guaiacyl phenylacetate | 2535 |
| 1290. | S1290 | 2-phenethyl 3-Methyl-2-butenate (Phenethyl senecioate) | 2869 |
| 1291. | S1291 | Ethyl 3-phenylglycidate | 2454 |
| 1292. | S1292 | Linalyl cinnamate | 2641 |
| 1293. | S1293 | 1, 2-Di ((1'-ethoxy) ethoxy) propane | 3534 |
| 1294. | S1294 | 2-Isopropyl-N, 2, 3-trimethylbutyramide | 3804 |
| 1295. | S1295 | N-Ethyl-2-isopropyl-5-Methylcyclohexane carboxamide | 3455 |
| 1296. | S1296 | 3- <i>l</i> -Menthoxyp propane-1, 2-diol | 3784 |
| 1297. | S1297 | Vanillyl butyl ether | 3796 |
| 1298. | S1298 | 9-Decenal | 3912 |
| 1299. | S1299 | 2- <i>sec</i> -Butylcyclohexanone | 3261 |
| 1300. | S1300 | 2, 3-Undecadione | 3090 |
| 1301. | S1301 | Cyclohexanecarboxylic acid | 3531 |
| 1302. | S1302 | 5-and6-Decenoic acid (Milk lactone) | 3742 |
| 1303. | S1303 | Sucrose octaacetate | 3038 |
| 1304. | S1304 | Allyl butyrate | 2021 |
| 1305. | S1305 | Vanillin isobutyrate | 3754 |
| 1306. | S1306 | <i>L</i> -Monomenthyl glutarate | 4006 |
| 1307. | S1307 | Ethyl benzoylacetate | 2423 |
| 1308. | S1308 | <i>E</i> -Dodecalactone | 3610 |
| 1309. | S1309 | Octahydrocoumarin | 3791 |
| 1310. | S1310 | 2, 5-Dimethyl-3-furathiol | 3451 |
| 1311. | S1311 | 1, 2-Butanedithiol | 3528 |
| 1312. | S1312 | Bis (2, 5-dimethyl-3-furyl) disulfide | 3476 |
| 1313. | S1313 | Propyl 2-methyl-3-furyl disulfide | 3607 |
| 1314. | S1314 | Dicyclohexyl disulfide | 3448 |
| 1315. | S1315 | Furfuryl isopropyl sulfide | 3161 |
| 1316. | S1316 | 2-Ethyl thiophenol | 3345 |
| 1317. | S1317 | Methylthio 2- (acetyloxy) propionate | 3788 |
| 1318. | S1318 | Methylthio 2- (propionyloxy) propionate | 3790 |
| 1319. | S1319 | Ethyl 3- (furfurylthio) propionate | 3674 |
| 1320. | S1320 | 2-Methylthiopyrazine | 3231 |
| 1321. | S1321 | Phenethyl isothiocyanate | 4014 |
| 1322. | S1322 | 2- (3-Phenylpropyl) pyridine | 3751 |
| 1323. | S1323 | 4, 5-Dimethyl-2-ethyl-3-thiazoline | 3620 |
| 1324. | S1324 | 2- (2-Butyl) -4, 5-dimethyl-3-thiazoline | 3619 |
| 1325. | S1325 | Pyrazine ethanethiol | 3230 |
| 1326. | S1326 | Phenyl salicylate | 3960 |
| 1327. | S1327 | Heptanal dimethyl acetal | 2541 |
| 1328. | S1328 | Hydroxy citronellal dimethyl acetal | 2585 |
| 1329. | S1329 | <i>P</i> -Propyl anisole | 2930 |
| 1330. | S1330 | <i>P</i> -Tolyl isobutyrate | 3075 |
| 1331. | S1331 | <i>O</i> -Tolyl isobutyrate | 3753 |
| 1332. | S1332 | Citral propylene glycol acetal | - |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1333. | S1333 | <i>Trans</i> -2-Hexenal diethyl acetal | 4047 |
| 1334. | S1334 | 2-Mercaptothiophene | 3062 |
| 1335. | S1335 | <i>P</i> -Menth-3, 8-diol | 4053 |
| 1336. | S1336 | 1, 8-Octanedithiol | 3514 |
| 1337. | S1337 | Spiro[2, 4-Dithia-1-methyl-8-oxabicyclo [3.3.0] octane-3, 3'- (1'-oxa-2'-methyl) cyclopentane] | 3270 |
| 1338. | S1338 | 3-Nonen-2-one | 3955 |
| 1339. | S1339 | 3-Methyl-2, 4-nonadione | 4057 |
| 1340. | S1340 | 2, 5-Dimethyl-3-thioacetoxyfuran | 4034 |
| 1341. | S1341 | <i>Trans</i> -4-Hexenal | 4046 |
| 1342. | S1342 | (+/-) -3-[(2-Methyl-3-furyl) thio]-2-butanone | 4056 |
| 1343. | S1343 | 3-Mercapto-2-methylpentanal | 3994 |
| 1344. | S1344 | 2- (<i>l</i> -Menthoxo) ethanol | 4154 |
| 1345. | S1345 | Tetrahydrofurfuryl propionate | 3058 |
| 1346. | S1346 | Allyl isovalerate | 2045 |
| 1347. | S1347 | 3-Octanon-1-ol | 2804 |
| 1348. | S1348 | Glyceryl tripropanoate | 3286 |
| 1349. | S1349 | <i>A</i> -Furfuryl octanoate | 3396 |
| 1350. | S1350 | <i>Trans</i> -2-Octen-1-yl butanoate | 3517 |
| 1351. | S1351 | Phenylacetaldehyde diisobutyl acetal | 3384 |
| 1352. | S1352 | 1, 3-Diphenyl-2-propanone | 2397 |
| 1353. | S1353 | Butyl 10-undecylenate | 2216 |
| 1354. | S1354 | Santalyl acetate | 3007 |
| 1355. | S1355 | Geranyl 2-ethylbutyrate | 3339 |
| 1356. | S1356 | 3-Hydroxymethyl-2-octanone | 3292 |
| 1357. | S1357 | 1, 2-Cyclohexanedione | 3458 |
| 1358. | S1358 | Glycerol ester of rosin | 4226 |
| 1359. | S1359 | Rythro and threo-3-Mercapto-2-methylbutan -1-ol (3-Mercapto-2-methylbutyl alcohol) | 3993 |
| 1360. | S1360 | 4-Methyl biphenyl | 3186 |
| 1361. | S1361 | <i>A</i> -Amylcinnamyl alcohol | 2065 |
| 1362. | S1362 | 1-phenyl-3-methyl-3-pentanol | 2883 |
| 1363. | S1363 | 5-Phenylpentanol | 3618 |
| 1364. | S1364 | <i>P</i> -Menthan-2-ol | 3562 |
| 1365. | S1365 | Dehydrodihydroionol | 3446 |
| 1366. | S1366 | Ethyl fenchol | 3491 |
| 1367. | S1367 | Gum Arabic, hydrogen octenylbutane dioate | 4227 |
| 1368. | S1368 | <i>N</i> 1- (2-methoxy-4-methylbenzyl) - <i>N</i> 2- (2- (5-methylpyridin-2-yl) ethyl) oxalamide | 4234 |
| 1369. | S1369 | <i>N</i> 1- (2, 4-dimethoxybenzyl) - <i>N</i> 2- (2- (pyridin-2-yl) ethyl) oxalamide | 4233 |
| 1370. | S1370 | <i>N</i> - (heptan-4-yl) benzo[d][1, 3]dioxole-5-carboxamide | 4232 |
| 1371. | S1371 | Dibenzyl ether | 2371 |
| 1372. | S1372 | Glyceryl 5-hydroxydodecanoate | 3686 |
| 1373. | S1373 | Tributylin | 2223 |
| 1374. | S1374 | Allyl nonanoate | 2036 |
| 1375. | S1375 | Glyceryl 5-hydroxydecanoate | 3685 |
| 1376. | S1376 | 3-Phenylpropyl propionate | 2897 |
| 1377. | S1377 | Isopropyl cinnamate | 2939 |
| 1378. | S1378 | 2-Keto-4-butanethiol | 3357 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|---|----------|
| 1379. | S1379 | Ethyl methyl- <i>p</i> -tolyl glycidate | 3757 |
| 1380. | S1380 | 5-Hydroxy-8-undecenoic acid delta-lactone | 3758 |
| 1381. | S1381 | <i>N</i> -Cyclopropyl- (<i>E</i>) 2, (<i>Z</i>) 6-nonadienamamide | 4087 |
| 1382. | S1382 | <i>N</i> -Ethyl- (<i>E</i>) 2, (<i>Z</i>) 6-nonadienamamide | 4113 |
| 1383. | S1383 | 2, 4-Dimethyl-1, 3-dioxolane (Acetaldehyde propylene glycol acetal) | 4099 |
| 1384. | S1384 | <i>B</i> -Naphthyl methyl ether | 4704 |
| 1385. | S1385 | Dihydroxyacetone | 4033 |
| 1386. | S1386 | Phenyl disulfide | 3225 |
| 1387. | S1387 | Ethyl carvacrol | 2246 |
| 1388. | S1388 | Tolualdehyde glyceryl acetal (<i>o</i> -, <i>m</i> -, <i>p</i> -mixed isomers) | 3067 |
| 1389. | S1389 | (+/-) - <i>trans</i> -and <i>cis</i> -4, 8-Dimethyl-3, 7-nona-dien-2-ol | 4102 |
| 1390. | S1390 | (+/-) - <i>trans</i> -and <i>cis</i> -4, 8-Dimethyl-3, 7-nona-dien-2-yl acetate | 4103 |
| 1391. | S1391 | <i>Trans</i> -and <i>cis</i> -1-Methoxy-1-decene | 4161 |
| 1392. | S1392 | 2- (4-Methyl-5-thiazolyl) ethyl decanoate | 4281 |
| 1393. | S1393 | 2- (4-Methyl-5-thiazolyl) ethyl isobutyrate | 4278 |
| 1394. | S1394 | 2- (4-Methyl-5-thiazolyl) ethyl formate | 4275 |
| 1395. | S1395 | 3-Phenylpropyl isovalerate | 2899 |
| 1396. | S1396 | <i>Di</i> -Metho (+/-) -propylene glycol carbonate | 3992 |
| 1397. | S1397 | 1-Ethoxyethyl acetate | 4069 |
| 1398. | S1398 | <i>N</i> -Isobutyldeca- <i>trans</i> -2- <i>trans</i> -4-dienamide | 4148 |
| 1399. | S1399 | Benzoin (2-Hydroxy-2-phenylacetophenone) | 2132 |
| 1400. | S1400 | Methyl isopentyl disulfide | 4168 |
| 1401. | S1401 | Allyl anthranilate | 2020 |
| 1402. | S1402 | Allyl cyclohexanehexanoate | 2025 |
| 1403. | S1403 | Allyl cyclohexanevalerate | 2027 |
| 1404. | S1404 | Allyl 2-ethylbutyrate | 2029 |
| 1405. | S1405 | Allyl tiglate (Allyl <i>trans</i> -2-methyl-2-butenolate) | 2043 |
| 1406. | S1406 | Allyl 10-undecenoate | 2044 |
| 1407. | S1407 | <i>A</i> -Amylcinnamaldehyde dimethyl acetal | 2062 |
| 1408. | S1408 | <i>A</i> -Amylcinnamyl acetate | 2064 |
| 1409. | S1409 | <i>A</i> -Amylcinnamyl formate | 2066 |
| 1410. | S1410 | <i>A</i> -Amylcinnamyl isovalerate | 2067 |
| 1411. | S1411 | Isoamyl 4 (2-furan) butyrate | 2070 |
| 1412. | S1412 | Isoamyl 3 (2-furan) propionate | 2071 |
| 1413. | S1413 | 2-Amyl-5 or 6-keto-1, 4-dioxane | 2076 |
| 1414. | S1414 | Isoamyl pyruvate | 2083 |
| 1415. | S1415 | Benzyl butyl ether | 2139 |
| 1416. | S1416 | <i>N</i> -3, 7-Dimethyl-2, 6-octadienylcyclopropylcarboxamide | 4267 |
| 1417. | S1417 | [<i>N</i> - (Ethoxycarbonyl) methyl]- <i>p</i> -menthane-3-carboxamide | 4309 |
| 1418. | S1418 | Smoke C-10 | - |
| 1419. | S1419 | Scansmoke SEF 7525 | - |
| 1420. | S1420 | (<i>E</i> , <i>Z</i>) -2, 6-Nonadien-1-ol acetate | 3952 |
| 1421. | S1421 | Phenylethyl anthranilate | 2859 |
| 1422. | S1422 | 2-Propionyl-2-thiazoline | 4064 |
| 1423. | S1423 | (<i>Z</i>) -8-Tetradecenal | 4066 |
| 1424. | S1424 | Allyl thiohexanoate | 4076 |
| 1425. | S1425 | Divanillin | 4107 |
| 1426. | S1426 | <i>Cis</i> - and <i>trans</i> -2-Heptylcyclopropane carboxylic acid | 4130 |
| 1427. | S1427 | 5-Hydroxy-4-methylhexanoic acid δ - lactone | 4141 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|--|----------|
| 1428. | S1428 | 4-Mercapto-2-pentanone | 4157 |
| 1429. | S1429 | 2, 4, 6-Trithiaheptane | 4214 |
| 1430. | S1430 | 1- (4-Methoxyphenyl) -4-methyl-1-penten-3-one | 3760 |
| 1431. | S1431 | 3 (2) -Hydroxy-5-methyl-2 (3) -hexanone | 3989 |
| 1432. | S1432 | Dimercaptomethane | 4097 |
| 1433. | S1433 | 4-Hydroxy-2-butenic acid γ -lactone [2 (5 <i>H</i>) -furanone] | 4138 |
| 1434. | S1434 | (+/-) -Isobutyl 3-methylthiobutyrate | 4150 |
| 1435. | S1435 | 3- (Methylthio) -2-butanone | 4181 |
| 1436. | S1436 | <i>Cis</i> - and <i>trans</i> -5-Ethyl-4-methyl-2- (2- methylpropyl) -thiazoline | 4319 |
| 1437. | S1437 | 1-Pentanethiol | 4333 |
| 1438. | S1438 | (+/-) -4-Mercapto-4-methyl-2-pentanol | 4158 |
| 1439. | S1439 | Cyclohexyl isovalerate | 2355 |
| 1440. | S1440 | 2-Thienyl disulfide | 3323 |
| 1441. | S1441 | Bis (2-methyl-3-furyl) tetrasulfide | 3260 |
| 1442. | S1442 | <i>P</i> -Tolyl octanoate | 3733 |
| 1443. | S1443 | Maltol propionate | 3941 |
| 1444. | S1444 | (<i>Z</i>) -2-Hexen-1-ol | 3924 |
| 1445. | S1445 | (+/-) <i>trans</i> - and <i>cis</i> -2-Hexenal propylene glycol acetal | 4272 |
| 1446. | S1446 | 2-Ethylbutyl acetate | 2425 |
| 1447. | S1447 | 2, 5-Diethyl-3-methylpyrazine | 3915 |
| 1448. | S1448 | 4- (Methylthio) -2-pentanone | 4182 |
| 1449. | S1449 | Methylthiomethylmercaptan | 4185 |
| 1450. | S1450 | <i>Cis</i> - and <i>trans</i> -5-Ethyl-4-methyl-2- (1-methylpropyl) -thiazoline | 4318 |
| 1451. | S1451 | Octanal dimethyl acetal | 2798 |
| 1452. | S1452 | 3-Mercapto-3-methyl-1-butyl acetate | 4324 |
| 1453. | S1453 | <i>L</i> -Menthyl (<i>R</i> , <i>S</i>) -3-hydroxybutyrate | 4308 |
| 1454. | S1454 | Isopropyl isovalerate | 2961 |
| 1455. | S1455 | <i>Cis</i> -4-Decenyl acetate | 3967 |
| 1456. | S1456 | Geranyl tiglate | 4044 |
| 1457. | S1457 | <i>N</i> -Benzoylanthranilic acid | 4078 |
| 1458. | S1458 | 2, 6, 10-Trimethyl-2, 6, 10-pentadecatrien-14-one | 3442 |
| 1459. | S1459 | 2, 5-Dimethylthiazole | 4035 |
| 1460. | S1460 | Methylthiomethyl butyrate | 3879 |
| 1461. | S1461 | 2- (Methylthio) ethanol | 4004 |
| 1462. | S1462 | Diethyl trisulfide | 4029 |
| 1463. | S1463 | <i>Cis</i> - and <i>trans</i> -1-Mercapto- <i>p</i> - menthan-3-one | 4300 |
| 1464. | S1464 | 4-Hydroxy-4-methyl-7- <i>cis</i> -decenoic acid gamma lactone | 3937 |
| 1465. | S1465 | 2-Methyloctanal | 2727 |
| 1466. | S1466 | 3-Methyl-5-propyl-2-cyclohexen-1-one | 3577 |
| 1467. | S1467 | 2, 4-Nonadien-1-ol | 3951 |
| 1468. | S1468 | Cyclopentanethiol | 3262 |
| 1469. | S1469 | <i>N-p</i> -Benzeneacetonitrile menthanecarboxamide | 4496 |
| 1470. | S1470 | <i>N</i> - (2- (Pyridin-2-yl) ethyl) -3- <i>p</i> -menthanecarboxamide | 4549 |
| 1471. | S1471 | 4-Amino-5, 6-dimethylthieno[2, 3- <i>d</i>]pyrimidin-2 (1 <i>H</i>) -one hydrochloride | 4669 |
| 1472. | S1472 | 3-[(4-Amino-2, 2-dioxido-1 <i>H</i> -2, 1, 3-benzothiadiazin-5-yl) oxy]-2, 2-dimethyl - <i>N</i> -propylpropanamide | 4701 |
| 1473. | S1473 | <i>L</i> -Methionylglycine . hcl | 4692 |

Table B.3 (Continue)

| No. | Code | Food Flavouring Substances (in English) | FEMA No. |
|-------|-------|---|----------|
| 1474. | S1474 | 5-Pentyl-3H-furan-2-one | 4323 |
| 1475. | S1475 | 2, 5-Dithiahexane | 4298 |
| 1476. | S1476 | (2S, 5R) -N-[4- (2-Amino-2-oxoethyl) phenyl]-5-methyl-2- (propan-2-yl) cyclohexanecarboxamide | 4684 |
| 1477. | S1477 | 5-Methyl-2-furanmethanethiol (5-Methylfurfurylmercaptan) | 4697 |

Appendix C Provisions for the Use of Food Processing Aid (“Processing Aid”)

C.1 Principles for the use of food processing aids

C.1.1 Processing aids shall be used in the course of food processing with necessity, and shall reduce the dosage as far as possible under the precondition of reaching the desired effect.

C.1.2 The processing aid shall be generally removed before the finalized products, if impossible to remove it completely; the residue quantity shall be minimized, where the residue limits shall have an adverse effect on health and shall not play the functional role in final products.

C.1.3 The processing aid shall meet relevant requirements on quality and specification.

C.2 Provisions for the use of food processing aid

C.2.1 Table C.1 specifies the list of the processing aids that can be used in all kinds of food processing and the residue quantity needs no restriction with the names of the processing aids ranking in Chinese Phonetic Alphabet (excluding Enzyme preparation).

C.2.2 Table C.2 specifies the list of the processing aids that require defining the functions and usage scopes with the names of the processing aids ranking in Chinese Phonetic Alphabet (excluding Enzyme preparation).

C.2.3 Table C.3 specifies the Enzyme that can be used in food processing with the names of the Enzyme preparation ranking in Chinese Phonetic Alphabet. The source and supply of the entire enzyme shall comply with the provisions in the Table.

Table C.1 List of the Processing Aids Permitted in Processing of Various Kinds of Foods, and No Restriction of the Residue Level (excluding Enzyme Preparation)

| No. | English Name of the Processing Aid |
|-----|--------------------------------------|
| 1. | Ammonia |
| 2. | Glycerine (glycerol) |
| 3. | Acetone |
| 4. | Propane |
| 5. | Mono-and diglycerides of fatty acids |
| 6. | Nitrogen |
| 7. | Silicon dioxide |
| 8. | Carbon dioxide |
| 9. | Diatomaceous earth |
| 10. | Hydrogen peroxide |
| 11. | Activated carbon |
| 12. | Phospholipid |
| 13. | Calcium sulfate |
| 14. | Magnesium sulfate |
| 15. | Sodium sulfate |
| 16. | Ammonium chloride |
| 17. | Calcium chloride |
| 18. | Potassium chloride |
| 19. | Citric acid |
| 20. | Hydrogen |
| 21. | Calcium hydroxide |
| 22. | Potassium hydroxide |
| 23. | Sodium hydroxide |
| 24. | Lactic acid |
| 25. | Magnesium trisilicate |
| 26. | Calcium carbonate (light, heavy) |
| 27. | Potassium carbonate |
| 28. | Magnesium carbonate (light, heavy) |
| 29. | Sodium carbonate |
| 30. | Potassium hydrogen carbonate |
| 31. | Sodium hydrogen carbonate |
| 32. | Cellulose |
| 33. | Hydrochloric acid |
| 34. | Calcium oxide |
| 35. | Magnesium oxide (heavy, light) |
| 36. | Ethanol |
| 37. | Acetic acid |
| 38. | Vegetable carbon (activated) |

Table C.3 (Continue)

Table C.2 List of the Processing Aids that Require Clarification of the Functions and Scope of Use
(excluding Enzyme preparation)

| No. | English Name | Function | Scope of Use |
|-----|--|---|---|
| 1. | 1,2-dichloroethane | Solvent for withdrawal | Coffee and tea processing |
| 2. | 1-butanol | Solvent for extraction | Fermentation |
| 3. | Solvent No. 6 | Solvent for oil impregnation, solvent for withdrawal | Fermentation and withdrawal |
| 4. | D-mannitol | Anti-sticking agent | Candy processing |
| 5. | <i>DL</i> -disodium malate | Nutrient for fermentation | Fermentation |
| 6. | <i>L</i> -malic acid | Nutrient for fermentation | Fermentation |
| 7. | <i>B</i> -cyclodextrin | Solvent for cholesterol withdrawal | Processing of pasteurized milk, sterilized milk, modified milk, fermented milk and flavored fermented milk, cream and analogues, cheese and processed cheese |
| 8. | Arabic gum | Clarifier | Grape wine making |
| 9. | Attapulgate clay | Decolorant | Fat processing |
| 10. | 1,2-propanediol | Coolant, solvent for withdrawal | Beer processing, withdrawal |
| 11. | Carnauba wax | Release agent | Processing of bakery wares, puffed food, and candied fruits |
| 12. | White mineral oil | Antifoaming agent, release agent, coating agents | Processing of potato slice, fats, candy, collagen casings, puffed foods, grains (for dustproof) |
| 13. | Insoluble polyvinylpyrrolid one (PVPP) | Adsorbent | Processing and fermentation of beer, grape wine, Fruit wine, Chinese rice wine, integrated alcoholic beverages |
| 14. | Butane | Solvent for withdrawal | Withdrawal |
| 15. | Beeswax | Release agent | Processing of bakery wares and puffed foods |
| 16. | Kaolin | Clarifier, filter aid | Processing and fermentation of grape wine, fruit wine, Chinese rice wine, and integrated alcoholic beverages |
| 17. | Higher alcohol fatty acid ester complex | Antifoaming agent | Fermentation, processing of soybean protein |
| 18. | Immobilized tannin | Clarifier | Fermentation and processing of integrated alcoholic beverages |
| 19. | Silica gel | Clarifier | Processing of beer, grape wine, fruit wine, integrated alcoholic beverages and Chinese rice wine |
| 20. | Talc | Release agent, anti-sticking agent | Processing of candies, fermentation |
| 21. | Activated clay | Clarifier, edible oil decolorant, adsorbent | Fermentation and processing of integrated alcoholic beverages, processing of oil and fat, water treatment |
| 22. | Sodium methylate | Oil and fat transesterification catalysts | Processing of oil and fat |

Table C.3 (Continue)

| No. | English Name | Function | Scope of Use |
|-----|---|--|--|
| 23. | Potassium bitartrate | Crystallizing agent | Processing of grape wine |
| 24. | Polytyrene | Filter aid | Processing of grape beer |
| 25. | Polyacrylamide | Flocculant, filter aid | Processing of beverage (water treatment), processing of sugar, fermentation |
| 26. | Polydimethyl siloxane and emulsion | Antifoaming agent, release agent | Processing of soybean product (max level 0.3 g/kg, as used in 1kg of soybeans), processing of meat, beer (max level of 0.2 g/kg), bakery wares (max level of 30 mg/dm ² in the mold), processing of oil and fats (max level 0.01 g/kg), processing of jelly/ juice/concentrated juice powder/ beverage/ instant foods/ ice cream/ fruit jam/ marmelades/ condiments and vegetables (max level of 0.05 g/kg for processing of the products), fermentation (max level 0.1 g/kg), processing of potato chips |
| 27. | Polyglycerol esters of fatty acid | Antifoaming agent | Sugar making |
| 28. | Polyoxypropylene glycerol ether (GP) | Antifoaming agent | Fermentation |
| 29. | Polyoxypropylene oxyethylene glycolether (GPE) | Antifoaming agent | Fermentation |
| 30. | Polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleat | Dispersant, solvent for withdrawal , antifoaming agent | Sugar making, fermentation, withdrawal, fruit and vegetable juice (pulp), beverages (max level of 0.75g/kg), plant protein containing drink (max level of 2.0g/kg) |
| 31. | Polyoxyethylene polyoxypropylene amine ether (BAPE) | Antifoaming agent | Fermentation |
| 32. | Polyoxyethylene polyoxypropylene pentaerythritol ether (PPE) | Antifoaming agent | Fermentation |
| 33. | Carrageenan | Clarifier | Processing of beer |
| 34. | Ascorbate acid | Anti-browning agent | Processing of grape wine |
| 35. | Sodium ascorbate | Anti-browning agent | Processing of grape wine |
| 36. | Mineral oil | Antifoaming agent, release agent, anti-sticking agent, lubricant | Fermentation, Processing of candies, potato chips and soybean products |
| 37. | Ion exchange resins | Decolorant, adsorbent | Processing of beer, grape wine, |

Table C.3 (Continue)

| No. | English Name | Function | Scope of Use |
|-----|--|--|---|
| | | | fruit wine, integrated alcoholic beverages, Chinese rice wine, and canned foods, water treatment, sugar making and fermentation |
| 38. | Phosphoric acid | Clarifier, refining degumming, nutrient for fermentation | Sugar making and processing of oil and fats, fermentation |
| 39. | Ammonium dihydrogen phosphate | Nutrient for fermentation | Fermentation |
| 40. | Diammonium hydrogen phosphate | Nutrient for fermentation | Fermentation |
| 41. | Ammonium phosphate | Nutrient for fermentation | Fermentation |
| 42. | Potassium dihydrogen phosphate | Nutrient for fermentation | Fermentation |
| 43. | Sodium dihydrogen phosphate | Nutrient for fermentation | Fermentation |
| 44. | Tri calcium orthophosphate (calcium phosphate) | Dispersant | Processing of dairy products |
| 45. | Disodium hydrogen phosphate | Flocculant, nutrient for fermentation | Processing of beverages (water treatment), fermentation |
| 46. | Trisodium phosphate | Flocculant, nutrient for fermentation | Processing of beverages (water treatment), fermentation |
| 47. | Sulfur | Clarifier | Sugar making |
| 48. | Sulfuric acid | Flocculant, nutrient for fermentation | Processing of beer, fermentation, Processing of starch, Processing of dairy products |
| 49. | Ammonium sulfate | Nutrient for fermentation | Fermentation |
| 50. | Copper sulphate | Clarifier, chelator, nutrient for fermentation | Processing of grape wine, processing of preserved eggs, fermentation |
| 51. | Zinc sulphate | Chelator, flocculant, nutrient for fermentation | Processing of preserved eggs, Processing of beer, fermentation |
| 52. | Ferrous sulfate | Flocculant | Processing of beverages (water treatment) and beer |
| 53. | Magnesium chloride | Nutrient for fermentation | Fermentation |
| 54. | Gelatin | Clarifier | Processing of fruit wine, Processing of grape wine |
| 55. | Nickel | Catalyzer | Fermentation, processing of oil and fats, processing of sugar alcohols |
| 56. | Bentonite | Adsorbent, filter aid, clarifier, decolorant | Processing of grape wine, fruit wine, Chinese rice wine, integrated alcoholic beverages, oil and fats, condiments, fruit and vegetable juices, tea beverages, and powdered drinks; fermentation |
| 57. | Paraffin | Release agent | Processing of candies, , bakery wares |
| | Petroleum ether | Solvent for withdrawal | Processing of integrated alcoholic beverages; withdrawal |
| 58. | Edible tannin | Filter aid, clarifier, decolorant | Processing of Chinese rice wine, |

Table C.3 (Continue)

| No. | English Name | Function | Scope of Use |
|-----|---|---------------------------|--|
| | | | beer, grape wine and integrated alcoholic beverages; oil and fat bleaching |
| 59. | Glycerol ester of rosin | Feather or hair remover | Depilation treatment of poultry and animals |
| 60. | Deacetylated chitin (chitosan) | Clarifier | Processing of fruit and vegetable juice; Processing of plant based beverages; Processing of beer and malt beverages |
| 61. | Vitamin B family | Nutrient for fermentation | Fermentation |
| 62. | Glutaraldehyde | Cross-linking agent | Processing of collagen casings |
| 63. | Octyl and decyl glycerate | Anti-sticking agent | Processing of candies, Processing of candied fruits and collagen casings |
| 64. | Starch sodium octenylsuccinate | Anti-sticking agent | Processing of gum-based candies |
| 65. | Nitrous oxide | Propellant, foaming agent | Processing of water-in-oil type fat emulsions (non-dairy creamer only) and fat emulsions other than those in food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream only) |
| 66. | Isopropyl alcohol | Solvent for withdrawal | Withdrawal |
| 67. | Disodium EDTA | Adsorbent, chelator | Processing of cooked nuts and seeds, beer and integrated alcoholic beverages; fermentation; processing of beverages |
| 68. | Ether | Solvent for withdrawal | Processing of integrated alcoholic beverages |
| 69. | Sodium acetate | Chelator | Fermentation, Processing of starch |
| 70. | Ethyl acetate | Solvent for withdrawal | Processing of integrated alcoholic beverages; Processing of yeast extract |
| 71. | Lauric acid | Peel remover | Fruit and vegetable peeling |
| 72. | Sucrose polyoxypropylene ester | Antifoaming agent | Fermentation and Sugar making |
| 73. | Sucrose esters of fatty acid | Antifoaming agent | Sugar making, processing of soybean products |
| 74. | Pearl rock | Filter aid | Processing of beer, grape wine, fruit wine and integrated alcoholic beverages; fermentation, processing of oil and fats; processing of starch sugars |
| 75. | N-hexane | Solvent for withdrawal | Withdrawal; processing of soybean protein |
| 76. | Vegetable activated carbon (Rice husk activated carbon) | Filter aid | Processing of oil and fats |

Table C.3 (Continue)

Table C.3 List of Enzyme Preparation for Foods and Their Sources

| Serial No. | Enzyme | Source ^a | Donor ^b |
|------------------------|--|---|---|
| 1. | Alpha-galactosidase | <i>Aspergillus niger</i> | |
| 2. | Alpha-amylase | <i>Bacillus licheniformis</i> | |
| | | <i>Bacillus licheniformis</i> | <i>Bacillus licheniformis</i> |
| | | <i>Bacillus licheniformis</i> | <i>Bacillus stearothermophilus</i> |
| | | <i>Aspergillus niger</i> | |
| | | <i>Bacillus amyloliquefaciens</i> | |
| | | <i>Bacillus subtilis</i> | |
| | | <i>Bacillus subtilis</i> | <i>Bacillus stearothermophilus</i> |
| | | <i>Rhizopus oryzae</i> | |
| | | <i>Aspergillus oryzae</i> | |
| | | <i>Bacillus stearothermophilus</i> | |
| Hog or bovine pancreas | | | |
| 3. | Alpha-acetolactate decarboxylase | <i>Bacillus subtilis</i> | <i>Bacillus brevis</i> |
| 4. | Beta- amylase | Barley,taro,soya,wheat and malted barley | |
| | | <i>Bacillus subtilis</i> | |
| 5. | Beta-glucanase | <i>Bacillus licheniformis</i> | |
| | | <i>Humicola insolens</i> | |
| | | <i>Trichoderma harzianum</i> | |
| | | <i>Aspergillus niger</i> ^c | |
| | | <i>Bacillus subtilis</i> | |
| | | <i>Trichoderma reesei</i> | |
| 5. | Beta-glucanase | <i>Bacillus amyloliquefaciens</i> | <i>Bacillus amyloliquefaciens</i> |
| | | <i>Disporotrichum dimorphosporum</i> | |
| | | <i>Talaromyces emersonii</i> | |
| | | <i>Trichoderma viride</i> | |
| 6. | Arabinofuranosidase | <i>Aspergillus niger</i> | |
| 7. | Aminopeptidase | <i>Aspergillus oryzae</i> | |
| 8. | Hemicellulase | <i>Aspergillus niger</i> | |
| 9. | Bromelain | <i>Ananas</i> spp. | |
| 10. | Protease (including milk clotting enzymes) | <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>) | <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>) |
| | | <i>Bacillus licheniformis</i> | |
| | | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| | | <i>Bacillus amyloliquefaciens</i> | |

Table C.3 (Continue)

| Serial No. | Enzyme | Source ^a | Donor ^b |
|------------|--|---|---|
| | | <i>Bacillus amyloliquefaciens</i> | <i>Bacillus amyloliquefaciens</i> |
| | | <i>Bacillus subtilis</i> | |
| | | <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>) | |
| | | <i>Rhizomucor miehei</i> | |
| | | <i>Aspergillus oryzae</i> | |
| | | <i>Kluyveromyces lactis</i> | Calf stomach |
| | | <i>Mucor pusillus</i> | |
| | | <i>Aspergillus melleus</i> | |
| | | <i>Bacillus stearothermophilus</i> | |
| 11. | Tannase | <i>Aspergillus oryzae</i> | |
| 12. | Polygalacturonase | <i>Aspergillus niger</i> ^c | |
| | | <i>Rhizopus oryzae</i> | |
| 13. | Glycerophospholipid Cholesterol Acyltransferase (GCAT) | <i>Bacillus licheniformis</i> | <i>Aeromonas salmonicida</i> subsp. <i>Salmonicida</i> |
| 14. | Glutaminase | <i>Bacillus amyloliquefaciens</i> | |
| 15. | Glutamine Transaminase | <i>Streptomyces mobaraensis</i>) | |
| 16. | Pectinlyase | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| 17. | Pectinase | <i>Aspergillus niger</i> | |
| | | <i>Rhizopus oryzae</i> | |
| 18. | Pectinesterase(Pectin methylesterase) | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| | | <i>Aspergillus oryzae</i> | <i>Aspergillus aculeatus</i> |
| 19. | Catalase | <i>Aspergillus niger</i> | |
| | | Bovine, pig or horse liver | |
| | | <i>Micrococcus lysodeicticus</i> | |
| 20. | Nuclease | <i>Penicillium citrinum</i> | |
| 21. | Cyclomalto-dextrin glucanotransferase | <i>Bacillus licheniformis</i> | <i>Thermoanaerobacter</i> sp. |
| 22. | Hexose oxidase | <i>Hansenula polymorpha</i> | <i>Chondrus crispus</i> |
| 23. | Inulinase | <i>Aspergillus niger</i> | |
| 24. | Phospholipase | Pancreas | |
| 25. | Phospholipase A2 | Porcine pancreas | |
| | | <i>Aspergillus niger</i> | Porcine pancreas |
| 26. | Phospholipase C | <i>Pichia pastoris</i> | Microorganism with coding of Phosphatidase C isolated from soil |
| 27. | Malt carbohydrases (alpha- and beta - | Malted barley & barley | |

Table C.3 (Continue)

| Serial No. | Enzyme | Source ^a | Donor ^b |
|------------|---|--|---------------------------------------|
| | amylase) | | |
| 28. | Maltogenic amylase | <i>Bacillus subtilis</i> | <i>Bacillus stearothermophilus</i> |
| 29. | Papain | <i>Carica papaya</i> | |
| 30. | Xylanase | <i>Fusarium venenatum</i> | <i>Thermomyces lanuginosus</i> |
| | | <i>Pichia pastoris</i> | |
| | | <i>Humicola insolens</i> | |
| | | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| 30 | Xylanase | <i>Trichoderma reesei</i> | |
| | | <i>Trichoderma viride</i> | |
| | | <i>Bacillus subtilis</i> | <i>Bacillus subtilis</i> |
| | | <i>Aspergillus oryzae</i> | <i>Thermomyces lanuginosus</i> |
| | | <i>Aspergillus oryzae</i> | <i>Aspergillus niger</i> ^c |
| 31. | Chymosin A | <i>Escherichia coli</i> k-12 | Calf prochymosin A gene |
| 32. | Chymosin B | <i>Aspergillus niger</i> var. <i>Awamori</i> | Calf prochymosin B gene |
| | | <i>Kluyveromyces lactis</i> | Calf prochymosin B gene |
| 33. | Chymosin or Rennet | Calf, kid, or lamb abomasum | |
| 34. | Glucoamylase (amyloglucosidase) | <i>Rhizopus delemar</i> | |
| | | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| | | <i>Aspergillus niger</i> | <i>Talaromyces emersonii</i> |
| | | <i>Rhizopus oryzae</i> | |
| | | <i>Aspergillus oryzae</i> | |
| | | <i>Rhizopus niveus</i> | |
| 35. | Glucose oxidase | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus oryzae</i> | <i>Aspergillus niger</i> |
| 36. | Glucose isomerase (xylose isomerase) | <i>Streptomyces olivochromogenes</i> | |
| | | <i>Streptomyces olivaceus</i> | |
| | | <i>Actinoplanes missouriensis</i> | |
| | | <i>Bacillus coagulans</i> | |
| | | <i>Streptomyces rubiginosus</i> | |
| | | <i>Streptomyces violaceoniger</i> | |
| | | <i>Streptomyces murinus</i> | |
| 37. | Pullulanase | <i>Klebsiella aerogenes</i> | |
| | | <i>Bacillus subtilis</i> | |
| | | <i>Bacillus subtilis</i> | <i>Bacillus acidopullulyticus</i> |
| | | <i>Bacillus acidopullulyticus</i> | |

Table C.3 (Continue)

| Serial No. | Enzyme | Source ^a | Donor ^b |
|------------|-----------------------------------|---|-----------------------------------|
| | | <i>Bacillus subtilis</i> | <i>Bacillus deramificans</i> |
| 37 | Pullulanase | <i>Bacillus licheniformis</i> | <i>Bacillus deramificans</i> |
| | | <i>Pullulanibacillus naganoensis</i> | |
| 38. | Laccase | <i>Aspergillus oryzae</i> | <i>Myceliophthora thermophila</i> |
| 39. | Lysophospholipase (lecithinase B) | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| 40. | Lactase (beta-galactosidase) | <i>Kluyveromyces fragilis</i> | |
| | | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus oryzae</i> | |
| | | <i>Kluyveromyces lactis</i> | |
| | | <i>Kluyveromyces lactis</i> | <i>Kluyveromyces lactis</i> |
| | | <i>Pichia pastoris</i> | <i>Aspergillus oryzae</i> |
| 41. | Asparaginase | <i>Aspergillus niger</i> | <i>Aspergillus niger</i> |
| | | <i>Aspergillus oryzae</i> | <i>Aspergillus oryzae</i> |
| 42. | Deaminase | <i>Aspergillus melleus</i> | |
| 43. | Pepsin | Hog,calf,goat (kid) or poultry stomach | |
| 44. | Ficin | <i>Ficus</i> spp. | |
| 45. | Cellobiase | <i>Aspergillus niger</i> | |
| 46. | Cellulase | <i>Aspergillus niger</i> | |
| | | <i>Trichoderma reesei</i> | |
| | | <i>Trichoderma viride</i> | |
| 47. | Dextranase | Chaetomium erraticum (also called Chaetomium gracile) | |
| 48. | Typsin | Porcine or bovine pancreas | |
| 49. | Chymotrypsin | Porcine or bovine pancreas | |
| 50. | Lipase | <i>Aspergillus niger</i> | |
| | | <i>Aspergillus niger</i> | <i>Candida antarctica</i> |
| | | <i>Rhizopus oryzae</i> | |
| | | <i>Rhizomucor miehei</i> | |
| | | <i>Aspergillus oryzae</i> | |
| | | <i>Aspergillus oryzae</i> | <i>Fusarium oxysporum</i> |
| 50 | Lipase | <i>Aspergillus oryzae</i> | <i>Thermomyces lanuginosus</i> |
| | | Salivary glands or forestomach of calf, kid, or lamb | |
| | | <i>Rhizopus niveus</i> | |
| | | Goat gullets | |
| | | Hog or bovine pancreas | |
| | | <i>Aspergillus oryzae</i> | <i>Rhizomucor miehei</i> |

Table C.3 (Continue)

| Serial No. | Enzyme | Source ^a | Donor ^b |
|--|------------------------|---------------------------------|--------------------|
| | | <i>Candida cylindracea</i> | |
| 51. | Esterase | <i>Aspergillus niger</i> | |
| | | <i>Trichoderma reesei</i> | |
| | | <i>Rhizomucor miehei</i> | |
| 52. | Phytase | <i>Aspergillus niger</i> | |
| 53. | Invertase (saccharase) | <i>Saccharomyces cerevisiae</i> | |
| 54. | Transglucosidase | <i>Aspergillus niger</i> | |
| ^A The animal, plant or microorganism used to withdraw enzyme preparation. ^B The animal, plant or microorganism that offer gene segments for the biotechnology of enzyme preparation. ^C Including <i>aspergillus aculeatus</i> and <i>a. Awamori</i> . | | | |

Appendix D

Note: each food additive usually perform one or multiple functions. The specific provisions of each food additive in this standard list the food additive's common function, which is not the comprehensive listing.

- D.1 Acidity regulator: substance used for maintaining or changing the ph value of food.
- D.2 Anticaking agent: substance used for preventing granulated or powdered food from agglomerating and keeping it loose or free flow.
- D.3 Antifoaming agent: substance to reduce surface tension and dispel foams in the course of food processing.
- D.4 Antioxidant: substance that can prevent or postpone oxidative cleavage or deterioration of oil or food ingredients and increase the food stability.
- D.5 Bleaching agent: substance being added in the course of food processing that destroys and suppresses the chromogenic factors of food, which fade the food, or that prevents food from browning.
- D.6 Bulking agent: substance being added in the course of food processing to enable flour pasta or dough to form a dense and multiporous structure so as to make products fluffy, soft or crispy.
- D.7 Chewing gum base: substance to create chewing gum functions such as bubbling, plasticization, and chewing resistance.
- D.8 Color: substance that adds color to food and improves the color of food.
- D.9 Colour retention agent substance that can interact with the colorating matters in meats and meat products so that the product will not break down or deteriorate in the course of food processing or storage and will present fine color and luster.
- D.10 Emulsifier: substance that can improve the surface tension between the various constitutive phases in the emulsification body to form the even dispersion or emulsification bodies.
- D.11 Enzyme preparation: biological product directly extracted from edible or non-edible parts of plants or animals, or fermented and extracted from traditional or transgenic microorganisms (including but limited to bacteria, ray fungi, or fungi) that is used in food processing and functions as biological catalysis.
- D.12 Flavor enhancer: substance to complement or enhance the original flavor of food.
- D.13 Flour treatment agent: substance that facilitates flour ripeness, whiten the flour and improve product quality.
- D.14 Coating agents: substance to be coated on the surface of food for the purpose of guaranteeing the quality, freshness, glazing, and preventing moisture evaporation.
- D.15 Humectant (water retention agent): substance added for the purpose of helping retention of water in food.
- D.16 Preservative: substance to prevent food from putrefying and deteriorating and to extend the shelf life of food.
- D.17 Stabilizer and coagulant substance to stabilize or maintain food structure and strengthen the sticky solids of food.
- D.18 Sweetener: substance that provides sweetness to food.

D.19 Thickener: substance that can improve stickiness of food or form gel, change the physical properties of food, provide the food with sticky wetting and fine taste, and also present functions of emulsification, stabilization, or in suspending state.

D.20 Flavoring substances: substance that can be used for allocating food essence and enhancing food flavor.

D.21 Food processing aid: refers to various kinds of substances that enable smooth operation of food processing and have nothing to do with food itself. They may function for the purpose of filtration, clarification, absorption, lubrication, decorating, decoloring, peeling, solvent extraction, etc.

D.22 Other: other functions that cannot be covered by the above functions.

Appendix E.1 The Food Categorization System

Please refer to Table E.1 for the food categorization system.

Table E.1 The Food Categorization System

| Category No. | Food Category |
|--------------|---|
| 01.0 | Milk and dairy product (excluding products of the category 13.0 - Foodstuffs intended for particular nutritional uses) |
| 01.01 | Pasteurized milk, sterilized milk and modified milk |
| 01.01.01 | Pasteurized milk |
| 01.01.02 | Sterilized milk |
| 01.01.03 | Modified milk |
| 01.02 | Fermented milk and flavored fermented milk |
| 01.02.01 | Fermented milk |
| 01.02.02 | Flavored fermented milk |
| 01.03 | Milk powder (sweetened milk powder), cream powder and modified milk powder |
| 01.03.01 | Milk powder and cream powder |
| 01.03.02 | Modified milk powders and cream powders |
| 01.04 | Condensed milk and analogues |
| 01.04.01 | Condensed milk (plain) |
| 01.04.02 | Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.) |
| 01.05 | Cream and analogues |
| 01.05.01 | Cream |
| 01.05.02 | -- |
| 01.05.03 | Modified cream |
| 01.05.04 | Cream analogues |
| 01.06 | Cheese, processed cheese and analogues |
| 01.06.01 | Unripened cheese |
| 01.06.02 | Ripened cheese |
| 01.06.03 | Whey cheese |
| 01.06.04 | Processed cheese |
| 01.06.04.01 | Plain processed cheese |
| 01.06.04.02 | Flavored processed cheese |
| 01.06.05 | Cheese analogues |
| 01.06.06 | Whey protein cheese |
| 01.07 | Milk-based flavor dessert or recombined product (excluding ice cream and flavored fermented milk) |
| 01.08 | Other milk products (whey powder, casein powder, etc.) |
| 02.0 | Fats and oils, and fat emulsions |
| 02.01 | Fats and oils essentially free from water |
| 02.01.01 | Vegetable oils and fats |
| 02.01.01.01 | Vegetable oils |
| 02.01.01.02 | Hydrogenated vegetable oil |
| 02.01.02 | Animal fats (including lard, tallow, fish oil, and other animal fats) |

| Category No. | Food Category |
|----------------|---|
| 02.01.03 | Butter or milk fat free from water |
| 02.02 | Fat emulsions mainly of type water-in-oil |
| 02.02.01 | Emulsions containing 80% or more fats |
| 02.02.01.01 | Butter and concentrated butter |
| 02.02.01.02 | Margarine and similar products (e.g., butter-margarine blends) |
| 02.02.02 | Emulsions containing less than 80% fat |
| 02.03 | Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions |
| 02.04 | Fat-based dessert |
| 02.05 | Other fat or oil products |
| 03.0 | Frozen drinks |
| 03.01 | Ice creams, ice cream bars |
| 03.02 | -- |
| 03.03 | Flavored ice, popsicle |
| 03.04 | Edible ice |
| 03.05 | Other frozen drinks |
| 04.0 | Fruits and vegetables (including roots and tubers), pulses and legumes, mushrooms and fungi, seaweeds, and nuts and seeds |
| 04.01 | Fruits |
| 04.01.01 | Fresh fruits |
| 04.01.01.01 | Untreated fresh fruits |
| 04.01.01.02 | Surface-treated fresh fruit |
| 04.01.01.03 | Peeled or cut fresh fruit |
| 04.01.02 | Processed fruits |
| 04.01.02.01 | Frozen fruit |
| 04.01.02.02 | Dried fruit |
| 04.01.02.03 | Fruit in vinegar, oil, or brine |
| 04.01.02.04 | Canned fruit |
| 04.01.02.05 | Jams, jellies, marmelades |
| 04.01.02.06 | Fruit paste |
| 04.01.02.07 | Fruit-based spreads (e.g., chutney), excluding products of food category 04.1.2.5 |
| 04.01.02.08 | Candied and preserved fruit |
| 04.01.02.08.01 | Candied fruit |
| 04.01.02.08.02 | Preserved surface-drying fruit |
| 04.01.02.08.03 | Preserved fruit |
| 04.01.02.08.04 | Liquorice-flavored product |
| 04.01.02.08.05 | Soft fruit gum |
| 04.01.02.09 | Decorative fruits |
| 04.01.02.10 | Fruit-based desserts, including fruit-flavored water-based desserts |
| 04.01.02.11 | Fermented fruit products |
| 04.01.02.12 | Boiled or fried fruits |
| 04.01.02.13 | Other processed fruits |
| 04.02 | Vegetables |
| 04.02.01 | Fresh vegetables |

| Category No. | Food Category |
|----------------|---|
| 04.02.01.01 | Unprocessed vegetables |
| 04.02.01.02 | Surface-treated fresh vegetables, |
| 04.02.01.03 | Peeled, cut or shredded fresh vegetables |
| 04.02.01.04 | Bean sprouts |
| 04.02.02 | Processed vegetables |
| 04.02.02.01 | Frozen vegetables |
| 04.02.02.02 | Dried vegetables |
| 04.02.02.03 | Pickled vegetables |
| 04.02.02.04 | Canned or bottled vegetables |
| 04.02.02.05 | Vegetable paste, excluding tomato sauce |
| 04.02.02.06 | Fermented vegetables |
| 04.02.02.07 | Boiled or fried vegetables |
| 04.02.02.08 | Other processed vegetables |
| 04.03 | Edible fungi and algae |
| 04.03.01 | Fresh edible fungi and algae |
| 04.03.01.01 | Unprocessed fresh edible fungi and algae |
| 04.03.01.02 | Surface-treated fresh edible fungi and algae |
| 04.03.01.03 | Peeled, sliced or stripped edible fungi and algae |
| 04.03.02 | Processed edible fungi and algae |
| 04.03.02.01 | Frozen edible fungi and algae |
| 04.03.02.02 | Dried edible fungi and algae |
| 04.03.02.03 | Pickled edible fungi and algae |
| 04.03.02.04 | Canned or bottled edible fungi and algae |
| 04.03.02.05 | Boiled or fried edible fungi and algae |
| 04.03.02.06 | Other processed edible fungi and algae |
| 04.04 | Pulse (bean) products |
| 04.04.01 | Unfermented pulse products |
| 04.04.01.01 | Soybean curd |
| 04.04.01.02 | Dehydrated soybean curd |
| 04.04.01.03 | Re-processed dried soybean curd |
| 04.04.01.03.01 | Deep fried semi-dehydrated soybean curd |
| 04.04.01.03.02 | Thick gravy-stewed semi-dehydrated soybean curd |
| 04.04.01.03.03 | Smoked semi-dehydrated soybean curd |
| 04.04.01.03.04 | Other semi-dehydrated soybean curd |
| 04.04.01.04 | Bean curd stick (including bean curd stick, soybean milk film) |
| 04.04.01.05 | New soybean product (soybean protein and its puffed food, soybean meat, etc.) |
| 04.04.01.06 | Cooked bean products |
| 04.04.02 | Fermented bean products |
| 04.04.02.01 | Fermented bean curd |
| 04.04.02.02 | Fermented soybeans (including natto) |
| 04.04.03 | Other bean product |
| 04.05 | Nuts and seeds |
| 04.05.01 | Fresh nuts and seeds |
| 04.05.02 | Processed nuts and seeds |

| Category No. | Food Category |
|----------------|--|
| 04.05.02.01 | Cooked nuts and seeds |
| 04.05.02.01.01 | Cooked nuts and seeds (in-shell) |
| 04.05.02.01.02 | Cooked nuts and seeds (shelled) |
| 04.05.02.02 | -- |
| 04.05.02.03 | Canned or bottled nuts and seeds |
| 04.05.02.04 | Canned or bottled nuts and seeds |
| 04.05.02.05 | Other processed nuts and seeds (e.g. Pickled nuts or seeds) |
| 05.0 | Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies |
| 05.01 | Cocoa products, chocolate, and chocolate products, including imitations and chocolate substitutes |
| 05.01.01 | Cocoa product (including cocoa-based butters, powders, syrups, spreads and fillings, etc.) |
| 05.01.02 | Chocolate, and chocolate products, excluding cocoa products of food category 05.01.01 |
| 05.01.03 | Cocoa imitations and chocolate substitutes |
| 05.02 | Candies |
| 05.02.01 | Gum-based candy |
| 05.02.02 | Other candies excluding gum-based candies |
| 05.03 | Candies and chocolate coating |
| 05.04 | Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces |
| 06.0 | Cereals and cereal products, including starches from rice, wheat flour, coarse grains, roots and tubers, legumes, and corn (excluding bakery wares of food category 07.0) |
| 06.01 | Crude cereal |
| 06.02 | Rice and rice products |
| 06.02.01 | Rice |
| 06.02.02 | Rice products |
| 06.02.03 | Rice flour (including glutinous rice ball flour) |
| 06.02.04 | Rice flour products |
| 06.03 | Wheat flour and its product |
| 06.03.01 | Wheat flour |
| 06.03.01.01 | All purpose wheat flour |
| 06.03.01.02 | Flour for special purposes (e.g. Self-rising flour, dumpling flour) |
| 06.03.02 | Wheat flour product |
| 06.03.02.01 | Fresh pastas and noodles and similar products (e.g. Fresh noodles, wrap of dumplings/wontons/ <i>shuo mai</i>) |
| 06.03.02.02 | Dried pastas and noodles and similar products |
| 06.03.02.03 | Fermented wheat flour product |
| 06.03.02.04 | Batters (e.g., for breading or batters for fish or poultry) |
| 06.03.02.05 | Fried flour products |
| 06.04 | Coarse grain flour and products |
| 06.04.01 | Coarse grain flour |
| 06.04.02 | Coarse grain product |
| 06.04.02.01 | Canned coarse grains |
| 06.04.02.02 | Other coarse grain products |

| Category No. | Food Category |
|--------------|--|
| 06.05 | Starch and starch products |
| 06.05.01 | Edible starch |
| 06.05.02 | Starch products |
| 06.05.02.01 | Noodles and vermicelli made from starch |
| 06.05.02.02 | Shrimp-flavored starch flakes |
| 06.05.02.03 | Flavored lotus root starch |
| 06.05.02.04 | Starch-based balls |
| 06.06 | Instant cereals, including rolled oats |
| 06.07 | Instant wheat or rice products |
| 06.08 | Frozen wheat or rice products |
| 06.09 | Cereal and starch dessert (such as rice pudding, cassava pudding) |
| 06.10 | Fillings for cereal product |
| 07.0 | Bakery wares |
| 07.01 | Bread |
| 07.02 | Pastries |
| 07.02.01 | Chinese type pastries (excluding mooncake) |
| 07.02.02 | Western-type pastries |
| 07.02.03 | Moon cake |
| 07.02.04 | Decorations on pastries |
| 07.03 | Crackers |
| 07.03.01 | Biscuits or cookies with fillings or decorations |
| 07.03.02 | Waffles |
| 07.03.03 | Egg-biscuit-roll |
| 07.03.04 | Other biscuits |
| 07.04 | Fillings and topping syrups for bakeries |
| 07.05 | Other bakery wares |
| 08.0 | Meat and meat products |
| 08.01 | Raw and fresh meat |
| 08.01.01 | Fresh meat |
| 08.01.02 | Chilled meat (including chilled meat, frozen fresh meat and chilled fresh meat, etc.) |
| 08.01.03 | Frozen meat |
| 08.02 | Pre-processed meat product |
| 08.02.01 | Flavored meat products (seasoned or flavored raw/fresh meat) |
| 08.02.02 | Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.) |
| 08.03 | Cooked meat products |
| 08.03.01 | Thick gravy cooked meat |
| 08.03.01.01 | Boiled meat |
| 08.03.01.02 | Sauce braised or stewed meat |
| 08.03.01.03 | Steamed salted pork in wine |
| 08.03.02 | Smoked, baked or grilled meat products |
| 08.03.03 | Fried meat |
| 08.03.04 | Western hams (grilled, smoked and steam boiled) |
| 08.03.05 | Sausage |

| Category No. | Food Category |
|--------------|---|
| 08.03.06 | Fermented meat products |
| 08.03.07 | Cooked dried meat product |
| 08.03.07.01 | Crushed dried meat |
| 08.03.07.02 | Dried meat |
| 08.03.07.03 | Meat crisp |
| 08.03.08 | Canned meat |
| 08.03.09 | Other cooked meat products |
| 08.04 | Edible casings (e.g., sausage casings) |
| 09.0 | Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinode, and their processed products) |
| 09.01 | Fresh aquatic products |
| 09.02 | Frozen aquatic products and their processed products |
| 09.02.01 | Frozen aquatic products |
| 09.02.02 | Frozen battered fish and fish products |
| 09.02.03 | Frozen minced and creamed fish products (including fish balls) |
| 09.03 | Pre-processed fish and fish products (half-finished product) |
| 09.03.01 | Fish and fish products, marinated and/or in jelly |
| 09.03.02 | Pickled fish and fish products |
| 09.03.03 | Roe product |
| 09.03.04 | Dried fish and fishery product |
| 09.03.05 | Other preserved fishery product (fish dumpling skin) |
| 09.04 | Fully preserved fish and fish products (can be directly consumed) |
| 09.04.01 | Cooked dried fishery product |
| 09.04.02 | Fried or deep fried fish and fish products |
| 09.04.03 | Smoked or grilled fish and fish products |
| 09.04.04 | Fermented fish and fish products |
| 09.04.05 | Sausages of fish |
| 09.05 | Canned fish products |
| 09.06 | Other fish and fish products |
| 10.0 | Eggs and egg products |
| 10.01 | Fresh egg |
| 10.02 | Processed egg (no change of physical properties) |
| 10.02.01 | Sauced egg |
| 10.02.02 | Salted egg in wine |
| 10.02.03 | Preserved egg |
| 10.02.04 | Salted egg |
| 10.02.05 | Other processed egg |
| 10.03 | Egg products (changed physical properties) |
| 10.03.01 | Dehydrated egg product (e.g. Egg powder, egg white or yolk powder) |
| 10.03.02 | Heat-clotted egg product (e.g. Yolk cream, preserved egg sausage) |
| 10.03.03 | Liquid egg |
| 10.04 | Other egg products |
| 11.0 | Sweeteners, including honey |
| 11.01 | Sugar |

| Category No. | Food Category |
|--------------|---|
| 11.01.01 | Sugar and its products (e.g. Cane sugar, beet sugar, crystal sugar, cube sugar) |
| 11.01.02 | Other sugar and syrup (i.e. Brown sugar, brown granulated sugar, rock sugar in tablet, molasses, partially inverted sugar, maple syrup, etc.) |
| 11.02 | Starch sugars (fructose, dextrose, cerealose, partially inverted sugar) |
| 11.03 | Honey and pollen |
| 11.03.01 | Honey |
| 11.03.02 | Pollen |
| 11.04 | Table-top sweeteners |
| 11.05 | Flavoring syrup |
| 11.05.01 | Fruit flavoring syrup |
| 11.05.02 | Other flavoring syrup |
| 11.06 | Other sweeteners |
| 12.0 | Condiments |
| 12.01 | Salt and salt substitute |
| 12.02 | Flavor enhancer and taste enhancers |
| 12.03 | Vinegar |
| 12.03.01 | Fermented vinegar |
| 12.03.02 | Blended vinegar |
| 12.04 | Soy sauce |
| 12.04.01 | Fermented soy sauce |
| 12.04.02 | Blended soy sauce |
| 12.05 | Paste and paste products |
| 12.05.01 | Fermented paste |
| 12.05.02 | Modified paste |
| 12.06 | -- |
| 12.07 | Cooking wine and products |
| 12.08 | -- |
| 12.09 | Herbs, spices, seasonings and condiments |
| 12.09.01 | Herbs, spices, seasonings and condiments powder |
| 12.09.02 | Herbs, spices, seasonings and condiments oil |
| 12.09.03 | Herbs, spices, seasonings and condiments paste (i.e. Mustard) |
| 12.09.04 | Other herbs, spices, seasonings and condiments processed products |
| 12.10 | Blended condiment |
| 12.10.01 | Solid blended condiment |
| 12.10.01.01 | Solid condiment for soup |
| 12.10.01.02 | Chicken essence, chicken powder |
| 12.10.01.03 | Other solid blended condiments |
| 12.10.02 | Semi-solid blended condiments |
| 12.10.02.01 | Mayonnaise, salad dressing |
| 12.10.02.02 | Animal-based condiment sauce |
| 12.10.02.03 | Vegetable-based condiment sauce |
| 12.10.02.04 | Other semi-solid blended condiments |
| 12.10.03 | Blended condiment in liquid (excluding products of the category 12.03, 12.04) |
| 12.10.03.01 | Concentrated soup (canned or bottled) |

| Category No. | Food Category |
|--------------|---|
| 12.10.03.02 | Meat or bone soup |
| 12.10.03.03 | Clear sauces |
| 12.10.03.04 | Oyster sauce, shrimp oil, fish gravy |
| 12.11 | Other condiments |
| 13.0 | Foodstuffs intended for particular nutritional uses |
| 13.01 | Infant formula |
| 13.01.01 | Infant formulae food |
| 13.01.02 | Follow-up formula |
| 13.01.03 | Formula for special medical purposes for infants |
| 13.02 | Complementary foods for infants and young children |
| 13.02.01 | Cereal-based complementary foods for infants and young children |
| 13.02.02 | Canned complementary foods for infants and young children |
| 13.03 | -- |
| 13.04 | -- |
| 13.05 | Other foodstuffs intended for particular nutritional uses |
| 14.0 | Beverages |
| 14.01 | Packaged drinking water |
| 14.01.01 | Natural mineral waters |
| 14.01.02 | Drinking distilled water |
| 14.01.03 | Other drinking water |
| 14.02 | Fruit and vegetable juices |
| 14.02.01 | Fruit and vegetable juice (pulp) |
| 14.02.02 | Concentrates for fruit and vegetable juice (nectar) |
| 14.02.03 | Fruit and vegetable juice (nectar) drink |
| 14.03 | Protein containing drink |
| 14.03.01 | Milk containing drink |
| 14.03.01.01 | Fermented milk containing drink |
| 14.03.01.02 | Modified milk containing drink |
| 14.03.01.03 | Lactobacillus drinks |
| 14.03.02 | Plant protein containing drink |
| 14.03.03 | Blended protein containing drink |
| 14.03.04 | Other protein containing drinks |
| 14.04 | Carbonated drinks |
| 14.04.01 | Carbonated drink of cola type |
| 14.04.02 | Other carbonated drinks |
| 14.05 | Tea, coffee, or plant based drink |
| 14.05.01 | Tea drinks |
| 14.05.02 | Coffee drinks |
| 14.05.03 | Plant drink |
| 14.06 | Powdered drink |
| 14.06.01 | -- |
| 14.06.02 | Protein containing powdered drink |
| 14.06.03 | Instant coffee |
| 14.06.04 | Other powdered drink |

| Category No. | Food Category |
|--------------|--|
| 14.07 | Drink for special uses |
| 14.08 | Flavored drinks |
| 14.09 | Other drinks |
| 15.0 | Alcoholic beverages |
| 15.01 | Distilled spirit |
| 15.01.01 | Liquor |
| 15.01.02 | Flavored distilled spirit |
| 15.01.03 | Brandy |
| 15.01.04 | Whisky |
| 15.01.05 | Vodka |
| 15.01.06 | Rum |
| 15.01.07 | Other distilled spirits |
| 15.02 | Integrated alcoholic beverages |
| 15.03 | Fermented alcoholic beverages |
| 15.03.01 | Grape wine |
| 15.03.01.01 | Still grape wine |
| 15.03.01.02 | Sparkling or semi-sparkling grape wine |
| 15.03.01.03 | Flavored grape wine |
| 15.03.01.04 | Special wines (wines that are brewed with specific methods, such as adding brandy or concentrated grape juice to wine) |
| 15.03.02 | Chinese rice wine |
| 15.03.03 | Fruit wine |
| 15.03.04 | Honey wine |
| 15.03.05 | Beer and malt beverage |
| 15.03.06 | Other fermented alcoholic beverage (carbonated) |
| 16.0 | Other foods (excluding products of the category 01.0-15.0) |
| 16.01 | Jelly |
| 16.02 | Tea, coffee, and tea products |
| 16.02.01 | Tea, coffee |
| 16.02.02 | Tea products (including flavored tea and tea substitutes) |
| 16.03 | Collagen casings |
| 16.04 | Yeast and yeast products |
| 16.04.01 | Dried yeast |
| 16.04.02 | Other yeast and yeast products |
| 16.05 | -- |
| 16.06 | Puffed food |
| 16.07 | Others |

Appendix F Index for Use of Food Additives that are Listed in The Appendix A

Note: the original Index was formulated according to the page numbers of the Chinese standard, which is turned to the table of content at the beginning of the translated standard.