

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

Foreword.....	9
National Food Safety Standards for Use of Food Additives.....	11
1 Scope	11
2 Definitions	11
3 Principles For Use Of Food Additives	11
4 Food Category System	12
5 Provisions For Use Of Food Additives.....	12
6 Flavoring Substances.....	12
7 Food Processing Aid.....	12
Appendix A Provisions for the Use of Food Additives	13
Table A.1 The Permitted Food Additives, the Scope of Use ^a , Maximum Use Level, and the Maximum Residual Level	14
B-Apo-8'-carotenal	14
Glycine	14
Ammonium phosphatide	14
Arnauba wax	14
Mineral oil, white (liquid paraffin).....	15
L-cysteine and its hydrochlorides sodium and potassium salts	15
Benzoic acid, sodium benzoate	15
Ice structuring protein	16
L-alanine.....	16
Propylene glycol.....	16
Propylene glycol esters of fatty acid	16
Propionic acid, sodium propionate, calcium propionate	17
Tea polyphenol (TP).....	17
Tea Polyphenol Palmitate.....	18
Erythrosine, erythrosine aluminum lake.....	18
Karaya gum	19
Tara gum	19
Starch acetate.....	19
Mono-and diglycerides of fatty acids	19
Capryl monoglyceride	20
Sodium starch phosphate.....	20

Indigotine, indigotine aluminum lake	20
Butylated hydroxyanisole (BHA).....	21
Phydroxy benzoates and its salts (sodium methyl p-hydroxy benzoate, ethyl p-hydroxy benzoate, sodium ethyl p-hydroxy benzoate)	21
Butylated hydroxytoluene (BHT).....	22
Neotame	23
Dimethyl dicarbonate	25
2, 4-dichlorophenoxy acetic acid.....	25
Silicon dioxide.....	25
Sulfur dioxide, potassium metabisulphite, sodium metabisulphite, sodium sulfite, sodium hydrogen sulfite, sodium hyposulfite	26
Titanium dioxide	28
Carbon dioxide	28
Tomato red	28
Lycopene	29
Beeswax	29
Fumaric acid.....	29
Monosodium fumarate	30
Ammoniumglycyrrhizinate, monopotassium and tripotassium glycyrrhizinate.....	30
Antioxidant of glycyrrhiza	30
D-mannitol	31
Orange yellow	31
Potassium permanganate	31
Glutamine transaminase	31
Guar gum.....	31
Calcium silicate	32
Cinnamaldehyde.....	32
Pectins	32
Funoran (gloiopeltis furcata)	33
Propylene glycol alginate	33
Sodium alginate.....	34
Riboflavin.....	34
Black bean red	34
Black currant red	35
Carthamins yellow.....	35
Red rice red	36
Monascus yellow pigment.....	36
Red kojic rice, monascus red.....	36
Beta-carotene.....	37
Succinylated monoglycerides.....	40
Disodium succinate	40
Peanut skin red	40
Talc.....	41
Carob bean gum	41

Sodium cyclamate, calcium cyclamate.....	41
Beta-cyclodextrin	42
Xanthan gum	42
Adipic acid	43
4-hexylresorcinol.....	43
Chitin	43
Turmeric	44
Curcumin	44
Caramel colour class III – ammonia process.....	45
Caramel colour class II – caustic sulfite.....	46
Caramel colour class I – plain	46
Caramel colour class IV – ammonia sulphite process.....	47
Rose laevigata michx brown	48
L (+) -tartaric acid, dl-tartaric acid.....	48
Potassium bitartrate	49
Coreopsis yellow	49
Polydimethyl siloxane and emulsion.....	49
Polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid) PGPR)	50
Polyglycerol esters of fatty acids (polyglycerol fatty acid esters).....	50
E-polylysine	51
E-polylysine hydrochloride	51
Polydextrose	51
Polyoxyethylene xylitan monostearate.....	52
Polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleat.....	52
Polyethylene glycol.....	52
Polyvinyl alcohol.....	53
Cassia gum	53
Caffeine	53
Carrageenan.....	53
Ascorbic acid (vitamin C)	54
Sodium ascorbate	54
Calcium ascorbate	54
Ascorbyl palmitate	54
Curdlan	55
Cocoa husk pigment	55
Soluble soybean polysaccharide.....	56
Quinoline yellow	56
Paprika orange	56
Paprika red.....	57
Paprika oleoresin	58
Sodium caseinate.....	58
Uguisukagura red	58
Diphenyl ether (diphenyl oxide).....	58

Brilliant blue, brilliant blue aluminum lake	59
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	60
Phosphated distarch phosphate.....	62
Phospholipid.....	62
Dilauryl thiodipropionate	63
Sulfur (sulphur)	63
Calcium sulfate.....	63
Aluminium potassium sulfate, aluminium ammonium sulfate.....	64
Magnesium sulfate	64
Zinc sulfate.....	64
Ferrous sulfate	65
Calcium chloride	65
Potassium chloride	65
Magnesium chloride.....	65
Tamarind polysaccharide gum	65
Radish red.....	66
Basella rubra red.....	66
Morpholine fatty acid salt (fruit wax)	66
Maltitol and maltitol syrup.....	67
Propyl gallate (PG).....	67
Roselle red.....	68
Rosemary extract.....	68
Rosemary extract.....	69
Buddleia yellow.....	69
Xylitan monostearate.....	69
Natamycin	70
Tartrazine, tartrazine aluminum lake.....	70
Citric acid, trisodium citrate, tripotassium citrate	72
Ferric ammonium citrate	72
Citric and fatty acid esters of glycerol.....	72
Disodium stannous citrate	72
Azodicarbonamide.....	72
Metatartaric acid.....	73
Grape skin extract.....	73
Ferrous gluconate	73
Pullulan.....	73
Hydroxypropyl distarch phosphate	73
Oxystearin	74

Glycerol ester of hydrogenated rosin	74
Calcium hydroxide	74
Potassium hydroxide	74
Sunset yellow, sunset yellow aluminum lake	74
Lysozyme	76
Lactic acid	76
Calcium lactate	76
Nisin	76
Sodium lactate	77
Lactic and fatty acid esters of glycerol	77
Lactitol	77
Lactase	78
Sucralose	78
Mulberry red	79
Rtemisia gum (sa-hao seed gum)	79
Hippophae rhamnoides yellow	80
Sorbic acid, potassium sorbate	81
Sorbitol and sorbitol syrup	82
Sodium diacetate	83
Diacetyl tartaric acid ester of mono (di) glycerides (DATEM)	83
Pentaerythritol ester of wood rosin	86
Carmoisine (azorubine)	86
Jujube pigment	86
Sodium carboxy methyl starch	86
Sodium carboxy methyl cellulose	87
Thaumatococcus	87
Calcium carbonate	87
Potassium carbonate	87
Magnesium carbonate	87
Sodium carbonate	88
Ammonium hydrogen carbonate	88
Potassium hydrogen carbonate	88
Sodium hydrogen carbonate	88
Sodium sesquicarbonate	88
Sodium saccharin	89
Tertiary butylhydroquinone (TBHQ)	89
Alitame	90
Aspartame	90
Aspartame-acesulfame salt	92
Natural amaranthus red	93
Sesbania gum	93
Steviol glycosides	94
Dehydroacetic acid, sodium dehydroacetate	94
Deacetylated chitin (chitosan)	95

Microcrystalline cellulose	95
Vitamine E (dl- α -tocopherol, d- α - tocopherol, mixed tocopherol concentrate).....	95
Stabilized chlorine dioxide.....	95
Amaranth, amaranth aluminum lake	96
Acorn shell brown	96
Sodium nitrate, potassium nitrate	97
Octyl and decyl glycerate	97
Starch sodium octenyl succinate (sodium starch octenyl succinate).....	98
New red, new red aluminum lake.....	98
Linseed gum	98
Potassium ferrocyanide, sodium ferrocyanide	99
Sodium nitrite, potassium nitrite	99
Carmine cochineal.....	99
Ponceau 4R, ponceau 4R aluminum lake	100
Annatto extract	102
Hydrochloric acid	102
Mynica red.....	103
Iron oxide black, iron oxide red	103
Lutein	103
Copper chlorophyll.....	104
Chlorophyllin copper complex, sodium and potassium salts	104
Carbon dioxide	104
Disodium ethylene-diamine-tetra-acetate.....	104
Calcium disodium ethylene-diamine-tetra-acetate	105
Sodium acetate	105
Acesulfame potassium.....	105
Ethoxy quin	106
Isomerized lactose syrup	106
D-isoascorbic acid (erythorbic acid), sodium D-isoascorbate.....	106
Isomaltulose (palatinose).....	106
Stearic acid (octadecanoic acid)	107
Calcium stearate	107
Potassium stearate	107
Magnesium stearate.....	107
Sodium stearyl lactylate, calcium stearyl lactylate.....	108
Allura red, allura aluminum lake.....	108
Corn yellow	109
Cowberry red.....	109
Spirulina blue (algae blue, lina blue).....	110
Gleditsia sinensis lam gum	110
Sucrose esters of fatty acid.....	110
Gardenia yellow	111
Gardenia blue	112
Phytic acid (inositol hexaphosphoric acid), sodium phytate	113

Vegetable carbon, carbon black	113
Antioxidant of bamboo leaves.....	114
Gromwell red.....	114
Purple sweet potato colour	115
Shellac	115
Lac dye red (lac red).....	115
Table A.2 Additives Permitted for Use in Various Kinds of Food in Accordance with GMP ...	117
Table A.3 Food Categories that are Excluded in the Table A.2.....	120
Appendix B Provisions for the Use of Food Flavoring Substances.....	121
Table B.1 List of Foods That are Prohibited to Add Food Flavoring Substances and Flavoring Essence	123
Table B.2 List of Natural Flavoring Substances Permitted in Foods	124
Table B.3 List of Synthetic Flavoring Substances that are Allowed to be Used in Foods	134
Appendix C Provisions for the Use of Food Processing Aid (“Processing Aid”)	166
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)	167
Table C.2 List of the Processing Aids that Require Clarification of the Functions and Scope of Use (excluding Enzyme preparation)	168
Table C.3 List of Enzyme Preparation for Foods and Their Sources.....	172
Appendix D.....	177
Appendix E.1 The Food Categorization System.....	179
Table E.1 The Food Categorization System.....	179
Appendix F Index for Use of Food Additives that are Listed in The Appendix A.....	188

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 butylamine;
 - 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.5The 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		
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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
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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 $\leq 1\text{mg/kg}$

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-diary 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- diary 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-diary 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
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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	

Cacao 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 $\leq 12\text{mg/kg}$

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, INS 338, 450i, 450iii, 341i, 340i, 342ii, 340ii, 15.010, 06.008, 15.009, 06.006, 02.003, 341ii, 341iii, 340iii, 339iii, 452i, 451i, 339i, 01.308, 15.001, 15.002, 15.003, 15.005, 339ii, 450 (ii), 452 (ii), 450 (vii) 15.006, 15.013, 15.015, 15.016

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
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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
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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
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Table A.1 (Continue)

06.03.01	Wheat flour	0.045	
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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, 05.04 Decorations. 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	
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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
15.03	Fermented alcoholic beverages (excluding 15.03.01 Grape wine, 15.03.03 Fruit wine)	10.0	
15.03.03	Fruit wine	5.0	
16.01	Jelly	2.5	
16.06	Puffed food	20.0	

Pentaerythritol ester of wood rosin

CNS 14.005

INS -

Function: glazing agent, chewing gum bases

Food Category No.	Food Category	Max Level (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.09	
04.02.01.02	Surface-treated fresh vegetables,	0.09	

Carmoisine (azorubine)

CNS 08.013

INS

122

Function: colour

Food Category No.	Food Category	Max Level (g/kg)	Note
03.0	Frozen drinks (excluding 03.04 edible ice)	0.05	
05.0	Cocoa products, chocolate, and chocolate products (including imitations and chocolate substitutes), and candies	0.05	
07.04	Fillings and topping syrups for bakeries (fillings of crackers only)	0.05	

Jujube pigment

CNS 08.133

INS -

Function: colour

Food Category No.	Food Category	Max Level (g/kg)	Note
04.02.02.03	Pickled vegetables	1.0	
05.02	Candies	0.2	
07.02	Pastries	0.2	
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

Sodium carboxy methyl starch

CNS 20.012

INS -

Function: thickener

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)		
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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 $\leq 50\text{mg/kg}$

Carmine 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 ≤ 1 mg/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		
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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
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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 $\leq 20\text{mg/kg}$
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 03.04 Edible 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>Coffee</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 hydrida</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 germanica</i> L.)	-
312.	N317	Tamarind extract (<i>Tamarindus indica</i> L.)	-
313.	N318	Horseradish oil (<i>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	B-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	Methylnonylacetaldehyde (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</i> , <i>m</i> , <i>p</i>)	3068
167.	S0167	3, 4-Dimethoxybenzenecarbal	3109
168.	S0168	Phenylacetaldehyde	2874
169.	S0169	Phenylacetaldehyde 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 (2 <i>H</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- (2 <i>H</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	Dihydrojasnone (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 (2 <i>H</i>) furanone	3174
277.	S0277	2, 5-Dimethyl-4-methoxy-3 (2 <i>H</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-butenate	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-butenolate [Leaf (<i>E</i>) -2-butenolate]	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-decatienoate	3832
600.	S0600	Linalyl benzoate	2638
601.	S0601	(<i>Z</i>) -3-Hexenyl (<i>E</i>) -2-methyl-2-butenolate (Leaf tiglate)	3931
602.	S0602	Isobutyl 2-butenolate	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-Propylidenephthalide	2952
640.	S0640	3-Butylidenephthalide	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	4-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	N-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	O-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	B-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	(S1) -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-hexadienecate)	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-mercaptopbutyrate	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 gamma-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 (2 <i>H</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</i> , <i>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	<i>A</i> -Methyl- β -hydroxypropyl α -methyl- <i>B</i> -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	<i>B</i> -Homocyclocitral	3474
1175.	S1175	<i>L</i> -Menthone 1, 2-glycerol Ketal	3807
1176.	S1176	4- (Methylthio) -4-methyl-2-pentanone	3376
1177.	S1177	3-Mercapto-2-pentanone	3300
1178.	S1178	<i>D</i> , <i>l</i> -Menthone 1, 2-glycerol Ketal	3808
1179.	S1179	Methyl- α -ionone	2711
1180.	S1180	<i>A</i> -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 Satin aldehyde	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-thioacetoxifuran	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-nonadienamide	4087
1382.	S1382	<i>N</i> -Ethyl- (<i>E</i>) 2, (<i>Z</i>) 6-nonadienamide	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-butenate)	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.	Cyclomaltodextrin 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.