

SCHEDULE 2

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

Alphabetical Listing

INS Number	Additive Name
260	Acetic acid, glacial
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
355	Adipic acid
406	Agar
400	Alginic acid
1402	Alkaline treated starch
559	Aluminium silicate
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
264	Ammonium acetate
403	Ammonium alginate
503	Ammonium carbonates
380	Ammonium citrates
368	Ammonium fumarate
328	Ammonium lactate
349	Ammonium malate
342	Ammonium phosphates
442	Ammonium salts of phosphatidic acid
409	Arabinogalactan (larch gum)
300	Ascorbic acid
951	Aspartame (technological use consistent with Clause 4 only)
901	Beeswax, white & yellow
558	Bentonite
1403	Bleached starch
943a	Butane (for pressurised food containers only)
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
302	Calcium ascorbate
170	Calcium carbonates
509	Calcium chloride
333	Calcium citrate
367	Calcium fumarate
578	Calcium gluconate
623	Calcium glutamate, Di-L-
526	Calcium hydroxide
327	Calcium lactate
482	Calcium lactylates
352	Calcium malates
529	Calcium oxide
341	Calcium phosphates
552	Calcium silicate
516	Calcium sulphate
354	Calcium tartrate
290	Carbon dioxide
903	Carnauba wax
407	Carrageenan

SCHEDULE 2 (continued)

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

Alphabetical Listing

INS Number	Additive Name
460	Cellulose, microcrystalline and powdered
330	Citric acid
472c	Citric and fatty acid esters of glycerol
519	Cupric sulphate
1400	Dextrins, white & yellow, roasted starch
472e	Diacetyltartaric and fatty acid esters of glycerol
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starches
315	Erythorbic acid
968	Erythritol
381	Ferric ammonium citrate
579	Ferrous gluconate
-	Flavourings, excluding quinine and caffeine
297	Fumaric acid
418	Gellan gum
575	Glucono delta-lactone
422	Glycerin (glycerol)
412	Guar gum
414	Gum arabic (Acacia)
507	Hydrochloric acid
463	Hydroxypropyl cellulose
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methylcellulose
1440	Hydroxypropyl starch
943b	Isobutane (for pressurised food containers only)
953	Isomalt
416	Karaya gum
620	L -glutamic acid
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
410	Locust bean (carob bean) gum
1105	Lysozyme
504	Magnesium carbonates
511	Magnesium chloride
625	Magnesium glutamate, Di-L-
329	Magnesium lactate
343	Magnesium phosphates
553	Magnesium silicates
518	Magnesium sulphate
296	Malic acid
965	Maltitol & maltitol syrup
421	Mannitol
353	Metatartaric acid
461	Methyl cellulose

SCHEDULE 2 (continued)

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

Alphabetical Listing

INS Number	Additive Name
465	Methyl ethylcellulose
471	Mono- and diglycerides of fatty acids
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L-
621	Monosodium glutamate, L-
1410	Monostarch phosphate
941	Nitrogen
961	Neotame (technological use consistent with clause 4 only)
942	Nitrous oxide
946	Octafluorocyclobutane (for pressurised food containers only)
1404	Oxidised starch
440	Pectins
905b	Petrolatum (petroleum jelly)
1413	Phosphated distarch phosphate
1200	Polydextroses
900a	Polydimethylsiloxane
1521	Polyethylene glycol 8000
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
452	Polyphosphates
261	Potassium acetate or potassium diacetate
357	Potassium adipate (Salt reduced and low sodium foods only)
402	Potassium alginate
303	Potassium ascorbate
501	Potassium carbonates
508	Potassium chloride
332	Potassium citrates
366	Potassium fumarate
577	Potassium gluconate
326	Potassium lactate
351	Potassium malates
340	Potassium phosphates
337	Potassium sodium tartrate
515	Potassium sulphate
336	Potassium tartrates
407a	Processed eucheuma seaweed
944	Propane (for pressurised food containers only)
1520	Propylene glycol
405	Propylene glycol alginate
477	Propylene glycol esters of fatty acids
450	Pyrophosphates
904	Shellac
551	Silicon dioxide (amorphous)
262	Sodium acetates
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500	Sodium carbonates
466	Sodium carboxymethylcellulose

SCHEDULE 2 (continued)

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

Alphabetical Listing

INS Number	Additive Name
331	Sodium citrates
316	Sodium erythorbate
365	Sodium fumarate
325	Sodium lactate
481	Sodium lactylates
350	Sodium malates
339	Sodium phosphates
514	Sodium sulphates
335	Sodium tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol
1420	Starch acetate
1450	Starch sodium octenylsuccinate
570	Stearic acid
955	Sucralose (technological use consistent with Clause 4 only)
473	Sucrose esters of fatty acids
417	Tara gum
334	Tartaric acid
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococcus
413	Tragacanth gum
1518	Triacetin
451	Triphosphates
415	Xanthan gum
967	Xylitol

SCHEDULE 2

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

Numeric Listing

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

SCHEDULE 2 (continued)

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

Numeric Listing

INS Number	Additive Name
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrates
381	Ferric ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan (larch gum)
410	Locust bean (carob bean) gum
412	Guar gum
413	Tragacanth gum
414	Gum arabic (Acacia)
415	Xanthan gum
416	Karaya gum
417	Tara gum
418	Gellan gum
420	Sorbitol
421	Mannitol
422	Glycerin (glycerol)
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
440	Pectins
442	Ammonium salts of phosphatidic acid
450	Pyrophosphates
451	Triphosphates
452	Polyphosphates
460	Cellulose, microcrystalline and powdered
461	Methyl cellulose
463	Hydroxypropyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethylcellulose
466	Sodium carboxymethylcellulose
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
471	Mono- and diglycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids

SCCHEDULE 2 (continued)

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

Numeric Listing

INS Number	Additive Name
481	Sodium lactylates
482	Calcium lactylates
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
511	Magnesium chloride
514	Sodium sulphates
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates
554	Sodium aluminosilicate
556	Calcium aluminium silicate
558	Bentonite
559	Aluminium silicate
570	Stearic acid
575	Glucono delta-lactone
577	Potassium gluconate
578	Calcium gluconate
579	Ferrous gluconate
620	L -glutamic acid
621	Monosodium glutamate, L-
622	Monopotassium glutamate, L-
623	Calcium glutamate, Di-L-
624	Monoammonium glutamate, L-
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
943a	Butane (for pressurised food containers only)
943b	Isobutane (for pressurised food containers only)
944	Propane (for pressurised food containers only)
946	Octafluorocyclobutane (for pressurised food containers only)

SCHEDULE 2 (continued)

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

Numeric Listing

INS Number	Additive Name
951	Aspartame (technological use consistent with Clause 4 only)
953	Isomalt
955	Sucralose (technological use consistent with Clause 4 only)
957	Thaumatococcus
961-	Neotame (technological use consistent with clause 4 only)
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
968	Erythritol
1105	Lysozyme
1200	Polydextroses
1400	Dextrins, white & yellow, roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000

SCHEDULE 3

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

Alphabetical Listing

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

SCHEDULE 3

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

Numeric Listing

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

SCHEDULE 4

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

Alphabetical Listing

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

SCHEDULE 4

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

Numeric Listing

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

SCHEDULE 5

Technological functions which may be performed by food additives

Functional class <i>sub-classes</i>	Definition
Acidity regulator acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring	adds or restores colour to foods
Colour fixative colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent	contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
Flavour enhancer flavour enhancer, flavour modifier, tenderiser	enhances the existing taste and/or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	intense preparations which are added to foods to impart taste and/or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste.
Foaming agent Whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent	modifies food texture through gel formation
Glazing agent coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener	replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant	gas, other than air, which expels a food from a container
Raising agent	liberates gas and thereby increase the volume of a food
Sequestrant	forms chemical complexes with metallic ions
Stabiliser binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener thickening agent, texturiser, bodying agent	increases the viscosity of a food