

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name  | Max Permitted Level | Qualifications    |
|--------------------------------|--|---------------------|-------------------|
| <b>0</b>                       | <b>GENERAL PROVISIONS</b>  |                     |                   |
| <b>0.1</b>                     | <b>Preparations of food additives</b>  |                     |                   |
|                                | <i><b>Additives in Schedules 3 &amp; 4 must not be added to preparations of food additives unless expressly permitted below.</b></i> |                     |                   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |                   |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates   | 1000 mg/kg          |                   |
| 216                            | Propyl p-hydroxybenzoate (propylparaben)   | 2500 mg/kg          |                   |
| 218                            | Methyl p-hydroxybenzoate (methylparaben)   | 2500 mg/kg          |                   |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 350 mg/kg           |                   |
| 243                            | Ethyl lauroyl arginate   | 200 mg/kg           |                   |
| 304                            | Ascorbyl palmitate   | GMP                 |                   |
| 306                            | Tocopherols concentrate mixed  | GMP                 |                   |
| 307                            | Tocopherol, d-alpha-, concentrate  | GMP                 |                   |
| 308                            | Synthetic gamma-tocopherol   | GMP                 |                   |
| 309                            | Synthetic delta-tocopherol   | GMP                 |                   |
| 310                            | Propyl gallate   | 100 mg/kg           |                   |
| 311                            | Octyl gallate  | 100 mg/kg           |                   |
| 312                            | Dodecyl gallate  | 100 mg/kg           |                   |
| 319                            | Tertiary butylhydroquinone   | 200 mg/kg           |                   |
| 320                            | Butylated hydroxyanisole   | 200 mg/kg           |                   |
| 385                            | Calcium disodium EDTA  | 500 mg/kg           |                   |
|                                | <b>baking compounds</b>  |                     |                   |
| 541                            | Sodium aluminium phosphate   | GMP                 |                   |
|                                | <b>colourings</b>  |                     |                   |
| -                              | Additives in Schedules 3 and 4<br>Ethanol  | GMP                 |                   |
|                                | <b>flavourings</b>   |                     |                   |
| -                              | Additives in Schedules 3 and 4<br>Benzyl alcohol   | 500 mg/kg           | In the final food |
| -                              | Ethanol  | GMP                 |                   |
| -                              | Ethyl acetate  | GMP                 |                   |
| -                              | Glycerol diacetate   | GMP                 |                   |
| -                              | Glyceryl monoacetate   | GMP                 |                   |
| -                              | Isopropyl alcohol  | 1000 mg/kg          | In the final food |
| 320                            | Butylated hydroxyanisole   | 1000 mg/kg          |                   |
| 1505                           | Triethyl citrate   | GMP                 |                   |
|                                | <b>renneting enzymes</b>   |                     |                   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 9000 mg/kg          |                   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

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|-----------------|---|---------------------|--------------------|
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates  | 9000 mg/kg          |                    |
| <b>1</b>        | <b>DAIRY PRODUCTS (EXCLUDING BUTTER AND BUTTER FATS)</b>  |                     |                    |
| <b>1.1</b>      | <b>Liquid milk and liquid milk based drinks</b>   |                     |                    |
| <b>1.1.1</b>    | <b>Liquid milk (including buttermilk)</b>   |                     |                    |
|                 | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to liquid milk (including buttermilk) unless expressly permitted below</b></i> |                     |                    |
| -               | Additives in Schedule 2   |                     | UHT goat milk only |
| <b>1.1.2</b>    | <b>Liquid milk products and flavoured liquid milk*</b>  |                     |                    |
| 160b            | Annatto extracts  | 10 mg/kg            |                    |
| 950             | Acesulphame potassium   | 500 mg/kg           |                    |
| 956             | Alitame   | 40 mg/kg            |                    |
| 960             | Steviol glycosides  | 115 mg/kg           |                    |
| 962             | Aspartame-acesulphame salt  | 1100 mg/kg          |                    |
| <b>1.1.3</b>    | <b>Liquid milk to which phytosterols, phytosterols or their esters have been added</b>  |                     |                    |
| 401             | Sodium alginate   | 2000 mg/kg          |                    |
| 407             | Carrageenan   | 2000 mg/kg          |                    |
| 412             | Guar gum  | 2000 mg/kg          |                    |
| 471             | Mono- and diglycerides of fatty acids   | 2000 mg/kg          |                    |
| 460             | Microcrystalline cellulose  | 5000 mg/kg          |                    |
| <b>1.2</b>      | <b>Fermented and renneted milk products</b>   |                     |                    |
| <b>1.2.1</b>    | <b>Fermented milk and renneted milk</b>   |                     |                    |
|                 | <i><b>Additives in Schedules 2, 3 &amp; 4 must not be added to fermented milk and renneted milk</b></i>                                   |                     |                    |
| <b>1.2.2</b>    | <b>Fermented milk products and renneted milk products*</b>  |                     |                    |
| 160b            | Annatto extracts  | 60 mg/kg            |                    |
| 950             | Acesulphame potassium   | 500 mg/kg           |                    |
| 956             | Alitame   | 60 mg/kg            |                    |
| 960             | Steviol glycosides  | 175 mg/kg           |                    |
| 962             | Aspartame-acesulphame salt  | 1100 mg/kg          |                    |

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| INS Number                     | Additive Name  | Max Permitted Level | Qualifications  |
|--------------------------------|--|---------------------|---|
| 1.3                            | <b>Condensed milk and evaporated milk*</b>   |                     |   |
| 1.4                            | <b>Cream and cream products</b>  |                     |   |
| 1.4.1                          | <b>Cream, reduced cream and light cream</b>  |                     |   |
|                                | <i><b>Additives in Schedules 2, 3 &amp; 4 must not be added to cream, reduced cream and light cream unless expressly permitted below</b></i> |                     |   |
| -                              | Additives in Schedule 2  |                     | UHT creams and creams receiving equivalent or greater heat treatments only      |
| 1.4.2                          | <b>Cream products (flavoured, whipped, thickened, sour cream etc)*</b>   |                     |   |
| 234                            | Nisin  | 10 mg/kg            |   |
|                                | <b>whipped thickened light cream</b>   |                     |   |
| 475                            | Polyglycerol esters of fatty acids   | 5000 mg/kg          |   |
| 1.5                            | <b>Dried milk, milk powder, cream powder*</b>  |                     |   |
| 304                            | Ascorbyl palmitate   | 5000 mg/kg          |   |
| 320                            | Butylated hydroxyanisole   | 100 mg/kg           |   |
| 343                            | Magnesium phosphates   | 10000 mg/kg         |   |
| 431                            | Polyoxyethylene (40) stearate  | GMP                 |   |
| 530                            | Magnesium oxide  | 10000 mg/kg         |   |
| 542                            | Bone phosphate   | 1000 mg/kg          |   |
| 555                            | Potassium aluminium silicate   | GMP                 |   |
| 1.6                            | <b>Cheese and cheese products*</b>   |                     |   |
| 160b                           | Annatto extracts   | 50 mg/kg            |   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 3000 mg/kg          |   |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 300 mg/kg           |   |
| 234                            | Nisin  | GMP                 |   |
| 235                            | Pimaricin (natamycin)  | 15 mg/kg            | on cheese surfaces, based on individual cheese weight calculated as nitrate ion |
| 251 252                        | Nitrates (potassium and sodium salts)  | 50 mg/kg            |   |
| 338                            | Phosphoric acid  | GMP                 |   |
| 555                            | Potassium aluminium silicate   | 10000 mg/kg         |   |
| 560                            | Potassium silicate   | 10000 mg/kg         |   |
| 1.6.1                          | <b>Soft cheese, cream cheese and processed cheese</b>  |                     |   |
| 243                            | Ethyl lauroyl arginate   | 400 mg/kg           |   |
|                                | <b>Mozzarella cheese</b>   |                     |   |
| 243                            | Ethyl lauroyl arginate   | 200 mg/kg           |   |

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|--|---|----------------------|---|
| <b>1.6.2 Hard cheese and semi-hard cheese</b>  |   |                      |   |
| 243  | Ethyl lauroyl arginate                                  | 1 mg/cm <sup>2</sup> | applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm. |
| <b>2 EDIBLE OILS AND OIL EMULSIONS</b>   |   |                      |   |
| 160b   | Annatto extracts  | 20 mg/kg             |   |
| 304  | Ascorbyl palmitate                                      | GMP                  |   |
| 306  | Tocopherols concentrate mixed                           | GMP                  |   |
| 307  | Tocopherol, d-alpha-, concentrate                       | GMP                  |   |
| 308  | Synthetic gamma-tocopherol                              | GMP                  |   |
| 309  | Synthetic delta-tocopherol                              | GMP                  |   |
| 310  | Propyl gallate  | 100 mg/kg            |   |
| 311  | Octyl gallate   | 100 mg/kg            |   |
| 312  | Dodecyl gallate   | 100 mg/kg            |   |
| 319  | Tertiary butylhydroquinone                              | 200 mg/kg            |   |
| 320  | Butylated hydroxyanisole                                | 200 mg/kg            |   |
| 321  | Butylated hydroxytoluene                                | 100 mg/kg            |   |
| <b>2.1 Edible oils essentially free of water*</b>                                    |   |                      |   |
| 475  | Polyglycerol esters of fatty acids                      | 20000 mg/kg          | shortening only   |
| 476  | Polyglycerol esters of interesterified ricinoleic acids | 20000 mg/kg          | shortening only   |
| 900a   | Polydimethylsiloxane                                    | 10 mg/kg             | frying oils only  |
| <b>olive oil</b>   |   |                      |   |
| <b><i>Additives in Schedules 3 &amp; 4 must not be added to olive oil.</i></b>       |   |                      |   |
| <b>2.2 Oil emulsions (water in oil)</b>  |   |                      |   |
| <b>2.2.1 Oil emulsions (&gt;80% oil)</b>   |   |                      |   |
| <b>2.2.1.1 Butter</b>  |   |                      |   |
| <b><i>Additives must not be added to butter unless expressly permitted below</i></b> |   |                      |   |
| 160a   | Carotenes   | GMP                  |   |
| 160b   | Annatto extracts  | 20 mg/kg             |   |
| 160e   | Carotenal, b-apo-8'-                                    | GMP                  |   |
| 160f   | Carotenal, b-apo-8'-, methyl or ethyl esters            | GMP                  |   |
| 508  | Potassium chloride                                      | GMP                  |   |
| <b>2.2.1.2 Butter products*</b>  |   |                      |   |
| <b>2.2.1.3 Margarine and similar products*</b>                                       |   |                      |   |
| 475  | Polyglycerol esters of fatty acids                      | 5000 mg/kg           |   |
| 476  | Polyglycerol esters of interesterified ricinoleic acids | 5000 mg/kg           |   |

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|--|--|---------------------|----------------|
| <b>2.2.2 Oil emulsions (&lt;80% oil)*</b>  |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 2000 mg/kg          |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |                |
| 234  | Nisin  | GMP                 |                |
| 281  | Sodium propionate  | GMP                 |                |
| 282  | Calcium propionate                                       | GMP                 |                |
| 475  | Polyglycerol esters of fatty acids                       | 5000 mg/kg          |                |
| 476  | Polyglycerol esters of interesterified ricinoleic acids  | 5000 mg/kg          |                |
| <b>3 ICE CREAM AND EDIBLE ICES*</b>  |  |                     |                |
| 123  | Amaranth   | 290 mg/kg           |                |
| 160b   | Annatto extracts   | 25 mg/kg            |                |
| 950  | Acesulphame potassium                                    | 1000 mg/kg          |                |
| 956  | Alitame  | 100 mg/kg           |                |
| 960  | Steviol glycosides                                       | 200 mg/kg           |                |
| 962  | Aspartame-acesulphame salt                               | 2200 mg/kg          |                |
| <b>Ice confection sold in liquid form</b>  |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 400 mg/kg           |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg           |                |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites       | 25 mg/kg            |                |
| <b>4 FRUITS AND VEGETABLES (INCLUDING FUNGI, NUTS, SEEDS, HERBS AND SPICES)</b>  |  |                     |                |
| <b>4.1 Unprocessed fruits and vegetables</b>   |  |                     |                |
| <i>Additives in Schedules 2, 3 &amp; 4 must not be added to unprocessed fruits and vegetables unless expressly permitted below</i>     |  |                     |                |
| <i>Permissions for sulphur dioxide when used as an agricultural chemical are contained in Standard 1.4.2</i>                           |  |                     |                |
| <b>4.1.1 Untreated fruits and vegetables</b>   |  |                     |                |
| <i>Additives in Schedules 2, 3 &amp; 4 must not be added to unprocessed fruits and vegetables.</i>                                     |  |                     |                |
| <b>4.1.2 Surface treated fruits and vegetables</b>   |  |                     |                |
| <i>Additives in Schedules 2, 3 &amp; 4 must not be added to surface treated fruits and vegetables unless expressly permitted below</i> |  |                     |                |
| 342  | Ammonium phosphates                                      | GMP                 |                |

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| INS Number  | Additive Name  | Max Permitted Level | Qualifications           |
|---|--|---------------------|--------------------------|
| 473   | Sucrose esters of fatty acids  | 100 mg/kg           |                          |
| 901   | Beeswax, white and yellow  | GMP                 |                          |
| 903   | Carnauba wax   | GMP                 |                          |
| 904   | Shellac  | GMP                 |                          |
| <b>citrus fruit</b>   |  |                     |                          |
| 914   | Oxidised polyethylene  | 250 mg/kg           |                          |
| 1520  | Propylene glycol   | 30000 mg/kg         |                          |
| <b>walnut and pecan nut kernels</b>                             |  |                     |                          |
| 304   | Ascorbyl palmitate   | GMP mg/kg           |                          |
| 320   | Butylated hydroxyanisole   | 70 mg/kg            |                          |
| 321   | Butylated hydroxytoluene   | 70 mg/kg            |                          |
| <b>4.1.3</b>  | <b>Fruits and vegetables that are peeled, cut, or both peeled and cut</b>  |                     |                          |
|   | <b><i>Additives in Schedules 3 &amp; 4 must not be added to peeled and/or cut fruits and vegetables unless expressly permitted below</i></b>     |                     |                          |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 375 mg/kg           |                          |
| 243   | Ethyl lauroyl arginate   | 200 mg/kg           |                          |
| <b>products for manufacturing purposes</b>                      |  |                     |                          |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites   | 200 mg/kg           | apples and potatoes only |
| <b>root and tuber vegetables</b>                                |  |                     |                          |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites   | 50 mg/kg            |                          |
| 920   | L-cysteine monohydrochloride   | GMP                 |                          |
| <b>4.2</b>  | <b>Frozen unprocessed fruits and vegetables</b>  |                     |                          |
|   | <b><i>Additives in Schedules 2, 3 &amp; 4 must not be added to frozen unprocessed fruits and vegetables unless expressly permitted below</i></b> |                     |                          |
| <b>frozen avocado</b>   |  |                     |                          |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites   | 300 mg/kg           |                          |
| <b>4.3</b>  | <b>Processed fruits and vegetables*</b>  |                     |                          |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites   | 20 mg/kg            | ginger only              |
| <b>mushrooms in brine or water and not commercially sterile</b> |  |                     |                          |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 500 mg/kg           |                          |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates   | 500 mg/kg           |                          |

Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over.

**\*Additives in Schedules 2, 3 and 4 are permitted**

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### Permitted uses of food additives by food type

| INS Number  | Additive Name  | Max Permitted Level | Qualifications                                |
|---|--|---------------------|---|
| <b>preserved cherries known as maraschino cherries, cocktail cherries or glace cherries</b> |  |                     |   |
| 127   | Erythrosine  | 200 mg/kg           |   |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |   |
| <b>tomato products pH &lt; 4.5</b>  |  |                     |   |
| 234   | Nisin  | GMP                 |   |
| <b>4.3.1 Dried fruits and vegetables*</b>   |  |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |   |
| 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites       | 3000 mg/kg          |   |
| <b>desiccated coconut</b>   |  |                     |   |
| 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites       | 50 mg/kg            |   |
| <b>4.3.2 Fruits and vegetables in vinegar, oil, brine or alcohol*</b>                       |  |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |   |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |   |
| 950   | Acesulphame potassium                                    | 3000 mg/kg          |   |
| 956   | Alitame  | 40 mg/kg            |   |
| 960   | Steviol glycosides                                       | 160 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                               | 6800 mg/kg          |   |
| <b>products made from bleached vegetables</b>   |  |                     |   |
| 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites       | 750 mg/kg           |   |
| <b>4.3.3 Commercially sterile fruits and vegetables in hermetically sealed containers*</b>  |  |                     |   |
| 512   | Stannous chloride  | 100 mg/kg           | asparagus not in direct contact with tin only |
| 950   | Acesulphame potassium                                    | 500 mg/kg           |   |
| 952   | Cyclamates   | 1350 mg/kg          |   |
| 954   | Saccharin  | 110 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                               | 1100 mg/kg          |   |
| <b>4.3.4 Fruit and vegetable spreads including jams, chutneys and related products*</b>     |  |                     |   |
| 123   | Amaranth   | 290 mg/kg           |   |
| 281   | Sodium propionate  | GMP                 |   |
| 282   | Calcium propionate                                       | GMP                 |   |
| 950   | Acesulphame potassium                                    | 3000 mg/kg          |   |
| 952   | Cyclamates   | 1000 mg/kg          |   |
| 954   | Saccharin  | 1500 mg/kg          |   |
| 956   | Alitame  | 300 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                               | 6800 mg/kg          |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

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### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level | Qualifications |
|--|--|---------------------|----------------|
| <b>low joule chutneys, low joule jams and low joule spreads</b>    |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |                |
| 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 285 mg/kg           |                |
| 960  | Steviol glycosides                                       | 450 mg/kg           |                |
| <b>4.3.5 Candied fruits and vegetables*</b>                        |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500 mg/kg           |                |
| 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 2000 mg/kg          |                |
| <b>4.3.6 Fruit and vegetable preparations including pulp*</b>      |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |                |
| 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 350 mg/kg           |                |
| 234  | Nisin  | GMP                 |                |
| 960  | Steviol glycosides                                       | 210 mg/kg           |                |
| <b>chilli paste</b>  |  |                     |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 3000 mg/kg          |                |
| <b>fruit and vegetable preparations for manufacturing purposes</b> |  |                     |                |
| 220 221 222 223<br>224 225 228                                     | Sulphur dioxide and sodium and potassium sulphites       | 1000 mg/kg          |                |
| <b>4.3.7 Fermented fruit and vegetable products*</b>               |  |                     |                |
| <b>lactic acid fermented fruits and vegetables*</b>                |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500 mg/kg           |                |
| <b>4.3.8 Other fruit and vegetable based products*</b>             |  |                     |                |
| <b>dried instant mashed potato</b>                                 |  |                     |                |
| 304  | Ascorbyl palmitate                                       | GMP                 |                |
| 320  | Butylated hydroxyanisole                                 | 100 mg/kg           |                |
| <b>imitation fruit</b>   |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 500 mg/kg           |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg           |                |

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|---|---|---------------------|---|
| 220 221 222 223<br>224 225 228  | benzoates<br>Sulphur dioxide and sodium and potassium sulphites   | 3000 mg/kg          |   |
| <b>rehydrated legumes</b>   |   |                     |   |
| 243   | Ethyl lauroyl arginate  | 200 mg/kg           |   |
| <b>5 CONFECTIONERY</b>  |   |                     |   |
| 123   | Amaranth  | 300 mg/kg           |   |
| 160b  | Annatto extracts  | 25 mg/kg            |   |
| 173   | Aluminium   | GMP                 |   |
| 174   | Silver  | GMP                 |   |
| 175   | Gold  | GMP                 |   |
| 950   | Acesulphame potassium   | 2000 mg/kg          | Clause 4 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum |
| 951   | Aspartame   | 10000 mg/kg         |   |
| 955   | Sucralose   | 2500 mg/kg          |   |
| 956   | Alitame   | 300 mg/kg           |   |
| 961   | Neotame   | 300 mg/kg           |   |
| 962   | Aspartame-acesulphame salt  | 4500 mg/kg          |   |
| <b>fruit filling for confectionery containing not less than 200 g/kg of fruit</b> |   |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates  | 500 mg/kg           |   |
| <b>5.1 Chocolate and cocoa products</b>   |   |                     |   |
|   | <b><i>Additives in Schedules 3 &amp; 4 must not be added to chocolate and cocoa products unless expressly permitted below</i></b> |                     | Colours permitted on the surface of chocolate only  |
| 476   | Polyglycerol esters of interesterified ricinoleic acids   | 5000 mg/kg          |   |
| 477   | Propylene glycol esters of fatty acids  | 4000 mg/kg          |   |
| 960   | Steviol glycosides  | 550 mg/kg           |   |
| <b>5.2 Sugar confectionery*</b>   |   |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates  | 1000 mg/kg          |   |
| 960   | Steviol glycosides  | 1100 mg/kg          |   |
| <b>bubble gum and chewing gum</b>   |   |                     |   |
| 304   | Ascorbyl palmitate  | GMP                 |   |
| 310   | Propyl gallate  | 200 mg/kg           |   |
| 320   | Butylated hydroxyanisole  | 200 mg/kg           |   |
| 321   | Butylated hydroxytoluene  | 200 mg/kg           |   |
| <b>low joule chewing gum</b>  |   |                     |   |
| 952   | Cyclamates  | 20000 mg/kg         |   |
| 954   | Saccharin   | 1500 mg/kg          |   |

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| INS Number                     | Additive Name  | Max Permitted Level | Qualifications  |
|--------------------------------|--|---------------------|---|
| <b>5.3</b>                     | <b>not assigned</b>  |                     |   |
| <b>5.4</b>                     | <b>icings and frostings*</b>   |                     |   |
| 127                            | Erythrosine  | 2 mg/kg             |   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 1500 mg/kg          |   |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates   | 1000 mg/kg          |   |
| <b>6</b>                       | <b>CEREALS AND CEREAL PRODUCTS</b>   |                     |   |
| <b>6.1</b>                     | <b>Cereals (whole and broken grains)</b>   |                     |   |
|                                | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to cereals (whole and broken grains) unless expressly permitted below</b></i> |                     |   |
| 471                            | Mono- and diglycerides of fatty acids  | GMP                 | precooked rice only   |
| <b>6.2</b>                     | <b>Flours, meals and starches</b>  |                     |   |
|                                | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to flours, meals and starches</b></i>   |                     | note: flour, meal and starch products (e.g. self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8. |
| <b>6.3</b>                     | <b>Processed cereal and meal products*</b>   |                     |   |
| 160b                           | Annatto extracts   | 100 mg/kg           | extruded and/or puffed cereal products only   |
| 960                            | Steviol glycosides   | 250 mg/kg           |   |
| <b>6.3.1</b>                   | <b>Cooked rice</b>   |                     |   |
| 243                            | Ethyl lauroyl arginate   | 200 mg/kg           |   |
| <b>6.4</b>                     | <b>Flour products (including noodles and pasta)*</b>   |                     |   |
| 160b                           | Annatto extracts   | 25 mg/kg            |   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |   |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 300 mg/kg           | Flour products that are cooked on hot plates only e.g. crumpets, pikelets, and flapjacks.<br>Cooked pasta and noodles only  |
| 234                            | Nisin  | 250 mg/kg           |   |
| 243                            | Ethyl lauroyl arginate   | 200 mg/kg           |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name   | Max Permitted Level | Qualifications |
|--------------------------------|---|---------------------|----------------|
| 280 281 282 283                | Propionic acid and sodium and potassium and calcium propionates   | 2000 mg/kg          |                |
| 950                            | Acesulphame potassium   | 200 mg/kg           |                |
| 956                            | Alitame   | 200 mg/kg           |                |
| 962                            | Aspartame-acesulphame salt  | 450 mg/kg           |                |
| <b>7</b>                       | <b>BREADS AND BAKERY PRODUCTS*</b>  |                     |                |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates  | 1200 mg/kg          |                |
| 280 281 282 283                | Propionic acid and sodium and potassium and calcium propionates   | 4000 mg/kg          |                |
| <b>7.1</b>                     | <b>Breads and related products*</b>   |                     |                |
|                                | <b>fancy breads</b>   |                     |                |
| 960                            | Steviol glycosides  | 160 mg/kg           |                |
| <b>7.2</b>                     | <b>Biscuits, cakes and pastries*</b>  |                     |                |
| 160b                           | Annatto extracts  | 25 mg/k             |                |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites  | 300 mg/k            |                |
| 475                            | Polyglycerol esters of fatty acids  | 15000 mg/k          | cake only      |
| 950                            | Acesulphame potassium   | 200 mg/k            |                |
| 956                            | Alitame   | 200 mg/k            |                |
| 960                            | Steviol glycosides  | 160 mg/k            |                |
| 962                            | Aspartame-acesulphame salt  | 450 mg/k            |                |
| <b>8</b>                       | <b>MEAT AND MEAT PRODUCTS (INCLUDING POULTRY AND GAME)</b>  |                     |                |
| <b>8.1</b>                     | <b>Raw meat, poultry and game</b>   |                     |                |
|                                | <b><i>Additives in Schedules 2,3 &amp; 4 must not be added to raw meat, poultry and game unless expressly permitted below</i></b> |                     |                |
|                                | <b>poultry</b>  |                     |                |
| 262                            | Sodium acetates   | 5000 mg/kg          |                |
| <b>8.2</b>                     | <b>Processed meat, poultry and game products in whole cuts or pieces*</b>   |                     |                |
| 234                            | Nisin   | 12.5 mg/kg          |                |
| 243                            | Ethyl lauroyl arginate  | 200 mg/kg           |                |
|                                | <b>commercially sterile canned cured meat</b>   |                     |                |
| 249 250                        | Nitrites (potassium and sodium salts)   | 50 mg/kg            |                |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level |                    | Qualifications  |
|--|--|---------------------|--------------------|---|
| <b>cured meat</b>  |  |                     |                    | total of nitrates and nitrites, calculated as sodium nitrite  |
| 249 250  | Nitrites (potassium and sodium salts)                  | 125                 | mg/kg              |   |
| <b>dried meat</b>  |  |                     |                    |   |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates | 1500                | mg/kg              |   |
| 249 250  | Nitrites (potassium and sodium salts)                  | 125                 | mg/kg              | total of nitrates and nitrites, calculated as sodium nitrite  |
| <b>slow dried cured meat</b>   |  |                     |                    |   |
| 249 250  | Nitrites (potassium and sodium salts)                  | 125                 | mg/kg              | total of nitrates and nitrites, calculated as sodium nitrite  |
| 251 252  | Nitrates (potassium and sodium salts)                  | 500                 | mg/kg              |   |
| <b>8.3 Processed comminuted meat, poultry and game products*</b>   |  |                     |                    |   |
| 160b   | Annatto extracts                                       | 100                 | mg/kg              |   |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites     | 500                 | mg/kg              |   |
| 234  | Nisin  | 12.5                | mg/kg              |   |
| 243  | Ethyl lauroyl arginate                                 | 315                 | mg/kg              |   |
| 249 250  | Nitrites (potassium and sodium salts)                  | 125                 | mg/kg              | total of nitrates and nitrites, calculated as sodium nitrite  |
| <b>fermented, uncooked processed comminuted meat products</b>  |  |                     |                    |   |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates | 1500                | mg/kg              |   |
| 235  | Pimaricin (natamycin)                                  | 1.2                 | mg/dm <sup>2</sup> | when determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food. |
| 251 252  | Nitrates (potassium and sodium salts)                  | 500                 | mg/kg              | total of nitrates and nitrites, calculated as sodium nitrite  |
| <b>sausage and sausage meat containing raw, unprocessed meat</b>   |  |                     |                    |   |
| <b><i>Additives must not be added to sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i></b> |  |                     |                    |   |
| -  | Additives in Schedule 2                                |                     |                    |   |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites     | 500                 | mg/kg              |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name  | Max Permitted Level | Qualifications |
|--------------------------------|--|---------------------|----------------|
| <b>8.4</b>                     | <b>Edible casings*</b>   |                     |                |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | 100 mg/kg           |                |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 500 mg/kg           |                |
| <b>8.5</b>                     | <b>Animal protein products*</b>  |                     |                |
| <b>9</b>                       | <b>FISH AND FISH PRODUCTS</b>  |                     |                |
| <b>9.1</b>                     | <b>Unprocessed fish and fish fillets (including frozen and thawed)</b>   |                     |                |
|                                | <i><b>Additives in Schedules 2,3&amp;4 must not be present in unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below</b></i> |                     |                |
|                                | <b>frozen fish</b>   |                     |                |
| 300 301 302 303                | Ascorbic acid and sodium, calcium and potassium ascorbates   | 400 mg/kg           |                |
| 315 316                        | Erythorbic acid and sodium erythorbate   | 400 mg/kg           |                |
| 339 340 341                    | Sodium, potassium and calcium phosphates   | GMP                 |                |
| 450                            | Pyrophosphates   | GMP                 |                |
| 451                            | Triphosphates  | GMP                 |                |
| 452                            | Polyphosphates   | GMP                 |                |
|                                | <b>uncooked crustacea</b>  |                     |                |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 100 mg/kg           |                |
| 300 301 302 303                | Ascorbic acid and sodium, calcium and potassium ascorbates   | GMP                 |                |
| 315 316                        | Erythorbic acid and sodium erythorbate   | GMP                 |                |
| 330 331 332 333<br>380         | Citric acid and sodium, potassium, calcium and ammonium citrates   | GMP                 |                |
| 500                            | Sodium carbonates  | GMP                 |                |
| 504                            | Magnesium carbonates   | GMP                 |                |
| 586                            | 4-hexylresorcinol  | GMP                 |                |
| <b>9.2</b>                     | <b>Processed fish and fish products*</b>   |                     |                |
|                                | <b>cooked crustacea</b>  |                     |                |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 30 mg/kg            |                |
|                                | <b>roe</b>   |                     |                |
| 123                            | Amaranth   | 300 mg/kg           |                |
| <b>9.3</b>                     | <b>Semi preserved fish and fish products*</b>  |                     |                |
| 160b                           | Annatto extracts   | 10 mg/kg            |                |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number  | Additive Name   | Max Permitted Level | Qualifications    |
|---|---|---------------------|-------------------|
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates  | 2500 mg/kg          |                   |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates  | 2500 mg/kg          |                   |
| 243   | Ethyl lauroyl arginate  | 400 mg/kg           |                   |
| <b>roe</b>  |   |                     |                   |
| 123   | Amaranth  | 300 mg/kg           |                   |
| <b>9.4 Fully preserved fish including canned fish products*</b> |   |                     |                   |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites  | 30 mg/kg            |                   |
| 385   | Calcium disodium EDTA   | 250 mg/kg           |                   |
| <b>canned abalone (paua)</b>                                    |   |                     |                   |
| 220 221 222 223<br>224 225 228                                  | Sulphur dioxide and sodium and potassium sulphites  | 1000 mg/kg          |                   |
| <b>roe</b>  |   |                     |                   |
| 123   | Amaranth  | 300 mg/kg           |                   |
| <b>10 EGGS AND EGG PRODUCTS</b>                                 |   |                     |                   |
| <b>10.1 Eggs</b>  |   |                     |                   |
|   | <i>Additives in Schedules 2,3 &amp; 4 must not be added to eggs</i>   |                     |                   |
| <b>10.2 Liquid egg products</b>                                 |   |                     |                   |
|   | <i>Additives in Schedules 3 &amp; 4 must not be added to liquid egg products unless expressly permitted below</i> |                     |                   |
| 234<br>1505   | Nisin<br>Triethyl citrate   | GMP<br>1250 mg/kg   | liquid white only |
| <b>10.3 Frozen egg products</b>                                 |   |                     |                   |
|   | <i>Additives in Schedules 3 &amp; 4 must not be added to frozen egg products</i>                                  |                     |                   |
| <b>10.4 Dried or heat coagulated egg products</b>               |   |                     |                   |
|   | <i>Additives in Schedules 3 &amp; 4 must not be added to dried or heat coagulated egg products</i>                |                     |                   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name  | Max Permitted Level | Qualifications |
|--------------------------------|--|---------------------|----------------|
| <b>11</b>                      | <b>SUGARS, HONEY AND RELATED PRODUCTS</b>  |                     |                |
| <b>11.1</b>                    | <b>Sugar</b>   |                     |                |
|                                | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to sugar unless expressly permitted below</b></i>             |                     |                |
| 460                            | Cellulose, microcrystalline and powdered   | GMP                 |                |
|                                | <b>rainbow sugar*</b>  |                     |                |
| -                              | Additives in Schedules 2,3 and 4   |                     |                |
| <b>11.2</b>                    | <b>Sugars and syrups</b>   |                     |                |
|                                | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to sugars and syrups unless expressly permitted below</b></i> |                     |                |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 450                 | mg/kg          |
| <b>11.3</b>                    | <b>Honey and related products</b>  |                     |                |
|                                | <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to honey and related products</b></i>                         |                     |                |
| <b>11.3.1</b>                  | <b>Dried honey</b>   |                     |                |
| -                              | Additives in Schedule 2  |                     |                |
| <b>11.4.</b>                   | <b>Tabletop sweeteners*</b>  |                     |                |
| 636                            | Maltol   | GMP                 |                |
| 637                            | Ethyl maltol   | GMP                 |                |
| 640                            | Glycine  | GMP                 |                |
| 641                            | L-Leucine  | GMP                 |                |
| 950                            | Acesulphame potassium  | GMP                 |                |
| 952                            | Cyclamates   | GMP                 |                |
| 956                            | Alitame  | GMP                 |                |
| 962                            | Aspartame-acesulphame salt   | GMP                 |                |
| 960                            | Steviol glycosides   | GMP                 |                |
| 1201                           | Polyvinylpyrrolidone   | GMP                 |                |
| <b>11.4.1</b>                  | <b>Tabletop sweeteners – liquid preparation*</b>   |                     |                |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates   | GMP                 |                |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates   | GMP                 |                |
| 954                            | Saccharin  | GMP                 |                |
| <b>11.4.2</b>                  | <b>Tabletop sweeteners – tablets or powder or granules packed in portion sized packages*</b>                             |                     |                |
| 954                            | Saccharin  | GMP                 |                |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name  | Max Permitted Level | Qualifications   |
|--------------------------------|--|---------------------|--|
| <b>12</b>                      | <b>SALTS AND CONDIMENTS</b>  |                     |  |
| <b>12.1</b>                    | <b>Salt and salt substitutes</b>   |                     |  |
| <b>12.1.1</b>                  | <b>Salt</b>  |                     |  |
|                                | <b><i>Additives in Schedules 2,3 &amp; 4 must not be added to salt unless expressly permitted below</i></b>                        |                     |  |
| 341                            | Calcium phosphates   | GMP                 |  |
| 381                            | Ferric ammonium citrate  | GMP                 |  |
| 504                            | Magnesium carbonates   | GMP                 |  |
| 535                            | Sodium ferrocyanide  | 50                  | mg/kg <span style="border-left: 1px solid black; border-right: 1px solid black; border-bottom: 1px solid black; padding: 0 5px;"> </span> total of sodium and potassium ferrocyanide |
| 536                            | Potassium ferrocyanide   | 50                  |  |
| 551                            | Silicon dioxide (amorphous)  | GMP                 |  |
| 552                            | Calcium silicate   | GMP                 |  |
| 554                            | Sodium aluminosilicate   | GMP                 |  |
| 556                            | Calcium aluminium silicate   | GMP                 |  |
| <b>12.1.2</b>                  | <b>Reduced sodium salt mixture *</b>   |                     |  |
| <b>12.1.3</b>                  | <b>Salt substitute*</b>  |                     |  |
| 359                            | Ammonium adipate   | GMP                 |  |
| 363                            | Succinic acid  | GMP                 |  |
| 1001                           | Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid  | GMP                 |  |
| <b>12.2</b>                    | <b>not assigned</b>  |                     |  |
| <b>12.3</b>                    | <b>Vinegars and related products</b>   |                     |  |
|                                | <b><i>Additives in Schedules 2 &amp; 4 must not be added to vinegars and related products unless expressly permitted below</i></b> |                     |  |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites   | 100                 | mg/kg  |
| 300 301 302 303                | Ascorbic acid and sodium, calcium and potassium ascorbates   | 100                 | mg/kg  |
| 315 316                        | Erythorbic acid and sodium erythorbate   | 100                 | mg/kg  |
| -                              | Flavourings, excluding quinine and caffeine  |                     |  |
| <b>12.4</b>                    | <b>not assigned</b>  |                     |  |
| <b>12.5</b>                    | <b>Yeast and yeast products</b>  |                     |  |
|                                | <b><i>Colours in Schedule 4 must not be added to yeast and yeast related products unless expressly permitted below</i></b>         |                     |  |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                         | Additive Name   | Max Permitted Level | Qualifications   |
|------------------------------------|---|---------------------|--|
|                                    | dried yeast   |                     |  |
| 12.6                               | Vegetable protein products  |                     |  |
|                                    | <i>Colours in Schedule 4 must not be added to vegetable protein products</i>  |                     |  |
| 13                                 | <b>FOODS INTENDED FOR PARTICULAR DIETARY USES</b>   |                     |  |
| <b>To commence on 28 June 2014</b> |   |                     |  |
| 13                                 | <b>SPECIAL PURPOSE FOODS</b>  |                     |  |
| 13.1                               | <b>Infant formula products</b>  |                     |  |
|                                    | <i>Additives in Schedules 2,3 &amp; 4 must not be added to infant formula products unless expressly permitted below</i> |                     |  |
| 270                                | Lactic acid   | GMP                 |  |
| 304                                | Ascorbyl palmitate  | 10 mg/L             |  |
| 306                                | Tocopherols concentrate mixed   | 10 mg/L             |  |
| 322                                | Lecithin  | 5000 mg/L           |  |
| 330                                | Citric acid   | GMP                 |  |
| 331                                | Sodium citrate  | GMP                 |  |
| 332                                | Potassium citrate   | GMP                 |  |
| 410                                | Locust bean (carob bean) gum  | 1000 mg/L           |  |
| 412                                | Guar gum  | 1000 mg/L           |  |
| 471                                | Mono- and diglycerides of fatty acids   | 4000 mg/L           |  |
| 526                                | Calcium hydroxide   | GMP                 |  |
|                                    | <b>soy-based infant formula</b>   |                     |  |
| 1412                               | Distarch phosphate  | 5000 mg/L           | <div style="border: 1px solid black; width: 40px; height: 40px; display: inline-block;"></div> Clause 6 (1) applies mg/L |
| 1413                               | Phosphated distarch phosphate   | 5000                |  |
| 1414                               | Acetylated distarch phosphate   | 5000                |  |
| 1440                               | Hydroxypropyl starch  | 25000               |  |
|                                    | <b>liquid infant formula products</b>   |                     |  |
| 407                                | Carrageenan   | 300 mg/L            |  |
|                                    | <b>infant formula products for specific dietary use based on protein substitutes</b>                                    |                     |  |
| 407                                | Carrageenan   | 1000 mg/L           |  |
| 471                                | Mono- and diglycerides of fatty acids   | 5000 mg/L           |  |
| 472c                               | Citric and fatty acid esters of glycerol  | 9000 mg/L           |  |
| 472e                               | Diacetyltartaric and fatty acid esters of glycerol  | 400 mg/L            |  |
| 1412                               | Distarch phosphate  | 25000 mg/L          | <div style="border: 1px solid black; width: 40px; height: 40px; display: inline-block;"></div> Clause 6(1) applies mg/L  |
| 1413                               | Phosphated distarch phosphate   | 25000               |  |
| 1414                               | Acetylated distarch phosphate   | 25000               |  |
| 1440                               | Hydroxypropyl starch  | 25000               |  |
| 13.2                               | <b>Foods for infants</b>  |                     |  |
|                                    | <i>Additives in Schedules 2,3 &amp; 4 must not be added to foods for infants unless expressly permitted below</i>       |                     |  |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number  | Additive Name   | Max Permitted Level | Qualifications |
|---|---|---------------------|----------------|
| -   | Flavourings, excluding quinine and caffeine                       | GMP                 |                |
| 170i  | Calcium carbonate   | GMP                 |                |
| 260 261 262 263<br>264  | Acetic acid and its potassium, sodium, calcium and ammonium salts | 5000                | mg/kg          |
| 270 325 326 327<br>328  | Lactic acid and its sodium, potassium, calcium and ammonium salts | 2000                | mg/kg          |
| 300 301 302 303   | Ascorbic acid and its sodium, calcium and potassium salts         | 500                 | mg/kg          |
| 304   | Ascorbyl palmitate  | 100                 | mg/kg          |
| 306   | Tocopherols, concentrate mixed                                    | 300                 | mg/kg          |
| 307   | Tocopherols, d-alpha-, concentrate                                | 300                 | mg/kg          |
| 322   | Lecithin  | 1500<br>0           | mg/kg          |
| 330 331 332 333<br>380  | Citric acid and sodium, potassium, calcium and ammonium citrates  | GMP                 |                |
| 407   | Carrageenan   | 10000               | mg/kg          |
| 410   | Locust bean (carob bean) gum                                      | 10000               | mg/kg          |
| 412   | Guar gum  | 10000               | mg/kg          |
| 414   | Gum arabic (Acacia)   | 10                  | mg/kg          |
| 415   | Xanthan gum   | 10000               | mg/kg          |
| 440   | Pectin  | 10000               | mg/kg          |
| 471   | Mono- and diglycerides of fatty acids                             | 5000                | mg/kg          |
| 500   | Sodium carbonates   | GMP                 |                |
| 501   | Potassium carbonates  | GMP                 |                |
| 503   | Ammonium carbonates   | GMP                 |                |
| 509   | Calcium chloride  | 750                 | mg/kg          |
| 1412  | Distarch phosphate  | 50000               |                |
| 1413  | Phosphated distarch phosphate                                     | 50000               |                |
| 1414  | Acetylated distarch phosphate                                     | 50000               |                |
| 1422  | Acetylated distarch adipate                                       | 50000               |                |
| 1440  | Hydroxypropyl starch  | 50000               |                |
| <b>13.3 Formula meal replacements and formulated supplementary foods*</b> |   |                     |                |
| 950   | Acesulphame potassium   | 500                 | mg/kg          |
| 956   | Alitame   | 85                  | mg/kg          |
| 960   | Steviol glycosides  | 175                 | mg/kg          |
| 962   | Aspartame-acesulphame salt  | 1100                | mg/kg          |
| <b>13.4 Formulated supplementary sports foods*</b>                        |   |                     |                |
| 123   | Amaranth  | 300                 | mg/kg          |
| 160b  | Annatto extracts  | 100                 | mg/kg          |
| 950   | Acesulphame potassium   | 500                 | mg/kg          |
| 956   | Alitame   | 40                  | mg/kg          |
| 960   | Steviol glycosides  | 175                 | mg/kg          |
| 962   | Aspartame-acesulphame salt  | 1100                | mg/kg          |
| <b>13.4.1 Solid formulated supplementary sports foods*</b>                |   |                     |                |
| 210 211 212 213   | Benzoic acid and sodium, potassium, and calcium benzoates         | 400                 | mg/kg          |
| 220 221 222 223<br>224 225 228  | Sulphur dioxide and sodium and potassium sulphites                | 115                 | mg/kg          |
| 280   | Propionic acid  | 400                 | mg/kg          |
| 281   | Sodium propionate   | 400                 | mg/kg          |

of fat in total.  
Clause 6(1) applies

mg/kg in total

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number  | Additive Name   | Max Permitted Level | Qualifications                            |
|---|---|---------------------|---|
| 282   | Calcium propionate  | 400 mg/kg           |   |
| <b>13.4.2 Liquid formulated supplementary sports foods*</b>         |   |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates    | 400 mg/kg           |   |
| 210 211 212 213   | Benzoic acid and sodium, potassium, and calcium benzoates | 400 mg/kg           |   |
| 220 221 222 223<br>224 225 228                                      | Sulphur dioxide and sodium and potassium sulphites        | 115 mg/kg           |   |
| <b>To commence on 28 June 2014</b>                                  |   |                     |   |
| <b>13.5 Food for special medical purposes*</b>                      |   |                     |   |
| 200 201 202 203   | Sorbic acid and sodium, potassium and calcium sorbates    | 1500 mg/kg          |   |
| 210 211 212 213   | Benzoic acid and sodium, potassium and calcium benzoates  | 1500 mg/kg          |   |
| 338   | Phosphoric acid   | GMP                 | Permitted for use as an acidity regulator |
| 524   | Sodium hydroxide  | GMP                 |   |
| 525   | Potassium hydroxide                                       | GMP                 |   |
| 950   | Acesulphame potassium                                     | 450 mg/kg           |   |
| 954   | Saccharin   | 200 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                                | 450 mg/kg           |   |
| <b>13.5.1 Liquid food for special medical purposes*</b>             |   |                     |   |
| 123   | Amaranth  | 30 mg/kg            |   |
| 160b  | Annatto extracts  | 10 mg/kg            |   |
| <b>13.5.2 Food for special medical purposes other than liquids*</b> |   |                     |   |
| 123   | Amaranth  | 300 mg/kg           |   |
| 160b  | Annatto extracts  | 25 mg/kg            |   |

## 14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES

### 14.1 Non-alcoholic beverages

#### 14.1.1 Waters

##### 14.1.1.1 Mineral water

**Additives in Schedules 2,3 & 4  
must not be added to mineral  
water unless expressly  
permitted below**

|     |                |     |
|-----|----------------|-----|
| 290 | Carbon dioxide | GMP |
|-----|----------------|-----|

##### 14.1.1.2 Carbonated, mineralised and soda waters\*

#### 14.1.2 Fruit and vegetable juices and fruit and vegetable juice products

|                 |  |           |   |
|-----------------|--|-----------|---|
| 200 201 202 203 | Sorbic acid and sodium, potassium and calcium sorbates   | 400 mg/kg | GMP principle precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment |
| 210 211 212 213 | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number  | Additive Name   | Max Permitted Level | Qualifications   |
|---|---|---------------------|--|
| 220 221 222 223<br>224 225 228                      | Sulphur dioxide and sodium and potassium sulphites  | 115 mg/kg           |  |
| 243   | Ethyl lauroyl arginate  | 50 mg/kg            |  |
| 281   | Sodium propionate   | GMP                 |  |
| 282   | Calcium propionate  | GMP                 |  |
| <b>14.1.2.1 Fruit and vegetable juices</b>          |   |                     |  |
|   | <b><i>Additives in Schedules 2,3 &amp; 4 must not be added to fruit and vegetable juices unless expressly permitted below</i></b> |                     | applies to fruit and vegetable juices separated by mechanical means only |
| 270   | Lactic acid   | GMP                 |  |
| 290   | Carbon dioxide  | GMP                 |  |
| 296   | Malic acid  | GMP                 |  |
| 330   | Citric acid   | GMP                 |  |
| 334 335 336 337<br>353 354                          | Tartaric acid and sodium, potassium and calcium tartrates   | GMP                 |  |
| 960   | Steviol glycosides  | 50 mg/kg            |  |
| <b>coconut milk coconut cream and coconut syrup</b> |   |                     |  |
| 200 201 202 203                                     | Sorbic acid and sodium, potassium and calcium sorbates  | 1000 mg/kg          |  |
| 210 211 212 213                                     | Benzoic acid and sodium, potassium and calcium benzoates  | 1000 mg/kg          |  |
| <b>tomato juices pH &lt; 4.5</b>                    |   |                     |  |
| 234   | Nisin   | GMP                 |  |
| <b>14.1.2.2 Fruit and vegetable juice products*</b> |   |                     |  |
| 123   | Amaranth  | 30 mg/kg            |  |
| 160b  | Annatto extracts  | 10 mg/kg            |  |
| 950   | Acesulphame potassium   | 500 mg/kg           |  |
| 956   | Alitame   | 40 mg/kg            |  |
| 962   | Aspartame-acesulphame salt  | 1100 mg/kg          |  |
| <b>fruit drink</b>                                  |   |                     |  |
| 385   | Calcium disodium EDTA   | 33 mg/kg            | carbonated products only   |
| 444   | Sucrose acetate isobutyrate   | 200 mg/kg           |  |
| 445   | Glycerol esters of wood rosins  | 100 mg/kg           |  |
| 480   | Diocetyl sodium sulphosuccinate   | 10 mg/kg            |  |
| <b>low joule fruit and vegetable juice products</b> |   |                     |  |
| 950   | Acesulphame potassium   | 3000 mg/kg          |  |
| 952   | Cyclamates  | 400 mg/kg           |  |
| 954   | Saccharin   | 80 mg/kg            |  |
| 960   | Steviol glycosides  | 125 mg/kg           |  |
| 962   | Aspartame-acesulphame salt  | 6800 mg/kg          |  |
| <b>soy bean beverage (plain or flavoured)</b>       |   |                     |  |
| 960   | Steviol glycosides  | 100 mg/kg           | Plain soy bean beverage only   |
| 960   | Steviol glycosides  | 200 mg/kg           | Flavoured soy bean beverage only   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number  | Additive Name  | Max Permitted Level | Qualifications  |
|---|--|---------------------|---|
| <b>14.1.3 Water based flavoured drinks*</b>         |  |                     |   |
| -   | Quinine  | 100 mg/kg           | tonic drinks, bitter drinks and quinine drinks only                             |
| 123   | Amaranth   | 30 mg/kg            |   |
| 200 201 202 203                                     | Sorbic acid and sodium, potassium and calcium sorbates   | 400 mg/kg           | products containing fruit flavouring, juice or pulp or orange peel extract only |
| 210 211 212 213                                     | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg           |   |
| 220 221 222 223<br>224 225 228                      | Sulphur dioxide and sodium and potassium sulphites       | 115 mg/kg           |   |
| 243   | Ethyl lauroyl arginate                                   | 50 mg/kg            |   |
| 385   | Calcium disodium EDTA                                    | 33 mg/kg            |   |
| 444   | Sucrose acetate isobutyrate                              | 200 mg/kg           |   |
| 445   | Glycerol esters of wood rosins                           | 100 mg/kg           |   |
| 480   | Diethyl sodium sulphosuccinate                           | 10 mg/kg            |   |
| 950   | Acesulphame potassium                                    | 3000 mg/kg          |   |
| 952   | Cyclamates   | 350 mg/kg           |   |
| 954   | Saccharin  | 150 mg/kg           |   |
| 956   | Alitame  | 40 mg/kg            |   |
| 960   | Steviol glycosides                                       | 200 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                               | 6800 mg/kg          |   |
| <b>electrolyte drink and electrolyte drink base</b> |  |                     |   |
| -   | Aspartame  | 150 mg/kg           |   |
| 950   | Acesulphame potassium                                    | 150 mg/kg           |   |
| 962   | Aspartame-acesulphame salt                               | 230 mg/kg           |   |
| <b>kola type drinks</b>                             |  |                     |   |
| -   | Caffeine   | 145 mg/kg           |   |
| 338   | Phosphoric acid  | 570 mg/kg           |   |
| <b>14.1.3.1 Brewed soft drink*</b>                  |  |                     |   |
| 950   | Acesulphame potassium                                    | 1000 mg/kg          | Clause 4 limits do not apply  |
| 951   | Aspartame  | 1000 mg/kg          |   |
| 952   | Cyclamates   | 400 mg/kg           |   |
| 954   | Saccharin  | 50 mg/kg            |   |
| 955   | Sucralose  | 250 mg/kg           |   |
| 956   | Alitame  | 40 mg/kg            |   |
| 957   | Thaumatococcus   | GMP                 |   |
| 962   | Aspartame-acesulphame salt                               | 1500 mg/kg          |   |
| <b>14.1.4 Formulated Beverages*</b>                 |  |                     |   |
| 123   | Amaranth   | 30 mg/kg            | products containing fruit or vegetable juice only                               |
| 160b  | Annatto extracts   | 10 mg/kg            |   |
| 200 201 202 203                                     | Sorbic acid and sodium, potassium and calcium sorbates   | 400 mg/kg           |   |
| 210 211 212 213                                     | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg           |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level | Qualifications  |
|--|--|---------------------|---|
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites         | 115 mg/kg           |   |
| 281  | Sodium propionate  | GMP                 | products containing fruit or vegetable juice only                               |
| 282  | Calcium propionate   | GMP                 |   |
| 385  | Calcium disodium EDTA                                      | 33 mg/kg            | products containing fruit flavouring, juice or pulp or orange peel extract only |
| 444  | Sucrose acetate isobutyrate                                | 200 mg/kg           |   |
| 445  | Glycerol esters of wood rosins                             | 100 mg/kg           |   |
| 480  | Diocetyl sodium sulphosuccinate                            | 10 mg/kg            |   |
| 950  | Acesulphame potassium                                      | 3000 mg/kg          | Clause 4 limits do not apply  |
| 951  | Aspartame  | GMP                 |   |
| 954  | Saccharin  | 150 mg/kg           |   |
| 955  | Sucralose  | GMP                 |   |
| 956  | Alitame  | 40 mg/kg            |   |
| 957  | Thaumatococcus   | GMP                 |   |
| 960  | Steviol glycosides   | 200 mg/kg           |   |
| 961  | Neotame  | GMP                 | Clause 4 limits do not apply  |
| 962  | Aspartame-acesulphame salt                                 | 6800 mg/kg          |   |
| <b>14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products</b>   |  |                     |   |
| <b><i>Additives in Schedules 3 &amp; 4 must not be added to coffee, coffee substitutes, tea, herbal infusions and similar products</i></b> |  |                     |   |
| 950  | Acesulphame potassium                                      | 500 mg/kg           |   |
| 960  | Steviol glycosides   | 100 mg/kg           |   |
| 962  | Aspartame-acesulphame salt                                 | 1100 mg/kg          |   |
| <b>14.2 Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)</b>                               |  |                     |   |
| <b>14.2.1 Beer and related products</b>  |  |                     |   |
| <b><i>Additives in Schedules 2,3 &amp; 4 must not be added to beer and related products unless expressly permitted below</i></b>           |  |                     |   |
| 150a   | Caramel I – plain  | GMP                 |   |
| 150b   | Caramel II – caustic sulphite process                      | GMP                 |   |
| 150c   | Caramel III – ammonia process                              | GMP                 |   |
| 150d   | Caramel IV – ammonia sulphite process                      | GMP                 |   |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites         | 25 mg/kg            |   |
| 234  | Nisin  | GMP                 |   |
| 290  | Carbon dioxide   | GMP                 |   |
| 300 301 302 303  | Ascorbic acid and sodium, calcium and potassium ascorbates | GMP                 |   |
| 315 316  | Erythorbic acid and sodium erythorbate                     | GMP                 |   |
| 405  | Propylene glycol alginate                                  | GMP                 |   |
| 941  | Nitrogen   | GMP                 |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level | Qualifications               |
|--|--|---------------------|------------------------------|
| -  | Flavourings, excluding quinine and caffeine            | GMP                 |                              |
| <b>14.2.2 Wine, sparkling wine and fortified wine</b>  |  |                     |                              |
| <b><i>Additives in Schedules 2,3 &amp; 4 must not be added to wine, sparkling wine and fortified wine unless expressly permitted below</i></b> |  |                     |                              |
| 150a   | Caramel I – plain                                      | GMP                 |                              |
| 150b   | Caramel II – caustic sulphite process                  | GMP                 |                              |
| 150c   | Caramel III – ammonia process                          | GMP                 |                              |
| 150d   | Caramel IV – ammonia sulphite process                  | GMP                 |                              |
| 163ii  | Grape skin extract                                     | GMP                 |                              |
| 170  | Calcium carbonates                                     | GMP                 |                              |
| 181  | Tannins  | GMP                 |                              |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates | 200                 | mg/kg                        |
| 270  | Lactic acid  | GMP                 |                              |
| 290  | Carbon dioxide   | GMP                 |                              |
| 296  | Malic acid   | GMP                 |                              |
| 297  | Fumaric acid   | GMP                 |                              |
| 300  | Ascorbic acid  | GMP                 |                              |
| 301  | Sodium ascorbate                                       | GMP                 |                              |
| 302  | Calcium ascorbate                                      | GMP                 |                              |
| 315  | Erythorbic acid  | GMP                 |                              |
| 316  | Sodium erythorbate                                     | GMP                 |                              |
| 330  | Citric acid  | GMP                 |                              |
| 334  | Tartaric acid  | GMP                 |                              |
| 336  | Potassium tartrate                                     | GMP                 |                              |
| 337  | Potassium sodium tartrate                              | GMP                 |                              |
| 341  | Calcium phosphates                                     | GMP                 |                              |
| 342  | Ammonium phosphates                                    | GMP                 |                              |
| 353  | Metatartaric acid                                      | GMP                 |                              |
| 414  | Gum arabic   | GMP                 |                              |
| 431  | Polyoxyethylene (40) stearate                          | GMP                 |                              |
| 466  | Sodium carboxymethylcellulose                          | GMP                 | Wine and sparkling wine only |
| 491  | Sorbitan monostearate                                  | GMP                 |                              |
| 500  | Sodium carbonates                                      | GMP                 |                              |
| 501  | Potassium carbonates                                   | GMP                 |                              |
| 636  | Maltol   | 250                 | mg/kg                        |
| 637  | Ethyl maltol   | 100                 | mg/kg                        |
| -  | Yeast mannoproteins                                    | 400                 | mg/kg                        |
| <b>wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar</b>   |  |                     |                              |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites     | 400                 | mg/kg                        |
| <b>wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar</b>  |  |                     |                              |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites     | 250                 | mg/kg                        |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level | Qualifications |
|--|--|---------------------|----------------|
| <b>14.2.3 Wine based drinks and reduced alcohol wines*</b>   |  |                     |                |
| -  | Quinine  | 300 mg/kg           |                |
| 123  | Amaranth   | 30 mg/kg            |                |
| 160b   | Annatto extracts   | 10 mg/kg            |                |
| 175  | Gold   | 100 mg/kg           |                |
| <b>14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)</b>  |  |                     |                |
| <i><b>Additives in Schedules 2,3 &amp; 4 must not be added to fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below</b></i> |  |                     |                |
| 150a   | Caramel I – plain  | 1000 mg/kg          |                |
| 150b   | Caramel II – caustic sulphite process                    | 1000 mg/kg          |                |
| 150c   | Caramel III – ammonia process                            | 1000 mg/kg          |                |
| 150d   | Caramel IV – ammonia sulphite process                    | 1000 mg/kg          |                |
| 170i   | Calcium carbonates                                       | GMP                 |                |
| 181  | Tannins  | GMP                 |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 400 mg/kg           |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 400 mg/kg           |                |
| 260  | Acetic acid, glacial                                     | GMP                 |                |
| 270  | Lactic acid  | GMP                 |                |
| 290  | Carbon dioxide   | GMP                 |                |
| 296  | Malic acid   | GMP                 |                |
| 297  | Fumaric acid   | GMP                 |                |
| 300  | Ascorbic acid  | GMP                 |                |
| 315  | Erythorbic acid  | GMP                 |                |
| 330  | Citric acid  | GMP                 |                |
| 334  | Tartaric acid  | GMP                 |                |
| 336  | Potassium tartrate                                       | GMP                 |                |
| 341  | Calcium phosphates                                       | GMP                 |                |
| 342  | Ammonium phosphates                                      | GMP                 |                |
| 353  | Metatartaric acid  | GMP                 |                |
| 491  | Sorbitan monostearate                                    | GMP                 |                |
| 500  | Sodium carbonates  | GMP                 |                |
| 501  | Potassium carbonates                                     | GMP                 |                |
| 503  | Ammonium carbonates                                      | GMP                 |                |
| 516  | Calcium sulphate   | GMP                 |                |
| <b>Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar</b>  |  |                     |                |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites       | 300 mg/kg           |                |
| <b>Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar</b>   |  |                     |                |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites       | 200 mg/kg           |                |
| <b>14.2.4.1 Fruit and vegetable wine products*</b>   |  |                     |                |
| <b>14.2.5 Spirits and liqueurs*</b>  |  |                     |                |
| 123  | Amaranth   | 30 mg/kg            |                |
| 160b   | Annatto extracts   | 10 mg/kg            |                |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number                     | Additive Name   | Max Permitted Level | Qualifications                            |
|--------------------------------|---|---------------------|---|
| 173                            | Aluminium   | GMP                 |   |
| 174                            | Silver  | GMP                 |   |
| 175                            | Gold  | GMP                 |   |
| <b>14.3</b>                    | <b>Alcoholic beverages not included in item 14.2*</b>     |                     |   |
| -                              | Quinine   | 300 mg/kg           |   |
| 160b                           | Annatto extracts  | 10 mg/kg            |   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates    | 400 mg/kg           |   |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates  | 400 mg/kg           |   |
| 220 221 222 223<br>224 225 228 | Sulphur dioxide and sodium and potassium sulphites        | 250 mg/kg           |   |
| 342                            | Ammonium phosphates                                       | GMP                 |   |
| <b>20</b>                      | <b>MIXED FOODS*</b>                                       |                     |   |
| <b>20.1</b>                    | <b>Beverages*</b>   |                     |   |
| 160b                           | Annatto extracts  | 10 mg/kg            |   |
| <b>20.2</b>                    | <b>Food other than beverages*</b>                         |                     |   |
| 160b                           | Annatto extracts  | 25 mg/kg            |   |
|                                | <b>custard mix, custard powder and blanc mange powder</b> |                     |   |
| 950                            | Acesulphame potassium                                     | 500 mg/kg           |   |
| 956                            | Alitame   | 100 mg/kg           |   |
| 960                            | Steviol glycosides  | 80 mg/kg            |   |
| 962                            | Aspartame-acesulphame salt                                | 1100 mg/kg          |   |
|                                | <b>jelly</b>  |                     |   |
| 123                            | Amaranth  | 300 mg/kg           |   |
| 950                            | Acesulphame potassium                                     | 500 mg/kg           |   |
| 956                            | Alitame   | 100 mg/kg           |   |
| 952                            | Cyclamates  | 1600 mg/kg          |   |
| 954                            | Saccharin   | 160 mg/kg           |   |
| 960                            | Steviol glycosides  | 260 mg/kg           |   |
| 962                            | Aspartame-acesulphame salt                                | 1100 mg/kg          |   |
|                                | <b>dairy and fat based desserts, dips and snacks</b>      |                     |   |
| 200 201 202 203                | Sorbic acid and sodium, potassium and calcium sorbates    | 500 mg/kg           |   |
| 210 211 212 213                | Benzoic acid and sodium, potassium and calcium benzoates  | 700 mg/kg           |   |
| 234                            | Nisin   | GMP                 |   |
| 243                            | Ethyl lauroyl arginate                                    | 400 mg/kg           |   |
| 475                            | Polyglycerol esters of fatty acids                        | 5000 mg/kg          |   |
| 476                            | Polyglycerol esters of interesterified ricinoleic acids   | 5000 mg/kg          |   |
| 950                            | Acesulphame potassium                                     | 500 mg/kg           |   |
| 956                            | Alitame   | 100 mg/kg           |   |
| 960                            | Steviol glycosides  | 150 mg/kg           | dairy and fat based dessert products only |
| 962                            | Aspartame-acesulphame salt                                | 1100 mg/kg          |   |

**\*Additives in Schedules 2, 3 and 4 are permitted**

## SCHEDULE 1

### Permitted uses of food additives by food type

| INS Number   | Additive Name  | Max Permitted Level | Qualifications |
|--|--|---------------------|----------------|
| <b>sauces and toppings (including mayonnaises and salad dressings)</b>         |  |                     |                |
| 200 201 202 203  | Sorbic acid and sodium, potassium and calcium sorbates   | 1000 mg/kg          |                |
| 210 211 212 213  | Benzoic acid and sodium, potassium and calcium benzoates | 1000 mg/kg          |                |
| 220 221 222 223<br>224 225 228   | Sulphur dioxide and sodium and potassium sulphites       | 350 mg/kg           |                |
| 234  | Nisin  | GMP                 |                |
| 243  | Ethyl lauroyl arginate                                   | 200 mg/kg           |                |
| 281  | Sodium propionate  | GMP                 |                |
| 282  | Calcium propionate                                       | GMP                 |                |
| 385  | Calcium disodium EDTA                                    | 75 mg/kg            |                |
| 444  | Sucrose acetate isobutyrate                              | 200 mg/kg           |                |
| 445  | Glycerol esters of wood rosins                           | 100 mg/kg           |                |
| 475  | Polyglycerol esters of fatty acids                       | 20000 mg/kg         |                |
| 480  | Diocetyl sodium sulphosuccinate                          | 50 mg/kg            |                |
| 950  | Acesulphame potassium                                    | 3000 mg/kg          |                |
| 952  | Cyclamates   | 1000 mg/kg          |                |
| 954  | Saccharin  | 1500 mg/kg          |                |
| 960  | Steviol glycosides                                       | 320 mg/kg           |                |
| 956  | Alitame  | 300 mg/kg           |                |
| 962  | Aspartame-acesulphame salt                               | 6800 mg/kg          |                |
| <b>soup bases (the max permitted levels apply to soup made up as directed)</b> |  |                     |                |
| 950  | Acesulphame potassium                                    | 3000 mg/kg          |                |
| 954  | Saccharin  | 1500 mg/kg          |                |
| 956  | Alitame  | 40 mg/kg            |                |
| 962  | Aspartame-acesulphame salt                               | 6800 mg/kg          |                |

**\*Additives in Schedules 2, 3 and 4 are permitted**