

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
0	GENERAL PROVISIONS		
	Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.		
	Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.		
	Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule.		
0.1	Preparations of food additives		
	<i>Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below</i>		Does not apply to preparations of colours or flavours
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	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
224 225 228			
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	
baking compounds			
541	Sodium aluminium phosphate	GMP	
renneting enzymes			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000 mg/kg	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
1	DAIRY PRODUCTS (excluding butter and butter fats)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT goat milk only
1.1.2	Liquid milk products and flavoured liquid milk*		
160b	Annatto extracts	10	mg/kg
950	Acesulphame potassium	500	mg/kg
956	Alitame	40	mg/kg
1.2	Fermented and renneted milk products		
1.2.1	Fermented milk and renneted milk		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category</i>		
1.2.2	Fermented milk products and renneted milk products*		
160b	Annatto extracts	60	mg/kg
950	Acesulphame potassium	500	mg/kg
956	Alitame	60	mg/kg
1.3	Condensed milk and evaporated milk*		
1.4	Cream and cream products		
1.4.1	Cream, reduced cream and light cream		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT cream only
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc.)*		
234	Nisin	10	mg/kg
	whipped thickened light cream		
475	Polyglycerol esters of fatty acids	5000	mg/kg
1.5	Dried milk, milk powder, cream powder*		
304	Ascorbyl palmitate	5000	mg/kg
320	Butylated hydroxyanisole	100	mg/kg
343	Magnesium phosphates	1000	mg/kg
		0	
431	Polyoxyethylene (40) stearate	GMP	
481	Sodium lactylates	GMP	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
530	Magnesium oxide	1000 mg/kg	
		0	
542	Bone phosphate	1000 mg/kg	
555	Potassium aluminium silicate	GMP	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
1.6	Cheese and cheese products*		
160b	Annatto extracts	50 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphates	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	
481	Sodium lactylates	5 mg/kg	fresh cheese only
555	Potassium aluminium silicate	1000 mg/kg	
		0	
560	Potassium silicate	1000 mg/kg	
		0	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
2	EDIBLE OILS AND OIL EMULSIONS		
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	
2.1	Edible oils essentially free of water*		
475	Polyglycerol esters of fatty acids	2000 mg/kg	shortening only
		0	
476	Polyglycerol esters of interesterified ricinoleic acids	2000 mg/kg	shortening only
		0	
900a	Polydimethylsiloxane	10 mg/kg	frying oils only
	olive oil		
	<i>Additives in Schedules 3&4 must not be present in olive oil</i>		
2.2	Oil emulsions (water in oil)		
2.2.1	Oil emulsions (>80% oil)		
2.2.1.1	Butter		
	<i>Additives must not be present in foods in this category unless expressly permitted below</i>		
160a	Carotenes	GMP	
160b	Annatto extracts	20 mg/kg	
508	Potassium chloride	GMP	
2.2.1.2	Butter products*		
2.2.1.3	Margarine and similar products*		
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
2.2.2	Oil emulsions (<80% oil)*		
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	1000 mg/kg	
		0	
476	Polyglycerol esters of interesterified ricinoleic acids	1000 mg/kg	
		0	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
------------	---------------	-----------	--------------

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
3	ICE CREAM AND EDIBLE ICES*		
123	Amaranth	290	mg/kg
160b	Annatto extracts	20	mg/kg
950	Acesulphame potassium	1000	mg/kg
956	Alitame	100	mg/kg
	ice confection sold in liquid form		
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	Sulphur dioxide and sodium and potassium sulphites	25	mg/kg
224 225 228			

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
4	FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)		
4.1	Unprocessed fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	grapes packed with permeable envelopes		
220 221 222 223	Sulphur dioxide and sodium and potassium	10	mg/kg
224 225 228	sulphites		
4.1.1	Untreated fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in foods in this category</i>		
4.1.2	Surface treated fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
342	Ammonium phosphates	GMP	
473	Sucrose esters of fatty acids	100	mg/kg
901	Beeswax, white & yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
	citrus fruit		
914	Oxidised polyethylene	250	mg/kg
1520	Propylene glycol	3000	mg/kg
		0	
	walnut and pecan nut kernels		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70	mg/kg
321	Butylated hydroxytoluene	70	mg/kg
4.1.3	Peeled and/or cut fruits and vegetables		
	<i>Additives in schedules 3&4 must not be present in foods in this category unless expressly permitted below</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375	mg/kg
	products for manufacturing purposes		
220 221 222 223	Sulphur dioxide and sodium and potassium	200	mg/kg
224 225 228	sulphites		apples and potatoes only
	root and tuber vegetables		
220 221 222 223	Sulphur dioxide and sodium and potassium	50	mg/kg
224 225 228	sulphites		
920	L-cysteine monohydrochloride	GMP	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
4.2	Frozen unprocessed fruits and vegetables		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over
	frozen avocado 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg
4.3	Processed fruits and vegetables*		
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20 mg/kg ginger only
	mushrooms in brine or water and not commercially sterile 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
	preserved cherries known as maraschino cherries, cocktail cherries or glace cherries 127	Erythrosine	290 mg/kg
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg
	tomato products pH < 4.5 234	Nisin	GMP
4.3.1	Dried fruits and vegetables*		
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg
	desiccated coconut 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol*		
	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
	products made from bleached vegetables 220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750 mg/kg
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers*		
	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

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
954	Saccharin	110 mg/kg	

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

SCHEDULE 1

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

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
5	CONFECTIONERY		
123	Amaranth	300 mg/kg	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2000 mg/kg	Clause 4 limits do
951	Aspartame	1000 mg/kg	not apply to the
955	Sucralose	2500 mg/kg	use of permitted
956	Alitame	300 mg/kg	sweeteners in chewing gum and bubble gum
fruit filling for confectionery containing not less than 200 g/kg of fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
5.1	Chocolate and cocoa products		
	<i>Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below</i>		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	
5.2	Sugar confectionery*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
bubble gum and chewing gum			
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	200 mg/kg	
low joule chewing gum			
952	Cyclamates	2000 mg/kg	
954	Saccharin	1500 mg/kg	
5.3	not assigned		
5.4	Icings and frostings*		
160b	Annatto extracts	20 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	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
6	CEREALS AND CEREAL PRODUCTS		
6.1	Cereals (whole and broken grains)		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		⌘
471	Mono- and diglycerides of fatty acids	GMP	precooked rice only
6.2	Flours, meals and starches		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category</i>		note: flour, meal and starch products (eg 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.
6.3	Processed cereal and meal products*		
160b	Annatto extracts	100 mg/kg	extruded and/or puffed cereal products only
6.4	Flour products (including noodles and pasta)*		
160b	Annatto extracts	25 mg/kg	Flour products that are cooked on hot plates only eg. crumpets, pikelets, flapjacks, etc.
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
224 225 228			
234	Nisin	250 mg/kg	
280	Propionic acid	2000 mg/kg	
281	Sodium propionate	2000 mg/kg	
282	Calcium propionate	2000 mg/kg	
283	Potassium propionate	2000 mg/kg	
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
7	BREADS AND BAKERY PRODUCTS*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200 mg/kg	
280	Propionic acid	4000 mg/kg	
281	Sodium propionate	4000 mg/kg	
282	Calcium propionate	4000 mg/kg	
283	Potassium propionate	4000 mg/kg	
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
7.1	Breads and related products*		
7.2	Biscuits, cakes and pastries*		
160b	Annatto extracts	25 mg/kg	
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
224 225 228			
475	Polyglycerol esters of fatty acids	1500 mg/kg	cake only
		0	
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
8	MEAT AND MEAT PRODUCTS (including poultry and game)		
8.1	Raw meat, poultry and game		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	fresh poultry 262	Sodium acetates	5000 mg/kg
8.2	Processed meat, poultry and game products in whole pieces or cuts*		
	commercially sterile canned cured meat 249 250	Nitrites (potassium and sodium salts)	50 mg/kg
	cured meat 249 250	Nitrites (potassium and sodium salts)	125 mg/kg
	251 252	Nitrates (potassium and sodium salts)	125 mg/kg
	dried meat 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
	slow dried cured meat 249 250	Nitrites (potassium and sodium salts)	125 mg/kg
	251 252	Nitrates (potassium and sodium salts)	500 mg/kg
			total of nitrates and nitrites, calculated as sodium nitrite
8.3	Processed comminuted meat, poultry and game products*		
	160b	Annatto extracts	100 mg/kg
	220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg
	224 225 228		
	249 250	Nitrites (potassium and sodium salts)	125 mg/kg
			total of nitrates and nitrites, calculated as sodium nitrite
	fermented, uncooked processed comminuted meat products		

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level		Applications
235	Pimaricin (natamycin)	1.2	mg/dm ²	when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	mg/kg	
8.4	Edible casings*			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	mg/kg	
8.5	Animal protein products*			
	gelatine			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750	mg/kg	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
9	FISH AND FISH PRODUCTS		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	frozen fish		
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400 mg/kg	fillets only
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	
	uncooked crustacea		
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
224 225 228			
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	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
380			
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
-	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products*		
	cooked crustacea		
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
224 225 228			
	roe		
123	Amaranth	300 mg/kg	
9.3	Semi preserved fish and fish products*		
160b	Annatto extracts	10 mg/kg	
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	
	roe		
123	Amaranth	300 mg/kg	
9.4	Fully preserved fish including canned fish products*		
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
224 225 228			
385	Calcium disodium EDTA	250 mg/kg	
	canned abalone (paua)		
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
224 225 228			

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
roe 123	Amaranth	300 mg/kg	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
10	EGGS AND EGG PRODUCTS		
10.1	Eggs		
	<i>Additives in Schedules 2,3&4 must not be present in eggs</i>		
10.2	Liquid egg products		
	<i>Additives in Schedules 3&4 must not be present in foods in this category unless expressly permitted below</i>		
234	Nisin	GMP	
1505	Triethyl citrate	1250 mg/kg	liquid white only
		0	
10.3	Frozen egg products		
	<i>Additives in Schedules 3&4 must not be present in frozen egg products</i>		
10.4	Dried and/or heat coagulated egg products		
	<i>Additives in Schedules 3&4 must not be present in dried and/or heat coagulated egg products</i>		

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
11	SUGARS, HONEY AND RELATED PRODUCTS		
11.1	Sugar		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	460 Cellulose, microcrystalline and powdered	GMP	
	rainbow sugar*		
	- Additives in Schedules 2, 3 and 4		
11.2	Sugars and syrups		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	220 221 222 223 Sulphur dioxide and sodium and potassium	450	mg/kg
	224 225 228 sulphites		
11.3	Honey and related products		
	<i>Additives in Schedules 2,3&4 must not be present in honey and related products</i>		
11.3.1	Dried honey		
	- Additives in Schedule 2		
11.4	Tabletop sweeteners*		
	636 Maltol	GMP	
	637 Ethyl maltol	GMP	
	640 Glycine	GMP	
	641 L-Leucine	GMP	
	950 Acesulphame potassium	GMP	
	951 Aspartame	GMP	
	955 Sucralose	GMP	
	956 Alitame	GMP	
	1201 Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners - liquid preparations*		
	200 201 202 203 Sorbic acid and sodium, potassium and calcium	GMP	
	sorbates		
	210 211 212 213 Benzoic acid and sodium, potassium and calcium	GMP	
	benzoates		
	954 Saccharin	GMP	
11.4.2	Tabletop sweeteners - tablets or powder or granules packed in portion sized packages*		
	954 Saccharin	GMP	

note - duplication
of schedule 2
note - duplication
of schedule 2

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
12	SALTS AND CONDIMENTS		
12.1	Salt and salt substitutes		
12.1.1	Salt		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
535	Sodium ferrocyanide	50 mg/kg	total of sodium and potassium ferrocyanide
536	Potassium ferrocyanide	50 mg/kg	
table salt			
341	Calcium phosphates	GMP	
504	Magnesium carbonates	GMP	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
12.1.2	Reduced salt sodium salt mixture*		
12.1.3	Salt substitute*		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	not assigned		
12.3	Vinegars and related products		
	<i>Additives in Schedules 2 & 4 must not be present in foods in this category unless expressly permitted below</i>		
220 221 222 223 224 225 228	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 (including permitted synthetic flavourings)		
12.4	not assigned		
12.5	Yeast and yeast products		
	<i>Colours in Schedule 4 must not be present in foods in this category unless expressly permitted below</i>		
dried yeast			
481	Sodium lactylates		duplication of permission already permitted in baked goods etc.

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
12.6	Vegetable protein products		
	<i>Colours in Schedule 4 must not be present in vegetable protein products</i>		

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
13	FOODS INTENDED FOR PARTICULAR DIETARY USES ¹		
13.1	Infant formulae and follow-on formulae		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standard R7	
13.2	Weaning foods		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standards R5 and R6	
13.3	Formula dietary food		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standard R4	
13.4	Dietetic formulae for slimming and weight reduction		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standard R9	
13.5	Supplementary foods for dietetic uses		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
	-	Additives permitted in FSC Standard R3	

¹References to Standards R3, R4, R5, R6, R7 and R9 will be replaced with a list of permitted additives once the appropriate standards have been reviewed.

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>
--

SCHEDULE 1

INS Number		Additive Name	Max level		Applications
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 present in foods in this category 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
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg	precludes the use of preservatives in juices represented as not preserved by chemical or heat treatment
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115	mg/kg	
	242	Dimethyl dicarbonate	250	mg/kg	
	281	Sodium propionate	GMP		
	282	Calcium propionate	GMP		
14.1.2.1	Fruit and vegetable juices				
	Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below				
	270	Lactic acid	GMP		applies to fruit and vegetable juices separated by mechanical means only
	290	Carbon dioxide	GMP		
	296	Malic acid	GMP		
	330	Citric acid	GMP		
	334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP		
	coconut milk, coconut cream and coconut syrup				
	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	
	tomato juices pH < 4.5				
	234	Nisin	GMP		
14.1.2.2	Fruit and vegetable juice products*				
	123	Amaranth	30	mg/kg	
	160b	Annatto extracts	10	mg/kg	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	

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

SCHEDULE 1

INS Number	Additive Name	Max level		Applications
fruit drink				
385	Calcium disodium EDTA	33	mg/kg	carbonated products only
444	Sucrose acetate isobutrate	200	mg/kg	
445	Glycerol esters of wood rosins	100	mg/kg	
480	Dioctyl sodium sulphosuccinate	10	mg/kg	
low joule fruit and vegetable products				
950	Acesulphame potassium	3000	mg/kg	
952	Cyclamates	400	mg/kg	
954	Saccharin	80	mg/kg	
14.1.3	Water based flavoured drinks*			
123	Amaranth	30	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	Sulphur dioxide and sodium and potassium sulphites	115	mg/kg	
224 225 228				
242	Dimethyl dicarbonate	250	mg/kg	
385	Calcium disodium EDTA	33	mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
444	Sucrose acetate isobutrate	200	mg/kg	
445	Glycerol esters of wood rosins	100	mg/kg	
480	Dioctyl sodium sulphosuccinate	10	mg/kg	
950	Acesulphame potassium	3000	mg/kg	
952	Cyclamates	600	mg/kg	
954	Saccharin	80	mg/kg	
956	Alitame	40	mg/kg	
electrolyte drink and electrolyte drink base				
951	Aspartame	150	mg/kg	
kola type drinks				
338	Phosphoric acid	570	mg/kg	
14.1.3.1	Brewed soft drink*			
950	Acesulphame potassium	1000	mg/kg	<div style="display: flex; align-items: center;"> <div style="border-left: 1px solid black; padding-left: 10px; margin-left: 10px;"> Clause 4 limits do not apply </div> </div>
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		
14.1.4	not assigned			
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and similar products			

Additives in Schedules 3&4 must not be present in foods in this category

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
950	Acesulphame potassium	500 mg/kg	

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
14.2	Alcoholic beverages (including no and low alcohol)		
14.2.1	Beer and related products		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
150a	Caramel I - plain	GMP	
150b	Caramel II - caustic sulphite process	GMP	
150c	Caramel III - ammonia process	GMP	
150d	Caramel IV - ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	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	
-	Flavourings (including permitted synthetic flavourings)	GMP	
14.2.2	Wine, sparkling wine and fortified wine		
	<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</i>		
170i	Calcium carbonate	GMP	
181	Tannins	GMP	
200	Sorbic acid	200	mg/kg
202	Potassium sorbate	GMP	
220	Sulphur dioxide	GMP	
224	Potassium metabisulphite	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336i	Monopotassium tartrate	GMP	
342ii	Diammonium hydrogen phosphate	GMP	
353	Metatartaric acid	GMP	
501i	Potassium carbonate	GMP	
501ii	Potassium hydrogen carbonate	GMP	
14.2.3	Wine based drinks and reduced alcohol wines*		
123	Amaranth	30	mg/kg
160b	Annatto extracts	10	mg/kg
175	Gold	100	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200	mg/kg

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
------------	---------------	-----------	--------------

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

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
cider and perry			
<i>Additives in Schedules 2,3&4 must not be present in foods in this category unless expressly permitted below</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 carbonate	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
242	Dimethyl dicarbonate	200	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	
941	Nitrogen	GMP	
Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium	300	mg/kg
224 225 228	sulphites		
Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium	200	mg/kg
224 225 228	sulphites		
14.2.5	Spirits and liqueurs*		
123	Amaranth	30	mg/kg
160b	Annatto extracts	10	mg/kg
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
14.3	Mixed alcoholic drinks not elsewhere classified*		
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	Sulphur dioxide and sodium and potassium sulphites	250	mg/kg
224 225 228			
342	Ammonium phosphates	GMP	

<p>* Additives in Schedules 2, 3, and 4 are permitted</p>

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
20	MIXED FOODS*		
20.1	Beverages*		
160b	Annatto extracts	10	mg/kg
20.2	Foods other than beverages*		
160b	Annatto extracts	25	mg/kg
	custard mix, custard powder, blanc mange powder and jelly		
950	Acesulphame potassium	500	mg/kg
956	Alitame	100	mg/kg
	dairy and fat based desserts, dips and snacks		
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	
475	Polyglycerol esters of fatty acids	5000	mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
950	Acesulphame potassium	500	mg/kg
956	Alitame	100	mg/kg
	sauces and toppings (including mayonnaises and salad dressings)		
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	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg
224 225 228			
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	mg/kg
444	Sucrose acetate isobutrate	200	mg/kg
445	Glycerol esters of wood rosins	100	mg/kg
475	Polyglycerol esters of fatty acids	2000	mg/kg
		0	
480	Diocetyl sodium sulphosuccinate	50	mg/kg
950	Acesulphame potassium	3000	mg/kg
952	Cyclamates	1000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	300	mg/kg
	soup bases (made up as directed)		
950	Acesulphame potassium	3000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	40	mg/kg

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