

## SCHEDULE 2

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

#### Alphabetical Listing

INS Number	Additive Name	INS Number	Additive Name
260	Acetic acid, glacial	519	Cupric sulphate
472a	Acetic and fatty acid esters of glycerol		
1422	Acetylated distarch adipate	1400	Dextrins, white & yellow, roasted starch
1414	Acetylated distarch phosphate	472e	Diacetyltartaric and fatty acid esters of glycerol
1451	Acetylated oxidised starch		
1401	Acid treated starch	627	Disodium guanylate, 5'-
355	Adipic acid	631	Disodium inosinate, 5'-
—	Advantame	635	Disodium ribonucleotides, 5'-
406	Agar	1412	Distarch phosphate
400	Alginic acid		
1402	Alkaline treated starch	1405	Enzyme treated starches
559	Aluminium silicate	315	Erythorbic acid
264	Ammonium acetate	968	Erythritol
403	Ammonium alginate		
503	Ammonium carbonates	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
510	Ammonium chloride		
380	Ammonium citrates	381	Ferric ammonium citrate
368	Ammonium fumarate	579	Ferrous gluconate
328	Ammonium lactate	-	Flavourings, excluding quinine and caffeine
349	Ammonium malate		
342	Ammonium phosphates	297	Fumaric acid
442	Ammonium salts of phosphatidic acid		
409	Arabinogalactan (larch gum)	418	Gellan gum
300	Ascorbic acid	575	Glucono delta-lactone
951	Aspartame (technological use consistent with Clause 4 only)	422	Glycerin (glycerol)
		412	Guar gum
901	Beeswax, white & yellow	414	Gum arabic (Acacia)
558	Bentonite		
1403	Bleached starch	507	Hydrochloric acid
943a	Butane (for pressurised food containers only)	463	Hydroxypropyl cellulose
		1442	Hydroxypropyl distarch phosphate
263	Calcium acetate	464	Hydroxypropyl methylcellulose
404	Calcium alginate	1440	Hydroxypropyl starch
556	Calcium aluminium silicate		
302	Calcium ascorbate	943b	Isobutane (for pressurised food containers only)
170	Calcium carbonates	953	Isomalt
509	Calcium chloride		
333	Calcium citrate	416	Karaya gum
367	Calcium fumarate		
578	Calcium gluconate	620	L -glutamic acid
623	Calcium glutamate, Di-L-	270	Lactic acid
526	Calcium hydroxide	472b	Lactic and fatty acid esters of glycerol
327	Calcium lactate	966	Lactitol
482	Calcium lactylates	322	Lecithin
1522	Calcium lignosulphonate (40-65)	410	Locust bean (carob bean) gum
352	Calcium malates	1105	Lysozyme
529	Calcium oxide		
341	Calcium phosphates	504	Magnesium carbonates
552	Calcium silicate	511	Magnesium chloride
516	Calcium sulphate	625	Magnesium glutamate, Di-L-
354	Calcium tartrate	329	Magnesium lactate
290	Carbon dioxide	343	Magnesium phosphates
903	Carnauba wax	553	Magnesium silicates
407	Carrageenan	518	Magnesium sulphate
460	Cellulose, microcrystalline and powdered	296	Malic acid
330	Citric acid	965	Maltitol & maltitol syrup
472c	Citric and fatty acid esters of glycerol	421	Mannitol
		353	Metatartaric acid

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INS Number	Additive Name	INS Number	Additive Name
461	Methyl cellulose	944	Propane (for pressurised food containers only)
465	Methyl ethylcellulose	1520	Propylene glycol
471	Mono- and diglycerides of fatty acids	405	Propylene glycol alginate
624	Monoammonium glutamate, L-	477	Propylene glycol esters of fatty acids
622	Monopotassium glutamate, L-	450	Pyrophosphates
621	Monosodium glutamate, L-		
1410	Monostarch phosphate	904	Shellac
		551	Silicon dioxide (amorphous)
941	Nitrogen	262	Sodium acetates
961	Neotame (technological use consistent with clause 4 only)	401	Sodium alginate
942	Nitrous oxide	554	Sodium aluminosilicate
		301	Sodium ascorbate
946	Octafluorocyclobutane (for pressurised food containers only)	500	Sodium carbonates
1404	Oxidised starch	466	Sodium carboxymethylcellulose
		331	Sodium citrates
440	Pectins	316	Sodium erythorbate
905b	Petrolatum (petroleum jelly)	365	Sodium fumarate
1413	Phosphated distarch phosphate	576	Sodium gluconate
1200	Polydextroses	325	Sodium lactate
900a	Polydimethylsiloxane	481	Sodium lactylates
1521	Polyethylene glycol 8000	350	Sodium malates
433	Polyoxyethylene (20) sorbitan monooleate	339	Sodium phosphates
435	Polyoxyethylene (20) sorbitan monostearate	514	Sodium sulphates
436	Polyoxyethylene (20) sorbitan tristearate	335	Sodium tartrate
452	Polyphosphates	491	Sorbitan monostearate
261	Potassium acetate or potassium diacetate	492	Sorbitan tristearate
357	Potassium adipate (Salt reduced and low sodium foods only)	420	Sorbitol
402	Potassium alginate	1420	Starch acetate
303	Potassium ascorbate	1450	Starch sodium octenylsuccinate
501	Potassium carbonates	570	Stearic acid
508	Potassium chloride	955	Sucralose (technological use consistent with Clause 4 only)
332	Potassium citrates	473	Sucrose esters of fatty acids
366	Potassium fumarate		
577	Potassium gluconate	417	Tara gum
326	Potassium lactate	334	Tartaric acid
351	Potassium malates	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
340	Potassium phosphates	957	Thaumatococcus
337	Potassium sodium tartrate	413	Tragacanth gum
515	Potassium sulphate	1518	Triacetin
336	Potassium tartrates	451	Triphosphates
407a	Processed eucheuma seaweed		
		415	Xanthan gum
		967	Xylitol

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INS Number	Additive Name	INS Number	Additive Name
–	Advantame	402	Potassium alginate
–	Flavourings, excluding quinine and caffeine	403	Ammonium alginate
		404	Calcium alginate
170	Calcium carbonates	405	Propylene glycol alginate
		406	Agar
260	Acetic acid, glacial	407	Carrageenan
261	Potassium acetate or potassium diacetate	407a	Processed eucheuma seaweed
262	Sodium acetates	409	Arabinogalactan (larch gum)
263	Calcium acetate	410	Locust bean (carob bean) gum
264	Ammonium acetate	412	Guar gum
270	Lactic acid	413	Tragacanth gum
290	Carbon dioxide	414	Gum arabic (Acacia)
296	Malic acid	415	Xanthan gum
297	Fumaric acid	416	Karaya gum
		417	Tara gum
300	Ascorbic acid	418	Gellan gum
301	Sodium ascorbate	420	Sorbitol
302	Calcium ascorbate	421	Mannitol
303	Potassium ascorbate	422	Glycerin (glycerol)
315	Erythorbic acid	433	Polyoxyethylene (20) sorbitan monooleate
316	Sodium erythorbate	435	Polyoxyethylene (20) sorbitan monostearate
322	Lecithin	436	Polyoxyethylene (20) sorbitan tristearate
325	Sodium lactate	440	Pectins
326	Potassium lactate	442	Ammonium salts of phosphatidic acid
327	Calcium lactate	450	Pyrophosphates
328	Ammonium lactate	451	Triphosphates
329	Magnesium lactate	452	Polyphosphates
330	Citric acid	460	Cellulose, microcrystalline and powdered
331	Sodium citrates	461	Methyl cellulose
332	Potassium citrates	463	Hydroxypropyl cellulose
333	Calcium citrate	464	Hydroxypropyl methylcellulose
334	Tartaric acid	465	Methyl ethylcellulose
335	Sodium tartrate	466	Sodium carboxymethylcellulose
336	Potassium tartrates	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
337	Potassium sodium tartrate		
339	Sodium phosphates	471	Mono- and diglycerides of fatty acids
340	Potassium phosphates	472a	Acetic and fatty acid esters of glycerol
341	Calcium phosphates	472b	Lactic and fatty acid esters of glycerol
342	Ammonium phosphates	472c	Citric and fatty acid esters of glycerol
343	Magnesium phosphates	472e	Diacetyltartaric and fatty acid esters of glycerol
349	Ammonium malate	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
350	Sodium malates	473	Sucrose esters of fatty acids
351	Potassium malates	477	Propylene glycol esters of fatty acids
352	Calcium malates	481	Sodium lactylates
353	Metatartaric acid	482	Calcium lactylates
354	Calcium tartrate	491	Sorbitan monostearate
355	Adipic acid	492	Sorbitan tristearate
357	Potassium adipate (Salt reduced and low sodium foods only)		
365	Sodium fumarate	500	Sodium carbonates
366	Potassium fumarate	501	Potassium carbonates
367	Calcium fumarate	503	Ammonium carbonates
368	Ammonium fumarate	504	Magnesium carbonates
380	Ammonium citrates	507	Hydrochloric acid
381	Ferric ammonium citrate	508	Potassium chloride
400	Alginic acid		
401	Sodium alginate		

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

#### Numerical Listing

INS Number	Additive Name	INS Number	Additive Name
509	Calcium chloride	943b	Isobutane (for pressurised food containers only)
510	Ammonium chloride	944	Propane (for pressurised food containers only)
511	Magnesium chloride	946	Octafluorocyclobutane (for pressurised food containers only)
514	Sodium sulphates	951	Aspartame (technological use consistent with Clause 4 only)
515	Potassium sulphate	953	Isomalt
516	Calcium sulphate	955	Sucralose (technological use consistent with Clause 4 only)
518	Magnesium sulphate	957	Thaumatococcus
519	Cupric sulphate	961	Neotame (technological use consistent with clause 4 only)
526	Calcium hydroxide	965	Maltitol & maltitol syrup
529	Calcium oxide	966	Lactitol
551	Silicon dioxide (amorphous)	967	Xylitol
552	Calcium silicate	968	Erythritol
553	Magnesium silicates	1105	Lysozyme
554	Sodium aluminosilicate	1200	Polydextroses
556	Calcium aluminium silicate	1400	Dextrins, white & yellow, roasted starch
558	Bentonite	1401	Acid treated starch
559	Aluminium silicate	1402	Alkaline treated starch
570	Stearic acid	1403	Bleached starch
575	Glucono delta-lactone	1404	Oxidised starch
576	Sodium gluconate	1405	Enzyme treated starches
577	Potassium gluconate	1410	Monostarch phosphate
578	Calcium gluconate	1412	Distarch phosphate
579	Ferrous gluconate	1413	Phosphated distarch phosphate
620	L -glutamic acid	1414	Acetylated distarch phosphate
621	Monosodium glutamate, L-	1420	Starch acetate
622	Monopotassium glutamate, L-	1422	Acetylated distarch adipate
623	Calcium glutamate, Di-L-	1440	Hydroxypropyl starch
624	Monoammonium glutamate, L-	1442	Hydroxypropyl distarch phosphate
625	Magnesium glutamate, Di-L-	1450	Starch sodium octenylsuccinate
627	Disodium guanylate, 5'-	1451	Acetylated oxidised starch
631	Disodium inosinate, 5'-	1518	Triacetin
635	Disodium ribonucleotides, 5'-	1520	Propylene glycol
900a	Polydimethylsiloxane	1521	Polyethylene glycol 8000
901	Beeswax, white & yellow	1522	Calcium lignosulphonate (40-65)
903	Carnauba wax		
904	Shellac		
905b	Petrolatum (petroleum jelly)		
941	Nitrogen		
942	Nitrous oxide		
943a	Butane (for pressurised food containers only)		

### SCHEDULE 3

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

##### Alphabetical Listing

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

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

##### Numerical Listing

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

#### **SCHEDULE 4**

**Colours permitted to a combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1**

##### **Alphabetical Listing**

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

#### **SCHEDULE 4**

**Colours permitted to a combined maximum level of 290 mg/kg in processed foods, and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1**

##### **Numerical Listing**

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

## SCHEDULE 5

### Technological functions which may be performed by food additives

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