

ANNEX I

FOOD ADDITIVES GENERALLY PERMITTED FOR USE IN FOODSTUFFS NOT REFERRED TO IN ARTICLE 2 (3)

95/2/EC

Note

1. Substances on this list may be added to all foodstuffs with the exception of those referred to in Article 2 (3) following the quantum satis principle.
2. The substances listed under numbers E 407 and E 440 may be standardized with sugars, on condition that this is stated in addition to the number and designation.
3. Explanation of symbols used:
 - * The substances E 290, E 938, E 939, E 941, E 942 and E 948 may also be used in the foodstuffs referred to in Article 2 (3).
 - # The substances E 410, E 412, E 415 and E 417 may not be used to produce dehydrated foodstuffs intended to rehydrate on ingestion.

E No	Name
E 170	Calcium carbonates <ul style="list-style-type: none"> i) Calcium carbonate ii) Calcium hydrogen carbonate
E 260	Acetic acid
E 261	Potassium acetate
E 262	Sodium acetates <ul style="list-style-type: none"> i) Sodium acetate ii) Sodium hydrogen acetate (sodium diacetate)
E 263	Calcium acetate
E 270	Lactic acid
E 290	Carbon dioxide*
E 296	Malic acid
E 300	Ascorbic acid
E 301	Sodium ascorbate
E 302	Calcium ascorbate
E 304	Fatty acid esters of ascorbic acid <ul style="list-style-type: none"> i) Ascorbyl palmitate ii) Ascorbyl stearate
E 306	Tocopherol-rich extract
E 307	Alpha-tocopherol
E 308	Gamma-tocopherol
E 309	Delta-tocopherol
E 322	Lecithins
E 325	Sodium lactate

E No	Name	95/2/EC
E 326	Potassium lactate	
E 327	Calcium lactate	
E 330	Citric acid	
E 331	Sodium citrates	
	i) Monosodium citrate	
	ii) Disodium citrate	
	iii) Trisodium citrate	
E 332	Potassium citrates	
	i) Monopotassium citrate	
	ii) Tripotassium citrate	
E 333	Calcium citrates	
	i) Monocalcium citrate	
	ii) Dicalcium citrate	
	iii) Tricalcium citrate	
E 334	Tartaric acid (L(+)-)	
E 335	Sodium tartrates	
	i) Monosodium tartrate	
	ii) Disodium tartrate	
E 336	Potassium tartrates	
	i) Monopotassium tartrate	
	ii) Dipotassium tartrate	
E 337	Sodium potassium tartrate	
E 350	Sodium malates	
	i) Sodium malate	
	ii) Sodium hydrogen malate	
E 351	Potassium malate	
E 352	Calcium malates	
	i) Calcium malate	
	ii) Calcium hydrogen malate	
E 354	Calcium tartrate	
E 380	Triammonium citrate	
E 400	Alginic acid	
E 401	Sodium alginate	
E 402	Potassium alginate	
E 403	Ammonium alginate	
E 404	Calcium alginate	
E 406	Agar	

E No	Name	95/2/EC
E 407	Carrageenan	
E 407a	Processed eucheuma seaweed	96/85/EC
E 410	Locust bean gum	95/2/EC
E 412	Guar gum	
E 413	Tragacanth	
E 414	Acacia gum (gum arabic)	
E 415	Xanthan gum	
E 417	Tara gum	
E 418	Gellan gum	
E 422	Glycerol	
E 440	Pectins	
	i) pectin	
	ii) amidated pectin	
E 460	Cellulose	
	i) Microcrystalline cellulose	
	ii) Powdered cellulose	
E 461	Methyl cellulose	
E 463	Hydroxypropyl cellulose	
E 464	Hydroxypropyl methyl cellulose	
E 465	Ethyl methyl cellulose	
E 466	Carboxy methyl cellulose	
	Sodium carboxy methyl cellulose	
E 469	Enzymatically hydrolysed carboxy methyl cellulose	98/72/EC
E 470a	Sodium, potassium and calcium salts of fatty acids	95/2/EC
E 470b	Magnesium salts of fatty acids	
E 471	Mono- and diglycerides of fatty acids	
E 472a	Acetic acid esters of mono- and diglycerides of fatty acids	
E 472b	Lactic acid esters of mono- and diglycerides of fatty acids	
E 472c	Citric acid esters of mono- and diglycerides of fatty acids	
E 472d	Tartaric acid esters of mono- and diglycerides of fatty acids	
E 472e	Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids	
E 472f	Mixed acetic and tartaric acid esters of mono- and diglycerides of fatty acids	
E 500	Sodium carbonates	
	i) Sodium carbonate	
	ii) Sodium hydrogen carbonate	
	iii) Sodium sesquicarbonate	

E No	Name	95/2/EC
E 501	Potassium carbonates i) Potassium carbonate ii) Potassium hydrogen carbonate	
E 503	Ammonium carbonates i) Ammonium carbonate ii) Ammonium hydrogen carbonate	
E 504	Magnesium carbonates i) Magnesium carbonate ii) Magnesium hydroxide carbonate (syn: Magnesium hydrogen carbonate)	
E 507	Hydrochloric acid	
E 508	Potassium chloride	
E 509	Calcium chloride	
E 511	Magnesium chloride	
E 513	Sulphuric acid	
E 514	Sodium sulphates i) Sodium sulphate ii) Sodium hydrogen sulphate	
E 515	Potassium sulphates i) Potassium sulphate ii) Potassium hydrogen sulphate	
E 516	Calcium sulphate	
E 524	Sodium hydroxide	
E 525	Potassium hydroxide	
E 526	Calcium hydroxide	
E 527	Ammonium hydroxide	
E 528	Magnesium hydroxide	
E 529	Calcium oxide	
E 530	Magnesium oxide	
E 570	Fatty acids	
E 574	Gluconic acid	
E 575	Glucono-delta-lactone	
E 576	Sodium gluconate	
E 577	Potassium gluconate	
E 578	Calcium gluconate	
E 640	Glycine and its sodium salt	
E 920 ⁽¹⁾	L-Cysteine	98/72/EC
E 938	Argon*	95/2/EC

⁽¹⁾ May be used only as a flour treatment agent.

E No	Name	95/2/EC
E 939	Helium*	
E 941	Nitrogen*	
E 942	Nitrous oxide*	
E 948	Oxygen*	
E 1103	Invertase	98/72/EC
E 1200	Polydextrose	95/2/EC
E 1404	Oxidized starch	
E 1410	Monostarch phosphate	
E 1412	Distarch phosphate	
E 1413	Phosphated distarch phosphate	
E 1414	Acetylated distarch phosphate	
E 1420	Acetylated starch	
E 1422	Acetylated distarch adipate	
E 1440	Hydroxy propyl starch	
E 1442	Hydroxy propyl distarch phosphate	
E 1450	Starch sodium octenyl succinate	
E 1451	Acetylated oxidised starch	98/72/EC

E 949 Hydrogen (2001/5/EC)