USDA Foreign Agricultural Service
GAIN Report
Global Agriculture Information Network
Template Version 2.09

Required Report - public distribution

Date: 8/1/2006

GAIN Report Number: HK6016

Hong Kong

Food and Agricultural Import Regulations and Standards

Subject : Chemicals allowed in Hong Kong Food Regulations

2006

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Report Highlights:
For easier reference, this report provides a list of permitted or banned chemicals in foods as dictated by Hong Kong food regulations. The latest change is the listing of malachite green as a prohibited substance in food (Harmful Substances in Food Regulations) and the addition of “calcium disodium ethylene diamine tetraacetate” (calcium disodium EDTA) as a permitted antioxidant at a specified amount in certain food items (Preservatives in Food Regulations).

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Hong Kong [HK1]
[HK]

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Summary

The basic food law in Hong Kong is laid down in Part V (Food and Drugs) of the Public Health and Municipal Services Ordinance (Cap.132). The main provisions cover general protection for food purchasers, offences in connection with sale of unfit food and adulterated food, false labeling and advertisement of food, food hygiene, and seizure and destruction of unfit food. In addition, a series of regulations provided in the subsidiary legislation of the Ordinance govern specific areas of food safety control. These food regulations are as follows:

1) Abattoirs Regulation
2) Coloring Matter in Food Regulations
3) Dried Milk Regulations
4) Sweeteners in Food Regulations
5) Food Adulteration (Metallic Contamination) Regulations
6) Food and Drugs (Composition and Labeling Regulations)
7) Food Business Regulation
8) Frozen Confections Regulation
9) Harmful Substances in Food Regulations
10) Imported Game, Meat and Poultry Regulations
11) Milk Regulation
12) Mineral Oil in Food Regulations
13) Preservatives in Food Regulations
14) Slaughterhouses Regulation
15) Smokeless Tobacco Products (Prohibition) Regulations

Of all these food regulations, some regulate the use of chemicals including preservatives, sweeteners, etc. Hong Kong food regulations are based on positive lists. Those chemicals not mentioned on the lists are assumed not allowed in Hong Kong. This report is to list out the chemicals which are allowed in various food regulations.

The latest change is the listing of malachite green as a prohibited substance in food (Harmful Substances in Food Regulations) and the addition of “calcium disodium ethylene diamine tetraacetate” (calcium disodium EDTA) as a permitted antioxidant at a specified amount in certain food items (Preservatives in Food Regulations), effective from August 26 and December 23, 2005 respectively. Calcium disodium EDTA and its alternative form, disodium EDTA, are used to prolong the shelf-life of food.

While every means is attempted to ensure the accuracy of the report, the lists below provide a guideline. The decision and interpretation of all food regulations rest with Hong Kong Food and Environmental Hygiene Department.

Coloring Matter in Food Regulations

Schedule 1 – Permitted Coloring Matter

Part I – Coal Tar Colors

Common Name of Colour	Scientific Name	Colour Index Number (1982)
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphophenyl)-azo]-2-naphthalene-sulphonic acid.	16035

Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3: 6-disulphonic acid.	16185
Black PN (Brilliant Black BN)	tetrasodium salt of 8-acetamido-2- (7-sulpho-4-p-sulphophenylazo-1-naphthylazo)-1-naphthol-3: 5-disulphonic acid.	28440
Brilliant Blue FCF (Brilliant Blue FD & C No. 1)	disodium salt of 4-(4-(N-ethyl-p-sulphobenzylamino)-phenyl) -(2-sulphoniumphenyl)-methylene-(1-(N-ethyl-N-p- sulphobenzyl)-2, 5-cyclohexadien-imine).	42090
Brown FK	a mixture consisting essentially of the disodium salt of 1:3-diamino-4:6-di-(p-sulphophenylazo) benzene and the sodium salt of 2:4-diamino-5-(p-sulphophenylazo) toluene.	—
Carmoisine	disodium salt of 2-(4-sulpho-l-naphthylazo)-l-naphthol-4 -sulphonic acid.	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di-(4-sulpho-l-naphthylazo) benzyl alcohol.	20285
Erythrosine (BS)	disodium or dipotassium salt of 2:4:5:7-tetra-iodo-fluorescein.	45430
Green S	sodium salt of di-(p-dimethylaminophenyl)-2-hydroxy-3:6- disulphonaphthylmethanol andydride.	44090
Indigotine(Indigo Carmine)	disodium salt of indigotin-5:5'-disulphonic acid.	73015
Lithol Rubine BK	disodium salt of 3-hydroxy-4-[(2-sulpho-p-tolyl)azo]-2- naphthoic acid.	15850
Patent Blue V	calcium salt of (4-[x-(p-(diethylamino) phenyl)-5-hydroxy-2, 4-disulphobenzylidene]-2, 5-cyclohexadien-1-ylidene) diethyl -ammonium hydroxide inner salt.	42051
Ponceau 4R	trisodium salt of 1-(4-sulpho-l-naphthylazo)-2-naphthol-6:8- disulphonic acid.	16255
Quinoline Yellow	disodium salt of disulphonic acid of 2-(2 quinolyl)-1,3-indandione.	47005
Red 2G	disodium salt of 8-acetamido-2-phenylazo-1-naphthol-3:6- disulphonic acid.	18050
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid.	15985
Tartrazine	trisodium salt of 5-hydroxy-1-p-sulphophenyl-4-p-sulphophenylazo-pyrazole-3-carboxylic acid.	19140

Part II - Other Colors

Description	Colour Index

	Number (1982)
Caramel	-
Cochineal (Carminic acid)	75470
Colouring matter natural to edible fruits or vegetables or their pure colouring principles whether isolated from such natural colours or produced synthetically and including- (a) Annatto (b) Vegetable Black (c) Carotenes (d) Beta-Apo-8'-carotenal (e) Beta-Apo-8'-carotenoic acid ethyl ester (f) Chlorophylls and Chlorophyllins including Copper complexes (g) Saffron (h) Tumeric (Curcumin)	75120 — 75130 40820 40825 75810 75815 75100 75300
Iron Oxides	77491
Titanium dioxide	77891
Silver, Gold and Aluminium in leaf or powder form solely for external colouring of dragees and decoration of sugar-coated flour confectionery	—
The Aluminium or Calcium salts (lakes) of any of the scheduled water-soluble colours	—

Sweeteners in Food Regulations

Permitted Sweeteners

1. Acesulfame Potassium
2. Alitame
3. Aspartame
4. Aspartame-acesulfame Salt
5. Cyclamic Acid (and Sodium, Potassium, Calcium Salts)
6. Saccharin (and Sodium, Potassium, Calcium Salts)
7. Sucralose
8. Thaumatin

Food Adulteration (Metallic Contamination) Regulations

Schedule 1 - Maximum Permitted Concentration of Certain Metals Naturally Present in Specified Foods

A Metal	B Description of food	C Maximum permitted concentration in parts per million
Arsenic (AS_2O_3)	Solids being fish and fish products Solids being shellfish and shellfish products	6 10

Schedule 2 – Maximum Permitted Concentration of Certain Metals Present in Specified Foods

A Metal	B Description of food	C Maximum permitted concentration in parts per million
Antimony (Sb)	Cereals and vegetables Fish, crab-meat, oysters, prawns and shrimps Meat of animal and poultry	1 1 1
Arsenic ($AS_2 0_3$)	Solids other than- (i) fish and fish products; and (ii) shellfish and shellfish products All food in liquid form	1.4 0.14
Cadmium (Cd) Chromium (Cr)	Cereals and vegetables Fish, crab-meat, oysters, prawns and shrimps Meat of animal and poultry Cereals and vegetables Fish, crab-meat, oysters, prawns and shrimps Meat of animal and poultry	0.1 2 0.2 1 1 1
Lead (Pb) Mercury (Hg) Tin (Sn)	All food in solid form All food in liquid form All food in solid form All food in liquid form All food in solid form All food in liquid form	6 1 0.5 0.5 230 230

Food and Drugs (Composition and Labeling) Regulations

Schedule 1, Part III – Additives in Certain Milk Products

Division 1

Additives in sweetened condensed or evaporated milk, sweetened condensed skimmed or separated milk and unsweetened condensed or evaporated milk

Item	Additive	Maximum Level
	Firming Agents	
1.	Potassium chloride	2 grams per kilogram singly or 3 grams per kilogram in combination, expressed as anhydrous substances
2.	Calcium chloride	
	Stabilizers	
3.	Sodium citrates	2 grams per kilogram singly or 3 grams per kilogram in combination, expressed as anhydrous substances
4.	Potassium citrates	
5.	Calcium citrates	

	Acidity Regulators	
6.	Calcium carbonates	2 grams per kilogram singly or 3 grams per kilogram in combination, expressed as anhydrous substances
7.	Sodium phosphates	
8.	Potassium phosphates	
9.	Calcium phosphates	
10.	Diphosphates	
11.	Triphosphates	
12.	Polyphosphates	
13.	Sodium carbonates	
14.	Potassium carbonates	
	Thickener	
15.	Carrageenan	150 milligrams per kilogram
	Emulsifier	
16.	Lecithins	Limited by good manufacturing practice

Division 2

Additives in butter

Item	Additive	Maximum Level
	Acidity Regulators	
1.	Sodium phosphates	2 grams per kilogram
2.	Sodium carbonate	
3.	Sodium hydrogen carbonate	Limited by good manufacturing practice
4.	Sodium hydroxide	
5.	Calcium hydroxide	

Division 3

Additives in cream

Item	Additive	Maximum Level
	Stabilizers	
1.	Calcium carbonates	Limited by good manufacturing practice
2.	Sodium lactate	
3.	Potassium lactate	
4.	Calcium lactate	
5.	Sodium citrates	
6.	Potassium citrates	
7.	Calcium citrates	
8.	Calcium sulphate	
9.	Sodium phosphates	2 grams per kilogram, whether the additives are used singly or in combination, expressed as phosphorus pentaoxide (P_2O_5)
10.	Potassium phosphates	
11.	Calcium phosphates	
12.	Diphosphates	
13.	Triphosphates	
14.	Polyphosphates	

Acidity Regulators	
15. Sodium carbonates	Limited by good manufacturing practice
16. Potassium carbonates	
17. Lactic acid (L, D, and DL-)	
18. Citric acid	
Thickeners and Emulsifiers	
19. Lecithins	Limited by good manufacturing practice
20. Alginic acid	
21. Sodium alginate	
22. Potassium alginate	
23. Ammonium alginate	
24. Calcium alginate	
25. Agar	
26. Carrageenan and its sodium, potassium and ammonium salts	
27. Carob bean gum	
28. Guar gum	
29. Gum Arabic	
30. Xanthan gum	
31. Gellan gum	
32. Polyoxyethylene (20) sorbitan monolaurate	1 gram per kilogram
33. Polyoxyethylene (20) sorbitan monooleate	
34. Polyoxyethylene (20) sorbitan monopalmitate	
35. Polyoxyethylene (20) sorbitan monostearate	
36. Polyoxyethylene (20) sorbitan tristearate	
37. Pectins	Limited by good manufacturing practice
38. Cellulose	
39. Methyl cellulose	
40. Hydroxypropyl cellulose	
41. Hydroxypropyl methyl cellulose	
42. Methyl ethyl cellulose	
43. Sodium carboxymethyl cellulose	
44. Mono- and diglycerides of fatty acids	
45. Acetic and fatty acid esters of glycerol	
46. Lactic and fatty acid esters of glycerol	

47. Citric and fatty acid esters of glycerol 48. Potassium chloride 49. Calcium chloride	
50. Monostarch phosphate 51. Distarch phosphate esterified with sodium trimetaphosphate; distarch phosphate esterified with phosphorus oxychloride 52. Phosphated distarch phosphate 53. Acetylated distarch phosphate 54. Starch acetate esterified with acetic anhydride 55. Acetylated distarch adipate 56. Hydroxypropyl starch 57. Hydroxypropyl distarch phosphate 58. Starch sodium octenyl succinate	Limited by good manufacturing practice

Harmful Substances in Food Regulations

Schedule 1 – Maximum Concentration of Certain Substances Present in Specified Foods

A Item	B Substance	C Description of substance	D Description of food	E Maximum concentration
1.	Aflatoxin	Group of bis-furanocoumarin compounds and includes aflatoxin B_1, B_2, G_1, G_2, M_1, M_2, P_1 and aflatoxicol	Any food other than peanut or its products	15 micrograms per kilogram of the food.
			Peanuts or peanut products	20 micrograms per kilogram of the food.
2.	Amoxycillin		Muscle, liver and kidney of all food animals	50 micrograms per kilogram of the food.
			Milk	4 micrograms per kilogram of the food.
3.	Ampicillin		Muscle, liver and kidney of all food	50 micrograms per kilogram of the food.

		animals Milk	4 micrograms per kilogram of the food.
4. Bacitracin		Muscle, liver and kidney of bovine, porcine and poultry Milk	500 micrograms per kilogram of the food. 500 micrograms per kilogram of the food.
5. Benzylpenicillin		Muscle, liver and kidney of all food Animals Milk	50 micrograms per kilogram of the food. 4 micrograms per kilogram of the food.
6. Carbadox	Quinoxaline-2-carboxylic acid	Muscle of porcine Liver of porcine	5 micrograms per kilogram of the food. 30 micrograms per kilogram of the food.
7. Ceftiofur	Desfuroylceftiofur	Muscle of bovine and porcine Liver of bovine and porcine Kidney of bovine and porcine Milk	1000 micrograms per kilogram of the food. 2000 micrograms per kilogram of the food. 6000 micrograms per kilogram of the food. 100 micrograms per kilogram of the food.
8. Chlortetracycline	Sum of the parent drug and its 4-epimers	Muscle of all food animals Liver of all food animals Kidney of all food animals Milk	100 micrograms per kilogram of the food. 300 micrograms per kilogram of the food. 600 micrograms per kilogram of the food. 100 micrograms per kilogram of the food.
9. Cloxacillin		Muscle, liver and kidney of all food animals Milk	300 micrograms per kilogram of the food. 30 micrograms per kilogram of the food.
10. Colistin		Muscle and liver of bovine, porcine and poultry Kidney of bovine, porcine and poultry Milk	150 micrograms per kilogram of the food. 200 micrograms per kilogram of the food. 50 micrograms per

			kilogram of the food.
11. Danofloxacin		Muscle of bovine and poultry	200 micrograms per kilogram of the food.
		Muscle of porcine	100 micrograms per kilogram of the food.
		Liver of bovine and poultry	400 micrograms per kilogram of the food.
		Liver of porcine	50 micrograms per kilogram of the food.
		Kidney of bovine and poultry	400 micrograms per kilogram of the food.
		Kidney of porcine	200 micrograms per kilogram of the food.
12. Dicloxacillin		Muscle, liver and kidney of all food animals	300 micrograms per kilogram of the food.
		Milk	30 micrograms per kilogram of the food.
13. Dihydro-streptomycin	Sum of dihydrostrepto-mycin and streptomycin	Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
		Kidney of bovine, porcine and poultry	1000 micrograms per kilogram of the food.
		Milk	200 micrograms per kilogram of the food.
14. Dimetridazole		Muscle, liver and kidney of porcine and poultry	5 micrograms per kilogram of the food.
15. Doxycycline		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
		Liver of bovine, porcine and poultry	300 micrograms per kilogram of the food.
		Kidney of bovine, porcine and poultry	600 micrograms per kilogram of the food.
16. Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
		Liver of bovine	300 micrograms per kilogram of the food.
		Liver of porcine and poultry	200 micrograms per kilogram of the food.
		Kidney of bovine	200 micrograms per kilogram of the food.
		Kidney of porcine and poultry	300 micrograms per kilogram of the food.
		Milk	100 micrograms per kilogram of the food.

17. Erucic acid	The fatty acid cis-docos-13-enoic acid	Any food to which oil or fat or a mixture thereof has been added Any oil or fat or any mixture thereof	5 per centum by weight of their fatty acid content of all the oils and fats in the food. 5 per centum by weight of their fatty acid content.
18. Erythromycin		Muscle, liver and kidney of bovine, porcine and poultry Milk	400 micrograms per kilogram of the food. 40 micrograms per kilogram of the food.
19. Flumequine		Muscle and liver of bovine, porcine and poultry Kidney of bovine, porcine and poultry	500 micrograms per kilogram of the food. 3000 micrograms per kilogram of the food.
20. Furaltadone		Muscle of porcine and poultry	0 microgram per kilogram of the food.
21. Furazolidone		Muscle, liver and kidney of bovine, porcine and poultry	0 microgram per kilogram of the food.
22. Gentamicin		Muscle of bovine, porcine and poultry Liver of bovine and porcine Kidney of bovine and porcine Liver and kidney of poultry Milk	100 micrograms per kilogram of the food. 2000 micrograms per kilogram of the food. 5000 micrograms per kilogram of the food. 100 micrograms per kilogram of the food. 200 micrograms per kilogram of the food.
23. Ivermectin	22, 23-Dihydro-avermectin B1a (H2B1a)	Liver of bovine Liver of porcine	100 micrograms per kilogram of the food. 15 micrograms per kilogram of the food.
24. Josamycin		Muscle and liver of poultry Kidney of poultry	200 micrograms per kilogram of the food. 400 micrograms per kilogram of the food.
25. Kitasamycin		Muscle, liver and kidney of porcine	200 micrograms per kilogram of the food.

		and poultry	
26. Lincomycin		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
		Liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
		Kidney of bovine, porcine and poultry	1500 micrograms per kilogram of the food.
		Milk	150 micrograms per kilogram of the food.
26A. Malachite green	Sum of malachite green and leucomalachite green	Any food (including live fish, live reptiles and live poultry)	0 microgram per kilogram of the food.
27. Metronidazole		Muscle, liver and kidney of porcine and poultry	0 microgram per kilogram of the food.
28. Neomycin		Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
		Kidney of bovine, porcine and poultry	10000 micrograms per kilogram of the food.
		Milk	500 micrograms per kilogram of the food.
29. Oxolinic acid		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
		Liver and kidney of bovine, porcine and poultry	150 micrograms per kilogram of the food.
30. Oxytetracycline	Sum of parent drug and its 4-epimer	Muscle of all food animals	100 micrograms per kilogram of the food.
		Liver of all food animals	300 micrograms per kilogram of the food.
		Kidney of all food animals	600 micrograms per kilogram of the food.
		Milk	100 micrograms per kilogram of the food.
31. Sarafloxacin		Muscle of poultry	10 micrograms per kilogram of the food.
		Liver and kidney of poultry	80 micrograms per kilogram of the food.
32. Spectinomycin		Muscle of bovine, porcine and poultry	500 micrograms per kilogram of the food.
		Liver of bovine, porcine and poultry	2000 micrograms per kilogram of the food.

		Kidney of bovine, porcine and poultry	5000 micrograms per kilogram of the food.
		Milk	200 micrograms per kilogram of the food.
33. Streptomycin	Sum of dihydro-streptomycin and streptomycin	Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
		Kidney of bovine, porcine and poultry	1000 micrograms per kilogram of the food.
		Milk	200 micrograms per kilogram of the food.
34. Sulfonamides	Sum of all substances belonging to the sulfonamide group	Muscle, liver and kidney of all food animals	100 micrograms per kilogram of the food.
		Milk	100 micrograms per kilogram of the food.
35. Tetracycline	Sum of parent drug and its 4-epimer	Muscle of all food animals	100 micrograms per kilogram of the food.
		Liver of all food animals	300 micrograms per kilogram of the food.
		Kidney of all food animals	600 micrograms per kilogram of the food.
		Milk	100 micrograms per kilogram of the food.
36. Tiamulin	Sum of metabolites that may be hydrolysed to 8-alpha-hydroxymutilin	Muscle of porcine and poultry	100 micrograms per kilogram of the food.
		Liver of porcine	500 micrograms per kilogram of the food.
		Liver of poultry	1000 micrograms per kilogram of the food.
37. Trimethoprim		Muscle, liver and kidney of bovine, porcine and poultry	50 micrograms per kilogram of the food.
		Milk	50 micrograms per kilogram of the food.
38. Tylosin		Muscle, liver and kidney of bovine, porcine and poultry	200 micrograms per kilogram of the food.
		Milk	50 micrograms per kilogram of the food.
39. Virginiamycin		Muscle of porcine	100 micrograms per kilogram of the food.
		Liver of porcine	300 micrograms per kilogram of the food.

Kidney of porcine	400 micrograms per kilogram of the food.

Schedule 2 – Prohibited Substances

1. Dienoestrol ((E,E)-4,4'-(diethylideneethylene) diphenol) including salts and esters thereof.
2. Diethylstilboestrol ((E)-B-diethylstilbene-4,4'-diol) including salts and esters thereof.
3. Hexoestrol (meso-4,4'-(1,2-diethylethylene) diphenol) including salts and esters thereof.
4. Avoparcin
5. Clenbuterol
6. Chloramphenicol
7. Salbutamol

Preservatives in Food Regulations

Schedule 1

Part 1 – Articles of Food which May Contain Preservative and the Nature and Proportion of Preservative in Each Case

Item	Column 1 Specified food	Column 2 Permitted preservative	Column 3 Parts per million not exceeding
1.	Bacon	Sodium nitrate Sodium nitrite	500 200
2.	Beer	Sulphur dioxide and either benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	70 70 70 70 70
3.	Beetroot, cooked and prepacked	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	250 250 250 250
4..	Bread	Propionic acid	3000 (calculated on the weight of the flour)
5.	Cabbage, dehydrated	Sulphur dioxide	2500
6.	Candied peel or cut and drained (syruped) peel	Sulphur dioxide and sorbic acid	100 1000
7.	Cheese	Sorbic acid	1000
8.	Cheese, other than Cheddar or Cheshire type cheese or soft cheese	Sodium nitrate or sodium nitrite	100 10
9.	Chilli sauce	benzoic acid or methyl para-hydroxybenzoate or	400 400

		ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	400 400 1000
10.	Cider	Sulphur dioxide or sorbic acid	200 200
11.	Coffee (or coffee and chicory) extract, liquid	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	450 450 450 450
12.	Coffee extract, solid	Sulphur dioxide	150
13.	Colouring matter, if in the form of a solution of a permitted colouring matter	Benzoic acid or methyl para-hydroxybenzoate ethyl para-hydroxybenzoate propyl para-hydroxybenzoate sorbic acid	2000 2000 2000 2000 1000
14.	Curry paste	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 350 350 350
15.	Dessert, fruit based milk and cream	Sulphur dioxide or sorbic acid	100 300
16.	Dessert sauces, fruit based with a total soluble content of less than 75%	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 250 250 250 250 1000
17.	The permitted miscellaneous additive, Dimethylpolysiloxane	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	1000 2000 2000 2000 2000 1000
18.	Drinking chocolate concentrate	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	700 700 700 700
19.	Enzymes: Papain, solid Papain, aqueous solution Aqueous solutions of enzyme preparations not otherwise specified, including immobilized enzyme	Sulphur dioxide Sulphur dioxide or sorbic acid Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	30000 5000 1000 500 3000 3000 3000 3000 3000

	preparations in aqueous media		
20.	Figs, dried	Sulphur dioxide or sorbic acid	2000 500
21.	Fillings and toppings for flour confectionery which consist principally of a sweetened oil and water emulsion with a minimum sugar solids content of 50%	Sorbic acid	1000
22.	Fish ball fish cake, and dried shredded fish	Sorbic acid or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	1000 1000 1000 1000 1000
23.	Fish sauce (..)	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	1000 1000 1000 1000 1000
24.	Flavourings	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
25.	Flavouring syrups	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
26.	Flour confectionery	Propionic acid or sorbic acid	1000 1000
27.	Flour intended for use in the manufacture of biscuits	Sulphur dioxide	200
28.	Foam headings, liquid	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	5000 10000 10000 10000 10000
29.	Fruit based pie fillings	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	350 800 800 800 800 450
30.	Fruit, citrus	Diphenyl or	100

		ortho-phenylphenol	70
31.	Fruit, crystallized, glace or drained	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 1000 1000 1000 1000 1000
32.	Fruit, dried other than prunes or figs	Sulphur dioxide	2000
33.	Fruit or fruit pulp (other than tomato pulp) intended for manufacturing purposes	Sulphur dioxide	3000
34.	Fruit, fresh: (a) Apples (b) Pears (c) Pears (d) Pineapple (e) Melons (f) Peaches	 Ortho-phenylphenol Ortho-phenylphenol Copper carbonate Ortho-phenylphenol Ortho-phenylphenol Ortho-phenylphenol	 10 10 3 (of copper) 10 125 20
35.	Fruit juices, sweetened or unsweetened whether concentrated not	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
36.	Fruit pieces in stabilized syrup for use as ingredients of ice-cream or other edible ices	Sorbic acid	1000
37.	Fruit spread	Sulphur dioxide and sorbic acid	1000 1000
38.	Fruit (other than fresh fruit) or fruit pulp not otherwise specified in this Schedule	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
39.	Gelatin	Sulphur dioxide	1000
40.	Gelatin capsules	Sorbic acid	3000
41.	Ginger, dry root	Sulphur dioxide	150
42.	Glucose drinks containing not less than 2.3 kg of glucose syrup per 10 litres of the drink	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
43.	Grape juice products	Sulphur dioxide and either	70

	(unfermented, intended for sacramental use)	benzoic acid or methyl para-hydroxybenzoate ethyl para-hydroxybenzoate propyl para-hydroxybenzoate	2000 2000 2000 2000
44.	Ham	Sodium nitrate Sodium nitrite	500 200
45.	Hamburgers or similar products	Sulphur dioxide	450
46.	Horseradish, fresh grated	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	200 250 250 250 250
47.	Horseradish sauce	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	200 250 250 250 250
48.	Jam, including preserves sold for special dietetic purpose	Sulphur dioxide and either benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 500 500 500 500 1000
49.	Kweilin, Chilli (....)	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	1000 1000 1000 1000
50.	Low fat products consisting of an emulsion principally of water in oil	Sorbic acid	2000
51.	Mallow, chocolate covered	Sorbic acid	100 (calculated on the weight of the mallow and chocolate together
52.	Margarine	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	1000 1000 1000 1000 1000
53.	Marzipan	Sorbic acid	1000
54.	Meat, pickled, cooked	Sodium nitrate Sodium nitrite	500 200
55.	Meat, pickled, uncooked	Sodium nitrate Sodium nitrite	500 200

56.	Nut pastes, sweetened	Sorbic acid	1000
57.	Olives, pickled	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 250 250 250 250 250
58.	Oyster sauces	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	1000 1000 1000 1000 1000
59.	Pectin, liquid	Sulphur dioxide	250
60.	Perry	Sulphur dioxide or sorbic acid	200 200
61.	Pickles, other than pickled olives	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 250 250 250 250 1000
62.	Pork, preserved	Sodium nitrate Sodium nitrite	500 200
63.	Potatoes, raw, peeled	Sulphur dioxide	50
64.	Potatoes, dehydrated	Sulphur dioxide	550
65.	Prawn, shrimp and scampi	Sulphur dioxide	200 (in the edible part)
66.	Preparations of permitted sweetener and water only (L.N. 225 of 2003)	Benzoic acid and either methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	750 250 250 250
67.	Preserved mixed bean sauce (...)	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	250 250 250 250 1000
68.	Preserved soya bean	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	1000 1000 1000 1000
69.	Prunes	Sulphur dioxide or sorbic acid	2000 1000
70.	Rennet, liquid	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	2000 2000 2000 2000
71.	Salad cream (including	Sulphur dioxide or	100

	mayonnaise) and salad dressing	benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	250 250 250 250 1000
72.	Sausage, Chinese preserved	Sodium nitrate Sodium nitrite	500 200
73.	Sauces not otherwise specified in this Schedule	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	100 250 250 250 250 1000
74.	Sausages or sausage meat	Sulphur dioxide	450
75.	Shrimp paste	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate propyl para-hydroxybenzoate	1000 1000 1000 1000
76.	Silicone antifoam emulsion	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	2000 2000 2000 2000 1000
77.	Soft drinks for consumption after dilution not otherwise specified otherwise specified in this Schedule including comminuted citrus bases for the preparation of soft drinks	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	350 800 800 800 800 2000
78.	Soft drinks for consumption without dilution not otherwise specified in this Schedule	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	70 160 160 160 160 400
79.	Soup concentrates Soup concentrates with a moisture content of not less than 25% and not more than 60%	Sorbic acid and methyl para-hydroxybenzoate	1500 175
80.	Soy or soy sauce soya bean product)	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	550 550 550 550 1000

81.	Starches, prepared	Sulphur dioxide	100
82.	Starch hydrolysed (solid)	Sulphur dioxide	70
83.	Starch hydrolysed (syrup)	Sulphur dioxide	450
84.	Sugar or sugar syrups	Sulphur dioxide	70
85.	Tea extract, liquid	Benzoic acid or methyl para-hydroxybenzoate or ethyl pare-hydroxybenzoate or propyl para-hydroxybenzoate	450 450 450 450
86.	Tomato pulp, paste or puree	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate	350 800 800 800 800
87.	Tomato sauce or catsup or ketchup	Benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	300 300 300 300 1000
88.	Vegetables, dehydrated (other than cabbage or potato)	Sulphur dioxide	2000
89.	Vinegar	Sulphur dioxide	70
90.	Wine (including alcoholic cordials)	Sorbic acid Sulphur dioxide	400 450
91.	Yogurt, fruit	Sulphur dioxide or benzoic acid or methyl para-hydroxybenzoate or ethyl para-hydroxybenzoate or propyl para-hydroxybenzoate or sorbic acid	60 120 120 120 120 300

Part II – Articles of Food which May Contain Added Antioxidants and Description and Proportion of Antioxidants which May be Added in Each Case

Item	Column 1 Specified food	Column 2 Antioxidant	Column 3 Parts per million
1.	Anhydrous edible oils and fats, whether hardened or not and vitamin oils and concentrates other than preparations containing more than 100000 I.U.'s	Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof or Butylated hydroxyanisole (B.H.A) or Butylated hydroxytoluene(B.H.T.) or Any mixture of B.H.A. and B.H.T	100 200 200 200

	Vitamin A per gram		
2.	Partial Glycerol Esters	Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof or Butylated hydroxyanisole (B.H.A.) or Butylated hydroxytoluene (B.H.T.) or Any mixture of B.H.A. and B.H.T.	100 100 200 200
3.	Butter for manufacturing purposes	Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof or Butylated hydroxyanisole (B.H.A.) or Butylated hydroxytoluene (B.H.T.) or Any mixture of B.H.A. and B.H.T	80 160 160 160
4.	Essential oils and isolates from the concentrates of essential oils	Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof or Butylated hydroxyanisole (B.H.A.) or Butylated hydroxytoluene (B.H.T.) or Any mixture of B.H.A. and B.H.T	1000 1000 1000 1000
5.	Apples and pears	Ethoxyquin	3
6.	Fully preserved (including canned and fermented) fish and fish products, including molluscs, crustaceans and echinoderms	Calcium disodium ethylene diamine tetraacetate	340
7.	Emulsified sauces (including mayonnaise, salad cream and salad dressing)	Calcium disodium ethylene diamine tetraacetate	100
8.	Non-emulsified sauces (including ketchup, cheese sauce, cream sauce and brown gravy)	Calcium disodium ethylene diamine tetraacetate	750

Note:

(A) Butylated hydroxyanisole or butylated hydroxytoluene or mixtures thereof within the limits specified in Part II of this Schedule may be used in conjunction with propyl gallate or octyl gallate or dodecyl gallate or mixture thereof within the limits specified, provided that the total amount of antioxidant shall not exceed, in the case of anhydrous oils and fats and vitamin oils and concentrates, and partial glycerol esters, 300 parts per million, in the case of butter for manufacturing purposes, 240 parts per million and in the case of essential oils and isolates from the concentrates of essential oils, 1000 parts per million.

(B) Preparations containing more than 100000 I.U.'s Vitamin A per gram are allowed to have in them or on them only 10 parts per million for each 1000 I.U.'s Vitamin A per gram of butylated hydroxyanisole

	(B.H.A.) or butylated hydroxytoluene (B.H.T.) or any mixture of B.H.A. and B.H.T.
	(C) For the purpose of computing the amounts in column 3 in relation to items 6, 7 and 8, calcium disodium ethylene diamine tetraacetate shall be calculated in its anhydrous form.
	(D) Any food specified in column 1 of items 6, 7 and 8 may have in it or on it disodium ethylene diamine tetraacetate (as an alternative to calcium disodium ethylene diamine tetraacetate). For the purpose of computing the amounts in column 3, disodium ethylene diamine tetraacetate shall be calculated as anhydrous calcium disodium ethylene diamine tetraacetate.

Part III

Column 1 Preservative specified in First Schedule	Column 2 Alternative form in which the preservative may be used (to be calculated as the preservative shown in Column 1)
Benzoic acid	Sodium benzoate Potassium benzoate Calcium benzoate
Methyl para-hydroxybenzoate	Methyl para-hydroxybenzoate, sodium salt
Ethyl para-hydroxybenzoate	Ethyl para-hydroxybenzoate, sodium salt
Propyl para-hydroxybenzoate	Propyl para-hydroxybenzoate, sodium salt
Ortho-phenylphenol	Sodium ortho-phenylphenate
Propionic acid	Sodium propionate Calcium propionate Potassium propionate
Sodium nitrate	Potassium nitrate
Sodium nitrite	Potassium nitrite
Sorbic acid	Sodium sorbate Potassium sorbate Calcium sorbate
Sulphur dioxide	Sulphurous acid Sodium sulphite Sodium hydrogen sulphite Sodium metabisulphite Potassium sulphite Potassium metabisulphite Calcium sulphite Calcium hydrogen sulphite