

Attached Table 1 Food Additives

INS numbers	Food additives	Criteria
330	Citric acid	Limited to be used as pH adjuster or used for processed vegetable products or processed fruit products.
331iii	Sodium citrate	Limited to be used for dairy products or used for albumen and sausage as low temperature pasteurization.
296	DL- malic acid	Limited to be used for processed foods of plant origin.
270	Lactic acid	Limited to be used for processed vegetable or rice products, for sausage as casing, for dairy products as coagulating agent, and for cheese in salting as pH adjuster.
300	L- ascorbic acid	Limited to be used for processed foods of plant origin.
301	Sodium L-ascorbate	Limited to be used for processed meat.
	Tannin (Extract)	Limited to be used for processed foods of plant origin as filter aid.
513	Sulphuric acid	Limited to be used for extracted water in producing sugar as pH adjustment agent.
500i	Sodium carbonate	Limited to be used for confectionary, sugar, processed bean foods, noodles and bread, or for dairy products as neutralizing substance.
500ii	Sodium bicarbonate	Limited to be used for confectionary, sugar, processed bean foods, noodles and bread, beverages, vegetable products or for dairy products as neutralizing substance.
501i	Potassium carbonate	Limited to be used for drying processed fruit products, or used for grain processed foods, sugar, processed beans products, noodles, bread or confectionary.
170i	Calcium carbonate	In case for livestock products , limited to be used for dairy products (except for coloring) and for cheese as coagulating agent.
503i	Ammonium carbonate	Limited to be used for processed foods of plant origin.
503ii	Ammonium bicarbonate	Limited to be used for processed foods of plant origin.
504i	Magnesium carbonate	Limited to be used for processed foods of plant origin.

508	Potassium chloride	Limited to be used for processed vegetable products, fruits processed products, seasonings or soup.
509	Calcium chloride	Limited to be used for processed foods of plant origin and cheese as coagulating agent, or used for edible fat and oil, processed vegetable products, processed fruit products, processed beans products, dairy products or processed meat.
511	Magnesium chloride	Limited to be used for processed foods of plant origin as coagulating agent or used for processed beans products.
	Crude sea water magnesium chloride	Limited to be used for processed foods of plant origin as coagulating agent or used for processed beans products.
524	Sodium hydroxide	Limited to be used for processing sugar as pH adjustment agent or used for grain processed foods.
525	Potassium hydroxide	Limited to be used for processing sugar as pH adjustment agent.
526	Calcium hydroxide	Limited to be used for processed foods of plant origin.
334	L- tartaric acid	Limited to be used for processed foods of plant origin.
335ii	L-sodium tartrate	Limited to be used for confectionary.
336i	Potassium hydrogen L-tartrate	Limited to be used for grain processed foods or confectionary.
341i	Calcium dihydrogen phosphate	Limited to be used for powders as expanding agent.
516	Calcium sulphate	Limited to be used as coagulating agent or used for the confectionary, the processed beans products or bread yeast.
400	Alginic acid	Limited to be used for processed foods of plant origin.
401	Sodium alginate	Limited to be used for processed foods of plant origin.
407	Carrageenan	In case for processed foods of animal origin, limited to be used for dairy products.
410	Carob bean gum (Locust bean gum)	In case used for processed foods of animal origin, limited to be used for dairy products or processed meat.
412	Guar gum	In case used for processed foods of animal origin, limited to be used for dairy products, canned meat or egg products.
413	Tragacanth gum	
414	Arabian gum	Limited to be used for dairy products, edible fat and oil or confectionary.
415	Xanthan gum	In case used for processed foods of animal origin, limited to be used for dairy products or confectionary.
416	Karaya gum	In case used for processed foods of animal origin, limited to be used for dairy products or confectionary.
	Casein	Limited to be used for processed foods of plant origin.I
	Gelatine	Limited to be used for processed foods of plant origin.
440	Pectin	In case used for processed foods of animal origin, limited to be used for dairy products.



	Ethanol	In case used for processed foods of animal origin, <u>limited to be used for processed meat.</u>
307b	Mix tocopherol	In case used for processed foods of animal origin, <u>limited to be used for processed meat.</u>
322	Lecithin (Vegetable-, Yolk-, Fractionated-)	Limited to those obtained without any bleaching treatment and in case used for processed foods of animal origin, limited to be used for dairy products, baby foods derived from milk, fat and oil products or dressing.
553iii	Talc	Limited to be used for processed foods of plant origin.
558	Bentonite	Limited to be used for processed foods of plant origin. Limited to be used for processed foods of plant origin.
559	Kaolin	Limited to be used for processed foods of plant origin.
	Diatomaceous earth	Limited to be used for processed foods of plant origin.
	Perlite	Limited to be used for processed foods of plant origin.
551	Silicon dioxide	Limited to be used for processed foods of plant origin as gel or colloidal solution.
	Active carbon	Limited to be used for processed foods of plant origin.
901	Beeswax	Limited to be used for processed foods of plant origin as separating agent.
903	Carnauba wax	Limited to be used for processed foods of plant origin as separating agent.
	Wood ash	Limited to those derived or produced from natural sources without chemical treatment. Limited to be used for producing Okinawa soba, processed rice products, Japanese moist confectionaries, Chinese preserved eggs or alimentary konjac products or removing harshness of wild vegetable.
	Flavourings	Except those chemically synthesized.
941	Nitrogen	
948	Oxygen	
290	Carbon dioxide	
	Enzyme	
	Substances which are generally provided for eating or drinking as foods and which are used as food additives	
	Sodium hypochlorite	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
	Hypochlorous acid water	Limited to be used for processed foods of plant origin(limited to those made by electrolysis of saltwater), animal intestine as disinfection, or egg as cleansing
297	Fumaric acid	Limited to be used for animal intestine as disinfection and used for egg as cleansing.
365	Monosodium fumarate	Limited to be used for animal intestine as disinfection



		and used for egg as cleansing.
	Ozone	Limited to be used for processed foods of plant origin, animal intestine as disinfection, or egg as cleansing

(Note) INS numbers are numbers designated to food additives by the International Numbering System (INS).