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Standards for Uses of Food Additives - Part I

Report Categories:

FAIRS Subject Report

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Report Highlights:

On August 2, 2010, China's Ministry of Health notified to the WTO the National Food Safety Standard on National Food Safety Standard - Standards for Uses of Food Additives as G/SPS/N/CHN/308. The standard (GB2760-2011) specifies the principles for application of food additives, allowed food additive varieties, scope of application, and maximum level or residue levels. The final version was published on April 20, 2011 and implemented on June 20, 2011. This report contains an UNOFFICIAL translation of the standard.

General Information:

BEGIN TRANSLATION

National food safety standard

Standards for uses of food additives

GB2760-2011

Issued on April 20, 2011

Implemented on June 20, 2011

Issued by the Ministry of Health

Foreword

The standard will replace GB2760-2007 *Hygienic Standard for Use of Food Additive*.

- Compared with GB 2760—2007, the key changes in this Standard are as follows:
 - ——Change to the name of the Standard;
 - ——Addition of Food Additives Regulations announced in No.4 Proclamation of Ministry of Health 2007-2010;
 - ——Adjustment of usage regulation for some of food additives;
 - ——Removal of the additives allowed to be used in food and their dosage in Table A.2;
 - ——Adjustment of the classification system for some food and adjusting the usage regulations for food additives according to the adjusted food classification;
 - ——Addition of the usage principles for flavoring substances and essence used in food and adjusting the classification of flavoring substances used in food;
 - ——Addition of the usage principles for food processing aids used in food industry and adjusting the list of food processing aids used in food industry.

National Food Safety Standard

Standards for Uses of Food Additives

1. Scope

This standard specifies the principles for application of food additives, allowed food additive varieties, scope of application, and maximum level or residue levels.

2. Terms and definitions

2.1 *Food additive*

Refers to an artificially chemosynthetic or natural substance to be added to foods in order to improve food quality, color, fragrance and taste, and for the purpose of preservation and processing technology. Nutrition enhancers, gum-based substances in the Paste base candy, flavoring agents and processing aids in food industry are also included in food additives.

2.2 *Maximum level*

Refers to the maximum allowable adding level at the time of application of food additives.

2.3 *Residue level*

Refers to permissible residual level of a food additive or its decomposition products in final food products.

2.4 *Processing aid*

Refers to various kinds of substances to enable food processing to go smoothly, irrelative to food itself, for example, filtration aids, clarifiers, absorbents, lubricants, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc.

2.5 *International Number System (INS)*

Refers to the international numbering of food additives, which is used in lieu of the description of complicated chemical structure names.

2.6 *Chinese Number System (CNS)*

Refers to the Chinese numbering of food additives, which consists of category code of food additive functions (see Annex E) and its serial number under such function.

3 Principles for application of food additives

3.1 The use of food additives should observe the following basic requirements:

- a) Not to harm human health in any form;
- b) Not to cover up putrefied and deteriorated foods;

- c) Not to conceal quality defects or for the purpose of adulteration and counterfeiting;
- d) Not to reduce the nutrition value of food;
- e) To reduce the level of use in foods as much as possible on the precondition of reaching anticipated results;
- f) Food processing aids should generally be removed before the finished products are produced, unless a residue level is specified in the food product.

3.2 Food additives can be applied in the following cases:

- a) To keep or improve the nutrition value of food itself;
- b) To serve as essential ingredients or components in some special dietary foods;
- c) To improve the quality and stability of food, as well as its sensory properties;
- d) To facilitate production, processing, packaging, transport or storage of foods.

3.3 Quality standards of food additives

Food additives to be applied in accordance with this Standard shall comply with corresponding quality standards.

3.4 Carry-over principles

In the following cases, food additives can be introduced into foods through ingredients (including food additives):

- a) The food additive can be used in ingredients according to this standard;
- b) The level of the additive in food ingredients should not exceed the allowable maximum level;
- c) These ingredients shall be applied in the normal production process. The content of this additive in the food should not exceed the level that is carried over by the ingredients;
- d) The content of this additive introduced into the food by ingredients shall be notably lower than the required level of such additive through direct adding into the food.

4. Food classification system

This food classification system is used for defining the application scope of food additives and is applicable to this standard only (see Annex F). If a food additive is allowed to be used in a certain food category, it is allowed in all types of foods under this category, unless otherwise specified.

5. Provisions for application of food additives

The application of food additives shall comply with the provisions specified in Annex A.

6. Nutrition enhancer

The application of nutrition enhancers shall comply with the provisions of GB14880 and relevant regulations.

7. Food flavoring

The application of food flavorings shall comply with the provisions of Annex B.

8. Food processing aid

The application of food processing aids shall comply with the provisions of Annex C.

9. Gum-based substance in Paste base candys and its ingredients

The application of gum-based substance in Paste base candy and its ingredients shall comply with the provisions in Annex D.

Annex A
Provisions for Application of Food Additives

- A.1 Table A.1 stipulates the allowable varieties of food additives, names (categories) of applicable foods and maximum level (or residue level) in alphabetic order of food additives in Chinese Pinyin.
- A.2 For food additives with the same function (colorings of same color, preservatives, and antioxidant) as specified in Tables A.1, when used together, the sum of their respective ratios to the maximum level should not exceed 1.
- A.3 Table A.2 lists all food additives that can be used in all types of foods with appropriate dose as required in production.
- A.4 The exceptional food classifications in Table A.2 are defined in Table A.3, the additives used from these food classifications shall comply with the regulations in Table A.1. At the same time, these food classifications shall not use the food additives specified in Table A.1 that can be used in the Previous Level.
- A.5 Table A.1 and A.2 don't include relevant regulations for the food additives such as the flavoring substances used in food, chewing gum bases and ingredients and food processing aids used in food industry.
- A.6 The column "function" in above tables refers to the main functions of the additive for reference during application

Table A.1: The varieties of food additives permitted to use, the use scope and the max dosage and max residue limit

Glycine

Number of CNS: 12.007 **Number of INS:** 640

Function: Flavor enhancer

Number of food category	Food name	Maximum level g/kg	Note
08.02	Pre-processed meat product	3.0	
08.03	Cooked meat, poultry and game product	3.0	
12.0	Condiment	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	1.0	
14.03.02	Plant protein containing drinks	1.0	

Ammonium phosphatide

Number of CNS: 10.033 **Number of INS:** 442

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
05.01.02	Chocolate and product, cocoa product other than 05.01.01	10.0	

Carnauba wax

Number of CNS: 14.008 **Number of INS:** 903

Function: Coating agent, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.01	Fresh fruit	0.0004	Measured as per residue levels
05.0	Cocoa product, chocolate and product (including chocolate imitation and chocolate substitutes), and candy	0.6	

Mineral oil, white (liquid paraffin)

Number of CNS: 14.003 **Number of INS:** 905 a

Function: Coating agent

Number of food category	Food name	Maximum level g/kg	Note
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05.02.02	Other candies except for Gum-based candy	5.0	
10.01	Fresh egg	5.0	

L-cysteine and its hydrochlorides-sodium and potassium salts

Number of CNS: 13.003

Number of INS: 920

Function: Flour treatment agent

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.03	Fermented pastas and similar products	0.06	
06.08	Frozen rice and wheat product	0.6	Measured as per L-cysteine and its hydrochlorides-sodium and potassium salts

Benzoic acid, sodium benzoate

Number of CNS: 17.001, 17.002

Number of INS: 210, 211

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
03.03	Flavored ice, ice bar product	1.0	Measured as per benzoic acid
04.01.02.05	Jam (exclusive of cans)	1.0	Measured as per benzoic acid
04.01.02.08	Preserved fruit	0.5	Measured as per benzoic acid
04.02.02.03	Pickled vegetable	1.0	Measured as per benzoic acid
05.02.01	Gum-based candy	1.5	Measured as per benzoic acid
05.02.02	Other candies except for Gum-based candy	0.8	Measured as per benzoic acid
11.05	Seasoning syrup	1.0	Measured as per benzoic acid
12.03	Vinegar	1.0	Measured as per benzoic acid
12.04	Soy sauce	1.0	Measured as per benzoic acid
12.05	Bean paste and derivative	1.0	Measured as per benzoic acid
12.10	Blended condiment	0.6	Measured as per benzoic acid
12.10.02	Semi-solid blended condiment	0.5	Measured as per benzoic acid
12.10.03	Liquid blended condiment	1.0	Measured as per

	(exclusive of 12.03 and 12.04)		benzoic acid
14.02.02	Concentrated fruit and vegetable juice (pulp) (limited to food industry)	2.0	Measured as per benzoic acid
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented products)	1.0	Measured as per benzoic acid; for concentrated fruit and vegetable drink, level to increase by times of dilution
14.03	Protein containing drink	1.0	Measured as per benzoic acid
14.04.01	Carbonated drink	0.2	Measured as per benzoic acid
14.04.02.02	Flavored drink (including fruit-flavor drink, milk-flavor, tea-flavor and other flavor drinks)	1.0	Measured as per benzoic acid
14.05	Tea, coffee, and plant drink	1.0	Measured as per benzoic acid
15.02	Integrated alcoholic beverage (limited to pre-mixed liquor)	0.4	Measured as per benzoic acid
15.03.03	Fruit wine	0.8	Measured as per benzoic acid

4-phenylphenol

Number of CNS: 17.024

Number of INS:

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit (limited to citrus)	1.0	Residue level ≤ 12 mg/kg

Sodium 2-Phenylphenol

Number of CNS: 17.023

Number of INS:

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit (limited to citrus)	0.95	Residue level ≤12mg/kg

Ice structuring protein

Number of CNS: 00.020

Number of INS: -

Function: Other

Number of	Food name	Maximum level g/kg	Note
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food category			
03.0	Frozen beverage (exclusive of 03.04 edible ice)	Appropriate level as required in production	

L-alanine

Number of CNS: 12.006 **Number of INS:** -
Function: Flavor enhancer

Number of food category	Food name	Maximum level g/kg	Note
12.0	Condiment	Appropriate level as required in production	

Propylene glycol

Number of CNS: 18.004 **Number of INS:** 1520
Function: Stabilizer and coagulator, anti-caking agent, antifoaming agent, emulsifier, water retention agent, thickener

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	1.5	
07.2	Pastries	3.0	

Propylene glycol esters of fatty acid

Number of CNS: 10.020 **Number of INS:** 477
Function: Emulsifier, Stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods under 01.01.01, 01.01.02 ,13.0)	5.0	
02.0	Fats and oils and fat emulsions	10.0	
03.0	Frozen drinks (exclusive of 03.04 edible ice)	5.0	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	2.0	
06.03.02.05	Fried Flour Products	2.0	
07.02	Pastries	3.0	
12.10	Blended condiment	20.0	
16.06	Puffed food	2.0	

Propionic acid, sodium propionate, calcium propionate

Number of CNS: 17.029, 17.006, 17.005 **Number of INS:** 280, 281, 282

Function: Preservative

Number or food category	Food name	Maximum level g/kg	Note
04.04	Bean product	2.5	Measured as per proionic acid
06.01	Crude grain	1.8	Measured as per proionic acid
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	0.25	Measured as per proionic acid
07.01	Bread	2.5	Measured as per proionic acid
07.02	Pastries	2.5	Measured as per proionic acid
12.03	Vinegar	2.5	Measured as per proionic acid
12.04	Soy sauce	2.5	Measured as per proionic acid
16.07	Other (for canned waxberry processing)	50.0	Measured as per proionic acid

Unsaturated fatty acid of monoglycerides

Number of CNS: 10.036

Number of INS: -

Function: Emulsifier

Number or food category	Food name	Maximum level g/kg	Note
02.02	Emulsified fat product in liquid oil form	10.0	

Tea polyphenol (TP)

Number of CNS: 04.005

Number of INS: -

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.4	Measured as per catechin in fat
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	Measured as per catechin in fat
06.03.02.05	Fried Flour Products	0.2	Measured as per catechin in fat

06.06	Instant cereals, including rolled oats	0.2	Measured as per catechin in fat
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per catechin in fat
07.02	Pastries	0.4	Measured as per catechin in fat
07.04	Baked food stuffing and food flour batter (limited to the stuffing with fats only)	0.4	Measured as per catechin in fat
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, sausage)	0.4	Measured as per catechin in fat
08.03.01	Thick gravy cooked meat	0.3	Measured as per catechin in fat
08.03.02	Smoked, baked or grilled meat product	0.3	Measured as per catechin in fat
08.03.03	Fried meat product	0.3	Measured as per catechin in fat
08.03.04	Western ham (smoked and cooked)	0.3	Measured as per catechin in fat
08.03.05	Sausages	0.3	Measured as per catechin in fat
08.03.06	Fermented meat product	0.3	Measured as per catechin in fat
09.03	Semi-preserved fish and fishery products, including mollusks, crustaceans, and echinoderms	0.3	Measured as per catechin in fat
09.04	Pre-cooked fish and fish product	0.3	Measured as per catechin in fat
09.05	Canned fish product	0.3	Measured as per catechin in fat
12.10	Blended condiment	0.1	Measured as per catechin in fat
14.03.02	Plant protein containing drink	0.1	Measured as per catechin in fat
14.06.02	Protein containing powdered drink	0.8	Measured as per catechin in fat
16.06	Puffed food	0.2	Measured as per catechin in fat

Tea yellow pigment, tea green pigment

Number of CNS: 08.141, 08.142

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
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04.01.02.09	Fruit and vegetables for decoration purposes	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.02.04	Decorating on pastries	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drinks (including Fermented products, etc.)	Appropriate level as required in production	For powdered drink, level to increase by times of dilution;
14.04.02.02	Flavored drinks, including fruit flavor, milk flavor, tea flavor, coffee flavor and other flavor drinks, (limited to fruit flavor drinks)	Appropriate level as required in production	For powdered drink, level to increase by times of dilution
14.05.01	Tea drink	Appropriate level as required in production	For powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverages	Appropriate level as required in production	

Erythrosine, erythrosine aluminum lake

Number of CNS: 08.003

Number of INS: 127

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08.02	Preserved surface-drying fruits	0.05	Measured as per erythrosine
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per erythrosine
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.025	Measured as per erythrosine
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy (05.01.01 excluding cocoa products)	0.05	Measured as per erythrosine
07.02.04	Decoration on pastries	0.05	Measured as per erythrosine
08.03.05	Sausage	0.015	Measured as per erythrosine
08.03.08	Canned meat	0.015	Measured as per erythrosine
12.05	Bean/wheat paste and derivatives	0.05	Measured as per erythrosine

12.10	Blended condiment	0.05	Measured as per erythrosine
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product etc.)	0.05	Measured as per erythrosine; for powdered drink, level to increase by times of dilution;
14.04.01	Carbonated drink	0.05	Measured as per erythrosine
14.04.02.02	Flavored drink (including fruit flavor, milk flavor, tea flavor, coffee flavor and other flavor drink) (limited to fruit flavor drink)	0.05	Measured as per erythrosine; for powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverages	0.05	Measured as per erythrosine
16.06	Puffed food	0.025	Measured as per erythrosine

Karaya gum

Number of CNS: 18.010

Number of INS: 416

Function: Stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	Appropriate level as required in production	
02.02	Fat emulsions mainly of water-in-oil type	Appropriate level as required in production	

Tara gum

Number of CNS: 20.041

Number of INS: 417

Function:

Number of food category	Food name	Maximum level g/kg	Note
01.06	Cheese	8.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	5.0	
04.01.02.05	Jam	5.0	
07.0	Baked food	1.5	
08.02	Pre-cooked meat product	10.0	
08.03	Cooked meat product	10.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	2.5	
16.01	Jelly	5.0	If used for jelly powder, the dosage is increased according to preparing multiple

Starch acetate

Number of CNS: 20.03

Number of INS: 1420

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai) (Raw and wet flour products)	Appropriate level as required in production	

Mono-and diglycerides of fatty acids

Number of CNS: 10.006

Number of INS: 471

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
01.02.01	Fermented milk	5.0	
01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	20.0	
06.03.02.01	Flour dough (e.g. noodles, “skin” or crust of dumping, wonton, shao-mai)	Appropriate level as required in production	
06.03.02.02	Dried noodles	30.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	6.0	
12.09	Spices	5.0	
13.01	Infant formulae food	Appropriate level as required in production	
13.02	Supplementary foods for infants and young children	Appropriate level as required in production	
14.05.02	Coffee drink	Appropriate level as required in production	

Capryl monoglyceride

Number of CNS: 17.031

Number of INS:

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Flour dough (e.g. noodles, “skin” or crust of dumping, wonton, shao-mai)	1.0	
07.02	Pastries	1.0	
07.04	Baked food stuffing and food flour batter (limited to bean fillings)	1.0	

08.03.05	Sausages	0.5	
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Sodium starch phosphate

Number of CNS: 20.013

Number of INS:

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
02.02.01	Emulsions containing at least 80% fat	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
04.01.02.05	Jams, marmalades	Appropriate level as required in production	
06.0	Cereals and cereal products including rice, flours, miscellaneous grain crops and starches from roots and tubers, maize and legumes, (exclusive of 06.01 crude cereals and 07.0 bakery product)	Appropriate level as required in production	
12.0	Condiment	Appropriate level as required in production	
14.0	Beverages (exclusive of 14.01 packaged drinking water)	Appropriate level as required in production	

Indigotine, indigotine aluminum lake

Number of CNS: 08.008

Number of INS: 132

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08.01	Preserved surface-drying fruits	0.1	Measured as per indigotine
04.01.02.08.02	Candied fruit	0.1	Measured as per indigotine
04.01.02.09	Fruit preparations, fruit toppings/sauces (e.g. colored cherry, Sugared dried shredded orange peel in red and green)	0.2	Measured as per indigotine
04.02.02.03	Vegetables in vinegar/oil/brine or soy sauce	0.01	Measured as per indigotine
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.05	Measured as per indigotine

05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.1	Measured as per indigotine
05.02.02	Other candies except for Gum-based candy	0.3	Measured as per indigotine
07.02.04	Decoration on pastries	0.1	Measured as per indigotine
07.04	Pastry fillings (limited to fillings for biscuits)	0.1	Measured as per indigotine
14.02.03	Fruit and vegetable juice (nectar) drinks (including fermented product etc.)	0.1	Measured as per indigotine; for powdered drink, level to increase by times of dilution
14.04.01	Carbonated drink	0.1	Measured as per indigotine
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor and other flavor drinks) (limited to fruit flavor drink)	0.1	Measured as per indigotine; for powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverages	0.1	Measured as per indigotine
16.06	Puffed food	0.05	Measured as per indigotine

Butylated hydroxyanisole (BHA)

Number of CNS: 04.001

Number of INS: 320

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.0	Fats, oils and fat-emulsified products	0.2	Measured as per level in fat
02.01	Fats and oils essentially free from water	0.2	Measured as per level in fat
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	Measured as per level in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured as per level in fat
05.02.01	Gum-based candy	0.4	Measured as per level in fat
06.03.02.05	Fried Flour Products	0.2	Measured as per level in fat

06.04.01	Flour of other sources (corn, soybean, barley, oats, sorghum etc.)	0.2	Measured as per level in fat
06.06	Instant cereals, including rolled oats	0.2	Measured as per level in fat
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per level in fat
07.03	Biscuit, cookies, crackers	0.2	Measured as per level in fat
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage etc.)	0.2	Measured as per level in fat
09.03.04	Dried fish and fishery products	0.2	Measured as per level in fat
16.06	Puffed food	0.2	Measured as per level in fat

Methyl p-hydroxyl benzoate and its salts (sodium methyl p-hydroxyl benzoate, ethyl p-hydroxyl benzoate, sodium ethyl p-hydroxyl benzoate)

Number of CNS: 17.032, 17.007

Number of INS: 219, 214, 215

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.012	Measured as per para hydroxybenzoic acid
04.01.02.05	Jams (exclusive of canned fruit)	0.25	Measured as per para hydroxybenzoic acid
04.02.01.02	Surface-treated fresh vegetable	0.012	Measured as per para hydroxybenzoic acid
07.04	Baked food stuffing and food flour batter (limited to fillings for pastries)	0.5	Measured as per para hydroxybenzoic acid
10.03.02	Heat-clotted egg products (e.g. yolk cheese, sausage with alkaline preserved eggs)	0.2	Measured as per para hydroxybenzoic acid
12.03	Vinegar	0.25	Measured as per para hydroxybenzoic acid
12.04	Soy sauce	0.25	Measured as per para hydroxybenzoic acid
12.05	Bean paste, wheat paste and derivatives	0.25	Measured as per para hydroxybenzoic acid

12.10.03.04	Oyster oil, shrimp oil, fish gravy	0.25	Measured as per para hydroxybenzoic acid
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	0.25	Measured as per para hydroxybenzoic acid
14.04.01	Carbonated drink	0.2	Measured as per para hydroxybenzoic acid
14.04.02.02	Flavored drinks (including fruit flavor drink, milk flavor, tea flavor and other flavor drinks) (limited to fruit flavor drink)	0.25	Measured as per para hydroxybenzoic acid

Tanoak brown

Number of CNS: 08.128

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive 03.04 edible ice)	0.4	
05.02	Candy	0.4	
14.04.01.01	Cola type carbonated drink	1.0	
15.02	Integrated alcoholic beverages	0.4	

Butylated hydroxy Toluene (BHT)

Number of CNS: 04.002

Number of INS: 321

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.0	Fats, oils and fat emulsions	0.2	Measured as per level in fat
02.01	Fats and oils essentially free from water	0.2	Measured as per level in fat
04.02.02.02	Dried vegetables (limited to dehydrated potato powder)	0.2	Measured as per level in fat
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	Measured as per level in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured as per level in fat
05.02.01	Gum-based candy	0.4	Measured as per level in fat
06.03.02.05	Fried flour product	0.2	Measured as per level in fat
06.06	Instant cereals, including	0.2	Measured as per

	rolled oats		level in fat
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per level in fat
07.03	Biscuits, cookies, crackers	0.2	Measured as per level in fat
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage etc.)	0.2	Measured as per level in fat
09.03.04	Dried fish and fishery products	0.2	Measured as per level in fat
16.06	Puffed food	0.2	Measured as per level in fat

Dimethyl dicarbonate

Number of CNS: 17.033

Number of INS: 242

Function: preservative

Number of food category	Food name	Maximum level g/kg	Note
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product etc.)	0.25	
14.04.01	Carbonated drink	0.25	
14.04.02.02	Flavored drink (including fruit flavor, milk flavor, tea flavor, coffee flavor and other flavor drink) (limited to fruit flavor drink)	0.25	
14.05.01	Tea drink	0.25	

2,4-Dichlorophenoxyacetic acid

Number of CNS: 17.027

Number of INS:-

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.01	Residue level ≤ 2.0mg/kg
04.02.01.02	Surface-treated fresh vegetables	0.01	Residue level ≤ 2.0mg/kg

Silicon dioxide

Number of CNS: 02.004

Number of INS: 551

Function: Anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note

01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	15.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	15.0	
03.0	Frozen drinks (except for 03.04 edible ice)	0.5	
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling etc.)	15.0	
06.01	Crude cereal	1.2	
10.03.01	Dehydrated egg product (e.g., egg powder, egg white or yolk powder)	15.0	
11.06	Other sweeteners (limited to sugar powder)	15.0	
12.01	Salt and salt substitutes	20.0	
12.09	Spices	20.0	
12.10.01	Solid blended condiment	20.0	
14.06	Powdered drink	15.0	
16.07	Other composition food (for processing of soybean product)	0.025	Used with antifoaming agent, measured in 1,000g soybean

Sulfur dioxide, potassium metabisulphite, sodium metabisulphite, sodium sulfite, sodium hydrogen sulfite, sodium hyposulfite

Number of CNS: 05.001, 05.002, 05.003, 05.004, 05.005, 05.006 **Number of INS:** 220, 224, 223, 221, 222

Function: Bleaching agent, preservative, antioxidant

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.05	Maximum level is measured as residue level of sulfur dioxide
04.01.02.02	Dried fruits	0.1	Maximum level is measured as residue level of sulfur dioxide
04.01.02.08	Candied and preserved fruits	0.35	Maximum level is measured as residue level of sulfur dioxide

04.02.02.02	Dried vegetable (limited to dehydrated potato)	0.4	Maximum level is measured as residue level of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	
04.02.02.03	Pickled vegetable	0.1	Maximum level is measured as residue level of sulfur dioxide
04.02.02.04	Canned vegetable (limited to bamboo shoots and sour vegetable)	0.05	Maximum level is measured as residue level of sulfur dioxide
04.03.02.02	Dried edible fungi and algae	0.05	Maximum level is measured as residue level of sulfur dioxide
04.03.02.04	Canned edible fungi and seaweeds (limited to canned mushroom and fungi)	0.05	Maximum level is measured as residue level of sulfur dioxide
04.04.01.04	Bean curd sticks (including bean curd sticks and soybean milk film etc.)	0.2	Maximum level is measured as residue level of sulfur dioxide
04.05.02.03	Canned nut and seed product	0.05	Maximum level is measured as residue level of sulfur dioxide
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.1	Maximum level is measured as residue level of sulfur dioxide
06.02.04	Rice flour product (limited to rice flour cake)	0.05	Maximum level is measured as residue level of sulfur dioxide
06.05.01	Edible starch powder	0.03	Maximum level is measured as residue level of sulfur dioxide
06.05.02.01	Noodles and vermicelli made from bean or sweet potato starch	0.1	Maximum level is measured as residue level of sulfur dioxide
06.08	Frozen rice or wheat product (limited to flavored pie)	0.05	Maximum level is measured as residue level of sulfur dioxide

07.03	Biscuits, cookies, crackers	0.1	Maximum level is measured as residue level of sulfur dioxide
11.01	Sugars refined and raw sugar	0.1	Maximum level is measured as residue level of sulfur dioxide
11.02	Starch sugar (fructose, dextrose, cereals, partially inverted sugar, etc.)	0.04	Maximum level is measured as residue level of sulfur dioxide
11.05	Flavoring syrup	0.05	Maximum level is measured as residue level of sulfur dioxide
12.10.02	Semi-solid blended condiment	0.05	Maximum level is measured as residue level of sulfur dioxide
14.02.01	Fruit or vegetable juice (pulp)	0.05	Maximum level is measured as residue level of sulfur dioxide
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	0.05	Maximum level is measured as residue level of sulfur dioxide; for concentrated fruit and vegetable juice (pulp), measured based on concentration times
15.03.01	Grape wine	0.25g/L	Maximum level is measured as residue level of sulfur dioxide; for sweet wine and fruit wine, maximum level is 0.4g/L
15.03.03	Fruit wine	0.25g/L	Maximum level is measured as residue level of sulfur dioxide; for sweet wine and fruit wine, maximum level is 0.4g/L

15.03.05	Beer and malt beverages	0.01	Maximum level is measured as residue level of sulfur dioxide
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Titanium dioxide

Number of CNS: 08.011

Number of INS: 171

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.05	Jam	5.0	
04.01.02.08.02	Preserved surface-drying fruit	10.0	
04.01.02.08.04	Liquorice products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	10.0	
04.02.02.02	Dried vegetables (limited to dehydrated potato powder)	0.5	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	10.0	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	2.0	
05.02.01	Gum-based candy	5.0	
05.02.02	Other candies except for Gum-based candy	10.0	
05.03	Candy and chocolate product coating	Appropriate level as required in production	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
11.05	Flavoring syrup	5.0	
12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Powdered drink	Appropriate level as required in production	
16.01	Jelly	10.0	For jelly powder, the level of use will be increased by times of preparation
16.06	Puffed food	10.0	
16.06	Puffed food	10.0	
16.07	Other composite foods (clouding agent for beverage)	10.0 g/L	

16.07	Other (limited to konjak gelatin product)	2.5	
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Carbon dioxide

Number of CNS: 17.014

Number of INS: 290

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
05.02.02	Other candies except for Gum-based candy	Appropriate level as required in production	
14.0	Beverage	Appropriate level as required in production	
15.03.06	Other fermented alcoholic beverages (carbonating)	Appropriate level as required in production	

Tomato red

CNS number: 08.150

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.006	
14.0	Beverage (exclusive of 14.01 packaged water)	0.006	The dosage is increased according to the dilution multiple of the solid beverage

Lycopene (synthetic)

CNS number: 08.017

Number of INS: 160d (i)

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	0.06	Measured as per pure lycopene
12.10.01.01	Solid mixes for soups and broths	0.39	Measured as per pure lycopene
12.10.02	Semi-solid blended condiments	0.04	Measured as per pure lycopene
14.0	Beverage (exclusive of 14.01 packaged water)	0.015	Calculated by pure lycopene, the dosage is increased according to the dilution multiple of the solid beverage

Beeswax

CNS number: 14.013

Number of INS: 901

Function: Coating agent

Number of	Food name	Maximum level g/kg	Note
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food category			
05.02	Candy	Appropriate level as required in production	
05.03	Candy and chocolate products coating	Appropriate level as required in production	

Fumaric acid

Number of CNS: 01.110

Number of INS: 297

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
05.02.01	Gum-based candy	8.0	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	0.6	
07.01	Bread	3.0	
07.02	Pastry	3.0	
07.03	Biscuits, cookies, crackers	3.0	
07.04	Baked food stuffing and food flour batter	2.0	
07.05	Other bakery food	2.0	
14.02.03	Fruit and vegetable juice (nectar) drinks (including fermented product)	0.6	
14.04.01	Carbonated drink	0.3	

Monosodium fumarate

CNS number: 01.311

Number of INS: 365

Function: Acid regulator

Number of food category	Food name	Maximum level g/kg	Note
05.02.01	Gum-based candy	Appropriate level as required in production	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	Appropriate level as required in production	
07.0	Bakery food	Appropriate level as required in production	
08.0	Meat and meat product (exclusive of 08.01 fresh meat)	Appropriate level as required in production	
09.0	Fish and fishery products, including mollusks,	Appropriate level as required in production	

	crustaceans and echinoderms, etc. (exclusive of 09.01 fresh fishery product)		
14.0	Beverage (exclusive of 14.01 packaged water)	Appropriate level as required in production	

Glycyrrhiza, ammonium glycyrrhizinate, monopotassium and tripotassium glycyrrhinate

Number of CNS: 19.009, 19.012, 19.010 **Number of INS:** 958

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08	Preserved fruit	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
08.03.08	Canned meat product	Appropriate level as required in production	
12.0	Condiment	Appropriate level as required in production	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	Appropriate level as required in production	

Antioxidant of glycyrrhiza

Number of CNS: 04.008 **Number of INS:-**

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.01	Fat, d oils essentially free from water	0.2	Measured as per glycyrrhetic acid
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	Measured as per glycyrrhetic acid
06.03.02.05	Fried Flour Products	0.2	Measured as per glycyrrhetic acid
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per glycyrrhetic acid
07.03	Biscuit, cookies, crackers	0.2	Measured as per glycyrrhetic acid
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per glycyrrhetic acid
08.03.01	Thick gravy cooked meat	0.2	Measured as per glycyrrhetic acid

08.03.02	Smoked, baked or grilled meat product	0.2	Measured as per glycyrrhetic acid
08.03.03	Fried meat product	0.2	Measured as per glycyrrhetic acid
08.03.04	Western ham	0.2	Measured as per glycyrrhetic acid
08.03.05	Sausage	0.2	Measured as per glycyrrhetic acid
08.03.06	Fermented meat product	0.2	Measured as per glycyrrhetic acid
09.03.02	Fish and fish product, pickled and/or in brine	0.2	Measured as per glycyrrhetic acid
16.06	Puffed food	0.2	Measured as per glycyrrhetic acid

D-mannitol

Number of CNS: 19.017

Number of INS: 421

Function: Sweetener, anti-caking agent, emulsifier, bulking agent, stabilizer, thickeners

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	Appropriate level as required in production	

Orange yellow

Number of CNS: 08.143

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.02	Raw and dry flour products	Appropriate level as required in production	

Potassium permanganate

Number of CNS: 00.001

Number of INS:-

Function: other

Number of food category	Food name	Maximum level g/kg	Note
06.05.01	Edible starch powder	0.5	
15.0	Alcoholic drink	0.5	Residue level in alcoholic drink is measured as per manganese \leq 2mg/kg

Glutamine transaminase

CNS number:

Number of INS: -

Function: Stabilizer and coagulator

Number of food category	Food name	Maximum level g/kg	Note
04.04	Bean products	0.25	

Guar gum

CNS number: 20.025

Number of INS: 412

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
01.05.01	Cream	1.0	
13.01.02	Formula food for older infants and young children	1.0g/L	

Sodium aluminosilicate

Number of CNS: 02.002

Number of INS: 554

Function: Anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues	Appropriate level as required in production	
01.06	Cheese	Appropriate level as required in production	
02.05	Other fat or fat products (limited to non-dairy creamer)	5.0	
05.01.01	Cocoa product (including Cocoa-based butters, powders, syrups, spreads and fillings, etc.)	Appropriate level as required in production	
06.05	Starch and its products	Appropriate level as required in production	
11.01	Sugar	Appropriate level as required in production	
11.04	Table-top sweeteners	Appropriate level as required in production	
12.01	Salt and salt substitute	Appropriate level as required in production	
12.09.01	Spices	Appropriate level as required in production	
12.10	Blended condiments	Appropriate level as required in production	
14.06	Powdered drink	Appropriate level as required in production	
16.04	Yeast and yeast product	Appropriate level as required in production	

Calcium silicate

CNS number: 02.009

Number of INS: 552

Function: Anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues	Appropriate level as required in production	
01.06	Cheese	Appropriate level as required in production	
05.01.01	Cocoa product (including Cocoa-based butters, powders, syrups, spreads and fillings, etc.)	Appropriate level as required in production	
06.05	Starch and its products	Appropriate level as required in production	
11.01	Sugar	Appropriate level as required in production	
11.04	Table-top sweeteners	Appropriate level as required in production	
12.01	Salt and salt substitute	Appropriate level as required in production	
12.09.01	Spices	Appropriate level as required in production	
12.10	Blended condiments	Appropriate level as required in production	
14.06	Powdered drink	Appropriate level as required in production	
16.04	Yeast and yeast product	Appropriate level as required in production	

Cinnamaldehyde

Number of CNS: 17.012

Number of INS: -

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	Appropriate level as required in production	Level of residue: ≤ 0.3mg/kg

Pectins

Number of CNS: 20.006

Number of INS: 440

Function: Emulsifier, stabilizer, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.02.01	Fermented milk	Appropriate level as required in production	

01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	Appropriate level as required in production	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	Appropriate level as required in production	
06.03.02.02	Dried noodles	Appropriate level as required in production	
11.01.02	Other sugar and syrup (e.g. brown sugar, maple syrup)	Appropriate level as required in production	
12.09	Spices	Appropriate level as required in production	
14.02.01	Fruit and vegetable juice (nectar)	3.0	

Funoran (gloiopeltis furcata)

Number of CNS: 20.040

Number of INS:

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
05.02.01	Gum-based candy	10.0	

Propylene glycol alginate

Number of CNS: 20.010

Number of INS: 405

Function: Thickener, emulsifier, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods in 01.01.01, 01.01.02, 01.04.01, 13.0)	3.0	
01.01.02.01	Flavored milk	4.0	
01.02.02	Flavored fermented milk	4.0	
01.04.01	Condensed milk (plain)	5.0	
02.01.01.02	Hydrogenated vegetable oil	5.0	
02.02	Fat emulsions mainly of type water-in-oil	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream)	5.0	
03.01	Ice cream	1.0	
04.01.02.05	Jam	5.0	

05.01	Cocoa products, chocolate and chocolate products, including, Including chocolate and chocolate products with cocoa butter alternatives	5.0	
05.02.01	Gum-based candy	5.0	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	5.0	
06.03.02.02	Dried pastas and noodles and similar products	5.0	
06.07	Instant rice and flour products	5.0	
11.05	Flavoring syrup	5.0	
12.10.02	Semi-solid blended condiment	8.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water, 14.03.02 plant protein containing drink, 14.02.03 fruit and vegetable juice (nectar) drink)	0.3	Dose level of powdered drinks to increase by times of preparation
14.02.03	Fruit and vegetable juice (nectar) drink, etc.	3.0	
14.03.01	Milk containing drink	4.0	
14.03.02	Plant protein containing drink	5.0	
14.05.02	Coffee drink	3.0	
15.03.05	Beer and malt beverage	0.3	

Sodium alginate

Number of CNS: 20.004

Number of INS: 401

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
01.02.01	Fermented milk	Appropriate level as required in production	
01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	Appropriate level as required in production	

06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	Appropriate level as required in production	
06.03.02.02	Dried noodles	Appropriate level as required in production	
11.01.02	Other sugar and syrup (e.g. brown sugar, maple syrup)	10.0	
12.09	Spices	Appropriate level as required in production	
14.02.01	Fruit and vegetable juice (nectar)	Appropriate level as required in production	

Riboflavin

CNS number: 08.148

Number of INS: 101 (i)

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.02.02.02	Dried vegetables (limited to dehydrated potato powder)	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.05	
12.10.01	Solid blended condiment	0.05	

Black bean red

Number of CNS: 08.114

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	0.8	
07.02.04	Decoration on pastries	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	0.8	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor and other flavor drinks) (limited to fruit flavor drink)	0.8	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverage	0.8	

Black currant red

Number of CNS: 08.122

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
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07.02.04	Decoration on pastries	Appropriate level as required in production	
14.04.01	Carbonated drink	Appropriate level as required in production	
15.03.03	Fruit wine	Appropriate level as required in production	

Carthamins yellow

Number of CNS: 08.103

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.5	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Preserved fruits	0.2	
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.2	
04.02.02.03	Vegetables prepared in vinegar/oil/brine or soy sauce	0.5	
04.02.02.04	Canned or bottled (pasteurized) or retort pouch vegetable	0.2	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.5	
05.02	Candy	0.2	
06.04.02.01	Canned assorted cereal porridge	0.2	
06.07	Pre-cooked (instant) rice or noodles	0.5	
06.10	Fillings for grain products	0.5	
07.02.04	Decoration on pastries	0.2	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	
12.0	Condiment (not include 12.01 salt and salt substitute)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	0.2	Dose level of powdered drinks to increase by times of preparation
14.04.01	Carbonated drink	0.2	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor and other flavor drink) (limited to fruit flavor drink)	0.2	Dose level of powdered drinks to increase by times of preparation

15.02	Integrated alcoholic beverages	0.2	
16.01	Jelly	0.2	For jelly powder, the level of use will be increased by times of preparation
16.06	Puffed food	0.5	

Red rice red

Number of CNS: 08.111

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
14.03.01	Milk-containing drink	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverages	Appropriate level as required in production	

Red kojic rice, monascus red

Number of CNS: 08.119, 08.120

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	Appropriate level as required in production	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.4 edible ice)	Appropriate level as required in production	
04.01.02.05	Jam	Appropriate level as required in production	
04.02.02.03	Vegetables in vinegar/oil/brine or soy sauce	Appropriate level as required in production	
04.02.02.05	Vegetable puree	Appropriate level as required in production	

04.04.02.01	Fermented soybean curd	Appropriate level as required in production	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
05.04	Decorations (e.g., for fine baked food), toppings (non-fruit) and sweet sauces	Appropriate level as required in production	
06.07	Pre-cooked (instant) rice or noodles	Appropriate level as required in production	
06.10	Fillings for grain products	Appropriate level as required in production	
07.02	Pastry	0.9	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
07.04	Baked food stuffing and food flour batter	1.0	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	Appropriate level as required in production	
08.03	Heat-treated processed meat, poultry and game products	Appropriate level as required in production	
11.05	Flavoring syrup	Appropriate level as required in production	
12.0	Condiment (not include 12.01 salt and salt substitute)	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc)	Appropriate level as required in production	
14.03	Protein containing drink	Appropriate level as required in production	
14.04.01	Carbonated drink	Appropriate level as required in production	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor and other flavor drink) (limited to fruit flavor drink)	Appropriate level as required in production	
14.06	Solid drink class	Appropriate level as required in production	
15.02	Integrated alcoholic beverage	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	
16.06	Puffed and extruded-type food	Appropriate level as required in production	

Fenugreek gum**Number of CNS:** 20.035**Number of INS:-****Function:** Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.2	
06.03.01	Wheat flour	0.3	
07.0	Bakery product	0.15	

Succinylated monoglycerides**Number of CNS:** 10.038**Number of INS:** 472g**Function:** Thickener

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	5.0	
01.06.05	Cheese like product	10.0	
01.07	Milk-based flavor dessert or recombined product (not including ice cream and flavored yoghurt)	5.0	
02.0	Fats, oils and fat emulsions (not including fats and oils essentially free from water in 02.01)	10.0	
07.0	Baked food	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	2.0	
14.03	Protein containing beverage	2.0	
14.03.01	Milk containing drink	5.0	
14.05	Tea, coffee, botanical beverage	2.0	
14.06	Powdered drink	20.0	Measured as per diluted by 10 times

Disodium succinate**Number of CNS:** 12.005**Number of INS: -****Function:** Flavor enhancer

Number of food category	Food name	Maximum level g/kg	Note
12.0	Condiment	20.0	

Peanut skin red

Number of CNS: 08.134

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	0.4	
07.03	Biscuits, cookies, crackers	0.4	
08.03.05	Sausage	0.4	
14.04.01	Carbonated drink	0.1	

Talc

Number of CNS: 02.007

Number of INS: 553 iii

Function: Anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08.02	Preserved surface-drying fruit	20.0	
04.01.02.08.04	Liquoriced products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	20.0	

Carob bean gum

CNS number: 20.023

Number of INS: 410

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
13.01	Infant formulae food	7.0	

Sodium cyclamate, calcium cyclamate

Number of CNS: 19.002

Number of INS: 952

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drinks (exclusive of 03.04 edible ice)	0.65	As per Cyclamate
04.01.02.04	Canned fruit	0.65	As per Cyclamate
04.01.02.05	Jam	1.0	As per Cyclamate
04.01.02.08	Preserved fruit	1.0	As per Cyclamate
04.01.02.08.02	Preserved surface-drying fruit	8.0	As per Cyclamate
04.01.02.08.04	Liquorice products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	8.0	As per Cyclamate

04.01.02.08.05	Preserved hawthorn product	8.0	As per Cyclamate
04.02.02.03	Salted vegetable	0.65	As per Cyclamate
04.04.02.01	Fermented soybean curd	0.65	As per Cyclamate
04.05.02.01.01	Cooked in-shell nuts and seeds	6.0	As per Cyclamate
04.05.02.01.02	Cooked shelled nuts and seeds	1.2	As per Cyclamate
07.01	Bread and rolls	0.65	As per Cyclamate
07.02	Pastries	0.65	As per Cyclamate
07.03	Biscuit, cookies, crackers	0.65	As per Cyclamate
12.10	Blended condiment	0.65	As per Cyclamate
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.65	As per Cyclamate; for powdered drink, dose level to increase by times of preparation
15.02	Integrated alcoholic beverage	0.65	As per Cyclamate
16.01	Jelly	0.65	As per Cyclamate; for jelly powder, as per times of preparation

Ablmoschus manihot gum

Number of CNS: 20.019

Number of INS: -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	5.0	
04.01.02.05	Jams, marmalades	10.0	
07.01	Bread and rolls	10.0	
07.02	Pastries	10.0	
07.03	Biscuits, cookies, crackers	10.0	

Xanthan gum

Number of CNS: 20.009

Number of INS: 415

Function: Stabilizer, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	10.0	
06.03.02.02	Dried noodles	4.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	5.0	

12.09	Spices	Appropriate level as required in production	
14.02.01	Fruit and vegetable juice (nectar) drink	Appropriate level as required in production	

Adipic acid

Number of CNS: 01.109 **Number of INS:** 355

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
05.02.01	Gum-based candy	4.0	
14.06	Powdered drink	0.01	
16.01	Jelly	0.1	In case of being used in jelly powder, the level of use will be increased by times of preparation

4-Hexyl resorcinol

Number of CNS: 04.013 **Number of INS:** 586

Function: Antioxidant

Number of food category	Name/classification of food	Maximum level g/kg	Note
09.01	Fresh fish and fishery products (limited to shrimp)	Appropriate level as required in production	level of residue ≤1mg/kg

Chitin

Number of CNS: 20.018 **Number of INS:** -

Function: Thickener, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	2.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	2.0	
04.01.02.05	Jams, marmalades	5.0	
04.05.02.04	Mashed nuts or seeds, including peanut butter	2.0	
12.03	Vinegar	1.0	
12.10.02.01	Mayonnaise, salad dressing	2.0	
14.03.01.03	Lactobacillus drink	2.5	
15.03.05	Beer and malt beverage	0.4	

Turmeric

Number of CNS: 08.102

Number of INS: 100 ii

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.03.02	Recombined milk powders and cream powder, including flavoring milk powder and cream powder	0.4	As per curcumin
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
04.01.02.05	Jam	Appropriate level as required in production	
04.01.02.08.02	Preserved surface-drying fruits	Appropriate level as required in production	
04.01.02.09	Fruit preparations, fruit toppings/sauces	Appropriate level as required in production	
04.02.02.03	Pickled vegetable	0.01	As per curcumin
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	Appropriate level as required in production	
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate and chocolate substitutes) and candy	Appropriate level as required in production	
06.06	Instant cereals, including rolled oats	0.03	As per curcumin
06.07	Pre-cooked (instant) rice and noodles	Appropriate level as required in production	
07.0	Baked food	Appropriate level as required in production	
12.0	Condiments	Appropriate level as required in production	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	Appropriate level as required in production	For powdered drink, dose level to increase by times of dilution
15.02	Integrated alcoholic beverage	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	
16.06	Puffed and extruded-type food	0.2	As per curcumin

Curcumin

Number of CNS: 08.132

Number of INS: 100 i

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
02.02.01.02	Margarine and similar	Appropriate level as	

	products (e.g., butter-margarine blends)	required in production	
03.0	Ice creams	0.15	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	Appropriate level as required in production	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.01	
05.02.01	Gum-based candy	0.7	
05.04	Decorations (e.g., for fine baked food), toppings (non-fruit) and sweet sauces	0.5	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	
06.07	Pre-cooked (instant) rice and noodles	0.5	
06.10	Fillings for grain product	Appropriate level as required in production	
11.05	Flavoring syrup	0.5	
12.10	Blended condiment	0.1	
14.04.01	Carbonated drink	0.01	
16.01	Jelly	0.01	For jelly powder, the level of use will be increased by times of preparation
16.06	Puffed and extruded-type food	Appropriate level as required in production	

Caramel color, class III-ammonia process

Number of CNS: 08.110

Number of INS: 150c

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate level as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	Appropriate level as required in production	
04.01.02.05	Jams, marmalades	1.5	

05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy	Appropriate level as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate level as required in production	
06.05.02.04	Starch-based snack	Appropriate level as required in production	
06.06	Instant cereals, including rolled oats	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
11.05	Flavoring syrup	Appropriate level as required in production	
12.03	Vinegar	Appropriate level as required in production	
12.04	Soy sauce	Appropriate level as required in production	
12.05	Bean/wheat paste and derivatives	Appropriate level as required in production	
12.10	Blended condiment	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.03.01	Milk-containing drink	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.08	Other beverages (limited to chicken essence drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
15.01.03	Brandy	Appropriate level as required in production	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Integrated alcoholic beverage	Appropriate level as required in production	
15.03.01.03	Blending of flavor grape wine	Appropriate level as required in production	
15.03.02	Rice wine	Appropriate level as required in production	
15.03.05	Beer and malt beverage	Appropriate level as required in production	

16.01	Jelly	Appropriate level as required in production	In the case of jelly powder, the level of use will be increased by times of preparation
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Caramel color, class I –plain

Number of CNS: 08.108

Number of INS: 150a

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate level as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	Appropriate level as required in production	
04.01.02.05	Jams, marmalades	1.5	
05.0	Cocoa product, chocolate and chocolate products(Including chocolate and chocolate products with cocoa butter alternatives)and candy.	Appropriate level as required in production	
06.03.02.04	Baked food stuffing and food flour batter(e.g., for breading or batters for fish or poultry)	Appropriate level as required in production	
06.06	Instant cereals, including rolled oats	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
07.04	Baked food fillings (limited to flavored pie)	Appropriate level as required in production	
08.02.01	Pre-flavored meat products (seasoned or flavored untreated raw comminuted or mechanically deboned meat)	Appropriate level as required in production	
11.05	Flavoring syrup	Appropriate level as required in production	
12.03	Vinegars and derivatives	Appropriate level as required in production	
12.04	Soy sauce and derivatives	Appropriate level as required in production	
12.05	Bean/wheat paste and product	Appropriate level as required in production	
12.10	Blended condiment	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice	Appropriate level as	Dose level of powdered

	(nectar) drink (including fermented product)	required in production	drinks to increase by times of preparation
14.03.01	Milk-containing beverage	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation;
14.08	Other beverage (limited to chicken essence drink)	Appropriate level as required in production	
15.01.03	Brandy	Appropriate level as required in production	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	Appropriate level as required in production	
15.02	Integrated alcoholic beverage	Appropriate level as required in production	
15.03.01.03	Blending of flavor grape wine	Appropriate level as required in production	
15.03.02	Rice wine	Appropriate level as required in production	
15.03.05	Beer and malt beverage	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	In the case of jelly powder, the level of use will be increased by times of preparation
16.06	Puffed and extruded-type food	2.5g/kg	

Caramel color, class IV-ammonia sulphite process

Number of CNS: 08.109

Number of INS: 150d

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate level as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	2.0	

05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy.	Appropriate level as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate level as required in production	
06.06	Instant cereals, including rolled oats	Appropriate level as required in production	
06.10	Fillings for grain product (limited to flavor pie)	7.5	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
12.04	Soy sauce	Appropriate level as required in production	
12.05	Bean/wheat paste and product	Appropriate level as required in production	
12.07	Cooking wine and its product	Appropriate level as required in production	
12.10	Blended condiment	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	Appropriate level as required in production	
14.03.01	Milk containing drink	Appropriate level as required in production	
14.04.01	Carbonated drink	Appropriate level as required in production	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	
14.05.01	Tea drink	Appropriate level as required in production	
14.06	Solid beverage	Appropriate level as required in production	
14.08	Other beverage (limited to chicken essence drink)	Appropriate level as required in production	
15.01.03	Brandy	Appropriate level as required in production	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	6.0 g/L	
15.02	Integrated alcoholic beverage	Appropriate level as required in production	
15.03.01.03	Blending of flavor grape wine	Appropriate level as required in production	
15.03.02	Chinese rice wine	Appropriate level as required in production	

15.03.05	Beer and malt beverage	Appropriate level as required in production	
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Rose laevigata michx brown

Number of CNS: 08.131

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
07.02	Pastry	0.9	
07.04	Baked food stuffing and food flour batter	1.0	
14.04.01	Carbonated drink	1.0	
15.02	Integrated alcoholic beverage	0.2	

Potassium bitartrate

Number of CNS: 06.007

Number of INS: 336

Function: Bulking agent

Number of food category	Food name	Maximum level g/kg	Note
06.03	Wheat flour and its product	Appropriate level as required in production	
07.0	Bakery food	Appropriate level as required in production	

Coreopsis yellow

Number of CNS: 08.113

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (includingIncluding chocolate and chocolate products with cocoa butter alternatives) and candy	0.3	
07.02.04	Decoration on pastries	0.3	
14.02.03	Fruit and vegetable juice (nectar) drinks (including fermented product, etc.)	0.3	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink) (limited to fruit flavor drink)	0.3	Dose level of powdered drinks to increase by times of preparation

Sodium polyacrylate

CNS number:

Number of INS:

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shao-mai)	2.0	

Polydimethyl siloxane

Number of CNS: 03.007 **Number of INS:** 900 a

Function: Coating agent, antifoaming agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits	0.0009	
04.02.01.02	Surface-treated fresh vegetable	0.0009	

Polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid)

Number of CNS: 10.029 **Number of INS:** 476

Function: Emulsifier, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
02.02	Fat emulsions mainly of type water-in-oil	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate and chocolate products with cocoa butter alternatives	5.0	
05.03	Candy and chocolate product coating	5.0	

Polyglycerol esters of fatty acid (polyglycerol)

Number of CNS: 10.022 **Number of INS:** 475

Function: Emulsifier, stabilizer, thickener, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	10.0	
01.03.02	Recombined milk powders and cream powder, including flavoring milk powder and cream powder	10.0	
01.05	Cream and like product	10.0	
02.0	Fats, oils and fat-emulsified product (exclusive of 02.01.01.01 vegetable oil)	20.0	
02.01.01.01	Vegetable oil (for frying)	10.0	

	purpose only)		
03.0	Frozen drinks (exclusive of 03.4 edible ice)	10.0	
04.05.02.01	Cooked nuts and oilseeds (limited to fried nuts and oilseeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, Including chocolate and chocolate products with cocoa butter alternatives	10.0	
05.02	Candy	5.0	
06.03.02.04	Batters (e.g., for breading or battering of fish or poultry)	10.0	
06.06	Instant cereals, including rolled oats	10.0	
06.07	Pre-cooked (instant) noodles and rice	10.0	
07.0	Bakery product	10.0	
12.0	Condiment (limited to fried food and puffed food)	10.0	
12.10.01	Solid blended condiment	10.0	
12.10.02	Semi-solid blended condiment	10.0	
14.0	Beverages (except for 14.01 packaged drinking water)	10.0	
16.01	Jelly	10.0	In the case of jelly powder, the level of use will be increased by times of preparation
16.06	Puffed food	10.0	

Polydextrose

Number of CNS: 20.022

Number of INS: 1200

Function: Thickener, bulking agent, humectants, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milk	Appropriate level as required in production	
01.02.02	Flavored fermented milk	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.4 edible ice)	Appropriate level as required in production	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	Appropriate level as required in production	

07.0	Baked food	Appropriate level as required in production	
08.03.05	Sausages	Appropriate level as required in production	
12.10.02.01	Mayonnaise, salad dressing	Appropriate level as required in production	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	In the case of jelly powder, the level of use will be increased by times of preparation

Polyoxyethylene xylitan monostearate

Number of CNS: 10.017

Number of INS:-

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
16.07	Other composition foods (for fermentation technology)	5.0	

Polyoxyethylene (20) sorbitan monolaurate, polyoxyelene (20) sorbitan monoplamate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleate

Number of CNS: 10.025, 10.026, 10.015, **Number of INS:** 432, 434, 435, 433

10.016

Function: Emulsifier, anti-foaming agent, foaming agent, stabilizer, flour treatment agent

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	1.5	
01.05.01	Cream	1.0	
02.02	Emulsified fat product in liquid oil form	5.0	
02.03	Fat emulsions other than food in 02.02, including mixed and/or flavored products based on fat emulsions	5.0	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	1.5	
04.04	Non-fermented soybean products	0.05	As per use level of 1,000g of soybean
07.01	Breads and rolls	2.5	
07.02	Pastry	2.0	
12.10.01	Solid blended condiment	4.5	
12.10.02	Semi-solid blended condiment	5.0	
12.10.03	Liquid blended condiment (exclusive of 12.03.12.04)	1.0	

14.0	Beverages (not including packaged drink water as in 14.01 and powdered drink as in 14.06)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drinks (including fermented product, etc.)	0.75	
14.03.01	Milk containing drink	2.0	
14.03.02	Plant protein containing drink	2.0	
16.07	Other composition food (emulsified natural coloring)	10.0	

Polyethylene glycol

Number of CNS: 14.012

Number of INS: 1521

Function: Coating agent

Number of food category	Food name	Maximum level g/kg	Note
05.03	Candy and chocolate product coating	Appropriate level as required in production	

Polyvinyl alcohol

Number of CNS: 14.010

Number of INS:

Function: Coating agent

Number of food category	Food name	Maximum level g/kg	Note
05.03	Candy and chocolate product coating	18.0	

Cassia gum

CNS number: 20.045

Number of INS: 427

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Fermented milk	2.5	
01.05.01	Cream	2.5	
01.07	Milk-based flavor dessert or recombined product (not including ice cream and flavored yoghurt)	2.5	
03.01	Ice cream	2.5	
06.03.02	Wheat flour product	3.0	
06.07	Pre-cooked (instant) noodles and rice	2.5	
07.0	Baked food	2.5	
08.03.05	Sausage	1.5	
12.10.02	Semi-solid blended condiment	2.5	
12.10.03	Liquid blended condiment	2.5	
14.03.01.03	Lactobacillus drink	2.5	

Caffeine**Number of CNS:** 00.007**Number of INS:-****Function:** Others

Number of food category	Food name	Maximum level g/kg	Note
14.04.01.01	Cola type carbonated drink	0.15	

Carrageenan**Number of CNS:** 20.007**Number of INS:** 407**Function:** emulsifier, stabilizer, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	Appropriate level as required in production	
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	Appropriate level as required in production	
06.03.02.02	Dried noodles	8.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	5.0	
12.09	Spices	Appropriate level as required in production	
13.01	Infant formulae food	0.3g/L	Measured as per levels in consumption-ready food
14.02.01	Fruit and vegetable juice (nectar)	Appropriate level as required in production	

Ascorbic acid (vitamin C)**Number of CNS:** 04.014**Number of INS:** 300**Function:** Flour treatment agent

Number of food category	Food name	Maximum level g/kg	Note
06.03.01	Wheat flour	0.2	
14.02.02	Concentrated fruit and vegetable juices (paste)	Appropriate level as required in production	

Sodium ascorbate**Number of CNS:****Number of INS:** 301**Function:** antioxidant

Number of food	Food name	Maximum level g/kg	Note
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category			
14.02.02	Concentrated fruit and vegetable juice	Appropriate level as required in production	

Calcium ascorbate

CNS number: 04.009

Number of INS: 302

Function: Antioxidant

04.01.01.03	Peeled or pre-cut fresh fruit	1.0	Measured as per calcium ascorbate residue levels in fruit
04.02.01.03	Peeled, sliced or stripped vegetables	1.0	Measured as per calcium ascorbate residue levels in fruit
14.02.02	Concentrated fruit and vegetable juices (paste)	Appropriate level as required in production	

Ascorbyl palmitate

Number of CNS: 04.011

Number of INS: 304

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	0.2	As per ascorbic acid in fat
02.0	Fats and oils and fat emulsions	0.2	
02.01	Fat or oil essentially free from water	0.2	
06.06	Instant cereals, including rolled oats	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.01	Breads and rolls	0.2	
13.01	Infant formulae food	0.05	As per ascorbic acid in fat
13.02	Supplementary foods for infants and young children	0.05	As per ascorbic acid in fat

Curdlan

Number of CNS: 20.042

Number of INS: 424

Function: stabilizer and coagulator, thickener

Number of food category	Food name	Maximum level g/kg	Note
04.04.01.01	Bean curd	Appropriate level as required in production	
06.03.02.01	Fresh pasta	Appropriate level as required in production	

06.03.02.02	Dried noodles	Appropriate level as required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate level as required in production	
08.03	Cooked meat product	Appropriate level as required in production	
09.02.03	Frozen minced and creamed fish products (including fish balls, etc.)	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	In the case of jelly powder, the level of use will be increased by times of preparation
16.07	Other composition food (man-made fish product such as man-made abalone, sea cucumber, shellfish, etc.)	Appropriate level as required in production	

Cocoa husk pigment

Number of CNS: 08.118

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.04	
05.0	Cocoa product, chocolate and product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	3.0	
07.02	Pastry	0.9	
07.02.04	Decoration on pastries	3.0	
07.03	Biscuits, cookies, crackers	0.04	
07.04	Baked food stuffing and food flour batter	1.0	
14.03.02	Plant protein containing drink	0.25	For powdered drink, level to increase by times of dilution
14.04.01	Carbonated drink	2.0	
15.02	Integrated alcoholic beverages	1.0	

Soluble soybean polysaccharide

CNS number: 20.044

Number of INS: -

Function: Thickener, emulsifier, coating agent, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
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02.04	Fat dessert	10.0	
03.0	Frozen drink (exclusive of edible ice in 03.04)	10.0	
06.02.02	Rice product	10.0	
06.03.02	Wheat flour product	10.0	
06.05.02	Starch product	10.0	
06.07	Instant flour or rice product	10.0	
06.08	Frozen rice or flour product	10.0	
07.0	Baked food	10.0	
12.0	Condiment	10.0	
14.0	Beverage (exclusive of packaged drinking water in 14.01)	10.0	

Quinoline yellow

Number of CNS: 08.016

Number of INS: 104

Function: Coloring

Number of food category	Food name	Maximum level g/L	Note
15.02	Integrated alcoholic beverage (limited to pre-mixed liquor)	0.1g/L	

Paprika orange

Number of CNS: 08.107

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.02	Pastry	0.9g/kg	
07.02.04	Decoration on pastries	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
07.04	Baked food stuffing and food flour batter	1.0g/kg	
08.03	Heat-treated processed meat, poultry and game products	Appropriate level as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate level as required in production	
12.05	Bean paste, wheat paste and derivative	Appropriate level as required in production	
12.10.02	Semi-solid blended condiment	Appropriate level as required in production	

Paprika red

Number of CNS: 08.106

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	Appropriate level as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	Appropriate level as required in production	
04.02.02.03	Vegetables in vinegar/oil/brine or soy sauce	Appropriate level as required in production	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	Appropriate level as required in production	
05.01	Cocoa products, chocolate and chocolate products, Including chocolate and chocolate products with cocoa butter alternatives	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate level as required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate level as required in production	
06.08	Frozen rice or flour product	2.0	
06.10	Fillings for grain product	Appropriate level as required in production	
07.02	Pastry	0.9	
07.02.04	Decoration on pastries	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
07.04	Baked food stuffing and food flour batter	1.0	
08.02.01	Pre-flavored meat products (seasoned or flavored untreated raw comminuted or mechanically deboned meat)	0.1	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	Appropriate level as required in production	
08.03	Heat-treated processed meat, poultry and game products	Appropriate level as required in production	

09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate level as required in production	
12.0	Condiments (not include salt or salt substitute in 12.01)	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.03	Protein containing beverage	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
16.01	Jelly	Appropriate level as required in production	In the case of jelly powder, the level of use will be increased by times of preparation
16.06	Puffed food	Appropriate level as required in production	

Paptika oleoresin

Number of CNS: 00.012

Number of INS: 160 c

Function: Flavor enhancer, coloring

Number of food category	Food name	Maximum level g/kg	Note
12.10	Blended condiment	10.0	
16.06	Puffed food	1.0	

Uguisukagura red

Number of CNS: 08.136

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	1.0	
05.02	Candy	2.0	
07.02	Pastries (exclusive of 07.02.04 decorations on pastries)	2.0	
07.02.04	Decoration on pastries	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	1.0	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit juice drink)	1.0	Dose level of powdered drinks to increase by times of preparation

Diphenyl ether (diphenyl oxide)**Number of CNS:** 17.022**Number of INS:-****Function:** Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits (limited to citrus)	3.0	Level of residue ≤12mg/kg

Brilliant blue, brilliant blue aluminum lake**Number of CNS:** 08.007**Number of INS:** 133**Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.025	As per brilliant blue
01.04.02	Recombined condensed milk (including sweet condensed milk, flavored sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.025	As per brilliant blue
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.025	As per brilliant blue
04.01.02.05	Jams, marmalades	0.5	As per brilliant blue
04.01.02.08.02	Preserved surface-drying fruit	0.025	As per brilliant blue
04.01.02.09	Fruit and vegetable for decoration	0.1	As per brilliant blue
04.02.02.03	Pickled vegetable	0.025	As per brilliant blue
04.04.01.06	Pre-cooked bean product	0.025	As per brilliant blue
04.05.02	Processed nuts and seeds	0.025	As per brilliant blue
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.05	As per brilliant blue
05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.3	As per brilliant blue
06.05.02.04	Starch-based snack	0.1	As per brilliant blue
06.05.02.02	Shrimp-flavored starch flake	0.025	As per brilliant blue
06.06	Instant cereals, including rolled oats (limited to cocoa-flavored corn flake)	0.015	As per brilliant blue
07.02	Pastry	0.025	As per brilliant blue
07.04	Baked food stuffing and food flour batter (limited to fillings for biscuits, cookies, crackers)	0.025	

07.04	Baked food stuffing and food flour batter(limited to flavor pie fillings)	0.05	Limited to use of brilliant blue
11.05	Flavoring syrup	0.025	As per brilliant blue
11.05.01	Fruit toppings	0.5	As per brilliant blue
12.09.01	Spices	0.01	As per brilliant blue
12.09.03	Spiced pastes (e.g. mustard seasonings, wasabi)	0.01	As per brilliant blue
12.10.02	Semi-solid blended condiments	0.5	As per brilliant blue
14.0	Beverage (not including packaged drinking water in 14.01)	0.02	As per brilliant blue; for powdered drink, level to increase by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product,etc.)	0.025	As per brilliant blue
14.03.01	Milk containing beverage	0.025	As per brilliant blue
14.04.01	Carbonated drink	0.025	As per brilliant blue
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.025	As per brilliant blue
14.06	Solid beverage	0.2	As per brilliant blue
15.02	Integrated alcoholic beverage	0.025	As per brilliant blue
16.01	Jelly	0.025	As per brilliant blue; for jelly product, use level to be increased based on preparations after dilution
16.06	Puffed food	0.05	As per brilliant blue

Phosphoric acid, disodium dihydrogen pyrophosphate, tetrasodium pyrophosphate, calcium dihydrogen phosphate, potassium dihydrogen phosphate, sodium dihydrogen phosphate, diammonium hydrogen phosphate, dipotassium hydrogen phosphate, calcium hydrogen phosphate (dicalcium orthophosphate), tricalcium orthophosphate, tripotassium orthophosphate, trisodium orthophosphate, sodium polyphosphate, sodium tripolyphosphate, sodium dihydrogen phosphate, sodium phosphatedibasic

Number of CNS: 01.106, 15.008, 15.004, 15.007, 15.010, 15.005, 06.008, 15.009, 06.006, 02.003, 01.308, 15.001, 15.002, 15.003, 15.005, 15.006
Number of INS: 338, 450i, 450iii, 341i, 340i, 339i, 342ii, 340ii, 341ii, 341iii, 340iii, 339iii, 452i, 451i, 339i, 339 ii

Function: Humectants, bulking agent, acid regulator, stabilizer, solidification agent , antitackiness agent

Number of food category	Food name	Maximum level g/kg	Note
01.0	Milk and dairy products	5.0	May be used alone or

	(excluding foods in 01.01.01, 01.01.01,13.0)		mixed with other additives; measured as per PO ₄ ³⁻
01.03.01	Milk powder and cream powder	10.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
02.02	Emulsified fat product in liquid oil form	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
02.03	Fat emulsions other than food in 02.02, including mixed and/or flavored products based on fat emulsions	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
02.05	Other fat or similar products (limited to non-dairy creamer)	20.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
03.0	Frozen drink (exclusive of 03.01 ice cream and 03.04 edible ice)	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
04.02.02.04	Canned vegetable	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
04.05.02.01	Cooked nuts and oilseeds (limited to fired nuts and oilseeds)	2.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.02.03	Rice flour (including glutinous rice ball flour)	1.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.03	Wheat flour and its product	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.03.01	Wheat flour	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled	5.0	May be used alone or mixed with other

	noodles, and “skins” or crusts for dumplings, wontons, shuo mai)		additives; measured as per PO ₄ ³⁻
06.04.01	杂粮粉	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.04.02.01	Canned assorted cereal porridge	1.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.04.02.02	Other coarse grain products (limited to frozen French fries, hash browns and canned coarse grain dessert)	1.5	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.05.01	Edible starch	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.06	Instant cereals, including rolled oats	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.07	Instant rice or wheat flour product	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.08	Frozen rice or wheat flour product	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding) (limited to canned cereal dessert)	1.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
07.0	Baked food	15.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
08.02	Pre-processed meat product	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
08.03	Cooked meat product	5.0	May be used alone or mixed with other additives; measured as per PO ₄ ³⁻
09.02.03	Frozen minced and creamed fish products, including fish balls	5.0	May be used alone or mixed with other additives; measured as

			per PO_4^{3-}
09.03	Semi-processed meat product	1.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
09.05	Canned fishery product	1.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
11.05	Flavoring syrup	10.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
12.10	Blended condiment	20.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
12.10.01.03	Other powdered blended condiment (limited to instant pasta)	80.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
13.01	Infant formulae food	1.0	Use bicalcium phosphate and sodium dihydrogen phosphate only, individually or in combination, with max dosage calculated by Phosphate (PO_4^{3-})
13.02	Supplementary foods for infants and young children	1.0	Use bicalcium phosphate and sodium dihydrogen phosphate only, individually or in combination, with max dosage calculated by Phosphate (PO_4^{3-})
14.0	Beverage (except for 14.01 packaged drinking water)	5.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
16.01	Jelly	5.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}
16.06	Puffed food	2.0	May be used alone or mixed with other additives; measured as per PO_4^{3-}

Phosphated distarch phosphate

Number of CNS: 20.017

Number of INS: 1413

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.05	Marmalades	1.0	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shao-mai)	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
14.06	Powdered drink	0.5	

Lecithin (phospholipid)

Number of CNS: 04.010

Number of INS: 322

Function: Antioxidant, emulsifier

Number of food category	Food name	Maximum level g/kg	Note
01.05.01	Pouring cream	Appropriate level as required in production	
02.01.01.02	Hydrogenated vegetable oil	Appropriate level as required in production	
13.01	Infant formulae food	Appropriate level as required in production	
13.02	Supplementary foods for infants and young children	Appropriate level as required in production	

Dilauryl thiodipropionate

Number of CNS: 04.012

Number of INS: 389

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsions	0.2	
02.01	Fats and oils essentially free from water	0.2	
04.01.01.02	Surface-treated fresh fruit	0.2	
04.02.01.02	Surface-treated fresh vegetable	0.2	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	
06.03.02.05	Fried flour products	0.2	
16.06	Puffed food	0.2	

Sulfur (sulphur)

Number of CNS: 05.007

Number of INS:-

Function: Bleaching agent, preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.02	Dried fruit	0.1	As per sulfur dioxide (limited to steaming treatment)
04.01.02.08	Candied and preserved fruit	0.35	As per sulfur dioxide (limited to steaming treatment)
04.02.02.02	Dried vegetable	0.2	As per sulfur dioxide (limited to steaming treatment)
04.03.01.02	Surface treated fresh edible fungi and seaweeds	0.4	As per sulfur dioxide (limited to steaming treatment)
06.05.02.01	Noodles and vermicelli made from bean or sweet potato starch	0.1	As per sulfur dioxide (limited to steaming treatment)
11.01	Sugars	0.1	As per sulfur dioxide (limited to steaming treatment)

Calcium sulfate

Number of CNS: 18.001

Number of INS: 516

Function: Stabilizer and coagulator, thickener, acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
04.04	Bean product	Appropriate level as required in production	
07.01	Bread	10.0	
07.02	Pastry	10.0	
07.03	Biscuits, cookies, crackers	10.0	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	5.0	
08.03.05	Sausage	3.0	

Aluminum potassium sulfate, aluminum ammonium sulfate

Number of CNS: 06.004, 06.005

Number of INS: 522, 523

Function: Bulking agent, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
04.04	Bean product	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per

			Al)
06.03	Wheat flour and its product	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per Al)
06.05.02.02	Shrimp-flavored starch flakes	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per Al)
07.0	Bakery food	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per Al)
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per Al)
16.06	Puffed and extruded-type food	Appropriate level as required in production	Residual level of aluminum: ≤100mg/kg; (for dried sample, as per Al)

Magnesium sulfate

CNS number: 00.021

Number of INS: 518

Function: Other

Number of food category	Food name	Maximum level g/kg	Note
14.01.03	Mineralized drinking water	0.05	

Zinc sulfate

Number of CNS: 00.018

Number of INS:-

Function: other

Number of food category	Food name	Maximum level g/kg	Note
14.01.03	Other drinking water (Except for natural drinking water)	0.006 g/L	2.4mg/L, as per Zn

Calcium chloride

Number of CNS: 18.002

Number of INS: 509

Function: Stabilizer and coagulator, thickener

Number of food category	Food name	Maximum level g/kg	Note
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01.05.01	Cream	Appropriate level as required in production	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Jam	1.0	
04.02.02.04	Canned vegetables	1.0	
04.04	Bean product	Appropriate level as required in production	
05.04	Decorations (e.g., for fine bakery food), toppings (non-fruit) and sweet sauces	0.4	
11.05	Flavoring syrup	0.4	
14.01.03	Other drinking water (Except for natural drinking water)	0.1g/L	36mg/L, as per Ca

Potassium chloride

Number of CNS: 00.008

Number of INS: 508

Function: other

Number of food category	Food name	Maximum level g/kg	Note
12.01	Salt and salt substitute	350	
14.01.03	Other drinking water (Except for natural drinking water)	Appropriate level as required in production	

Magnesium chloride

Number of CNS: 18.003

Number of INS: 511

Function: Stabilizer and Coagulator

Number of food category	Food name	Maximum level g/kg	Note
04.04	Bean product	Appropriate level as required in production	

Tamarind polysaccharide gum

Number of CNS: 20.011

Number of INS: -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	2.0	
05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy	2.0	
16.01	Jelly	2.0	For jelly powder, the level of use will be increased by times of preparation

Radish red**Number of CNS:** 08.117**Number of INS:** -**Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
04.01.02.05	Jams, marmalades	Appropriate level as required in production	
04.01.02.08.01	Preserved fruit	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
12.03	Vinegar	Appropriate level as required in production	
12.05	Bean paste, wheat paste and derivatives	Appropriate level as required in production	
12.10	Blended condiment	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented production, etc.)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverages	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	For jelly powder, the level of use will be increased by times of preparation

Basella rubra red**Number of CNS:** 08.121**Number of INS:** -**Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	0.1	
07.02.04	Decoration on pastries	0.2	
14.04.01	Carbonated drink	0.13	
16.01	Jelly	0.25	For jelly powder, the level of use will be increased by times of preparation

Morpholine fatty acid salt (fruit wax)

Number of CNS: 14.004

Number of INS: -

Function: Coating agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits	Appropriate level as required in production	

Maltitol and maltitol syrup

Number of CNS: 19.005

Number of INS: 965(i), 965(ii)

Function: Sweetener, stabilizer, humectant, emulsifier, bulking agent, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.01.02.01	Flavored milk	Appropriate level as required in production	
01.04	Condensed milk and recombined product	Appropriate level as required in production	
01.05.04	Cream analogues	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
04.02.02.03	Vegetables preserved by soy sauce and Salted vegetable	Appropriate level as required in production	
04.04.01.06	Cooked bean product	Appropriate level as required in production	
04.05.02	Processed nuts and seeds	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.01	Breads	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
07.04	Fillings for baked food	Appropriate level as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls	0.5	
12.10.03	Liquid blended condiment (not including 12.03, 12.04)	Appropriate level as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate level as required in production	
16.01	Jelly	Appropriate level as required in production	
16.07	Other composition foods (for production process of bean products)	Appropriate level as required in production	

16.07	Others composition foods (for sugar-refining process)	Appropriate level as required in production	
16.07	Other composition foods (for brewing process)	Appropriate level as required in production	

Propyl gallate (PG)

Number of CNS: 04.003

Number of INS: 310

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsions	0.1	Measured as per level in fat
02.01	Fats and oils essentially free from water	0.1	Measured as per level in fat
04.05.02.03	Canned nuts and seeds	0.1	Measured as per level in fat
05.02.01	Gum-based candy	0.4	Measured as per level in fat
06.07	Pre-cooked (instant) noodles and rice	0.1	Measured as per level in fat
07.03	Biscuits, cookies, crackers	0.1	Measured as per level in fat
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.1	Measured as per level in fat
09.03.04	Dried fish and fishery products	0.1	Measured as per level in fat
16.06	Puffed food	0.1	Measured as per level in fat

Roselle red

Number of CNS: 08.125

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverages	Appropriate level as required in production	

Rosemary extract**Number of CNS:** 04.017**Number of INS:-****Function:** Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.01.01	Vegetable oils and fats	0.7	
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats, etc.)	0.3	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.3	
06.03.02.05	Fried Flour Products	0.3	
08.02	Pre-processed meat product	0.3	
08.03.01	Thick gravy cooked meat	0.3	
08.03.02	Smoked, baked or grilled meat product	0.3	
08.03.03	Fried meat product	0.3	
08.03.04	Western ham	0.3	
08.03.05	Sausages	0.3	
08.03.06	Fermented meat product	0.3	
16.06	Puffed food	0.3	

Buddleia yellow**Number of CNS:** 08.139**Number of INS:-****Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.02	Candy	Appropriate level as required in production	
07.01	Breads	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverage	Appropriate level as required in production	

Xylitan monostearate**Number of CNS:** 10.007**Number of INS:-****Function:** Emulsifier

Number of	Food name	Maximum level g/kg	Note
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food category			
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	
07.01	Breads and rolls	3.0	
07.02	Pastries	3.0	

Natamycin

Number of CNS: 17.030

Number of INS: 235

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
01.06	Cheese	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
07.02	Pastries	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.01	Thick gravy cooked meat	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.02	Smoked, baked or grilled meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.03	Fried meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with

			residual level less than 10mg/kg
08.03.04	Western ham	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.05	Sausages	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.06	Fermented meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02	Level of residue: ≤10 mg/kg
14.02.01	Fruit or vegetable juice (pulp)	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
15.03	Fermented alcoholic beverages	0.01g/L	

Tartrazine, tartrazine aluminum lake

Number of CNS: 08.005

Number of INS: 102

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.05	Measured as per lemon yellow
01.04.02	Recombined condensed milk including sweet condensed milk, flavored sweet condensed milk, and other	0.05	Measured as per lemon yellow

	recombined condensed milk using non-diary ingredients		
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.05	Measured as per lemon yellow
04.01.02.05	Jams, marmalades	0.5	Measured as per lemon yellow
04.01.02.08	Candied and preserved fruit	0.1	Measured as per lemon yellow
04.01.02.09	Fruit and vegetables for decoration	0.1	Measured as per lemon yellow
04.02.02.03	Pickled vegetable	0.1	Measured as per lemon yellow
04.04.01.06	Cooked bean product	0.1	Measured as per lemon yellow
04.05.02	Processed nuts and seeds	0.1	Measured as per lemon yellow
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy (exclusive of 05.01.01 cocoa product)	0.1	Measured as per lemon yellow
05.02.02	Other candies except for Gum-based candy	0.3	Measured as per lemon yellow
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	Measured as per lemon yellow
06.05.02.02	Shrimp-flavored starch flakes	0.1	Measured as per lemon yellow
06.05.02.04	Starch-based snack	0.2	Measured as per lemon yellow
06.06	Instant cereals, including rolled oats	0.08	Measured as per lemon yellow
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.06	Measured as per lemon yellow; for pudding powder, level to increase by times of dilution
07.02.04	Decoration on pastries	0.1	Measured as per lemon yellow
07.03.03	Egg roll	0.04	Measured as per lemon yellow
07.04	Baked food stuffing and food flour batter(limited to flavor pie)	0.05	Limited to lemon yellow
07.04	Baked food stuffing and food flour batter(limited to fillings for biscuits, cookies, crackers, and cakes)	0.05	Measured as per lemon yellow

07.04	Baked food stuffing and food flour batter(limited to fillings for puddings and pastries)	0.3	Measured as per lemon yellow
11.05.01	Fruit flavor syrup	0.5	Measured as per lemon yellow
11.05.02	Other flavor syrup	0.3	Measured as per lemon yellow
12.09.03	Spiced pastes (e.g., Mustard seasonings, wasabi)	0.1	Measured as per lemon yellow
12.10.01	Solid blended condiments	0.2	Measured as per lemon yellow; reducing the level of use according to the diluting times
12.10.02	Mayonnaise, salad dressing	0.5	Measured as per lemon yellow
12.10.03	Liquid blended condiment (not including 12.03, 12.04)	0.15	Measured as per lemon yellow
14.0	Beverages (except for 14.1 Packaged water)	0.1	Measured as per lemon yellow; reducing the level of use according to the diluting times
15.02	Integrated alcoholic beverages	0.1	Measured as per lemon yellow
16.01	Jelly	0.05	Measured as per lemon yellow; in case of being used in the jelly powder, the level of use will be increased by times of preparation
16.06	Puffed food	0.1	Measured as per lemon yellow

Citric acid, trisodium citrate, tripotassium citrate

Number of CNS: 01.101, 01.303, 01.304

Number of INS: 330, 331iii, 332ii

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
13.01	Infant formulae food	Appropriate level as required in production	
13.02	Supplementary foods for infants and young children	Appropriate level as required in production	

Citric and fatty acid esters of glycerol

CNS number: 10.032

Number of INS: 472c

Function: Emulsifier

Number of	Food name	Maximum level g/kg	Note
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food category			
13.01	Infant formulae food	24.0	

Disodium stannous citrate

Number of CNS: 18.006

Number of INS:-

Function: Stabilizer and coagulator

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.04	Canned fruit	0.3	
04.02.02.04	Canned vegetable	0.3	
04.03.02.04	Canned edible fungi and seaweeds	0.3	

Azodicarbonamide

Number of CNS: 13.004

Number of INS: 927a

Function: Flour treatment agent

Number of food category	Food name	Maximum level g/kg	Note
06.03.01	Wheat flour	0.045	

Metatartaric acid

Number of CNS: 01.105

Number of INS: 353

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.04	Canned fruit	Appropriate level as required in production	

Grape skin extract

Number of CNS: 08.135

Number of INS: 163 (ii)

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	1.0	
04.01.02.05	Jams, marmalades	1.5	
05.02	Candy	2.0	
07.02	Pastries	2.0	
14.0	Beverage (not including packaged drinking water in 14.01)	2.5	For powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverage	1.0	

Ferrous gluconate

CNS number: 09.005

Number of INS: 579

Function: Color fixative

Number of food category	Food name	Maximum level g/kg	Note
04.02.02.03	Pickled vegetable (limited to olive)	0.15	Measured as per iron

Pullulan**Number of CNS:** 14.011**Number of INS:** 1204**Function:** Coating agent, thickener

Number of food category	Food name	Maximum level g/kg	Note
05.02.01	Paste base candy	50.0	
05.02.02	Other candies except for Gum-based candy		
05.03	Candy and chocolate product coating	50.0	
09.03	Semi-preserved fish and fishery products	30.0	
12.10	Blended condiment	50.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	3.0	
14.06.02	Protein containing powdered drink	50.0	
16.07	Other (limited to coating)	Appropriate level as required in production	

Oxystearin**Number of CNS:** 00.017**Number of INS:** 387**Function:** Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.5	

Glycerol ester of hydrogenated rosin**Number of CNS:** 10.013**Number of INS:** -**Function:** Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	0.1	
14.04.02.02	Flavored drink (including fruit flavor drink, milk-flavored, tea-flavored, coffee-flavored or other flavor drink (limited to fruit flavor drink))	0.1	

Calcium hydroxide**Number of CNS:** 01.202**Number of INS:** 526

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Notes
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	Appropriate level as required in production	
13.01	Infant formulae food	Appropriate level as required in production	

Potassium hydroxide

Number of CNS: 01.203

Number of INS: 525

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
01.03.02	Recombined milk powders and cream powder (including flavored milk powder and cream powder)	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
13.01	Infant formulae food	Appropriate level as required in production	

Sunset yellow, sunset yellow aluminum lake

Number of CNS: 08.006

Number of INS: 110

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	0.05	As per sunset yellow
01.02.02	Flavored fermented milk	0.05	As per sunset yellow
01.04.02	Recombined condensed milk, including sweet condensed milk, flavored sweet condensed milk, and other recombined condensed milk that uses non-diary ingredients	0.05	As per sunset yellow
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.04 edible ice)	0.09	As per sunset yellow
04.01.02.04	Canned fruit (limited to canned water melon sauce)	0.1	As per sunset yellow
04.01.02.05	Jams, marmalades	0.5	As per sunset yellow
04.01.02.08	Candied and preserved fruits	0.1	As per sunset yellow

04.01.02.09	Fruit and vegetable for decoration	0.2	As per sunset yellow
04.04.01.06	Cooked bean product	0.1	As per sunset yellow
04.05.02	Processed nuts and seeds	0.1	As per sunset yellow
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.1	As per sunset yellow
05.01.02	Chocolate and chocolate products, cocoa product other than ones in 05.01.01	0.3	As per sunset yellow
05.02.02	Other candies except for Gum-based candy	0.3	As per sunset yellow
05.02.06	Panned confectionary	0.3	As per sunset yellow
05.03	Candy and chocolate coating	0.2	As per sunset yellow
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	As per sunset yellow
06.05.02.04	Starch-based snack	0.2	As per sunset yellow
06.05.02.02	Shrimp-flavored starch flake	0.1	As per sunset yellow
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.02	Measured as per sunset yellow; for pudding powder, level to increase by times of dilution
07.02.04	Decoration on pastries	0.1	As per sunset yellow
07.04	Baked food stuffing and food flour batter(limited to fillings for biscuits, cookies, crackers)	0.1	As per sunset yellow
07.04	Baked food stuffing and food flour batter(limited to pudding and pastries)	0.3	As per sunset yellow
11.05.01	Fruit flavoring syrup	0.3	As per sunset yellow
11.05.02	Other flavor syrup	0.5	As per sunset yellow
12.10	Blended condiment	0.2	As per sunset yellow
12.10.02	Semi-solid blended condiment	0.5	As per sunset yellow
14.02.03	Fruit and vegetable juice (nectar) drink (including	0.1	As per sunset yellow

	fermented product, etc.)		
14.03.01	Milk containing beverage	0.05	As per sunset yellow
14.03.01.03	Lactobacillus drink	0.1	As per sunset yellow
14.03.02	Plant protein containing drink	0.1	As per sunset yellow
14.04.01	Carbonated drink	0.1	As per sunset yellow
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.1	As per sunset yellow
14.06	Powder drink	0.6	As per sunset yellow
15.02	Integrated alcoholic beverage	0.1	As per sunset yellow
16.01	Jelly	0.025	As per sunset yellow; for jelly powder, level to increase by times of dilution
16.06	Puffed and extruded-type food	0.1	As per sunset yellow

Lactic acid

CNS number: 01.102

Number of INS: 270

Function: Acid regulator

Number of food category	Food name	Maximum level g/kg Notes	Note
13.01	Infant formulae food	Appropriate level as required in production	

Calcium lactate

Number of CNS: 01.310

Number of INS: 327

Function: Acidity regulator, antioxidant, emulsifier, firming agent and stabilizer, thickener

Number of food category	Food name	Maximum level g/kg	Note
04.01.02	Processed fruit	Appropriate level as required in production	
04.02.02.04	Canned vegetable (limited to sour cucumber)	1.5	
05.02	Candy	Appropriate level as required in production	
12.10	Blended condiment (limited to condiment for fried potato chips)	10.0	
14.06	Powder drink	21.6	
16.06	Puffed and extruded-type food	1.0	

Nisin**Number of CNS:** 17.019**Number of INS:** 234**Function:** Preservative

Number of food category	Food name	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding products of food covered in 01.01.01, 01.01.02, and 13.0)	0.5	
04.03.02.04	Canned edible fungi and seaweeds	0.2	
06.04.02.01	Canned assorted cereal porridge	0.2	
06.04.02.02	Other coarse grain products (limited to hash browns of coarse grain)	0.25	
06.07	Instant rice or wheat product (limited to instant pasta)	0.25	
06.07	Instant rice or wheat product (limited to instant pasta)	0.25	
08.02	Pre-processed meat product	0.5	
08.03	Heat-treated processed meat, poultry and game products	0.5	
09.04	Cooked fishery product (for direct consumption)	0.5	
10.03	Egg products (change of physical behavior of eggs)	0.25	
12.03	Vinegar	0.15	
12.04	Soy sauce	0.2	
12.05	Bean paste, wheat paste and derivatives	0.2	
12.10	Blended condiment	0.2	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.2	Level to increase for powdered drink by times of dilution

Sodium lactate**Number of CNS:** 15.012**Number of INS:** 325**Function:** Humectant, acidity regulator, antioxidant, bulking agent, thickener, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	2.4	

Lactic and fatty acid esters of glycerol**CNS number:** 10.031**Number of INS:** 472b

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
01.05.01	Cream	5.0	

Lactitol

Number of CNS: 19.014

Number of INS: 966

Function: Emulsifier, thickener, stabilizer, sweetener

Number of food category	Food name	Maximum level g/kg	Note
01.02.01	Fermented milk	30.0	
01.05.01	Cream	Appropriate level as required in production	
12.09	Spices	Appropriate level as required in production	

Tripolyglyceryl monostearate

Number of CNS: 10.021

Number of INS:-

Function: Emulsifying agent, anti-foaming agent

Number of food category	Food name	Maximum level g/kg	Note
03.01	Ice cream	3.0	
07.01	Bread	0.1	
07.02	Pastries	0.1	

Sucralose

Number of CNS: 19.016

Number of INS: 955

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
01.01.02.01	Flavored milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Recombined milk powders and cream powder, including flavored milk powders and flavored cream powders)	1.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.25	
04.01.02.02	Dried fruit	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Jams, marmalades	0.45	
04.01.02.08	Candied and preserved fruits	1.5	
04.01.02.12	Cooked or fried fruit	0.15	
04.02.02.03	Pickled vegetable	0.25	
04.04.02.01	Fermented bean curd	1.0	
05.02	Candy	1.5	
06.04.02.01	Canned assorted cereal porridge	0.25	
06.04.02.02	Other coarse grain product (limited to microwave	0.9	

	popcorn)		
06.06	Instant cereals, including rolled oats	1.0	
07.0	Baked food	0.25	
11.04	Table-top sweeteners, including those containing high-intensity sweeteners	0.05g/serving	
12.03	Vinegar	0.25	
12.04	Soy sauce	0.25	
12.05	Bean/wheat paste and products	0.25	
12.09.03	Spiced pastes (e.g. mustard seasonings, wasabi)	0.4	
12.10	Blended condiment	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.25	For powdered drink, level to increase by times of dilution
14.02.02	Concentrated fruit/vegetable juice (pulp)	1.25	
14.06	Powdered drink	1.25	
15.02	Integrated alcoholic beverages	0.25	
15.03	Fermented alcoholic beverages	0.65	
16.01	Jelly	0.45	For jelly powder, level to increase by times of dilution

Mulberry red

Number of CNS: 08.129

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08.06	Soft gums	5.0	
05.02	Candy	2.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	1.5	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	1.5	Dose level of powdered drinks to increase by times of preparation
15.03.03	Fruit wine	1.5	
16.01	Jelly	5.0	For jelly powder, level to increase by times of preparation

Rtemisia gum (sa-hao seed gum)

Number of CNS: 20.037 **Number of INS:** -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
06.03.01.02	Appropriative Flour (e.g. self-leavening flour, flour for dumplings)	0.3	
06.03.02.02	Dried pastas and noodles and similar products (limited to fine dried noodles)	0.3	
06.04.02	Products originated from coarse grain	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.3	
08.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage.)	0.5	
08.03.04	Western hams (smoked, cooked hams)	0.5	
08.03.05	Sausage	0.5	
09.02.03	Frozen minced fish products (including fish balls, etc.)	0.5	

Hippophae rhamnoides yellow

Number of CNS: 08.124 **Number of INS:** -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Decoration on pastries	1.5	

Sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate

Number of CNS: 10.024, 10.008, 10.003, **Number of INS:** 493, 495, 491, 492, 494
10.004, 10.005

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks (include flavored milk and other liquid milks that use non-diary ingredients)	3.0	
01.05	Single cream and similar products	10.0	
02.0	Fat, oil and emulsified fat product (exclusive of 02.01.01.01 vegetable oil)	15.0	

02.01.01.02	Hydrogenated vegetable oil	10.0	
03.01	Ice cream	3.0	
04.01.01.02	Surface-treated fresh fruit	Appropriate level as required in production	
04.02.01.02	Surface-treated fresh vegetable	Appropriate level as required in production	
04.04	Bean product	1.6	Measured as per use level of 1000g of soybean
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	10.0	
05.02.02	Other candies except for Gum-based candy	3.0	
07.01	Breads and rolls	3.0	
07.02	Pastries	3.0	
07.03	Biscuit, cookies, crackers	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	3.0	
14.03.02	Plant protein containing drink	6.0	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.5	
14.06	Powdered drink	3.0	
14.06.03	Instant coffee	10.0	
16.04.01	Dried yeast	10.0	
16.07	Other composite foods (clouding agent for beverage)	0.05	

Sorbic acid, potassium sorbate

Number of CNS: 17.003, 17.004

Number of INS: 200, 202

Function: Preservative, antioxidant, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.06	Cheese	1.0	Measured as per sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0	Measured as per sorbic acid
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	1.0	Measured as per sorbic acid
03.03	Flavored ice, ice bar product	0.5	Measured as per sorbic acid
04.01.01.02	Surface treated fresh fruit	0.5	Measured as per sorbic acid

04.01.02.05	Jams, marmalades	1.0	Measured as per sorbic acid
04.01.02.08	Candied and preserved fruits	0.5	Measured as per sorbic acid
04.02.01.02	Surface-treated fresh vegetable	0.5	Measured as per sorbic acid
04.02.02.03	Pickled vegetables	0.5	Measured as per sorbic acid
04.02.02.03	Salted vegetable (limited to instant dried bamboo)	1.0	Measured as per sorbic acid
04.03.02	Processed edible fungi and algae	0.5	Measured as per sorbic acid
04.04.01.03	Re-processed dried bean curd products	1.0	Measured as per sorbic acid
04.04.01.05	New bean curd product (puffed soy protein food, soybean meat, etc.)	1.0	Measured as per sorbic acid
05.02.01	Paste base candy	1.5	Measured as per sorbic acid
05.02.02	Other candies except for Gum-based candy	1.0	Measured as per sorbic acid
06.04.02.02	Other coarse grain product (limited to hash brown of coarse grain)	1.5	Measured as per sorbic acid
06.07	Instant rice or wheat product (limited to hash brown)	1.5	Measured as per sorbic acid
07.01	Breads	1.0	Measured as per sorbic acid
07.02	Pastries	1.0	Measured as per sorbic acid
07.04	Baked food stuffing and food flour batter	1.0	Measured as per sorbic acid
08.03	Heat-treated processed meat, poultry and game product	0.075	Measured as per sorbic acid
08.03.05	Sausage	1.5	Measured as per sorbic acid
09.03	Semi-preserved fish and fishery products	0.075	Measured as per sorbic acid
09.03.04	Dried fish and fishery products	1.0	Measured as per sorbic acid
09.06	Other fish and fishery products (limited to instant jelly fish)	1.0	Measured as per sorbic acid
10.03	Egg products (changed physical property)	1.5	Measured as per sorbic acid
11.05	Flavored syrup	1.0	Measured as per sorbic acid
12.03	Vinegar	1.0	Measured as per sorbic acid

12.04	Soy sauce	1.0	Measured as per sorbic acid
12.05	Bean/wheat paste and product	0.5	Measured as per sorbic acid
12.10	Blended condiment	1.0	Measured as per sorbic acid
14.0	Beverage except for 14.01 packaged drinking water	0.5	Measured as per sorbic acid; for powdered drink, level to increase by times of dilution
14.02.02	Concentrated fruit/vegetable juice (pulp) (limited to food industry)	2.0	Measured as per sorbic acid
14.03.01.03	Lactobacillus beverage	1.0	Measured as per sorbic acid
15.02	Integrated alcoholic beverage	0.4	Measured as per sorbic acid
15.03.01	Grape wine	0.2	Measured as per sorbic acid
15.03.03	Fruit wine	0.6	Measured as per sorbic acid
16.01	Jelly	0.5	Measured as per sorbic acid; for jelly powder, level will increase by times of dilution
16.03	Collagen casing	0.5	Measured as per sorbic acid

Sorbitol and sorbitol syrup

Number of CNS: 19.006

Number of INS: 420

Function: Sweetener, bulking agent, emulsifier, humectant, stabilizer, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.04	Condensed milk and recombined product	Appropriate level as required in production	
02.03	Fat emulsions other than food in 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream)	Appropriate level as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
04.02.02.03	Salted vegetables	Appropriate level as required in production	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	Appropriate level as required in production	
05.01.02	Chocolate and chocolate	Appropriate level as	

	products, cocoa product other than ones in 05.01.01	required in production	
05.02	Candy	Appropriate level as required in production	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	30.0	
07.01	Breads and rolls	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
07.03	Biscuits, cookies, crackers	Appropriate level as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls	0.5	
12.0	Condiment	Appropriate level as required in production	
14.0	Beverage except for packaged drinking water in 14.01	Appropriate level as required in production	
16.06	Puffed and extruded-type food	Appropriate level as required in production	
16.07	Other composite foods (for process of bean products)	Appropriate level as required in production	
16.07	Other composite foods (for process of sugar refining)	Appropriate level as required in production	
16.07	Other composite foods (for brewing process)	Appropriate level as required in production	

Sodium diacetate

Number of CNS: 17.013 **Number of INS:** 262 ii

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	1.0	
04.04.01.02	Dried bean curd products	1.0	
04.04.01.03	Dried bean curd product derivatives	1.0	
06.01	Crude cereals	1.0	
06.02.01	Rice	0.2	Level of residue: ≤0.03g/kg
06.05.02.04	Starch-based snack	4.0	
07.02	Pastries	4.0	
08.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style	3.0	

	ham, Chinese sausage.)		
08.03	Heat-treated processed meat, poultry and game products	3.0	
09.04	Cooked fishery product (for direct consumption)	1.0	
12.0	Condiment	2.5	
12.10	Blended condiment	10.0	
16.06	Puffed and extruded-type food	1.0	

Diacetyl tartaric acid ester of mono(di)glycerides (DATEM)

Number of CNS: 10.010

Number of INS: 472 e

Function: Emulsifier, thickener

Number of food category	Food name	Maximum level g/kg	Note
01.02.01	Fermented milk	Appropriate level as required in production	
01.05.01	Cream	Appropriate level as required in production	
02.02.01.01	Butter and concentrated butter	10.0	
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	10.0	
06.03.02.02	Dried noodles	10.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	Appropriate level as required in production	
12.09	Spices	0.001	

Pentaerythritol ester of wood rosin

Number of CNS: 14.005

Number of INS:

Function: Coating agent, Paste base candy base

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.09	
04.02.01.02	Surface-treated fresh vegetable	0.09	

Carmoisine (azorubine)

Number of CNS: 08.013

Number of INS: 122

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.05	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.05	
07.04	Baked food stuffing and food	0.05	

	flour batter(limited to fillings for biscuits)		
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Sodium aluminium phosphate-acidic

CNS number: 06.009

Number of INS: 541i

Function: Bulking agent

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry), breader, frying powder	Appropriate level as required in production	Aluminium residue level in dried product $\leq 100\text{mg/kg}$
06.03.02.05	Fried Flour Products	Appropriate level as required in production	Aluminium residue level in dried product $\leq 100\text{mg/kg}$
07.0	Baked food	Appropriate level as required in production	Aluminium residue level in dried product $\leq 100\text{mg/kg}$

Jujube pigment

Number of CNS: 08.133

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.02.02.03	Salted vegetables	1.0	
05.02	Candy	0.2	
07.02	Pastries	0.2	
12.04	Soy sauce and derivatives	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	1.0	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	1.0	Dose level of powdered drinks to increase by times of preparation

Sodium carboxy methyl starch

Number of CNS: 20.012

Number of INS:-

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.01	Ice cream	0.06	
04.01.02.05	Jams, marmalades	0.1	
06.07	Instant rice or flour product	15.0	
07.01	Breads and rolls	0.02	
12.05	Bean paste, wheat paste and derivatives	0.1	

Potassium carbonate

Number of CNS: 01.301

Number of INS: 501 i

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	60.0	
13.01	Infant formulae food	Appropriate level as required in production	

Magnesium carbonate

Number of CNS: 13.005

Number of INS: 504 i

Function: Flour treatment agent, bulking agent, stabilizer, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
06.03.01	Wheat flour	1.5	
14.06	Powdered drink	10.0	As per magnesium carbonate

Sodium carbonate

Number of CNS: 01.302

Number of INS: 500 i

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	Appropriate level as required in production	
06.03.02.02	Dried pastas and noodles and similar products	Appropriate level as required in production	

Potassium hydrogen carbonate

Number of CNS: 01.307

Number of INS: 501 ii

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Note
13.01	Infant formulae food	Appropriate level as required in production	
13.03	Formulate food for special medical purposes (except the varieties involved in 13.01)	Appropriate level as required in production	

Sodium sesquicarbonate

Number of CNS: 01.305

Number of INS: 500 iii

Function: Acidity regulator

Number of food category	Food name	Maximum level g/kg	Notes
01.0	Milk and dairy products (excluding foods under 01.01.01, 01.01.02, 13.0)	Appropriate level as required in production	Limited to ewe milk
07.02	Pastries	Appropriate level as required in	

		production	
07.03	Cookies	Appropriate level as required in production	

Sodium saccharin

Number of CNS: 19.001

Number of INS: 954

Function: Sweetener, flavor enhancer

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (except for 03.04 edible ice)	0.15	Measured as per saccharin
04.01.02.02	Dried fruit (limited to dried mango, dried fig)	5.0	Measured as per saccharin
04.01.02.05	Jam	0.2	Measured as per saccharin
04.01.02.08	Candied and preserved fruits	1.0	Measured as per saccharin
04.01.02.08.02	Candied fruit	5.0	Measured as per saccharin
04.01.02.08.04	Liquorice products (e.g. preserved plum, nine-fold processed sugared dried orange peel)	5.0	Measured as per saccharin
04.01.02.08.05	Preserved hawthorn product	5.0	Measured as per saccharin
04.02.02.03	Pickled vegetable	0.15	Measured as per saccharin
04.04.01.05	New soybean product (puffed soy protein food, soybean meat, etc.)	1.0	Measured as per saccharin
04.04.01.06	Cooked pulses and legumes, including soybean (spiced broad bean, parched pea)	1.0	Measured as per saccharin
04.05.02.01.01	Cooked in-shell nuts and seeds	1.2	Measured as per saccharin
04.05.02.01.02	Cooked shelled nuts and seeds	1.0	Measured as per saccharin
07.01	Breads and rolls	0.15	Measured as per saccharin
07.02	Pastries	0.15	Measured as per saccharin
07.03	Biscuits, cookies, crackers	0.15	Measured as per saccharin
12.10	Blended condiment	0.15	Measured as per saccharin

14.0	Beverage (except for 14.01 packaged drink water)	0.15	Measured as per saccharin; for powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverages	0.15	Measured as per saccharin

Tertiary butylhydroquinone (TBHQ)

Number of CNS: 04.007

Number of INS: 319

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsion	0.2	Measured as per level in fat
02.01	Fats and oils essentially free from water	0.2	Measured as per level in fat
04.05.02.01	Cooked nuts and seeds	0.2	Measured as per level in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured as per level in fat
06.03.02.05	Fried Flour Products	0.2	Measured as per level in fat
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per level in fat
07.03	Biscuits, cookies, crackers	0.2	Measured as per level in fat
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Measured as per level in fat
09.03.04	Dried fish and fishery products	0.2	Measured as per level in fat
16.06	Puffed food	0.2	Measured as per level in fat

Alitame

Number of CNS: 19.013

Number of INS: 956

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
04.01.02.08.04	Liquorice products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	0.3	

05.02.01	Gum-based candy	0.3	
11.04	Table-top sweetener	0.15g/serving	
14.0	Beverage excluding packaged drinking water 14.01	0.1	For powdered drink, level to increase by times of dilution
16.01	Jelly	0.1	For jelly powder, the level of use will be increased by times of preparation

Natural amaranthus red

Number of CNS: 08.130

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Notes
04.01.02.08	Candied and preserved fruit	0.25	
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.25	
05.02	Candy	0.25	
07.02.04	Decoration on pastries	0.25	
14.02..03	Fruit and vegetable juice (nectar) drinks (including fermented product, etc.)	0.25	Dose level of powdered drinks to increase by times of preparation
14.04.01	Carbonated drink	0.25	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.25	Dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverage	0.25	
16.01	Jelly	0.25	For jelly powder, the level of use will increase by times of preparation

Sesbania gum

Number of CNS: 20.021

Number of INS: -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.01	Ice cream	5.0	
06.03.02.02	Dried pastas and noodles and similar product	2.0	
06.07	Pre-cooked (instant) noodles and rice	2.0	
07.01	Breads and rolls	2.0	
14.03.02	Plant protein containing drink	1.0	

Stevioside

Number of CNS: 19.008

Number of INS: 960

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08	Candied and persevered fruit	Appropriate level as required in production	
04.05.02.01	Cooked nuts and seeds	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
12.0	Condiment	Appropriate level as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate level as required in production	
16.06	Puffed food	Appropriate level as required in production	

Dehydroacetic acid, sodium dehydroacetate

Number of CNS: 17.009 (i), 17.009 (ii)

Number of INS: 265, 266

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
02.02.01.01	Butter and concentrated butter	0.3	Calculated by acid dehydrogenation
04.02.02.03	Pickled vegetable	0.3	Calculated by acid dehydrogenation
04.03.02.03	Pickled edible fungi and algae product	0.3	Calculated by acid dehydrogenation
04.04.02	Fermented bean product	0.3	Calculated by acid dehydrogenation
06.05.02	Starch product	1.0	Calculated by acid dehydrogenation
07.01	Breads and rolls	0.5	Calculated by acid dehydrogenation
07.02	Pastries	0.5	Calculated by acid

			dehydrogenation
07.04	Baked food stuffing and food flour batter	0.5	Calculated by acid dehydrogenation
08.02	Pre-processed meat product	0.5	Calculated by acid dehydrogenation
08.03	Cooked meat product	0.5	Calculated by acid dehydrogenation
12.10	Blended condiment	0.5	Calculated by acid dehydrogenation
14.02.01	Fruit and vegetable juice (nectar)	0.3	Calculated by acid dehydrogenation

Deacetylated chitin (chitosan)

Number of CNS: 20.026

Number of INS:-

Function: Thickener, Coating agent

Number of food category	Food name	Maximum level g/kg	Note
06.02.01	Rice	0.1	
08.03.04	Western hams (smoked, cooked hams)	6.0	
08.03.05	Sausage	6.0	

Vitamin E (dl- α -tocopherol, d- α -tocopherol, mixed tocopherol concentrate)

Number of CNS: 04.016

Number of INS: 307

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Notes
02.01	Fats and oils essentially free from water	Appropriate level as required in production	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.2	Measured as per fats
06.03.02.05	Fried Flour Products	0.2	Calculated by the content in fats
06.06	Instant cereals, including rolled oats	0.085	
12.10	Blended condiment	Appropriate level as required in production	
14.02..03	Fruit and vegetable juice (nectar) drinks (including fermented product, etc.)	0.2	For concentrated fruit and vegetable juice drink, dose level to increase by times of dilution
14.03	Protein containing drink	0.2	
14.04.01.02	Other carbonated drink	0.2	
14.04.02	Non-carbonated drink	0.2	

	(including special use drink, flavor drink)		
14.05	Tea, coffee, plant drink	0.2	
14.06.02	Protein containing powdered drink	0.2	
16.06	Puffed food	0.2	Measured as per fats

Stabilized chlorine dioxide

Number of CNS: 17.028

Number of INS: 926

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.01	
04.02.01.02	Surface-treated fresh vegetable	0.01	
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms (limited to fish processing)	0.05	

Amaranth, amaranth aluminum lake

Number of CNS: 08.001

Number of INS: 123

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Notes
03.0	Frozen drink, except for 03.04 edible ice	0.025	As per amaranth
04.01.02.05	Jams, marmalades	0.3	As per amaranth
04.01.02.08	Preserved surface-drying fruit	0.05	As per amaranth
04.02.02.03	Pickled vegetable	0.05	As per amaranth
04.01.02.09	Decorative fruit and vegetables	0.1	As per amaranth
04.02.02.03	Pickled vegetable	0.05	As per amaranth
05.0	Cocoa product, chocolate and product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.05	As per amaranth
07.02.04	Decoration on pastries	0.05	As per amaranth
07.04	Baked food stuffing and food flour batter(limited to fillings for biscuits)	0.05	As per amaranth
11.05.01	Fruit flavored syrup	0.3	As per amaranth
12.10.01.01	Solid mixes for soups and broths	0.2	As per amaranth
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product, etc.)	0.05	As per amaranth; for high-sugar fruit flavor drinks and powdered

			drinks, dose levels to increase by times of dilution
14.04.01	Carbonated drink	0.05	As per amaranth
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.05	As per amaranth; for high-sugar fruit flavor drinks and powdered drinks, dose levels to increase by times of dilution
14.06	Powdered drink	0.05	The dosage calculated by Amaranth is the amount in the liquid after diluted according to preparing multiple
15.02	Integrated alcoholic beverage	0.05	As per amaranth
16.01	Jelly	0.05	As per amaranth; for jelly powder, the level to increase by dilution times

Acorn shell brown

Number of CNS: 08.126

Number of INS: -

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
14.04.01.01	Cola type carbonated drink	1.0	
15.02	Integrated alcoholic beverage	0.3	

Sodium nitrate, potassium nitrate

Number of CNS: 09.001, 09.003

Number of INS: 251, 252

Function: Coloring fixatives, preservative

Number of food category	Food name	Maximum level g/kg	Note
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage.)	0.5	As per sodium nitrite (potassium), residue level \leq 30 mg/kg
08.03.01	Thick gravy cooked meat	0.5	As per sodium nitrite (potassium), residue level \leq 30 mg/kg
08.03.02	Smoked, baked or grilled meat product	0.5	As per sodium nitrite (potassium) residue level \leq 30 mg/kg
08.03.03	Fried meat product	0.5	As per sodium nitrite (potassium), residue level \leq 30 mg/kg

08.03.04	Western ham	0.5	As per sodium nitrite (potassium) , residue level \leq 30 mg/kg
08.03.05	Sausages	0.5	As per sodium nitrite (potassium) , residue level \leq 30 mg/kg
08.03.06	Fermented meat product	0.5	As per sodium nitrite (potassium) , residue level \leq 30 mg/kg

Octyl and decyl glycerate

Number of CNS: 10.018

Number of INS:-

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Note
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues (except for pure milk powders)	Appropriate level as required in production	
02.01.01.02	Hydrogenated vegetable oil	Appropriate level as required in production	
03.01	Ice cream	Appropriate level as required in production	
05.0	Cocoa product, chocolate and chocolate product, (Including chocolate and chocolate products with cocoa butter alternatives) and candy	Appropriate level as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate level as required in production	

Octylphenol polyoxyethylene

Number of CNS: 14.006

Number of INS:-

Function: Coating agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.075	
04.02.01.02	Surface-treated fresh vegetable	0.075	

Starch aluminum octenylsuccinate

Number of CNS: 20.038

Number of INS:-

Function: Thickener, anti-caking agent, emulsifier

Number of food category	Food name	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	Appropriate level as required in production	
06.03.02.04	Batters (e.g. for breading or batters for fish or poultry meats), breader, frying powder	Appropriate level as required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate level as required in production	
12.10.01	Solid blended condiment	Appropriate level as required in production	
12.10.02	Semi-solid blended condiment	Appropriate level as required in production	
14.06	Powdered drink	Appropriate level as required in production	

New red, new red aluminum lake

Number of CNS: 08.004

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08.02	Preserved surface-drying fruit	0.05	As per new red
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.1	As per new red
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.05	As per new red
07.02.04	Decoration on pastries	0.05	
14.02.03	Fruit and vegetable juice (nectar) drinks (including fermented product, etc.)	0.05	As per new red; for powdered drink, level to increase by times of dilution
14.04.01	Carbonated drink	0.05	As per new red
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other	0.05	As per new red; for powdered drink, level to increase by times of

	flavor drink (limited to fruit flavor drink)		dilution
15.02	Integrated alcoholic beverage	0.05	As per new red

Mesona chinensis benth extract

Number of CNS: 18.009

Number of INS:

Function: Stabilizer and coagulator

Number of food category	Food name	Maximum level g/kg	Note
04.04.01.01	Bean curd	Appropriate level as required in production	

Linseed gum

Number of CNS: 20.020

Number of INS: -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Notes
03.01	Ice creams	0.3	
06.03.02.02	Dried pastas and noodles and similar products	1.5	
08.03	Cooked meat product	5.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	5.0	For powdered drink, level to increase by times of dilution

Potassium ferrocyanide, sodium ferrocyanide

Number of CNS: 02.001, 02.008

Number of INS: 536, 535

Function: Anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
12.01	Salt and salt substitute	0.01	Measured as per ferrocyanide radical

Sodium nitrite, potassium nitrite

Number of CNS: 09.002, 09.004

Number of INS: 250, 249

Function: Coloring fixative, preservative

Number of food category	Food name	Maximum level g/kg	Note
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.01	Thick gravy cooked meat	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.02	Smoked, baked or grilled meat product	0.15	As per sodium nitrite, residue level \leq 30 mg/kg

08.03.03	Fried meat product	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.04	Western ham	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.05	Sausage	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.06	Fermented meat product	0.15	As per sodium nitrite, residue level \leq 30 mg/kg
08.03.08	Canned meat product	0.15	As per sodium nitrite, residue level \leq 30 mg/kg

Carminic acid

Number of CNS: 08.145

Number of INS: 120

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.05	As per carminic acid
01.03.02	Recombined milk powders and cream powder (including flavoring milk powder and cream powder)	0.6	As per carminic acid
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.15	As per carminic acid
01.06	Cheese	0.1	As per carminic acid
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream)	0.6	As per carminic acid
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.15	As per carminic acid
04.01.02.05	Jam	0.6	As per carminic acid
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.1	As per carminic acid
05.01.03	Chocolate and chocolate products with cocoa butter alternatives and the products alike	0.3	As per carminic acid
05.01.03	Chocolate imitation, chocolate substitutes, chocolate-like products with cocoa substitutes	0.3	As per carminic acid
05.02	Candy	0.3	As per carminic acid

06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate level as required in production	As per carminic acid
06.06	Instant cereals, including rolled oats	0.2	As per carminic acid
06.07	Instant rice and flour product	0.3	As per carminic acid
07.0	Baked food	0.6	As per carminic acid
08.03	Cooked meat product	0.5	As per carminic acid
12.10	Blended condiments exclusive of 12.10.2 semi-solid blended condiments	1.0	As per carminic acid
12.10.02	Semi-solid blended condiments	0.05	As per carminic acid
14.0	Beverage (not including packaged drinking water in 14.01)	0.6	As per carminic acid; for powdered drink, level to increase by times of dilution
15.02	Integrated alcoholic beverage	0.25	As per caminic acid
16.01	Jelly	0.05	As per carminic acid; for jelly powder, level to increase by times of dilution
16.06	Puffed food	0.1	As per carminic acid

Ponceau 4R, ponceau 4R aluminum lake

Number of CNS: 08. 002

Number of INS: 124

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milks	0.05	As per ponceau 4R
01.02.02	Flavored fermented milk	0.05	As per ponceau 4R
01.03.02	Recombined milk powders and cream powder (including flavoring milk powder and cream powder)	0.15	As per ponceau 4R
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.05	As per ponceau 4R
03.0	Frozen drink (exclusive of 03.04 Edible ice)	0.05	As per ponceau 4R
04.01.02.04	Canned fruit	0.1	As per ponceau 4R
04.01.02.05	Jams, marmalades	0.5	As per ponceau 4R
04.01.02.08	Candied and preserved fruits	0.05	As per ponceau 4R
04.01.02.09	Fruit and vegetable for	0.1	As per ponceau 4R

	decoration		
04.02.02.03	Pickled vegetable	0.05	As per ponceau 4R
05.0	Cocoa product, chocolate and chocolate products (Including chocolate and chocolate products with cocoa butter alternatives) and candy, excluding decorations, toppings and sweet sauces in 05.04	0.05	As per ponceau 4R
05.03	Candy, chocolate product coating	0.1	As per ponceau 4R
06.05.02.02	Shrimp-flavored starch flakes	0.05	As per ponceau 4R
07.02.04	Decoration on pastries	0.05	As per ponceau 4R
07.03.03	Egg roll	0.01	As per ponceau 4R
07.04	Baked food stuffing and food flour batter(limited to fillings for biscuits and cakes	0.05	As per ponceau 4R
08.03.09	Edible animal casings	0.025	As per ponceau 4R
11.05	Flavoring syrup	0.2	As per ponceau 4R
11.05.01	Fruit flavor syrup	0.5	As per ponceau 4R
12.10.02	Semi-solid blended condiments, except for 12.10.02.01 mayonnaise, salad dressing	0.5	As per ponceau 4R
12.10.02.01	Mayonnaise, salad dressing	0.2	As per ponceau 4R
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented product)	0.05	As per ponceau 4R; dose level of powdered drinks to increase by times of preparation
14.03.01	Milk containing drink	0.05	As per ponceau 4R; dose level of powdered drinks to increase by times of preparation
14.03.02	Plant protein containing drink (including fermented product)	0.025	As per ponceau 4R; dose level of powdered drinks to increase by times of preparation
14.04.01	Carbonated drink	0.05	As per ponceau 4R
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.05	As per ponceau 4R; dose level of powdered drinks to increase by times of preparation
15.02	Integrated alcoholic beverage	0.05	As per ponceau 4R
16.01	Jelly	0.05	As per ponceau 4R; for jelly powder, level to increase by times of

			dilution
16.03	Collagen casings	0.025	As per ponceau 4R
16.06	Puffed and extruded-type food	0.05	As per ponceau 4R

Annatto extract

Number of CNS: 08.144

Number of INS: 60b

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Notes
01.06.04	Processed cheese	0.6	
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	0.05	
02.05	Other fat or fat products (limited to non-dairy creamer)	0.02	
03.0	Frozen drink (exclusive of 03.04 Edible ice)	0.6	
04.01.02.05	Jam	0.6	
05.01.02	Chocolate and chocolate products, and cocoa products other than that covered in 05.01.01	0.025	
05.01.03	Chocolate and chocolate products with cocoa butter alternatives and the products alike	0.6	
05.02	Candy	0.6	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.01	
06.06	Instant cereals, including rolled oats	0.07	
06.07	Pre-cooked (instant) noodles and rice	0.012	
07.0	Baked food	0.6	
08.03.04	Western hams (smoked, cooked hams)	0.025	
08.03.05	Sausage	0.025	
12.10	Blended condiments	0.1	
14.0	Beverage, except for 14.01 packaged drinking water	0.6	For powdered drink, level to increase by times of dilution
16.01	Jelly	0.6	For jelly powder, level to increase by times of dilution
16.06	Puffed food	0.01	

Hydrochloric acid**Number of CNS:** 01.108**Number of INS:** 507**Function:** Acidity regulator

Number of food category	Food name	Maximum level g/kg	Notes
12.10.02.01	Mayonnaise, salad dressing	Appropriate level as required in production	

Mynica red**CNS number:** 08.149**Number of INS:-****Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Notes
03.0	Frozen drink (not including 03.04 edible ice)	0.2	
05.02	Candy	0.2	
07.02.04	Decorations on pastry	0.2	
12.10.02	Semi-powdered blended condiment	0.2	
15.03.03	Fruit wine (limited to recombined fruit wine)	0.2	
14.0	Beverage, except for 14.01 packaged drinking water	0.1	For powdered drink, level to increase by times of dilution
16.01	Jelly	0.2	For jelly powder, level to increase by times of dilution

Iron oxide black, iron oxide red**Number of CNS:** 08.014, 08.015**Number of INS:** 172 i, 172 ii**Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
05.03	Candy and chocolate products coating	0.02	

Lutein**CNS number:** 08.146**Number of INS:** 161b**Function:** Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.07	Milk-based flavor dessert or recombined product (not including ice cream and	0.05	

	flavored yoghurt)		
03.0	Frozen drink except for 03.04 edible ice	0.1	
04.01.02.05	Jam	0.05	
06.04.02.01	Canned assorted cereal porridge	0.05	
06.04.02.02	Other coarse grain product (limited to coarse grain dessert)	0.05	
06.07	Instant rice and flour product	0.15	
06.08	Frozen rice and flour product	0.1	
06.09	Cereal and starch dessert (limited to canned cereal dessert)	0.05	
07.0	Baked food	0.15	
14.0	Beverage (not including packaged drinking water in 14.01)	0.05	For powdered drink, level to increase by times of dilution
16.01	Jelly	0.05	For jelly powder, level to increase by times of dilution

Chlorophyllin copper complex, sodium and potassium salts

Number of CNS: 08.009

Number of INS: 141 ii

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink except for 03.04 edible ice	0.5	
04.02.02.04	Canned vegetable	0.5	
04.04.01.06	Cooked bean product	0.5	
04.05.02	Processed nuts and seeds	0.5	
05.02	Candy	0.5	
07.0	Baked food	0.5	
14.0	Beverage (not including packaged drinking water in 14.01)	0.5	For powdered drink, level to increase by times of dilution (not including fruit and vegetable juice (nectar) drink)
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product	Appropriate level as required in production	For concentrated fruit and vegetable juice drink, dose level to increase by times of dilution
15.02	Integrated alcoholic beverage	0.5	
16.01	Jelly	0.5	For jelly powder, level to increase by times of dilution

Carbon dioxide

CNS number: 17.034

Number of INS: -

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
14.04.01	Carbonated drink	Appropriate level as required in production	
15.03.06	Other fermented alcoholic beverages (of carbonated type)	Appropriate level as required in production	

Disodium ethylene-diamine-tetra acetate

Number of CNS: 18.005

Number of INS: 386

Function: Stabilizer, coagulator, antioxidant, preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	0.07	
04.01.02.08.03	Candied and preserved fruit (limited to preserved sweet potato)	0.25	
04.02.02.03	Pickled vegetable	0.25	
04.02.02.04	Canned vegetable	0.25	
04.02.02.05	Vegetable puree (exclusive of tomato sauce)	0.07	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned assorted cereal porridge	0.25	
12.10	Blended condiment	0.075	
14.0	Beverage (not including packaged drinking water in 14.01)	0.03	

Calcium disodium ethylene-diamine-tetra-acetate

CNS number: 04.020

Number of INS: 385

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
12.10	Blended condiment	0.075	

β-Naphthol

Number of CNS: 17.021

Number of INS: -

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Notes
04.01.01.02	Surface-treated fresh fruits (limited to citrus)	0.1	Level of residue: ≤70mg/kg

Sodium acetate

Number of CNS: 00.013

Number of INS: 262 i

Function: Acidity regulator, preservative

Number of food category	Food name	Maximum level g/kg	Note
12.10	Blended condiments	10.0	
16.06	Puffed food	1.0	

Acesulfame potassium

Number of CNS: 19.011

Number of INS: 950

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.35	
01.07	Milk-based flavor dessert or recombined product (not including ice cream and flavored yoghurt)	0.3	
03.0	Frozen drink (exclusive of 03.04 Edible ice)	0.3	
04.01.02.04	Canned fruit	0.3	
04.01.02.05	Jams, marmalades	0.3	
04.01.02.08.01	Preserved fruit	0.3	
04.02.02.03	Pickled vegetable	0.3	
04.03.02	Processed edible fungi and algae	0.3	
04.05.02.01	Cooked nuts and seeds	3.0	
05.02	Candy	2.0	
05.02.01	Sugar-free gum-based candy	4.0	
06.04.02.01	Canned assorted cereal porridge	0.3	
06.04.02.02	Other coarse grain product (limited to black sesame paste and canned coarse grain dessert)	0.3	
06.09	Cereal and starch dessert (limited to canned cereal dessert)	0.3	
07.0	Baked food	0.3	
11.04	Table-top sweeteners, including those containing high-intensity sweeteners	0.04 g/serving	
12.0	Condiment	0.5	
12.04	Soy sauce	1.0	
14.0	Beverage except for 14.01 packaged drinking water	0.3	For powdered drink, level to increase by times of dilution

16.01	Jelly	0.3	For jelly powder, the level of use will increase by diluting times
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Ethoxy quin

Number of CNS: 17.010

Number of INS: -

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	Appropriate level as required in production	Level of residue: ≤ 1 mg/kg

Isomerized lactose syrup

Number of CNS: 00.003

Number of INS:

Function: Other

Number of food category	Food name	Maximum level g/kg	Notes
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues	15.0	
07.03	Cookies	2.0	
13.01	Infant formulae food	15.0	
14.0	Beverage except for 14.01 packaged drinking water	1.5	For powdered drink, level to increase by times of dilution

Isoascorbic acid (erythorbic acid), sodium isoascorbate

Number of CNS: 04.004, 04.018

Number of INS: 315, 316

Function: Antioxidant, color fixative

Number of food category	Food name	Maximum level g/kg	Note
06.04.02.01	Canned assorted cereal porridge	1.0	Measured as per ascorbic acid
15.03.01	Grape wine	0.15	Measured as per ascorbic acid

Isomaltulose (palatinose)

Number of CNS: 19.003

Number of INS: -

Function: Sweetener

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 Edible ice)	Appropriate level as required in production	

04.01.02.05	Jams, marmalades	Appropriate level as required in production	
05.02	Candy	Appropriate level as required in production	
07.01	Breads and rolls	Appropriate level as required in production	
07.02	Pastries	Appropriate level as required in production	
07.03	Biscuits, cookies, and crackers	Appropriate level as required in production	
14.0	Beverage except for 14.01 packaged drinking water	Appropriate level as required in production	
15.02	Integrated alcoholic beverage	Appropriate level as required in production	

Stearic acid (octadecanoic acid)

Number of CNS: 14.009

Number of INS: 570

Function: Coating agent, Paste base candy base

Number of food category	Food name	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	1.2	

Calcium stearate

Number of CNS: 10.039

Number of INS: 470

Function: Emulsifier, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
12.09.01	Spices	20.0	
12.10.01	Solid blended condiment	20.0	

Potassium stearate

Number of CNS: 10.028

Number of INS: 470

Function: Emulsifier, anti-caking agent

Number of food category	Food name	Maximum level g/kg	Note
07.02	Pastries	0.18	

12.09.01	Spices	20.0	
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Magnesium stearate

Number of CNS: 02.006

Number of INS: 470

Function: Emulsifier, anticaking agent

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.08	Candied and preserved fruit	0.8	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	Appropriate level as required in production	

Sodium stearyl lactylate, calcium stearyl lactylate

Number of CNS: 10.011, 10.009

Number of INS: 481 i, 482 i

Function: Emulsifier, stabilizer

Number of food category	Food name	Maximum level g/kg	Note
01.01.03	Recombined milk	2.0	
01.02.02	Flavored fermented milk	2.0	
01.05.01	Cream	5.0	
01.05.03	Flavored cream	5.0	
01.05.04	Cream like product	5.0	
02.02	Fat emulsions in liquid form	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions	5.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	10.0	
04.01.02.05	Jam	2.0	
04.02.02.02	Dried vegetable (limited to dehydrated potato powder)	2.0	
05.04	Decorations (e.g., for fine baked food), toppings (non-fruit) and sweet sauces	2.0	
06.03.01.02	Other specialized flour (limited to bread, bun flour)	2.0	
06.03.02.01	Fresh pastas and noodles and similar products	2.0	
06.03.02.03	Fermented pastas and similar products	2.0	
07.01	Breads and rolls	2.0	
07.02	Pastries	2.0	
07.03	Biscuit, cookies, crackers	2.0	

08.03.05	Sausage	2.0	
11.05	Flavoring syrup	2.0	
14.03	Protein drink	2.0	
14.04.02.01	Drink for special usage, including “sports drink”, “nutrient drink”, etc.	2.0	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink	2.0	
14.05	Tea, coffee, and plant drink	2.0	

Allura red, allura aluminum lake

Number of CNS: 08.012

Number of INS: 129

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink except for 03.04 edible ice	0.07	Measured as per allura red
04.01.02.02	Dried fruit (limited to dried apples)	0.07	Measured as per allura red, for coloring and flavoring carrier of oat flakes
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.05	Measured as per allura red
04.04.01.06	Cooked bean product	0.1	Measured as per allura red
04.05.02	Processed nuts and seeds	0.1	Measured as per allura red
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.3	Measured as per allura red
06.05.02.04	Starch-based snack	0.2	Measured as per allura red
06.06	Instant cereals, including rolled oats (limited to cocoa corn flakes)	0.07	Measured as per allura red
07.02.04	Decoration on pastries	0.05	Measured as per allura red
07.04	Baked food stuffing and food flour batter(limited to fillings for biscuits)	0.1	Measured as per allura red
08.03.04	Western hams (smoked and cooked)	0.025	Measured as per allura red
08.03.05	Sausage	0.015	Measured as per allura

			red
08.03.09	Edible animal casings	0.05	Measured as per allura red
11.05	Flavoring syrup	0.3	Measured as per allura red
12.10.01	Solid blended condiment	0.04	Measured as per allura red
12.10.02	Semi-solid blended condiment (except for 12.10.02.01 Mayonnaise, salad dressing)	0.5	Measured as per allura red
14.0	Beverage except for 14.01 packaged drinking water	0.1	Measured as per allura red, powdered drink level to increase by times of dilution
15.02	Integrated alcoholic beverage	0.05	Exclusive of allura aluminum lake
16.01	Jelly	0.025	Measured as per allura red; in case of being used in jelly powder, the level of use will increase by diluting times
16.03	Collagen casings (sausage skin)	0.05	Measured as per allura red
16.06	Puffed and extruded-type food	0.1	Measured as per allura red

Corn yellow

Number of CNS: 08.116

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	

Cowberry red

Number of CNS: 08.105

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate level as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product, etc.	Appropriate level as required in production	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit	Appropriate level	Dose level of powdered

	flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	as required in production	drinks to increase by times of preparation
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Spirulina blue (algae blue, lina blue)

Number of CNS: 08.137

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
01.06	Cheese	0.8	
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.8	
05.02	Candy	0.8	
12.09.01	Spices	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product ,etc.	0.8	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.8	Dose level of powdered drinks to increase by times of preparation
16.01	Jelly	0.8	For jelly powder, the level of use will increase by diluting times

Gleditsia sinensis lam gum

Number of CNS: 20.029

Number of INS: -

Function: Thickener

Number of food category	Food name	Maximum level g/kg	Note
03.01	Ice cream	4.0	
06.03.01.02	Appropriative Flour (e.g. self-leavening flour, flour for dumplings)	4.0	
12.0	Condiment	4.0	
14.0	Beverage except for 14.01 packaged drinking water	4.0	For powdered drink, level to increase by times of dilution

Sucrose esters of fatty acid

Number of CNS: 10.001

Number of INS: 473

Function: Emulsifier

Number of food category	Food name	Maximum level g/kg	Notes
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01.01.03	Recombined milks (include flavored milk and other liquid milks that use non-dairy ingredients)	3.0	
01.05	Cream and similar product	10.0	
02.01	Fats and oils essentially free from water (except for 02.1.1 Vegetable oils and fats)	10.0	
02.02	Emulsified fat product in liquid oil form	10.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored products based on fat emulsions	10.0	
03.0	Frozen drink except for 03.04 edible ice	1.5	
04.01.01.02	Surface-treated fresh fruit	1.5	
04.01.02.05	Jam	5.0	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	10.0	
06.03.01.02	Appropriative Flour (e.g. self-leavening flour, flour for dumplings)	5.0	
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	4.0	
06.03.02.02	Dried noodles	4.0	
06.04.02.01	Canned assorted cereal porridge	1.5	
06.06.02.04	Batter (for coating fish or meat), coating flour, and frying flour	5.0	
06.07	Pre-cooked (instant) noodles and rice	4.0	
07.0	Baked food	3.0	
08.0	Meat and meat product	1.5	
10.01	Fresh egg	1.5	For fresh keeping of eggs
11.05	Flavoring syrup	5.0	
12.0	Condiment	5.0	
14.0	Beverage except for 14.01 packaged drinking water	1.5	For powdered drink, level to increase by times of dilution
16.01	Jelly	4.0	

16.07	Other composite foods (emulsifying natural pigment)	10.0	
16.07	Other composite foods (limited to cooked dishes)	5.0	
16.07	Other composite food (limited to sugar-making purpose)	Appropriate level as required in production	

Gardenia yellow

Number of CNS: 08.112

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	1.5	
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.3	
04.01.02.08.01	Preserved fruit	0.3	
04.02.02.03	Pickled vegetable	1.5	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	1.5	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.3	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shuo mai)	1.0	
06.03.02.02	Dried noodles	0.3	
06.07	Pre-cooked (instant) noodles and rice	1.5	
06.10	Fillings for grain products	1.5	
07.02	Pastries	0.9	
07.03	Biscuits, cookies, crackers	1.5	
07.04	Fillings for baked food	1.0	
08.03	Cooked meat product (limited to cooked poultry)	1.5	
12.0	Condiment (exclusive of salt and salt substitutes in 12.01)	1.5	
14.02.03	Fruit and vegetable juice (nectar) drink (including fermented drink)	0.3	

14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.3	
14.06	Powder drink	1.5	
15.02	Integrated alcoholic beverage	0.3	
16.01	Jelly	0.3	For jelly powder, the level of use will increase by diluting times
16.06	Puffed and extruded-type food	0.3	

Gardenia blue

Number of CNS: 08.123

Number of INS:-

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (not including edible ice in 03.04)	1.0	
04.01.02.05	Jams, marmalades	0.3	
04.02.02.03	Pickled vegetable	0.5	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.5	
05.02	Candy	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.5	
06.10	Fillings for grain product	0.5	
07.02	Pastry	0.9	
07.04	Baked food stuffing and food flour batter	1.0	
12.0	Condiment (exclusive of salt and salt substitutes in 12.01)	0.5	
14.02	Fruit and vegetable juice	0.5	Dose level of powdered drinks to increase by times of preparation
14.03	Protein drink	0.5	Dose level of powdered drinks to increase by times of preparation
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.2	Dose level of powdered drinks to increase by times of preparation
14.06	Powdered drink	0.5	
15.02	Integrated alcoholic beverage	0.2	
16.06	Puffed food	0.5	

Phytic acid (inositol hexaphosphoric acid) , sodium phytate

Number of CNS: 04.006

Number of INS:

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Notes
02.01	Fats and oils essentially free from water	0.2	
04.01.02	Processed fruit	0.2	
04.02.02	Processed vegetable	0.2	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.2	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
08.03.01	Thick gravy cooked meat	0.2	
08.03.02	Smoked, baked or grilled meat product	0.2	
08.03.03	Fried meat product	0.2	
08.03.04	Western ham	0.2	
08.03.05	Sausages	0.2	
08.03.06	Fermented meat product	0.2	
09.01	Fresh fish and fishery products (limited to fresh-keeping of prawns)	Appropriate level as required in production	Level of residue: ≤20mg/kg
11.05	Flavoring syrup	0.2	
14.02.03	Fruit and vegetable juice (nectar) drinks, including fermented product, etc.	0.2	

Vegetable carbon, carbon black

Number of CNS: 08.138

Number of INS: 153

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of edible ice in 03.04)	5.0	
05.02	Candy	5.0	
06.02.02	Rice product	5.0	
06.03.02	Wheat flour product	5.0	
07.02	Pastries	5.0	
07.03	Biscuits, cookies, crackers	5.0	

Secondary butyamine

Number of CNS: 17.011

Number of INS:-

Function: Preservative

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits	Appropriate level as required in production	Level of residue: ≤0.005mg/kg for citrus (flesh), ≤0.009mg/kg for lichee (flesh), ≤0.001mg/kg for apple (flesh)
04.02.01	Fresh vegetable (limited to garlic bolts and green peppers)	Appropriate level as required in production	Level of residue: ≤ 3 mg/kg

Antioxidant of bamboo leaves

Number of CNS: 04.019

Number of INS:

Function: Antioxidant

Number of food category	Food name	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.5	
04.05.02.01	Cooked nuts and seeds (limited to fired nuts and seeds only)	0.5	
06.03.02.05	Fried Flour Products	0.5	
06.06	Instant cereals, including rolled oats	0.5	
07.0	Bakery food	0.5	
08.02.02	Cured meat product (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	
08.03.01	Thick gravy cooked meat	0.5	
08.03.02	Smoked, baked or grilled meat product	0.5	
08.03.03	Fried meat product	0.5	
08.03.04	Western ham	0.5	
08.03.05	Sausages	0.5	
08.03.06	Fermented meat product	0.5	
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink, including	0.5	For concentrated fruit and vegetable juice drink,

	fermented product		dose level to increase by times of dilution
14.05.01	Tea drink	0.5	
16.06	Puffed and extruded-type food	0.5	

Gromwell red

Number of CNS: 08.140

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
07.02	Pastries	0.9	
07.03	Biscuits, cookies, crackers	0.1	
07.04	Baked food stuffing and food flour batter	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product	0.1	For powdered drink, dose level to increase by times of dilution
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.1	For powdered drink, dose level to increase by times of dilution
15.03.03	Fruit wine	0.1	

Shellac

Number of CNS: 14.001

Number of INS: 904

Function: Coating agent, Paste base candy base

Number of food category	Food name	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits (limited to citrus)	0.5	
04.01.01.02	Surface-treated fresh fruits (limited to apples)	0.4	
05.01	Cocoa products, chocolate and chocolate products, Including chocolate and chocolate products with cocoa butter alternatives	0.2	
05.02.01	Gum-based candy	3.0	
07.03.02	Waffle	0.2	

Lac dye red (lac red)

Number of CNS: 08.104

Number of INS:

Function: Coloring

Number of food category	Food name	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	0.5	
05.0	Cocoa product, chocolate and chocolate product (Including chocolate and chocolate products with cocoa butter alternatives) and candy	0.5	
07.04	Baked food stuffing and food flour batter(limited to flavored pie)	0.5	
12.10	Blended condiment	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink, including fermented product,etc.	0.5	For powdered drink, dose level to increase by times of dilution
14.04.01	Carbonated drink	0.5	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor, coffee flavor or other flavor drink (limited to fruit flavor drink)	0.5	For powdered drink, dose level to increase by times of dilution
15.02	Integrated alcoholic beverage	0.5	