

食品添加物規制調査

オーストラリア

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日本貿易振興機構（ジェトロ）

シドニー事務所

農林水産・食品部 農林水産・食品課

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はじめに

食品添加物は一般的に使用できる物質・量・用途等が各国の法令により規制されている。日本ではポジティブリスト制を採用しており、また主要輸出先国もポジティブリスト制を採用していることが多い。

しかし、日本で許可されている添加物が必ずしも相手国で許可されているわけではない。日本と輸出先国の食品添加物のポジティブリストの違いや、食品添加物に関する最新データの入手困難などの理由で輸出が円滑に行えていない企業も多いのではないだろうか。

そこでジェトロでは、最新の食品添加物規制の情報の入手先、食品に使用できる添加物の調べ方等のポイントをレポートにまとめた。日本企業に広く周知することで、オーストラリアの法規制に則った適切な輸出を行う一助となれば幸いである。

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オーストラリアでの食品添加物の規制は1本の法規（Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) Section 2, Section 3）に集約されている。同法の第2条「非許可添加物の一般的使用禁止」と第3条「許可された添加物の使用方法」によって、事実上のポジティブリスト（明示的に許可された添加物・用途以外は原則禁止）が規定されている。許可された添加物でも、対象食品ごとに用途と上限量が決められている。（別表1～4参照）

1. 定義

項目	内容	根拠資料名
添加物の定義	通常は本質的に食品として摂取される成分ではなく、通常食品の原材料として使用されるものではないが、別表5 (Schedule5) に示される1つまたは複数の食品加工の機能を実現するために意図的に食品に加えられるもの。それ自体またはその副産物は食品中に残存する。基準1.3.3 に示される加工助剤や基準1.3.2 に示される栄養強化目的で食品に添加されるビタミンやミネラルとは区別される。	Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) ¹ 冒頭 (「Purpose」)
天然香料	オーストラリアの法規では食品添加物の対象外であり、また特にこれを対象とする別法規も見当たらない。	
一般飲食物	オーストラリアの法規では食品添加物の対象外であり、また特にこれを対象とする別法規も見当たらない。	

¹ <https://www.comlaw.gov.au/Series/F2008B00614>

2. 添加物の範囲

※本表は、CODEX「食品添加物の機能・国際番号システムに関するガイドライン（CAC/GL 36-1989）」による分類のうち、Australia New Zealand Food Standards Code - Standard1.3.1-Food Additives (revised 04/Dec/2014)別表5に含まれるものを掲示。（ただし、一部項目名・用途定義はオーストラリアの同法規による呼称に従った。）

（注1）範囲の意味：○はオーストラリアで添加物とみなされているもの。×は添加物とはみなされないもの。ただし、全て使用できないという訳ではない。付属されている別表1～4（Schedule1-4）に載っているものが使用可能。

項目名（英語）	項目名（日本語）	範囲 (注1)	主な用途
Acidity regulator	pH調整剤	○	pHを調整する
Anti-caking agent	凝結防止剤	○	食品の構成粒子同士の接着を防ぐ、または流動性を向上させる
Antifoaming agent	消泡剤	×	泡立つのを防ぐまたは減らす
Antioxidant	抗酸化剤	○	酸化による品質の劣化を防止または遅延する
Bleaching agent	漂白剤	×	食品を脱色する
Bulking agent	増量剤	○	食品の栄養価に大きく寄与することなく、食品のかさを増やす
Carbonating agent	炭化剤	×	食品に炭酸ガスを含ませる
Carrier	加工助剤	×	甘味料、香料、栄養素等を溶解、希釈、分散させることで、その取り扱いを容易にする
Colouring	着色剤	○	食品を着色するまたはその色調を維持させる
Colour fixative	保色剤	○	食品の色調を安定化させる、保持または増強させる
Emulsifier	乳化剤	○	食品中で乳化を均一にするまたはその状態を保つ
Emulsifying salt	乳化塩	×	タンパク質の構造を変化させ、脂肪の分離を防ぐ
Firming agent	固化剤	○	組織の形状を保護または強化する
Flavour enhancer	化学調味料	○	食品にある風味や香りを増強する
Flour treatment agent	小麦粉処理剤	×	小麦粉や生地に加え、焼き上がった食品の品質や色調を改善する
Foaming agent	発泡剤	○	食品中で気泡を均一に分散させるまたはその状態を維持する
Gelling agent	ゲル化剤	○	ゲル化し、食品に歯ごたえを与える
Glazing agent	光沢剤	○	食品の外皮に使用し、食品に光沢を与えるまたはその表面を保護する

Humectant	保湿剤	○	食品周囲の乾燥による影響で、食品自体が乾燥するのを防ぐ
Packaging gas	充填剤	×	食品を酸化や損傷から守るために食品の容器に注入する気体
Preservative	防腐剤	○	食品を微生物による品質の劣化から守り、保存期間を長くする
Propellant	噴射剤	○	食品を容器の外に出すために食品の容器に注入する気体
Raising agent	膨張剤	○	気体を発生させパンの生地やころもを膨らませる
Sequestrant	隔離剤	○	キレート作用により、食品の色調、香り、食感を安定化させる
Stabilizer	安定剤	○	食品の構成要素の分散状態を均一に保ち物理化学的状态を維持する
Intense Sweetener	甘味料	○	糖類に代わって食品に甘味を与え、かつその食品のエネルギー含有量を大きく変化させない物質
Thickener	増粘剤	○	食品の粘度を増加させる
Flavouring	香料	○	食品に風味や香気を付与または増強させる目的で、少量・高濃度で用いられかつそれ自体単独で摂取することがない物質。ただし、天然香料や調味料、そして甘味料は除く。
Post-harvest Pesticide	ポストハーベスト農薬	× (注2)	収穫後の農産物に使用する殺菌剤、防かび剤などに使われる
Nutrient	栄養素	× (注2)	食品の成分として摂取される物質で、次のどれかにあてはまるもの。 1. エネルギーを供給するもの 2. 成長、発達、生命の維持に必要なもの 3. 不足すると特有の生化学または生理学上の変化が起こる原因となるもの
Containers and Packaging	容器包装添加物	× (注2)	「容器」とは、食品全体を封入するか部分的に封入するかにかかわらず、食品を単一品目として配送するための包装資材を含むあらゆる包装をいう 「包装済み」とは、消費者への提供若しくはケータリング目的での提供ができるように、包装または事前に容器内に封入されていることをいう。(コーデックスより)

(注2) オーストラリアではポストハーベスト農薬、栄養素、容器包装添加物は食品添加物を規制する関連法規の対象範囲外である。

3. ポジティブリスト／ネガティブリスト

ポジティブリスト制を採用している。(Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) Section 2, Section 3)

4. 添加物の種類・リスト

項目名	項目名の定義	登録品目数	根拠資料名	リスト参照先 URL
指定添加物	Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) Section 3 にてその使用許可及び許可される用途が明示的に示された添加物。 具体的には、同法別表 1 (Schedule 1) から別表 4 (Schedule 4) に掲げられた物質、及び別表 1 に掲げられた食品カテゴリー別の許可用途と用途別の使用上限量によって規定される。	334 品目	Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) Section 3 ; Schedule 1 - Schedule 4	オーストラリア政府法律一覧 (Comlaw) https://www.comlaw.gov.au/Details/F2014C01335
既存添加物	※明文指定した物質以外は全て禁止なので、この項目に該当する物質群は存在しない	N/A		該当する物質群は存在しない。
天然香料	※「食品添加物」の対象外	N/A		「食品添加物」の対象外
一般飲食物添加物	※「食品添加物」の対象外	N/A		「食品添加物」の対象外

(注) 「別表 2」着色剤・保色剤以外の特定添加物。

「別表 3」は単体で使用上限量を規定している着色剤・保色剤。

「別表 4」は合計で使用上限量を規定している着色剤・保色剤。

5. 添加物の規格

オーストラリアでは、特に該当する法規が見当たらない。

6. 使用が可能な食品

オーストラリアの規制法 Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives (revised 04/Dec/2014) Section 3 ; Schedule 1 によって、各食品添加物の対象食品別の使用許可と上限使用量が定められている。前記範囲を逸脱した添加物、用途または使用量は同法 Section 2 によって一般的に禁止されている。

「別表 1」は対象食品別に、「別表 2」～「別表 4」に含まれない添加物（指定添加物）使用可能な物質及び上限量を示し、さらに対象食品によっては「別表 2」～「別表 4」にそれぞれに掲げられた添加物（その他添加物）使用の可否を個別に定めている。

「別表 1」に含まれる指定添加物は INS Number、物質名（Additive Name）、使用上限量（Max Permitted Level）及び用途制限（Qualifications）を表の形でまとめている。

※対象食品の大分類は別表 1 のように 0 番台から 20 番台まで番号が割り振られている。

※使用上限量（Max Permitted Level）は絶対値と具体的な単位（比重または体積濃度）で規定される場合が多い。

「別表 2」～「別表 4」にそれぞれに掲げられた添加物（その他添加物）に関しても、「別表 1」にて個別の食品ごとに使用の可否を定めているが、「別表 1」に含まれる指定添加物との違いは下記 2 点である。

※個別の物質としてではなく、「別表」を単位としてグループごとに使用可否を定めている。

※使用上限量は絶対値ではなく、推奨基準（GMP = Conditions of Good Manufacturing Practice）で規定され、具体的な基準は個々の業界基準等に依拠することになる。

7. 食品添加物としての使用禁止物質

※前掲したようにオーストラリアにおける食品添加物規制は、1 本の規制法（Australia New Zealand Food Standards Code - Standard 1.3.1）によって統一的になされており、その法律は明示した添加物を明示した用途・使用上限量に限って許可し、それ以外の添加物使用を一般的に禁止する仕組みとなっている。

ただし、「別表 1」の中では個別の食品タイプに対し「別表 2」～「別表 4」のうち一部の添加物の使用を禁止している。

8. 新たな食品添加物の指定

オーストラリアでは規制法で許可された食品添加物以外は使用が禁止されているため、新しい食品添加物の許可申請はすなわち Australia New Zealand Food Standards Code - Standard 1.3.1 の修正申請である。実際の申請は所轄官庁である「オーストラリア・ニュージーランド食品基準局」(Food Standards Australia New Zealand) の基準管理官 (Standards Management Officer) に対して、下記連絡先宛に提出する：

電子メール standards.management@foodstandards.gov.au

電話番号 +61-2-6271-2280

申請書類に法律変更に関連する全ての必要情報が含まれることを確認するためにも、上記所轄官庁への事前相談が強く推奨される。テレビ会議、録画または会談の形で事前相談を受け付けているので、まず基準管理官に連絡する必要がある。

申請手続きは原則無料であるが、下記の場合は費用を徴収することがある：

1. 申請者が獲得可能な独占的な商業利益(exclusive capturable commercial benefit)につながる申請内容

2. 所定の審査期間よりも早く審査を開始することを希望する場合

具体的な申請と手続きについては「APPLICATION HANDBOOK」にまとめられており、申請内容ごとにプロセスとおおよその所要期間が提示されている。全ての申請はこのハンドブックの Part 3 に掲げられた最低限の必要情報を盛り込まなければならない。

最新の「APPLICATION HANDBOOK」は下記 URL から入手可能：

<http://www.foodstandards.gov.au/code/changes/pages/applicationshandbook.aspx>

9. 表示方法

オーストラリアでの食品添加物の表示方法は、Australia New Zealand Food Standards Code - Standard 1.2.4 - Labelling of Ingredients (Revised 21/Feb/2015)², Section 8 (第 8 条、Declaration of food additives) によって規定されている。

第 8 条は全 9 項と「別表 1」(食品添加物の表示分類)「別表 2」(食品添加物の表示名)からなるが、各項の要点を以下にまとめる。

第 1 項 食品添加物の表示方法(表示義務の有無を含む)は本法が規定する一般的な食品成分表示に関する規則に準じる。一般的な規則とは、主に本法の次の各条を指す。

- ・ Section 2 例外を除く全成分表示義務。ここで食品添加物に適用されうる例外は：
 - (a) 当該食品自体の製品名にその成分名が含まれている成分
 - (b) Australia New Zealand Food Standards Code - Standard 2.7.2 to 2.7.5 に規定されるアルコール飲料の場合
 - (c) 包装サイズの制限で表示が困難な場合

- ・ Section 3 例外を除く全成分の「statement of ingredients」(成分一覧表)による表示。ここで食品添加物に適用されうる例外は：
 - (a) Australia New Zealand Food Standards Code - Standard 1.2.1 にて Flavour enhancer と定義される成分

- ・ Section 4 全ての食品成分はその通称名、一般名またはその実際の性質をよく表す記述いづれかで表記すること。

- ・ Section 5 各成分は重量比で含有率の高い順から表記すること。

第 2 項 表示義務のある添加物で、「第 8 条-別表 1」の分類の 1 つに該当するものは、その分類名に続けて添加物の公式名称 (Prescribed Name) またコード番号を括弧つきで表示しなければならない。具体的な公式名称 (Prescribed Name) 及びコード番号「別表 2」を基準とすること。

² <https://www.comlaw.gov.au/Details/F2015C00179>

第3項 前項規定は、酵素類 (enzyme) に対しては適用されない。酵素類の場合、‘enzyme’ とのみ表記すればよく、具体的な酵素名を表示する義務はない。

第4項 表示義務のある添加物で、「第8条-別表1」の2つ以上の分類に該当しうるものは、最も適切な分類によって表記すること。

第5項 表示義務のある添加物で、「第8条-別表1」の分類に該当しないものは、本条「別表2」で規定される公式名称 (Prescribed Name) で表示しなければならない。

第6項 調味料 (flavouring) として食品そのものや、その成分に添加される添加物は、次のいずれかの方法で表示すること：

- (a) 「flavouring」 または 「flavour」
- (b) 当該調味料のより具体的な名称または記述

ただし、本条第7項及び第9項に該当する場合はそちらの規定を優先する。

第7項 次に掲げる添加物が調味料 (flavouring) やその成分として食品に添加された場合、これらの物質は本条第2項に従って個別に表示しなければならない：

L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5' -ribonucleotides

第8項 類似する機能を実現する異なる添加物で、当該食品における含有割合が小さい範囲でバラつきがある場合、そのようなバラつきが分かりやすい形で両方の添加物を併記することができる。

第9項 カフェイン (caffeine) が食品に添加された場合、「caffeine」と表記しなければならない。

SCHEDULE 1
Classes of additives
食品添加物の分類

Prescribed class names
Acid
Acidity Regulator
Alkali
Anticaking Agent
Antioxidant
Bulking Agent
Colour
Emulsifier
Firming Agent
Flavour Enhancer
Foaming Agent
Gelling Agent
Glazing Agent
Humectant
Preservative
Raising Agent
Stabiliser
Sweetener
Thickener

Optional class names
Antifoaming Agent
Emulsifying Salt
Enzyme
Mineral Salt
Modified Starch
Vegetable Gum

別表 2

SCHEDULE 2, PART 1

Food Additive Code Numbers (alphabetical order)

食品添加物コードナンバー (アルファベット順)

INS Number	Additive Name
260	Acetic acid, glacial
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1451	Acetylated oxidised starch
1401	Acid treated starch
355	Adipic acid
969	Advantame
406	Agar
400	Alginic acid
1402	Alkaline treated starch
559	Aluminium silicate
264	Ammonium acetate
403	Ammonium alginate
503	Ammonium carbonates
510	Ammonium chloride
380	Ammonium citrates
368	Ammonium fumarate
328	Ammonium lactate
349	Ammonium malate
342	Ammonium phosphates
442	Ammonium salts of phosphatidic acid
409	Arabinogalactan (larch gum)
300	Ascorbic acid
951	Aspartame (technological use consistent with Clause 4 only)
901	Beeswax, white & yellow
558	Bentonite
1403	Bleached starch
943a	Butane (for pressurised food containers only)

※一部のみ掲載。全添加物の一覧表は付属の「別表 2」を参照のこと。

10. 調べ方ガイド：オーストラリアの食品添加物規制

(許可添加物と許可用途・使用上限量)

ポイント1：規制の仕組みを理解する

- オーストラリアの食品添加物規制は1本の法律に集約されている
- ポジティブリストを採用（明示的に許可された添加物・用途以外は原則禁止）
- 許可された添加物でも、対象食品タイプごとに用途と上限量が決められている

ポイント2：4つの表（別表1～4）の意味と関係を理解する

- 「別表1（Schedule 1）」は「別表2（Schedule 2）」～「別表3（Schedule 4）」に含まれない添加物（特定添加物）に対して、対象食品タイプごとに許可物質と許可される用途と上限量を定めたもの
- 「別表1」ではまた、個々の食品タイプに対する「別表2」～「別表4」に含まれる添加物（その他添加物）の使用可否を定めている。
- 特定添加物は「別表1」によって、個別の食品タイプごとに使用上限量が絶対値で示される場合が多く、それに対してその他添加物は推奨基準（GMP = Conditions of Good Manufacturing Practice）で規定され、具体的な基準は個々の業界基準等に依拠することになる。
- 「別表2」は着色剤・保色剤以外の【その他添加物】
- 「別表3」は単体で使用上限量を規定している着色剤・保色剤
- 「別表4」は合計で使用上限量を規定している着色剤・保色剤

ポイント3：調べ方（手順と操作）

（手順は黒字、関連する操作は赤字とスクリーンショットにて示す）

① 当該添加物が「別表2」～「別表4」に入っているか確認する

※その際、INSコードが分かればそれで確認すると簡便かつ確実

関連操作：

まずは、オーストラリア政府法律一覧（Comlaw）ウェブサイトから規制法である Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives の最新版を開く：<https://www.comlaw.gov.au/Series/F2008B00614>




一番上が最新版（現行法律）

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 Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives Current	F2014C01335	04/Dec/2014	04/Dec/2014		Food Standards (Application A1088 - Sodium Hydrosulphite as a Food Additive) Variation
 Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives Superseded	F2014C01183	30/Oct/2014	30/Oct/2014	03/Dec/2014	Food Standards (Proposal P1033 - Code Maintenance XII) Variation
 Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives Superseded	F2014C01139	14/Oct/2014	11/Oct/2014	29/Oct/2014	Food Standards (Proposal P1021 - Code Maintenance X) Variation

関連操作：

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※ダウンロードする際、ファイルが3つ (Volume 1~3) に分かれるが、図に示すように別表 1 は Volume 2 及び別表 2-5 は Volume 3 に含まれる。

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sch 2-5, amdt hist
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② 「別表 1」に含まれる場合：

- 個々の対象食品に対する許可用途・及び許可される使用上限量を確認する
(ある食品の項目に、当該添加物が明記されていない場合は、それらの食品に使用できないことを意味する)

「別表 2」、「別表 3」に含まれる場合：

- グループ全体の合計上限量がないので、「別表 1」による対象食品別の使用可否を確認する

「別表 4」に含まれる場合：

- 「別表 1」による対象食品別の使用可に加え、同じ「別表 4」に含まれる他の添加物との合計使用上限量（対象食品によらず）にも留意する必要がある

「別表 1」～「別表 4」のどれにも含まれない場合：

- その添加物の使用自体が禁止されている
- ※ 「別表 2」～「別表 4」に入っている、一般的に使用してよいわけではなく、「別表 1」で食品タイプ別に確認する必要がある。

関連操作：

Volume 3では、「別表 2」～「別表 4」はそれぞれ「INS コード順」と「アルファベット順」と 2 通りに表示されている。INS コード順が分かれば、前者で調べたほうが簡便。

※ 「Green S (INS コード 142)」 という添加物を例に調べ方を図示する：

SCHEDULE 4
Colours permitted to a combined maximum level of 290 mg/kg in processed foods and a combined maximum level of 70 mg/L in beverages, except where expressly prohibited in Schedule 1

Alphabetical Listing

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

物質名または INS
コードで検索
↓
別表 4 に該当

③ 「別表 1」 で対象食品別の許可用途・使用上限量を確認する

「別表 1」 は対象食品のジャンルごとに構成されている

→ 対象食品が該当するグループを探して、その中で対象添加物の使用に関する記述項目があれば、その項目に書かれた通りの用途・上限量の範囲内で使用可能

→ 対象食品が該当するグループを探して、その中で対象添加物の使用に関する記述項目がない場合、この食品に対して当該添加物は使用禁止

※ 「別表 1」を確認する際、右欄の注にも注意する必要あり

関連操作：

「別表 1」の詳細規定を確認する。

2.2.1.2	Butter products*			
2.2.1.3	Margarine and similar products*			
475	Polyglycerol esters of fatty acids	5000	mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg	
2.2.2	Oil emulsions (<80% oil)*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000	mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg	
234	Nisin	GMP		
281	Sodium propionate	GMP		
282	Calcium propionate	GMP		
475	Polyglycerol esters of fatty acids	5000	mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg	
3	ICE CREAM AND EDIBLE ICES*			
123	Amaranth	290	mg/kg	
160b	Annatto extracts	25	mg/kg	
950	Acesulphame potassium	1000	mg/kg	
956	Alitame	100	mg/kg	
960	Steviol glycosides	200	mg/kg	
962	Aspartame-acesulphame salt	2200	mg/kg	
	Ice confection sold in liquid form			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg	
* Additives in Schedules 2, 3 and 4 are permitted				

*印のついている食品は、それぞれ明記した物質以外に別表 2～4 に含まれる添加物も使用可能。
(例) マーガリン類は INS475, 476 に加えて別表 2～4 の添加物が使用可能。

※「Green S (INS コード 142)」は「別表 2」～「別表 4」に含まれるので、
この場合図中の*印が指す各食品に使用可能。

1.3	Condensed milk and evaporated milk*			
1.4	Cream and cream products			
1.4.1	Cream, reduced cream and light cream			
	<i>Additives in Schedules 2, 3 & 4 must not be added to cream, reduced cream and light cream unless expressly permitted below</i>			
	Additives in Schedule 2			
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)			
234	Nisin	10	mg/kg	UHT creams and creams receiving equivalent or greater heat treatments only
*Additives in Schedules 2, 3 and 4 are permitted				

1.4.1 項目に該当する食品には別表 2~4 の物質は使用不可とある。

但し、欄外の例外規定により超高温殺菌処理をされたもの、または同等以上の処理をされたもののみ別表 2 の物質に限り使用可能。

※「Green S (INS コード 142)」は「別表 4」に含まれるので、この場合は例外規定も含めても 1.4.1 クリーム類に使用することができない。

食品添加物規制調査 オーストラリア

別表 1 SCHEDULE1

日本貿易振興機構（ジェトロ）

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
0	GENERAL PROVISIONS		
0.1	Preparations of food additives		
	<i>Additives in Schedules 3 & 4 must not be added to preparations of food additives unless expressly permitted below.</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
216	Propyl p-hydroxybenzoate (propylparaben)	2500 mg/kg	
218	Methyl p-hydroxybenzoate (methylparaben)	2500 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
385	Calcium disodium EDTA	500 mg/kg	
	baking compounds		
541	Sodium aluminium phosphate	GMP	
	colourings		
–	Additives in Schedules 3 and 4		
–	Ethanol	GMP	
	flavourings		
–	Additives in Schedules 3 and 4		
–	Benzyl alcohol	500 mg/kg	In the final food
–	Ethanol	GMP	
–	Ethyl acetate	GMP	
–	Glycerol diacetate	GMP	
–	Glyceryl monoacetate	GMP	
–	Isopropyl alcohol	1000 mg/kg	In the final food
320	Butylated hydroxyanisole	1000 mg/kg	
1505	Triethyl citrate	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
rennetting enzymes			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000 mg/kg	
1	DAIRY PRODUCTS (EXCLUDING BUTTER AND BUTTER FATS)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	<i>Additives in Schedules 2,3 & 4 must not be added to liquid milk (including buttermilk) unless expressly permitted below</i>		
–	Additives in Schedule 2		UHT goat milk only
1.1.2	Liquid milk products and flavoured liquid milk*		
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	115 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
1.1.3	Liquid milk to which phytosterols, phytosterols or their esters have been added		
401	Sodium alginate	2000 mg/kg	
407	Carrageenan	2000 mg/kg	
412	Guar gum	2000 mg/kg	
471	Mono- and diglycerides of fatty acids	2000 mg/kg	
460	Microcrystalline cellulose	5000 mg/kg	
1.2	Fermented and rennetted milk products		
1.2.1	Fermented milk and rennetted milk		
	<i>Additives in Schedules 2, 3 & 4 must not be added to fermented milk and rennetted milk</i>		
1.2.2	Fermented milk products and rennetted milk products*		
160b	Annatto extracts	60 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	60 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
1.3	Condensed milk and evaporated milk*		
1.4	Cream and cream products		

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
1.4.1	Cream, reduced cream and light cream		
	<i>Additives in Schedules 2, 3 & 4 must not be added to cream, reduced cream and light cream unless expressly permitted below</i>		
–	Additives in Schedule 2		UHT creams and creams receiving equivalent or greater heat treatments only
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc)*		
234	Nisin	10 mg/kg	
	whipped thickened light cream		
475	Polyglycerol esters of fatty acids	5000 mg/kg	
1.5	Dried milk, milk powder, cream powder*		
304	Ascorbyl palmitate	5000 mg/kg	
320	Butylated hydroxyanisole	100 mg/kg	
343	Magnesium phosphates	10000 mg/kg	
431	Polyoxyethylene (40) stearate	GMP	
530	Magnesium oxide	10000 mg/kg	
542	Bone phosphate	1000 mg/kg	
555	Potassium aluminium silicate	GMP	
1.6	Cheese and cheese products*		
160b	Annatto extracts	50 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15 mg/kg	on cheese surfaces, based on individual cheese weight calculated as nitrate ion
251 252	Nitrates (potassium and sodium salts)	50 mg/kg	
338	Phosphoric acid	GMP	
555	Potassium aluminium silicate	10000 mg/kg	
560	Potassium silicate	10000 mg/kg	
1.6.1	Soft cheese, cream cheese and processed cheese		
243	Ethyl lauroyl arginate	400 mg/kg	
	Mozzarella cheese		
243	Ethyl lauroyl arginate	200 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
1.6.2 Hard cheese and semi-hard cheese			
243	Ethyl lauroyl arginate	1 mg/cm ²	applied to the surface of food; maximum level determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm.
2 EDIBLE OILS AND OIL EMULSIONS			
160b	Annatto extracts	20 mg/kg	
304	Ascorbyl palmitate	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
307b	Tocopherols concentrate, mixed	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	100 mg/kg	
2.1 Edible oils essentially free of water*			
475	Polyglycerol esters of fatty acids	20000 mg/kg	shortening only
476	Polyglycerol esters of interesterified ricinoleic acids	20000 mg/kg	shortening only
900a	Polydimethylsiloxane	10 mg/kg	frying oils only
olive oil			
Additives in Schedules 3 & 4 must not be added to olive oil.			
2.2 Oil emulsions (water in oil)			
2.2.1 Oil emulsions (>80% oil)			
2.2.1.1 Butter			
Additives must not be added to butter unless expressly permitted below			
160a	Carotenes	GMP	
160b	Annatto extracts	20 mg/kg	
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenal, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2 Butter products*			
2.2.1.3 Margarine and similar products*			
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of	5000 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
interesterified ricinoleic acids			
2.2.2	Oil emulsions (<80% oil)*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
3	ICE CREAM AND EDIBLE ICES*		
123	Amaranth	290 mg/kg	
160b	Annatto extracts	25 mg/kg	
950	Acesulphame potassium	1000 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	200 mg/kg	
962	Aspartame-acesulphame salt	2200 mg/kg	
Ice confection sold in liquid form			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
4	FRUITS AND VEGETABLES (INCLUDING FUNGI, NUTS, SEEDS, HERBS AND SPICES)		
4.1	Unprocessed fruits and vegetables		
Additives in Schedules 2, 3 & 4 must not be added to unprocessed fruits and vegetables unless expressly permitted below			
Permissions for sulphur dioxide when used as an agricultural chemical are contained in Standard 1.4.2			
4.1.1	Untreated fruits and vegetables		
Additives in Schedules 2, 3 & 4 must not be added to unprocessed fruits and vegetables.			

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
4.1.2	Surface treated fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to surface treated fruits and vegetables unless expressly permitted below</i>		
342	Ammonium phosphates	GMP	
473	Sucrose esters of fatty acids	100 mg/kg	
901	Beeswax, white and yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
	citrus fruit		
914	Oxidised polyethylene	250 mg/kg	
1520	Propylene glycol	30000 mg/kg	
	walnut and pecan nut kernels		
304	Ascorbyl palmitate	GMP mg/kg	
320	Butylated hydroxyanisole	70 mg/kg	
321	Butylated hydroxytoluene	70 mg/kg	
4.1.3	Fruits and vegetables that are peeled, cut, or both peeled and cut		
	<i>Additives in Schedules 3 & 4 must not be added to peeled and/or cut fruits and vegetables unless expressly permitted below</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	
	products for manufacturing purposes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	リンゴ、ポテトのみ対象
	root and tuber vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables		
	<i>Additives in Schedules 2, 3 & 4 must not be added to frozen unprocessed fruits and vegetables unless expressly permitted below</i>		注: 残留のため 4.1 に分類される添加物は 4.2 にも含まれることがある。
	frozen avocado		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
4.3	Processed fruits and vegetables*		
220 221 222 223	Sulphur dioxide and sodium and	20 mg/kg	生姜のみ対象

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
224 225 228	potassium sulphites		
mushrooms in brine or water and not commercially sterile			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500 mg/kg	
preserved cherries known as maraschino cherries, cocktail cherries or glace cherries			
127	Erythrosine	200 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
tomato products pH < 4.5			
234	Nisin	GMP	
4.3.1	Dried fruits and vegetables*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
desiccated coconut			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	160 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
products made from bleached vegetables			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750 mg/kg	
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers*		
512	Stannous chloride	100 mg/kg	スズと直接接触していないアスパラガスのみ対象
950	Acesulphame potassium	500 mg/kg	
952	Cyclamates	1350 mg/kg	
954	Saccharin	110 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
4.3.4 Fruit and vegetable spreads including jams, chutneys and related products*			
123	Amaranth	290 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	1000 mg/kg	
954	Saccharin	1500 mg/kg	
956	Alitame	300 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
low joule chutneys, low joule jams and low joule spreads			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285 mg/kg	
960	Steviol glycosides	450 mg/kg	
4.3.5 Candied fruits and vegetables*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2000 mg/kg	
4.3.6 Fruit and vegetable preparations including pulp*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
234	Nisin	GMP	
960	Steviol glycosides	210 mg/kg	
chilli paste			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000 mg/kg	
fruit and vegetable preparations for manufacturing purposes			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
4.3.7 Fermented fruit and vegetable products*			
lactic acid fermented fruits and vegetables*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
4.3.8 Other fruit and vegetable based products*			
dried instant mashed potato			
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100 mg/kg	
imitation fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
rehydrated legumes			
243	Ethyl lauroyl arginate	200 mg/kg	
5 CONFECTIONERY			
123	Amaranth	300 mg/kg	
160b	Annatto extracts	25 mg/kg	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
950	Acesulphame potassium	2000 mg/kg	注：所定のチューニングガム類に対する甘味料の使用は第4部の上限量規制を受けない
951	Aspartame	10000 mg/kg	
955	Sucralose	2500 mg/kg	
956	Alitame	300 mg/kg	
961	Neotame	300 mg/kg	
962	Aspartame-acesulphame salt	4500 mg/kg	
fruit filling for confectionery containing not less than 200 g/kg of fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
5.1 Chocolate and cocoa products			
	Additives in Schedules 3 & 4 must not be added to chocolate and cocoa products unless expressly permitted below		チョコレートの表面に使用される着色剤のみ対象
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
477	Propylene glycol esters of fatty acids	4000 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
960	Steviol glycosides	550 mg/kg	
5.2	Sugar confectionery*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
960	Steviol glycosides	1100 mg/kg	
	bubble gum and chewing gum		
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	200 mg/kg	
	low joule chewing gum		
952	Cyclamates	20000 mg/kg	
954	Saccharin	1500 mg/kg	
5.3	not assigned		
5.4	icings and frostings*		
127	Erythrosine	2 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
6	CEREALS AND CEREAL PRODUCTS		
6.1	Cereals (whole and broken grains)		
	<i>Additives in Schedules 2,3 & 4 must not be added to cereals (whole and broken grains) unless expressly permitted below</i>		
471	Mono- and diglycerides of fatty acids	GMP	未調理の米のみ対象
6.2	Flours, meals and starches		
	<i>Additives in Schedules 2,3 & 4 must not be added to flours, meals and starches</i>		
6.3	Processed cereal and meal products*		
160b	Annatto extracts	100 mg/kg	シリアル類食品のみ対象
960	Steviol glycosides	250 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
6.3.1	Cooked rice		
243	Ethyl lauroyl arginate	200 mg/kg	
6.4	Flour products (including noodles and pasta)*		
160b	Annatto extracts	25 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
234	Nisin	250 mg/kg	高温プレートで調理される麦食品 (例: crumpets, pikelets, flapjacks) のみ対象
243	Ethyl lauroyl arginate	200 mg/kg	調理済みのパスターや麺類のみ対象
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	2000 mg/kg	
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	
962	Aspartame-acesulphame salt	450 mg/kg	
7	BREADS AND BAKERY PRODUCTS*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200 mg/kg	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	4000 mg/kg	
7.1	Breads and related products*		
	fancy breads		
960	Steviol glycosides	160 mg/kg	
7.2	Biscuits, cakes and pastries*		
160b	Annatto extracts	25 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
475	Polyglycerol esters of fatty acids	15000 mg/kg	ケーキ類のみ対象
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	
960	Steviol glycosides	160 mg/kg	
962	Aspartame-acesulphame salt	450 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
8	MEAT AND MEAT PRODUCTS (INCLUDING POULTRY AND GAME)		
8.1	Raw meat, poultry and game		
	<i>Additives in Schedules 2,3 & 4 must not be added to raw meat, poultry and game unless expressly permitted below</i>		
	poultry		
262	Sodium acetates	5000 mg/kg	
8.2	Processed meat, poultry and game products in whole cuts or pieces*		
234	Nisin	12.5 mg/kg	
243	Ethyl lauroyl arginate	200 mg/kg	
	commercially sterile canned cured meat		
249 250	Nitrites (potassium and sodium salts)	50 mg/kg	nitrates と nitrites の合計量を対象とし、sodium nitrite ベースで算出
	cured meat		
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	
	dried meat		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	nitrates と nitrites の合計量を対象とする
	slow dried cured meat		
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	nitrates と nitrites の合計量を対象とする
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	
8.3	Processed comminuted meat, poultry and game products*		
160b	Annatto extracts	100 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
234	Nisin	12.5 mg/kg	
243	Ethyl lauroyl arginate	315 mg/kg	
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	nitrates と nitrites の合計量を対象とする
	fermented, uncooked processed comminuted meat products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium	1500 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
235	sorbates Pimaricin (natamycin)	1.2 mg/dm ²	3-5 mm の深さ (容器含む) のサンプルにて表面積を決定
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	nitrates と nitrites の合計量を対象とする
sausage and sausage meat containing raw, unprocessed meat			
<i>Additives must not be added to sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i>			
-	Additives in Schedule 2		
220 221 222 223 224 225 228 243	Sulphur dioxide and sodium and potassium sulphites Ethyl lauroyl arginate	500 mg/kg 315 mg/kg	
8.4	Edible casings*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
8.5	Animal protein products*		
9	FISH AND FISH PRODUCTS		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)		
<i>Additives in Schedules 2,3&4 must not be present in unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below</i>			
frozen fish			
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	400 mg/kg	
315 316	Erythorbic acid and sodium erythorbate	400 mg/kg	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
uncooked crustacea			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
586	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products*		
cooked crustacea			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
roe			
123	Amaranth	300 mg/kg	
9.3	Semi preserved fish and fish products*		
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2500 mg/kg	
243	Ethyl lauroyl arginate	400 mg/kg	
roe			
123	Amaranth	300 mg/kg	
9.4	Fully preserved fish including canned fish products*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
385	Calcium disodium EDTA	250 mg/kg	
canned abalone (paua)			
–	Sodium hydrosulphite	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
roe			
123	Amaranth	300 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
10	EGGS AND EGG PRODUCTS		
10.1	Eggs		
	<i>Additives in Schedules 2,3 & 4 must not be added to eggs</i>		
10.2	Liquid egg products		
	<i>Additives in Schedules 3 & 4 must not be added to liquid egg products unless expressly permitted below</i>		
234	Nisin	GMP	
1505	Triethyl citrate	1250 mg/kg	液状の卵白のみ対象
10.3	Frozen egg products		
	<i>Additives in Schedules 3 & 4 must not be added to frozen egg products</i>		
10.4	Dried or heat coagulated egg products		
	<i>Additives in Schedules 3 & 4 must not be added to dried or heat coagulated egg products</i>		
11	SUGARS, HONEY AND RELATED PRODUCTS		
11.1	Sugar		
	<i>Additives in Schedules 2,3 & 4 must not be added to sugar unless expressly permitted below</i>		
460	Cellulose, microcrystalline and powdered	GMP	
	rainbow sugar*		
-	Additives in Schedules 2,3 and 4		
11.2	Sugars and syrups		
	<i>Additives in Schedules 2,3 & 4 must not be added to sugars and syrups unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
11.3	Honey and related products		
	Additives in Schedules 2,3 & 4 must not be added to honey and related products		
11.3.1	Dried honey		
-	Additives in Schedule 2		
11.4.	Tabletop sweeteners*		
636	Maltol	GMP	
637	Ethyl maltol	GMP	
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
952	Cyclamates	GMP	
956	Alitame	GMP	
962	Aspartame-acesulphame salt	GMP	
960	Steviol glycosides	GMP	
1201	Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners – liquid preparation*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	Tabletop sweeteners – tablets or powder or granules packed in portion sized packages*		
954	Saccharin	GMP	
12	SALTS AND CONDIMENTS		
12.1	Salt and salt substitutes		
12.1.1	Salt		
	Additives in Schedules 2,3 & 4 must not be added to salt unless expressly permitted below		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50	mg/kg sodium と potassium ferrocyanide の合計量を対象とする
536	Potassium ferrocyanide	50	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
12.1.2	Reduced sodium salt mixture *		
12.1.3	Salt substitute*		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	not assigned		
12.3	Vinegars and related products		
	<i>Additives in Schedules 2 & 4 must not be added to vinegars and related products unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100	mg/kg
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100	mg/kg
315 316	Erythorbic acid and sodium erythorbate	100	mg/kg
–	Flavourings, excluding quinine and caffeine		
12.4	not assigned		
12.5	Yeast and yeast products		
	<i>Colours in Schedule 4 must not be added to yeast and yeast related products unless expressly permitted below</i>		
	dried yeast		
12.6	Vegetable protein products		
	<i>Colours in Schedule 4 must not be added to vegetable protein products</i>		
13	SPECIAL PURPOSE FOODS		
13.1	Infant formula products		
	<i>Additives in Schedules 2,3 & 4 must not be added to infant formula products unless expressly permitted below</i>		
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10	mg/L

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
307b	Tocopherols concentrate, mixed	10 mg/L	
322	Lecithin	5000 mg/L	
330	Citric acid	GMP	
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1000 mg/L	
412	Guar gum	1000 mg/L	
471	Mono- and diglycerides of fatty acids	4000 mg/L	
526	Calcium hydroxide	GMP	
soy-based infant formula			
1412	Distarch phosphate	5000 mg/L	6 (1)の制限 が適用される
1413	Phosphated distarch phosphate	5000	
1414	Acetylated distarch phosphate	5000	
1440	Hydroxypropyl starch	25000	
liquid infant formula products			
407	Carrageenan	300 mg/L	
infant formula products for specific dietary use based on protein substitutes			
407	Carrageenan	1000 mg/L	
471	Mono- and diglycerides of fatty acids	5000 mg/L	
472c	Citric and fatty acid esters of glycerol	9000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	25000 mg/L	6 (1)の制限 が適用される
1413	Phosphated distarch phosphate	25000	
1414	Acetylated distarch phosphate	25000	
1440	Hydroxypropyl starch	25000	
13.2	Foods for infants		
	Additives in Schedules 2,3 & 4 must not be added to foods for infants unless expressly permitted below		
-	Flavourings, excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5000 mg/kg	
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2000 mg/kg	
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500 mg/kg	
304	Ascorbyl palmitate	100 mg/kg	
307	Tocopherols, d-alpha-, concentrate	300 mg/kg	of fat
307b	Tocopherols concentrate, mixed	300 mg/kg	of fat
322	Lecithin	15000 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	10000 mg/kg	
410	Locust bean (carob bean) gum	10000 mg/kg	
412	Guar gum	10000 mg/kg	
414	Gum arabic (Acacia)	10 mg/kg	
415	Xanthan gum	10000 mg/kg	
440	Pectin	10000 mg/kg	
471	Mono- and diglycerides of fatty acids	5000 mg/kg	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
509	Calcium chloride	750 mg/kg	mg/kg 単位での合計量を対象とする
1412	Distarch phosphate	50000	
1413	Phosphated distarch phosphate	50000	
1414	Acetylated distarch phosphate	50000	
1422	Acetylated distarch adipate	50000	
1440	Hydroxypropyl starch	50000	
13.3 Formulated meal replacements and formulated supplementary foods*			
950	Acesulphame potassium	500 mg/kg	
956	Alitame	85 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
13.4 Formulated supplementary sports foods*			
123	Amaranth	300 mg/kg	
160b	Annatto extracts	100 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	175 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
13.4.1 Solid formulated supplementary sports foods*			
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
280	Propionic acid	400 mg/kg	
281	Sodium propionate	400 mg/kg	
282	Calcium propionate	400 mg/kg	
13.4.2 Liquid formulated supplementary sports foods*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
13.5 Food for special medical purposes*			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1500 mg/kg	
338	Phosphoric acid	GMP	PH 調整目的に限る
524	Sodium hydroxide	GMP	PH 調整目的に限る
525	Potassium hydroxide	GMP	PH 調整目的に限る
950	Acesulphame potassium	450 mg/kg	
954	Saccharin	200 mg/kg	
962	Aspartame-acesulphame salt	450 mg/kg	
13.5.1 Liquid food for special medical purposes*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
13.5.2 Food for special medical purposes other than liquids*			
123	Amaranth	300 mg/kg	
160b	Annatto extracts	25 mg/kg	
14 NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES			
14.1 Non-alcoholic beverages			
14.1.1 Waters			
14.1.1.1 Mineral water			
<i>Additives in Schedules 2,3 & 4 must not be added to mineral water unless expressly permitted below</i>			
290	Carbon dioxide	GMP	
14.1.1.2 Carbonated, mineralised and soda waters*			
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
14.1.2 Fruit and vegetable juices and fruit and vegetable juice products			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	GMP 原則として、化学製品や高温による保存をしていないジュース類への使用に限る
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
243	Ethyl lauroyl arginate	50 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

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Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
14.1.2.1 Fruit and vegetable juices			
Additives in Schedules 2,3 & 4 must not be added to fruit and vegetable juices unless expressly permitted below			個別に加工された果物や野菜ジュースへの使用に限る
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
960	Steviol glycosides	50 mg/kg	
coconut milk coconut cream and coconut syrup			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
tomato juices pH < 4.5			
234	Nisin	GMP	
14.1.2.2 Fruit and vegetable juice products*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
fruit drink			
385	Calcium disodium EDTA	33 mg/kg	炭化製品のみ対象
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
low joule fruit and vegetable juice products			
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	400 mg/kg	
954	Saccharin	80 mg/kg	
960	Steviol glycosides	125 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
soy bean beverage (plain or flavoured)			
960	Steviol glycosides	100 mg/kg	無調整豆乳のみ対象
960	Steviol glycosides	200 mg/kg	味つけ豆乳のみ対象
14.1.3 Water based flavoured drinks*			
-	Quinine	100 mg/kg	tonic drinks, bitter

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
123	Amaranth	30 mg/kg	drinks 及び quinine drinks のみ対象
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
243	Ethyl lauroyl arginate	50 mg/kg	果物パルプや抽出物を含む製品のみ対象
385	Calcium disodium EDTA	33 mg/kg	
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	350 mg/kg	
954	Saccharin	150 mg/kg	
956	Alitame	40 mg/kg	
960	Steviol glycosides	200 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
electrolyte drink and electrolyte drink base			
950	Acesulphame potassium	150 mg/kg	
951	Aspartame	150 mg/kg	
962	Aspartame-acesulphame salt	230 mg/kg	
kola type drinks			
-	Caffeine	145 mg/kg	
338	Phosphoric acid	570 mg/kg	
14.1.3.1 Brewed soft drink*			
950	Acesulphame potassium	1000 mg/kg	第4部の制限は適用されない
951	Aspartame	1000 mg/kg	
952	Cyclamates	400 mg/kg	
954	Saccharin	50 mg/kg	
955	Sucralose	250 mg/kg	
956	Alitame	40 mg/kg	
957	Thaumatococcus	GMP	
962	Aspartame-acesulphame salt	1500 mg/kg	
14.1.4 Formulated Beverages*			
123	Amaranth	30 mg/kg	果物や野菜ジュースを含む製品のみ
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
281	Sodium propionate	GMP	果物パルプや抽出物を含む製品のみ対象
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	33 mg/kg	
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
950	Acesulphame potassium	3000 mg/kg	第4部の制限は適用されない
951	Aspartame	GMP	
954	Saccharin	150 mg/kg	
955	Sucralose	GMP	
956	Alitame	40 mg/kg	
957	Thaumatococin	GMP	
960	Steviol glycosides	200 mg/kg	第4部の制限は適用されない
961	Neotame	GMP	
962	Aspartame-acesulphame salt	6800 mg/kg	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	

14.1.5 Coffee, coffee substitutes, tea, herbal infusions and similar products

Additives in Schedules 3 & 4 must not be added to coffee, coffee substitutes, tea, herbal infusions and similar products

950	Acesulphame potassium	500 mg/kg
960	Steviol glycosides	100 mg/kg
962	Aspartame-acesulphame salt	1100 mg/kg
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	30 mg/kg

14.2 Alcoholic beverages (including alcoholic beverages that have had the alcohol reduced or removed)

14.2.1 Beer and related products

Additives in Schedules 2,3 & 4 must not be added to beer and related products unless expressly permitted below

–	Flavourings, excluding quinine and caffeine	GMP
150a	Caramel I – plain	GMP
150b	Caramel II – caustic sulphite process	GMP
150c	Caramel III – ammonia process	GMP
150d	Caramel IV – ammonia sulphite process	GMP

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
234	Nisin	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
14.2.2 Wine, sparkling wine and fortified wine			
<i>Additives in Schedules 2,3 & 4 must not be added to wine, sparkling wine and fortified wine unless expressly permitted below</i>			
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200 mg/kg	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
301	Sodium ascorbate	GMP	
302	Calcium ascorbate	GMP	
315	Erythorbic acid	GMP	
316	Sodium erythorbate	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
414	Gum arabic	GMP	
431	Polyoxyethylene (40) stearate	GMP	
455	Yeast mannoproteins	400 mg/kg	
466	Sodium carboxymethylcellulose	GMP	ワイン及び発泡ワインのみ対象
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
501	Potassium carbonates	GMP	
636	Maltol	250 mg/kg	<i>Vitis vinifera</i> 以外を原料とするワインのみ
637	Ethyl maltol	100 mg/kg	<i>Vitis vinifera</i> 以外を原料とするワインのみ
wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	400 mg/kg	
wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250 mg/kg	
14.2.3 Wine based drinks and reduced alcohol wines*			
–	Quinine	300 mg/kg	
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
175	Gold	100 mg/kg	
14.2.4 Fruit wine, vegetable wine and mead (including cider and perry)			
Additives in Schedules 2,3 & 4 must not be added to fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below			
150a	Caramel I – plain	1000 mg/kg	
150b	Caramel II – caustic sulphite process	1000 mg/kg	
150c	Caramel III – ammonia process	1000 mg/kg	
150d	Caramel IV – ammonia sulphite process	1000 mg/kg	
170i	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name	Max Permitted Level	Qualifications
	添加物名	上限使用量	用途制限
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	
14.2.4.1 Fruit and vegetable wine products*			
14.2.5 Spirits and liqueurs*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
14.3 Alcoholic beverages not included in item 14.2*			
-	Quinine	300 mg/kg	
160b	Annatto extracts	10 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250 mg/kg	
342	Ammonium phosphates	GMP	
999(i) and (ii)	Quillaia saponins (from Quillaia extract type 1 and type 2)	40 mg/kg	
20 MIXED FOODS*			
20.1 Beverages*			
160b	Annatto extracts	10 mg/kg	
20.2 Food other than beverages*			
160b	Annatto extracts	25 mg/kg	
custard mix, custard powder and blancmange powder			
950	Acesulphame potassium	500 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	80 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
jelly			
123	Amaranth	300 mg/kg	
950	Acesulphame potassium	500 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

SCHEDULE 1

別表 1

Permitted uses of food additives by food type

食品別認可添加物リスト

INS Number	Additive Name 添加物名	Max Permitted Level 上限使用量	Qualifications 用途制限
956	Alitame	100 mg/kg	
952	Cyclamates	1600 mg/kg	
954	Saccharin	160 mg/kg	
960	Steviol glycosides	260 mg/kg	
962	Aspartame-acesulphame salt	1100 mg/kg	
dairy and fat based desserts, dips and snacks			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700 mg/kg	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	400 mg/kg	
475	Polyglycerol esters of fatty acids	5000 mg/kg	
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	100 mg/kg	
960	Steviol glycosides	150 mg/kg	牛乳や脂質を含むデザート類のみ対象
962	Aspartame-acesulphame salt	1100 mg/kg	
sauces and toppings (including mayonnaises and salad dressings)			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
234	Nisin	GMP	
243	Ethyl lauroyl arginate	200 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75 mg/kg	
444	Sucrose acetate isobutyrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
475	Polyglycerol esters of fatty acids	20000 mg/kg	
480	Diocetyl sodium sulphosuccinate	50 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	1000 mg/kg	
954	Saccharin	1500 mg/kg	
960	Steviol glycosides	320 mg/kg	
956	Alitame	300 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	
soup bases (the max permitted levels apply to soup made up as directed)			
950	Acesulphame potassium	3000 mg/kg	
954	Saccharin	1500 mg/kg	
956	Alitame	40 mg/kg	
962	Aspartame-acesulphame salt	6800 mg/kg	

*Additives in Schedules 2,3 and 4 are permitted.

(*印のついている食品は明記した物質以外に別表 2-4 に含まれる添加物も使用可能)

食品添加物規制調査 オーストラリア

別表 2-5
SCHEDULE2-5

日本貿易振興機構（ジェトロ）

SCHEDULE 2

別表 2

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

別表 1 に従った使用が許可される一般食品添加物

Alphabetical Listing

アルファベット順

INS Number	Additive Name	INS Number	Additive Name
		472c	Citric and fatty acid esters of glycerol
260	Acetic acid, glacial	519	Cupric sulphate
472a	Acetic and fatty acid esters of glycerol	1400	Dextrins, white & yellow, roasted starch
1422	Acetylated distarch adipate	472e	Diacetyltartaric and fatty acid esters of glycerol
1414	Acetylated distarch phosphate		
1451	Acetylated oxidised starch	627	Disodium guanylate, 5'-
1401	Acid treated starch	631	Disodium inosinate, 5'-
355	Adipic acid	635	Disodium ribonucleotides, 5'-
969	Advantame	1412	Distarch phosphate
406	Agar	1405	Enzyme treated starches
400	Alginate acid	315	Erythorbic acid
1402	Alkaline treated starch	968	Erythritol
559	Aluminium silicate	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
264	Ammonium acetate		
403	Ammonium alginate		
503	Ammonium carbonates	381	Ferric ammonium citrate
510	Ammonium chloride	579	Ferrous gluconate
380	Ammonium citrates	—	Flavourings, excluding quinine and caffeine
368	Ammonium fumarate		
328	Ammonium lactate	297	Fumaric acid
349	Ammonium malate	418	Gellan gum
342	Ammonium phosphates	575	Glucono delta-lactone
442	Ammonium salts of phosphatidic acid	422	Glycerin (glycerol)
409	Arabinogalactan (larch gum)	412	Guar gum
300	Ascorbic acid	414	Gum arabic (Acacia)
951	Aspartame (technological use consistent with Clause 4 only)		
901	Beeswax, white & yellow	507	Hydrochloric acid
558	Bentonite	463	Hydroxypropyl cellulose
1403	Bleached starch	1442	Hydroxypropyl distarch phosphate
943a	Butane (for pressurised food containers only)	464	Hydroxypropyl methylcellulose
		1440	Hydroxypropyl starch
		943b	Isobutane (for pressurised food containers only)
263	Calcium acetate		
404	Calcium alginate	953	Isomalt
556	Calcium aluminium silicate	416	Karaya gum
302	Calcium ascorbate	620	L -glutamic acid
170	Calcium carbonates	270	Lactic acid
509	Calcium chloride	472b	Lactic and fatty acid esters of glycerol
333	Calcium citrate	966	Lactitol
367	Calcium fumarate	322	Lecithin
578	Calcium gluconate	410	Locust bean (carob bean) gum
623	Calcium glutamate, Di-L-	1105	Lysozyme
526	Calcium hydroxide	504	Magnesium carbonates
327	Calcium lactate	511	Magnesium chloride
482	Calcium lactylates	625	Magnesium glutamate, Di-L-
1522	Calcium lignosulphonate (40-65)	329	Magnesium lactate
352	Calcium malates	343	Magnesium phosphates
529	Calcium oxide	553	Magnesium silicates
341	Calcium phosphates	518	Magnesium sulphate
552	Calcium silicate	296	Malic acid
516	Calcium sulphate	965	Maltitol & maltitol syrup
354	Calcium tartrate	421	Mannitol
290	Carbon dioxide	353	Metatartaric acid
903	Carnauba wax	461	Methyl cellulose
407	Carrageenan	465	Methyl ethylcellulose
460	Cellulose, microcrystalline and powdered	471	Mono- and diglycerides of fatty acids
		624	Monoammonium glutamate, L-
330	Citric acid	622	Monopotassium glutamate, L-

SCHEDULE 2

別表 2

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

別表 1 に従った使用が許可される一般食品添加物

Alphabetical Listing

アルファベット順

INS Number	Additive Name	INS Number	Additive Name
621	Monosodium glutamate, L-	576	Sodium gluconate
1410	Monostarch phosphate	325	Sodium lactate
941	Nitrogen	481	Sodium lactylates
961	Neotame (technological use consistent with clause 4 only)	350	Sodium malates
		339	Sodium phosphates
942	Nitrous oxide	514	Sodium sulphates
946	Octafluorocyclobutane (for pressurised food containers only)	335	Sodium tartrate
		491	Sorbitan monostearate
1404	Oxidised starch	492	Sorbitan tristearate
440	Pectins	420	Sorbitol
905b	Petrolatum (petroleum jelly)	1420	Starch acetate
1413	Phosphated distarch phosphate	1450	Starch sodium octenylsuccinate
1200	Polydextroses	570	Stearic acid
900a	Polydimethylsiloxane	955	Sucralose (technological use consistent with Clause 4 only)
1521	Polyethylene glycol 8000		
433	Polyoxyethylene (20) sorbitan monooleate	473	Sucrose esters of fatty acids
		417	Tara gum
435	Polyoxyethylene (20) sorbitan monostearate	334	Tartaric acid
		472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
436	Polyoxyethylene (20) sorbitan tristearate	957	Thaumatococcus
452	Polyphosphates	413	Tragacanth gum
261	Potassium acetate or potassium diacetate	1518	Triacetin
		451	Triphosphates
357	Potassium adipate (Salt reduced and low sodium foods only)	415	Xanthan gum
		967	Xylitol
402	Potassium alginate	-	Flavourings, excluding quinine and caffeine
303	Potassium ascorbate		
501	Potassium carbonates		
508	Potassium chloride	170	Calcium carbonates
332	Potassium citrates		
366	Potassium fumarate	260	Acetic acid, glacial
577	Potassium gluconate	261	Potassium acetate or potassium diacetate
326	Potassium lactate		
351	Potassium malates	262	Sodium acetates
340	Potassium phosphates	263	Calcium acetate
337	Potassium sodium tartrate	264	Ammonium acetate
515	Potassium sulphate	270	Lactic acid
336	Potassium tartrates	290	Carbon dioxide
407a	Processed eucheuma seaweed	296	Malic acid
944	Propane (for pressurised food containers only)	297	Fumaric acid
1520	Propylene glycol	300	Ascorbic acid
405	Propylene glycol alginate	301	Sodium ascorbate
477	Propylene glycol esters of fatty acids	302	Calcium ascorbate
450	Pyrophosphates	303	Potassium ascorbate
		315	Erythorbic acid
904	Shellac	316	Sodium erythorbate
551	Silicon dioxide (amorphous)	322	Lecithin
262	Sodium acetates	325	Sodium lactate
401	Sodium alginate	326	Potassium lactate
554	Sodium aluminosilicate	327	Calcium lactate
301	Sodium ascorbate	328	Ammonium lactate
500	Sodium carbonates	329	Magnesium lactate
466	Sodium carboxymethylcellulose	330	Citric acid
331	Sodium citrates	331	Sodium citrates
316	Sodium erythorbate	332	Potassium citrates
365	Sodium fumarate	333	Calcium citrate

SCHEDULE 2

別表 2

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

別表 1 に従った使用が許可される一般食品添加物

Alphabetical Listing

アルファベット順

INS Number	Additive Name	INS Number	Additive Name
334	Tartaric acid	461	Methyl cellulose
335	Sodium tartrate	463	Hydroxypropyl cellulose
336	Potassium tartrates	464	Hydroxypropyl methylcellulose
337	Potassium sodium tartrate	465	Methyl ethylcellulose
339	Sodium phosphates	466	Sodium carboxymethylcellulose
340	Potassium phosphates	470	Fatty acid salts of aluminium, ammonia, calcium, magnesium, potassium and sodium
341	Calcium phosphates		
342	Ammonium phosphates		
343	Magnesium phosphates	471	Mono- and diglycerides of fatty acids
349	Ammonium malate	472a	Acetic and fatty acid esters of glycerol
350	Sodium malates	472b	Lactic and fatty acid esters of glycerol
351	Potassium malates	472c	Citric and fatty acid esters of glycerol
352	Calcium malates	472e	Diacetyltartaric and fatty acid esters of glycerol
353	Metatartaric acid		
354	Calcium tartrate	472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
355	Adipic acid		
357	Potassium adipate (Salt reduced and low sodium foods only)	473	Sucrose esters of fatty acids
		477	Propylene glycol esters of fatty acids
365	Sodium fumarate	481	Sodium lactylates
366	Potassium fumarate	482	Calcium lactylates
367	Calcium fumarate	491	Sorbitan monostearate
368	Ammonium fumarate	492	Sorbitan tristearate
380	Ammonium citrates		
381	Ferric ammonium citrate	500	Sodium carbonates
		501	Potassium carbonates
400	Alginic acid	503	Ammonium carbonates
401	Sodium alginate	504	Magnesium carbonates
402	Potassium alginate	507	Hydrochloric acid
403	Ammonium alginate	508	Potassium chloride
404	Calcium alginate	509	Calcium chloride
405	Propylene glycol alginate	510	Ammonium chloride
406	Agar	511	Magnesium chloride
407	Carrageenan	514	Sodium sulphates
407a	Processed eucheuma seaweed	515	Potassium sulphate
409	Arabinogalactan (larch gum)	516	Calcium sulphate
410	Locust bean (carob bean) gum	518	Magnesium sulphate
412	Guar gum	519	Cupric sulphate
413	Tragacanth gum	526	Calcium hydroxide
414	Gum arabic (Acacia)	529	Calcium oxide
415	Xanthan gum	551	Silicon dioxide (amorphous)
416	Karaya gum	552	Calcium silicate
417	Tara gum	553	Magnesium silicates
418	Gellan gum	554	Sodium aluminosilicate
420	Sorbitol	556	Calcium aluminium silicate
421	Mannitol	558	Bentonite
422	Glycerin (glycerol)	559	Aluminium silicate
433	Polyoxyethylene (20) sorbitan monooleate	570	Stearic acid
		575	Glucono delta-lactone
435	Polyoxyethylene (20) sorbitan monostearate	576	Sodium gluconate
		577	Potassium gluconate
436	Polyoxyethylene (20) sorbitan tristearate	578	Calcium gluconate
440	Pectins	579	Ferrous gluconate
442	Ammonium salts of phosphatidic acid		
450	Pyrophosphates	620	L-glutamic acid
451	Triphosphates	621	Monosodium glutamate, L-
452	Polyphosphates	622	Monopotassium glutamate, L-
460	Cellulose, microcrystalline and powdered	623	Calcium glutamate, Di-L-
		624	Monoammonium glutamate, L-

SCHEDULE 2**別表 2****Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1**

別表 1 に従った使用が許可される一般食品添加物

Alphabetical Listing

アルファベット順

INS Number	Additive Name
625	Magnesium glutamate, Di-L-
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
900a	Polydimethylsiloxane
901	Beeswax, white & yellow
903	Carnauba wax
904	Shellac
905b	Petrolatum (petroleum jelly)
941	Nitrogen
942	Nitrous oxide
943a	Butane (for pressurised food containers only)
943b	Isobutane (for pressurised food containers only)
944	Propane (for pressurised food containers only)
946	Octafluorocyclobutane (for pressurised food containers only)
951	Aspartame (technological use consistent with Clause 4 only)
953	Isomalt
955	Sucralose (technological use consistent with Clause 4 only)
957	Thaumatococin
961	Neotame (technological use consistent with clause 4 only)
965	Maltitol & maltitol syrup
966	Lactitol
967	Xylitol
968	Erythritol
969	Advantame
1105	Lysozyme
1200	Polydextroses
1400	Dextrins, white & yellow, roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1451	Acetylated oxidised starch
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000
1522	Calcium lignosulphonate (40-65)

SCHEDULE 3**別表 3****Colours permitted in accordance with GMP in processed foods specified in Schedule 1**

別表 1 に従った使用が許可される着色剤・保色剤

Numerical Listing**INS 番号順**

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

SCHEDULE 3**別表 3****Colours permitted in accordance with GMP in processed foods specified in Schedule 1**

別表 1 に従った使用が許可される着色剤・保色剤

Numerical Listing**INS 番号順**

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

SCHEDULE 4

別表 4

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

別表 1 に従った使用が「合計 290 mg/kg (加工食品) または 70 mg/L (飲料類)」まで許可される着色剤・保色剤

Alphabetical Listing

アルファベット順

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

SCHEDULE 4

別表 4

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

別表 1 に従った使用が「合計 290 mg/kg (加工食品) または 70 mg/L (飲料類)」まで許可される着色剤・保色剤

Numerical Listing

INS 番号順

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

SCHEDULE 5

別表 5

Technological functions which may be performed by food additives

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

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Standard 1.3.1 as in force on **4 December 2014** (up to Amendment No. 151). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **4 December 2014**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted	am = amended
exp = expired or ceased to have effect	rep = repealed
rs = repealed and substituted	

Standard 1.3.1 was originally published in the *Commonwealth of Australia Gazette* No. P 10 on 22 June 2000 as part of Amendment No. 49.

Standard 1.3.1, with amendments, was published in the *Commonwealth of Australia Gazette* No. P 30 on 20 December 2000 as part of Amendment No. No. 53 (F2008B00614 – 30 September 2008) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Purpose	55	F2008B00791 9 Dec 2008 P 23 30 Aug 2001	30 Aug 2001	rs	Purpose.
Table of Provs	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Title of clause 11.
1	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	am, ad	Definition of 'technological function' and insert an associated Editorial note.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
1	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note after definition of 'processed food'.
1	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rs	Editorial note after definition of 'technological function'.
3	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rs	Editorial note.
3	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rs	Clause to clarify meaning.
3	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rep	Editorial note.
3(b)	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	am	Wording from 'does not exceed' to 'is no more than'.
4	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rs	Clause to clarify intent.
4	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rs	Editorial note.
5(2)	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	rs	Definition of 'annatto'.
5(2)	124	F2011L01415 5 July 2011 FSC 66 11 July 2011	11 July 2011	am	To insert a definition relating to steviol glycosides.
5(2)	151	F2014L01626 3 Dec 2014 FSC93 4 Dec 2014	4 Dec 2014	rs	Definition of sulphur oxide.
5(3)	124	F2011L01415 5 July 2011 FSC 66 11 July 2011	11 July 2011	ad	New subclause and Table relating to steviol glycosides and steviol equivalents.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
5(3)	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	rs	Subclause to clarify requirements.
6	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	rs	Clause to clarify meaning and improve consistency with the other Code provisions.
6(2)	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	am	References from 'amount permitted' to 'permitted level' and from 'fraction' or 'fractions' to 'quantity' or 'quantities'.
6(2)	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	am	References from 'must not exceed' to 'must be no more than'.
6(2)	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Correct punctuation error.
7	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note.
7	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	rs	Clause to clarify its meaning.
7	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Clause to clarify purpose.
8	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	rs	Clause
9	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note.
11	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	rs	Clause and related Editorial note.
11	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Insert reference to a maximum residue limit for longans in the Editorial note.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
11	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rs	Editorial note.
11	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rs	Clause to clarify meaning.
11	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rep	Editorial note.
11	64	F2008B00810 23 Dec 2008 FSC 6 13 Dec 2002	13 Dec2002	am	Update reference to a publication in paragraph (a).
11	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	am	Update reference to a publication in paragraph (a).
11	88	F2006L03270 3 Aug 2006 FSC 30 5 Oct 2006	5 Oct 2006	am	Update references to publications in paragraph (a).
11	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	am	Update references to publications in paragraph (a).
11	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	am	Update references to publications in paragraph (a).
Sch 1	55	F2008B00791 9 Dec 2008 P 30 30 Aug 2001	30 Aug 2001	am	Entry for erythrosine in cherries.
Sch 1	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	ad	References to the ANZFA user guide relating to Standard 1.3.1 and text clarifying use of asterisk (*) in Schedule.
Sch 1	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	rep	Entries for calcium and sodium lactylates and selected references to ethyl vanillin, vanillin and nitrates.
Sch 1	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	am	Correction of typographical errors and entries involving flavourings and wording from 'must not be present in' with 'must not be added to'.
Sch 1	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	rs	Schedule headings,.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch1	60	F2008B00798 19 Dec 2008 FSC 2 20 June 2002	20 June 2002	am	Schedule heading.
Sch1	60	F2008B00798 19 Dec 2008 FSC 2 20 June 2002	20 June 2002	am	Correct minor typographical errors and omissions.
Sch 1	62	F2008B00807 19 Dec 2008 FSC 4 17 Sept 2002	17 Sept 2002	am	Correct minor typographical errors and omissions.
Sch 1	64	F2008B00810 23 Dec 2008 FSC 6 13 Dec 2002	13 Dec2002	am	Correct minor typographical errors and omissions.
Sch 1	64	F2008B00810 23 Dec 2008 FSC 6 13 Dec 2002	13 Dec2002	ad	Entry for jelly.
Sch 1	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct minor typographical errors and omissions.
Sch 1	69	F2008B00816 24 Dec 2008 FSC 11 17 Dec 2003	17 Dec 2003	ad	Entries for aspartame-acesulphame salt.
Sch 1	70	F2008B00817 24 Dec 2008 FSC 12 29 April 2004	29 April 2004	ad	Entries for sodium ascorbate, calcium ascorbate, sodium erythorbate, gum arabic, maltol and ethyl maltol.
Sch 1	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	am	Clarify provisions for colours and to correct typographical error for heading for 'electrolyte' in Item 14.1.3
Sch 1	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Approved additives for formulated supplementary sports foods and electrolyte drinks a.
Sch 1	80	F2005L02027 21 July 2005 FSC 22 21 July 2005	21 July 2005	am	Maximum permitted level for saccharin in water-based flavoured drinks.
Sch 1	89	F2006L03647 9 Nov 2006 FSC 31 9 Nov 2006	9 Nov 2006	ad	Additives for formulated beverages and liquid milk to which phytosterol esters or tall oil phytosterols have been added.
Sch 1	96	F2008L00523 21 Feb 2008 FSC 38 21 Feb 2008	21 Feb 2008	ad	Entries for nisin.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch 1	96	F2008L00523 21 Feb 2008 FSC 38 21 Feb 2008	21 Feb 2008	am	Entries for cyclamates.
Sch 1	98	F2008L01488 15 May 2008 FSC 40 15 May 2008	15 May 2008	ad	Entry for yeast mannoproteins.
Sch 1	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	ad	Entries for steviol glycosides.
Sch 1	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	am	Entries for propionates and sulphur dioxide and correct a typographical error in the heading for item 0.
Sch 1	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	rs	Items relating to phytosterols and liquid milk and the headings for items 2.2.2 and 8.1.
Sch 1	113	F2009L04112 5 Nov 2009 FSC 55 5 Nov 2009	5 Nov 2009	ad	Entry for sulphur dioxide and sodium and potassium sulphites in blueberries.
Sch 1	113	F2009L04112 5 Nov 2009 FSC 55 5 Nov 2009	5 Nov 2009	rs	Entry for sulphur dioxide and sodium and potassium sulphites in longans.
Sch 1	115	F2010L00803 8 April 2010 FSC 57 8 April 2010	8 April 2010	ad	Entries for ethyl lauroyl arginate.
Sch 1	115	F2010L00803 8 April 2010 FSC 57 8 April 2010	8 April 2010	rs	Heading for phytosterols in liquid milk.
Sch 1	117	F2010L01841 29 June 2010 FSC 59 1 July 2010	1 July 2010	ad, am	A new sub-item for colourings and insert entries for erythrosine in colourings and flavourings for baking compounds under Preparations of Food Additives. To make consequential amendments for ethanol under Preparations of Food Additives with the inclusion of a new sub-item for colourings, by omitting the original reference and inserting new entries for colourings and flavourings
Sch 1	119	F2010L02542 30 Sept 2010 FSC 61 30 Sept 2010	30 Sept 2010	rep	Entries for sulphur dioxide and sodium and potassium sulphites in blueberries, grapes packed with permeable envelopes and longans.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch 1	120	F2011L00062 20 Jan 2011 FSC 62 20 Jan 2011	20 Jan 2011	am	Amendment No. 120 corrected a typographical error in Amendment No. 119 where item [1.2] inserting a heading above 4.1.1 Untreated fruits and vegetables was inadvertently omitted.
Sch 1	121	F2011L00213 9 Feb 2011 FSC 63 10 Feb 2011	10 Feb 2011	rep	Entries for dimethyl dicarbonate.
Sch 1	124	F2011L01415 5 July 2011 FSC 66 11 July 2011	11 July 2011	am	Entries for steviol glycosides and steviol equivalents.
Sch 1	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Clarify entries, correct typographical errors, and amend references to 'and/or'
Sch 1	127	F2011L02371 15 Nov 2011 FSC 69 17 Nov 2011	17 Nov 2011	ad	Entry for sodium carboxymethylcellulose.
Sch 1	132	F2012L01341 26 June 2012 FSC 74 28 June 2012 As amended by: F2013L00250 21 Feb 2013 FSC 81 21 Feb 2013	28 June 2014 21 Feb 2013	rs, am am	Replace title of Item 13 to refer to 'special purpose foods' and to insert a new sub-item 13.5 relating to food for special medical purposes. Commencement date for amendments relating to Amendment No. 132 brought forward to 21 February 2013.
Sch 1	134	F2012L01832 4 Sept 2012 FSC 76 6 Sept 2012	6 Sept 2012	ad	Entry for ethyl lauroyl arginate in sausages.
Sch 1	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am, ad	Amend Code number for tocopherols concentrate, mixed where occurring and insert a related Editorial note explaining omissions for 306.
Sch 1	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2014	rep	Entries for 306.
Sch 1	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Correct spelling of blancmange.
Sch 1	139	F2013L00247 21 Feb 2013 FSC 81 21 Feb 2013	21 Feb 2013	am	References to 'Tocopherols, concentrate mixed' to read 'Tocopherols concentrate, mixed', where occurring.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch 1	144	F2013L02037 3 Dec 2013 FSC 86 5 Dec 2013	5 Dec 2013	ad	Entries for Quillaia saponins (from Quillaia extract type 1 and type 2).
Sch 1	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	rs	Heading for item 13.3 to correct typographical error.
Sch 1	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	am	Entry for yeast mannoproteins under item 14.2.2 to include INS number.
Sch 1	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	am	Entry of aspartame under item 14.1.3 to include INS number.
Sch 1	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	rep	Editorial note following Schedule.
Sch 1	151	F2014L01626 3 Dec 2014 FSC93 4 Dec 2014	4 Dec 2014	ad	Entry for sodium hydrosulphite in canned abalone (paua).
Sch 2	55	F2008B00791 9 Dec 2008 P 30 30 Aug 2001	30 Aug 2001	ad	Entries for neotame.
Sch2	59	F2008B00797 10 Dec 2008 FSC 1 9 May 2002	9 May 2002	ad, am	Inserting references to butane, calcium and sodium lactylates, erythritol, hydroxypropyl cellulose, isobutane, octafluorocyclobutane, propane and amend references to flavourings.
Sch 2	62	F2008B00807 19 Dec 2008 FSC 4 17 Sept 2002	17 Sept 2002	am	Correct minor typographical errors and omissions.
Sch 2	64	F2008B00810 23 Dec 2008 FSC 6 13 Dec 2002	13 Dec2002	am	Entries for butane, isobutane, neotame, octafluorocyclobutane, propane and starch acetate.
Sch 2	87	F2006L02539 3 Aug 2006 FSC 29 8 Aug 2006	8 Aug 2006	ad	Entry for tara gum.
Sch 2	91	F2007L00373 15 Feb 2007 FSC 33 15 Feb 2007	15 Feb 2007	am	Correct minor typographical errors.
Sch2	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	ad	Entry for ammonium chloride.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch 2	124	F2011L01414 5 July 2011 FSC 66 11 July 2011	11 July 2011	ad	Entry for calcium lignosulphonate (40-65).
Sch 2	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	ad	Entries for acetylated oxidised starch and sodium gluconate.
Sch 2	125	F2011L01829 7 Sept 2011 FSC 67 8 Sept 2011	8 Sept 2011	ad	Entries for advantame.
Sch 2	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Correct formatting error for the number 961 in numerical listing.
Sch 2	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Amend name of additive 470.
Sch 2	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Change reference in title from 'Numeric Listing' to 'Numerical Listing'.
Sch 2	150	F2014L01427 28 Oct 2014 FSC92 30 Oct 2014	30 Oct 2014	am	Entries for advantame to include INS number.
Sch 3	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2014	am	Change reference in title from 'Numeric Listing' to 'Numerical Listing'.
Sch 4	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rs	Headings
Sch 4	111	F2009L03145 13 Aug 2009 FSC 53 13 Aug 2009	13 Aug 2009	rs	Headings
Sch 4	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rs	Schedule title.
Sch 4	135	F2012L02014 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	am	Change reference in title from 'Numeric Listing' to 'Numerical Listing'.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Sch 5	62	F2008B00807 19 Dec 2008 FSC 2 17 Sept 2002	17 Sept 2002	ad	Editorial note.
Sch 5	101	F2008L03058 14 Aug 2008 FSC 43 14 Aug 2008	14 Aug 2008	rep	Editorial note.
Sch 5	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	References to 'and/or'.

8 Declaration of food additives

- (1) Food additives must be declared in accordance with the ingredient labelling requirements of this Standard.
- (2) Where an additive must be declared and can be classified in one of the classes of additives listed in Schedule 1 of this Standard the additive must be declared by the name of that class followed by the additive's prescribed name or code number in brackets, as indicated in Schedule 2 of this Standard.
- (3) Subclause (2) does not apply to the declaration of the optional class name 'enzyme'.
- (4) Where a food additive is capable of being classified in more than one class, the most appropriate class name must be used.
- (5) A food additive that cannot be classified in one of the classes specified in Schedule 1 must be declared in the statement of ingredients by use of its prescribed name as indicated in Schedule 2 of this Standard.
- (6) Subject to subclause (9), where a flavouring is added to or used in a food as an ingredient it must be declared in the statement of ingredients by either –
- (a) the word 'flavouring' or 'flavour'; or
 - (b) a more specific name or description of the flavouring.
- (7) Where L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5'-ribonucleotides are added to a food as a flavouring or as an ingredient of a flavouring, their presence must be specifically declared in accordance with subclause (2).
- (8) Where the composition of a food may be subject to minor variations by the substitution of an additive which performs a similar function, the statement of ingredients may list both additives in a way which makes it clear that alternative or substitute additives are being declared.
- (9) Where caffeine is added to a food it must be declared in the ingredient list as caffeine.

Editorial note:

For the purposes of subclause 8(3), enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme.

食品添加物規制調査

オーストラリア

2015年11月作成

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