

**CODEX CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD  
ADDITIVES****CAC/GL 36-1989****SECTION 1 - INTRODUCTION****Background**

The International Numbering System for Food Additives (INS) is intended as a harmonised naming system for food additives as an alternative to the use of the specific name, which may be lengthy. Inclusion in the INS does not imply approval by Codex for use as food additives. The list may include those additives that have not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

The INS does not include flavourings, which have a JECFA number as identifier, chewing gum bases, and dietetic and nutritive additives. Enzymes which function as food additives have been included in an 1100 series.

**Explanatory notes on the lay-out of the INS**

The INS in numerical order (Section 3) is set out in three columns giving the identification number, the name of the food additive and the technological purposes. The identification number usually consists of three or four digits such as 100 for curcumins and 1001 for choline salts and esters. However in some instances the number is followed by an alphabetical suffix, for example, 150a identifies caramel I-plain (Caustic caramel), 150b identifies caramel II-caustic sulfite process, and so on. The alphabetical designations are included in order to further characterize the different classes of additives (e.g. caramel produced by different processes).

Under the column listing the name of the food additive, some additives are further subdivided by numerical subscripts. For example, curcumins are subdivided into (i) curcumin and (ii) turmeric. These identifications identify sub-classes (in this case of curcumins) which are covered by separate Codex specifications.

The various technological purposes of the food additives are included in the INS in a third column. The purposes listed are indicative rather than exhaustive. The technological purposes are grouped under more descriptive functional class titles which are intended to be meaningful to consumers. These are listed in Section 2 along with simple definitions of the function performed.

A single food additive can often be used for a range of technological purposes in a food and it remains the responsibility of the manufacturer to declare the most descriptive functional class in the list of ingredients.

In preparing the INS in numerical order, an effort has been made to group food additives with similar purposes together. However, because of the extension of the list and its open nature, most of the three digit numbers have already been allocated. Consequently, the positioning of a food additive in the list can no longer be taken as an indication of the purpose, although this will often be the case.

The food additives that have been allocated an ADI by JECFA, may be found at: [http://www.fao.org/ag/agn/agns/jecfa\\_index\\_en.asp](http://www.fao.org/ag/agn/agns/jecfa_index_en.asp) and <http://www.who.int/ipcs/food/jecfa/en/>

JECFA specifications adopted by the Codex Alimentarius Commission are listed in CAC/MISC 6 "Codex Specifications for Food Additives" that can be found on Codex website: [http://www.codexalimentarius.net/download/standards/9/CXA\\_006e.pdf](http://www.codexalimentarius.net/download/standards/9/CXA_006e.pdf)

**The open nature of the list**

Because of its primary purpose of identification, the INS is an open list subject to the inclusion of additional additives or removal of existing ones on an ongoing basis.

## SECTION 2 – TABLE OF FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
1. Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	antioxidant, antioxidant synergist, antibrowning agent
5. Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments.	bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
9. Colour	A food additive, which adds or restores colour in a food.	colour, decorative pigment, surface colourant
10. Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food.	colour retention agent, colour fixative, colour stabilizer, colour adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment (flavouring oils in beverages), suspension agent, clouding agent
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	firming agent

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
14. Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	flavour enhancer, flavour synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	humectant, moisture-retention agent, wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	packaging gas
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	sequestrant
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	thickener, bodying agent, binder, texturizing agent

## SECTION 3

## INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

*List in numerical order*

INS No.	Name of Food Additive	Technological purpose
100	Curcumins	colour
100(i)	Curcumin	colour
100(ii)	Turmeric	colour
101	Riboflavins	colour
101(i)	Riboflavin, synthetic	colour
101(ii)	Riboflavin 5'-phosphate sodium	colour
101(iii)	Riboflavin ( <i>Bacillus subtilis</i> )	colour
102	Tartarazine	colour
103	Alkanet	colour
104	Quinoline yellow	colour
107	Yellow 2G	colour
110	Sunset yellow FCF	colour
120	Carmines	colour
121	Citrus red No. 2	colour
122	Azorubine (carmoisine)	colour
123	Amaranth	colour
124	Ponceau 4R (Cochineal red A)	colour
125	Ponceau SX	colour
127	Erythrosine	colour
128	Red 2G	colour
129	Allura red AC	colour
130	Manascorubin	colour
131	Patent blue V	colour
132	Indigotine (Indigo carmine)	colour
133	Brilliant blue FCF	colour
140	Chlorophylls	colour
141	Chlorophylls and chlorophyllins, copper complexes	colour
141(i)	Chlorophylls, copper complexes	colour
141(ii)	Chlorophyllins, copper complexes, potassium and sodium salts	colour
142	Green S	colour
143	Fast Green FCF	colour
150a	Caramel I – plain (Caustic caramel)	colour
150b	Caramel II - caustic sulfite process	colour
150c	Caramel III - ammonia process	colour
150d	Caramel IV - sulfite ammonia process	colour
151	Brilliant black (Black PN)	colour
152	Carbon black (Hydrocarbon)	colour
153	Vegetable carbon	colour
154	Brown FK	colour
155	Brown HT	colour
160a	Carotenes	colour
160a (i)	Carotenes, <i>beta</i> -, (synthetic)	colour
160a(ii)	Carotenes, <i>beta</i> - (vegetable)	colour
160a(iii)	Carotenes, <i>beta</i> - ( <i>Blakeslea trispora</i> )	colour
160a(iv)	Carotenes, <i>beta</i> - (algae)	colour
160b	Annatto extracts	colour
160b(i)	Annatto extracts, bixin-based	colour

INS No.	Name of Food Additive	Technological purpose
160b(ii)	Annatto extracts, norbixin-based	colour
160c	Paprika oleoresin	colour
160d	Lycopenes	colour
160d(i)	Lycopene (synthetic)	colour
160d(ii)	Lycopene (tomato)	colour
160d(iii)	Lycopene ( <i>Blakeslea trispora</i> )	colour
160e	Carotenal, <i>beta</i> -apo-8'-	colour
160f	Carotenoid acid, ethyl ester, <i>beta</i> -apo-8'-	colour
161a	Flavoxanthin	colour
161b	Luteins	colour
161b(i)	Lutein from <i>Tagetes erecta</i>	colour
161b(ii)	Tagetes extract	colour
161c	Kryptoxanthin	colour
161d	Rubixanthin	colour
161e	Violoxanthin	colour
161f	Rhodoxanthin	colour
161g	Canthaxanthin	colour
161h	Zeaxanthins	colour
161h(i)	Zeaxanthin (synthetic)	colour
161h(ii)	Zeaxanthin-rich extract from <i>Tagetes erecta</i>	colour
162	Beet red	colour
163	Anthocyanins	colour
163(ii)	Grape skin extract	colour
163(iii)	Blackcurrant extract	colour
163(iv)	Purple corn colour	colour
163(v)	Red cabbage colour	colour
164	Gardenia yellow	colour
165	Gardenia blue	colour
166	Sandalwood	colour
170	Calcium carbonates	surface colourant, anticaking agent, stabilizer
170(i)	Calcium carbonate	surface colourant anticaking agent stabilizer acidity regulator
170(ii)	Calcium hydrogen carbonate	surface colourant anticaking agent stabilizer acidity regulator
171	Titanium dioxide	colour
172	Iron oxides	colour
172(i)	Iron oxide, black	colour
172(ii)	Iron oxide, red	colour
172(iii)	Iron oxide, yellow	colour
173	Aluminium	colour
174	Silver	colour
175	Gold (metallic)	colour
180	Lithol rupine BK	colour
181	Tannic acid (Tannins)	colour emulsifier stabilizer thickener

INS No.	Name of Food Additive	Technological purpose
182	Orchil	colour
200	Sorbic acid	preservative
201	Sodium sorbate	preservative
202	Potassium sorbate	preservative
203	Calcium sorbate	preservative
209	Heptyl para-hydroxybenzoate	preservative
210	Benzoic acid	preservative
211	Sodium benzoate	preservative
212	Potassium benzoate	preservative
213	Calcium benzoate	preservative
214	Ethyl para-hydroxybenzoate	preservative
215	Sodium ethyl para-hydroxybenzoate	preservative
216	Propyl para-hydroxybenzoate	preservative
217	Sodium propyl para-hydroxybenzoate	preservative
218	Methyl para-hydroxybenzoate	preservative
219	Sodium methyl para-hydroxybenzoate	preservative
220	Sulfur dioxide	preservative antioxidant
221	Sodium sulfite	preservative antioxidant
222	Sodium hydrogen sulfite	preservative antioxidant
223	Sodium metabisulfite	preservative bleaching agent antioxidant flour treatment agent
224	Potassium metabisulfite	preservative antioxidant
225	Potassium sulfite	preservative antioxidant
226	Calcium sulfite	preservative antioxidant
227	Calcium hydrogen sulfite	preservative antioxidant
228	Potassium bisulfite	preservative antioxidant
230	Diphenyl	preservative
231	Ortho-phenylphenol	preservative
232	Sodium ortho-phenylphenol	preservative
233	Thiabendazole	preservative
234	Nisin	preservative
235	Natamycin (Pimaricin)	preservative
236	Formic acid	preservative
237	Sodium formate	preservative
238	Calcium formate	preservative
239	Hexamethylene tetramine	preservative
240	Formaldehyde	preservative
241	Gum guaicum	preservative
242	Dimethyl dicarbonate	preservative
243	Lauric arginate ethyl ester	preservative
249	Potassium nitrite	preservative colour fixative
250	Sodium nitrite	preservative colour fixative

INS No.	Name of Food Additive	Technological purpose
251	Sodium nitrate	preservative colour fixative
252	Potassium nitrate	preservative colour fixative
260	Acetic acid (glacial)	preservative acidity regulator
261	Potassium acetates	preservative acidity regulator
261(i)	Potassium acetate	preservative acidity regulator
261(ii)	Potassium diacetate	preservative acidity regulator
262	Sodium acetates	preservative acidity regulator sequestrant
262(i)	Sodium acetate	preservative acidity regulator sequestrant
262(ii)	Sodium diacetate	preservative acidity regulator sequestrant
263	Calcium acetate	preservative stabilizer acidity regulator
264	Ammonium acetate	acidity regulator
265	Dehydroacetic acid	preservative
266	Sodium dehydroacetate	preservative
270	Lactic acid (L-, D-, and DL-)	acidity regulator
280	Propionic acid	preservative
281	Sodium propionate	preservative
282	Calcium propionate	preservative
283	Potassium propionate	preservative
290	Carbon dioxide	carbonating agent packaging gas propellant preservative
296	Malic acid (DL-)	acidity regulator
297	Fumaric acid	acidity regulator
300	Ascorbic acid (L-)	antioxidant acidity regulator flour treatment agent
301	Sodium ascorbate	antioxidant
302	Calcium ascorbate	antioxidant
303	Potassium ascorbate	antioxidant
304	Ascorbyl palmitate	antioxidant
305	Ascorbyl stearate	antioxidant
307	Tocopherols	antioxidant
307a	Tocopherol, d- <i>alpha</i> -	antioxidant
307b	Tocopherol concentrate, mixed	antioxidant
307c	Tocopherol, dl- <i>alpha</i> -	antioxidant
308	Tocopherol, <i>gamma</i> - (synthetic)	antioxidant
309	Tocopherol, <i>delta</i> - (synthetic)	antioxidant
310	Propyl gallate	antioxidant
311	Octyl gallate	antioxidant

INS No.	Name of Food Additive	Technological purpose
312	Dodecyl gallate	antioxidant
313	Ethyl gallate	antioxidant
314	Guaiac resin	antioxidant
315	Erythorbic acid (Isoascorbic acid)	antioxidant
316	Sodium erythorbate (Sodium isoascorbate)	antioxidant
317	Potassium isoascorbate	antioxidant
318	Calcium isoascorbate	antioxidant
319	Tertiary butylhydroquinone	antioxidant
320	Butylated hydroxyanisole	antioxidant
321	Butylated hydroxytoluene	antioxidant
322	Lecithins	antioxidant emulsifier
322(i)	Lecithin	antioxidant emulsifier
322(ii)	Lecithin, partially hydrolysed	antioxidant emulsifier
323	Anoxomer	antioxidant
324	Ethoxyquin	antioxidant
325	Sodium lactate	antioxidant synergist humectant bulking agent acidity regulator bodying agent
326	Potassium lactate	antioxidant synergist acidity regulator
327	Calcium lactate	acidity regulator flour treatment agent
328	Ammonium lactate	acidity regulator flour treatment agent
329	Magnesium lactate (DL-)	acidity regulator flour treatment agent
330	Citric acid	acidity regulator antioxidant sequestrant
331	Sodium citrates	acidity regulator sequestrant emulsifier stabilizer
331(i)	Sodium dihydrogen citrate	acidity regulator sequestrant emulsifier stabilizer
331(ii)	Disodium monohydrogen citrate	acidity regulator sequestrant emulsifier stabilizer
331(iii)	Trisodium citrate	acidity regulator sequestrant emulsifier stabilizer
332	Potassium citrates	acidity regulator sequestrant stabilizer
332(i)	Potassium dihydrogen citrate	acidity regulator sequestrant stabilizer



INS No.	Name of Food Additive	Technological purpose
332(ii)	Tripotassium citrate	acidity regulator sequestrant stabilizer
333	Calcium citrates	acidity regulator firming agent sequestrant stabilizer
333(i)	Monocalcium citrate	acidity regulator firming agent sequestrant stabilizer
333(ii)	Dicalcium citrate	acidity regulator firming agent sequestrant stabilizer
333(iii)	Tricalcium citrate	acidity regulator firming agent sequestrant stabilizer
334	Tartaric acid (L(+)-)	acidity regulator sequestrant antioxidant synergist
335	Sodium tartrates	stabilizer sequestrant
335 (i)	Monosodium tartrate	stabilizer sequestrant acidity regulator
335(ii)	Sodium L(+)-tartrate	stabilizer sequestrant acidity regulator
336	Potassium tartrates	stabilizer sequestrant
336(i)	Monopotassium tartrate	stabilizer sequestrant acidity regulator
336(ii)	Dipotassium tartrate	stabilizer sequestrant acidity regulator
337	Potassium sodium L(+)-tartrate	stabilizer sequestrant acidity regulator
338	Phosphoric acid	acidity regulator antioxidant synergist sequestrant
339	Sodium phosphates	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
339(i)	Sodium dihydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Technological purpose</b>
339(ii)	Disodium hydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
339(iii)	Trisodium phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
340	Potassium phosphates	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
340(i)	Potassium dihydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
340(ii)	Dipotassium hydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
340(iii)	Tripotassium phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
341	Calcium phosphates	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent
341(i)	Monocalcium dihydrogen phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer
341(ii)	Calcium hydrogen phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer

INS No.	Name of Food Additive	Technological purpose
341(iii)	Tricalcium phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer buffer
342	Ammonium phosphates	acidity regulator flour treatment agent
342(i)	Ammonium dihydrogen phosphate	acidity regulator flour treatment agent
342(ii)	Diammonium hydrogen phosphate	acidity regulator flour treatment agent
343	Magnesium phosphates	acidity regulator anticaking agent
343(i)	Monomagnesium ophosphate	acidity regulator anticaking agent
343(ii)	Magnesium hydrogen phosphate	acidity regulator anticaking agent
343(iii)	Trimagnesium phosphate	acidity regulator anticaking agent
344	Lecithin citrate	preservative
345	Magnesium citrate	acidity regulator
349	Ammonium malate	acidity regulator
350	Sodium malates	acidity regulator humectant
350(i)	Sodium hydrogen DL-malate	acidity regulator humectant
350(ii)	Sodium DL-malate	acidity regulator humectant
351	Potassium malates	acidity regulator
351(i)	Potassium hydrogen malate	acidity regulator
351(ii)	Potassium malate	acidity regulator
352	Calcium malates	acidity regulator
352(i)	Calcium hydrogen malate	acidity regulator
352(ii)	Calcium malate (D,L-)	acidity regulator
353	Metatartaric acid	acidity regulator
354	Calcium tartrate(DL-)	acidity regulator
355	Adipic acid	acidity regulator
356	Sodium adipates	acidity regulator
357	Potassium adipates	acidity regulator
359	Ammonium adipates	acidity regulator
363	Succinic acid	acidity regulator
364	Sodium succinates	acidity regulator flavour enhancer
364(i)	Monosodium succinate	acidity regulator flavour enhancer
364(ii)	Disodium succinate	acidity regulator flavour enhancer
365	Sodium fumarates	acidity regulator
366	Potassium fumarates	acidity regulator
367	Calcium fumarates	acidity regulator
368	Ammonium fumarate	acidity regulator

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Technological purpose</b>
370	Heptonolactone, 1,4-	acidity regulator sequestrant
375	Nicotinic acid	colour retention agent
380	Triammonium citrate	acidity regulator
381	Ferric ammonium citrate	anticaking agent
383	Calcium glycerophosphate	thickener gelling agent stabilizer
384	Isopropyl citrates	antioxidant preservative sequestrant
385	Calcium disodium ethylenediaminetetraacetate	antioxidant preservative sequestrant
386	Disodium ethylenediaminetetraacetate	antioxidant preservative
387	Oxystearin	antioxidant sequestrant
388	Thiodipropionic acid	antioxidant
389	Dilauryl thiodipropionate	antioxidant
390	Distearyl thiodipropionate	antioxidant
391	Phytic acid	preservative
392	Rosemary extract	antioxidant
399	Calcium lactobionate	stabilizer
400	Alginic acid	thickener stabilizer gelling agent emulsifier
401	Sodium alginate	thickener stabilizer gelling agent emulsifier
402	Potassium alginate	thickener stabilizer gelling agent emulsifier
403	Ammonium alginate	thickener stabilizer gelling agent emulsifier
404	Calcium alginate	thickener stabilizer gelling agent antifoaming agent
405	Propylene glycol alginate	thickener emulsifier stabilizer
406	Agar	thickener stabilizer gelling agent emulsifier
407	Carrageenan	thickener gelling agent stabilizer emulsifier

INS No.	Name of Food Additive	Technological purpose
407a	Processed euchema seaweed (PES)	thickener stabilizer gelling agent emulsifier
408	Bakers yeast glycan	thickener gelling agent stabilizer
409	Arabinogalactan	thickener gelling agent stabilizer
410	Carob bean gum	thickener stabilizer emulsifier
411	Oat gum	thickener stabilizer
412	Guar gum	thickener stabilizer emulsifier
413	Tragacanth gum	thickener stabilizer emulsifier
414	Gum arabic (Acacia gum)	thickener stabilizer emulsifier bulking agent glazing agent carrier
415	Xanthan gum	thickener stabilizer emulsifier foaming agent
416	Karaya gum	thickener stabilizer emulsifier
417	Tara gum	thickener stabilizer
418	Gellan gum	thickener stabilizer gelling agent
419	Gum ghatti	thickener stabilizer emulsifier
420	Sorbitols	sweetener humectant sequestrant stabilizer bulking agent
420(i)	Sorbitol	sweetener humectant sequestrant stabilizer bulking agent
420(ii)	Sorbitol syrup	sweetener humectant sequestrant stabilizer bulking agent

INS No.	Name of Food Additive	Technological purpose
421	Mannitol	sweetener anticaking agent humectant stabilizer bulking agent
422	Glycerol	humectant bodying agent
424	Curdlan	thickener stabilizer firming agent gelling agent
425	Konjac flour	thickener gelling agent emulsifier stabilizer
426	Soybean hemicellulose	emulsifier thickener stabilizer anticaking agent
427	Cassia gum	emulsifier stabilizer gelling agent thickener
428	Gelatin	stabilizer gelling agent emulsifier thickener carrier
429	Peptones	emulsifier
430	Polyoxyethylene (8) stearate	emulsifier
431	Polyoxyethylene (40) stearate	emulsifier
432	Polyoxyethylene (20) sorbitan monolaurate	emulsifier dispersing agent
433	Polyoxyethylene (20) sorbitan monooleate	emulsifier dispersing agent
434	Polyoxyethylene (20) sorbitan monopalmitate	emulsifier dispersing agent
435	Polyoxyethylene (20) sorbitan monostearate	emulsifier dispersing agent
436	Polyoxyethylene (20) sorbitan tristearate	emulsifier dispersing agent
440	Pectins	thickener stabilizer gelling agent emulsifier
441	Superglycerinated hydrogenated rapeseed oil	emulsifier
442	Ammonium salts of phosphatidic acid	emulsifier
443	Brominated vegetable oils	emulsifier stabilizer
444	Sucrose acetate isobutyrate	emulsifier stabilizer
445	Glycerol ester of wood rosin	emulsifier stabilizer glazing agent
446	Succistearin	emulsifier

INS No.	Name of Food Additive	Technological purpose
450	Diphosphates	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(i)	Disodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(ii)	Trisodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(iii)	Tetrasodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(iv)	Dipotassium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(v)	Tetrapotassium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(vi)	Dicalcium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent buffering agent
450(vii)	Calcium dihydrogen diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(viii)	Dimagnesium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
451	Triphosphates	sequestrant acidity regulator texturizing agent

INS No.	Name of Food Additive	Technological purpose
451(i)	Pentasodium triphosphate	sequestrant acidity regulator texturizing agent
451(ii)	Pentapotassium triphosphate	sequestrant acidity regulator texturizing agent
452	Polyphosphates	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(i)	Sodium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(ii)	Potassium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(iii)	Sodium calcium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(iv)	Calcium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(v)	Ammonium polyphosphate	emulsifier stabilizer sequestrant texturizing agent moisture-retention agent
452(vi)	Sodium potassium tripolyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
457	Cyclodextrin, <i>alpha</i> -	stabilizer binder
458	Cyclodextrin, <i>gamma</i> -	stabilizer binder
459	Cyclodextrin, <i>beta</i> -	stabilizer binder carrier



INS No.	Name of Food Additive	Technological purpose
460	Celluloses	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
460(i)	Microcrystalline cellulose (Cellulose gel)	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
460(ii)	Powdered cellulose	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
461	Methyl cellulose	thickener emulsifier stabilizer
462	Ethyl cellulose	binder filler
463	Hydroxypropyl cellulose	thickener emulsifier stabilizer
464	Hydroxypropyl methyl cellulose	thickener emulsifier stabilizer
465	Methyl ethyl cellulose	thickener emulsifier stabilizer foaming agent
466	Sodium carboxymethyl cellulose (cellulose gum)	thickener stabilizer emulsifier
467	Ethyl hydroxyethyl cellulose	thickener stabilizer emulsifier
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	stabilizer binder
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (cellulose gum, enzymatically hydrolyzed)	thickener stabilizer
470	Salts of fatty acids (with base aluminium, ammonium, calcium, magnesium, potassium, sodium)	emulsifier stabilizer anticaking agent
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	emulsifier stabilizer anticaking agent
470(ii)	Salts of oleic acid with calcium, potassium and sodium	emulsifier stabilizer anticaking agent
471	Mono- and di- glycerides of fatty acids	emulsifier stabilizer antifoaming agent
472a	Acetic and fatty acid esters of glycerol	emulsifier stabilizer sequestrant

INS No.	Name of Food Additive	Technological purpose
472b	Lactic and fatty acid esters of glycerol	emulsifier stabilizer sequestrant
472c	Citric and fatty acid esters of glycerol	emulsifier stabilizer sequestrant dough conditioner antioxidant synergist
472d	Tartaric acid esters of mono- and di-glycerides of fatty acids	emulsifier stabilizer sequestrant
472e	Diacetyltartaric and and fatty acid esters of glycerol	emulsifier stabilizer sequestrant
472g	Succinylated monoglycerides	emulsifier stabilizer sequestrant
473	Sucrose esters of fatty acids	emulsifier stabilizer
473a	Sucrose oligoesters, type I and type II	emulsifier stabilizer
474	Sucroglycerides	emulsifier
475	Polyglycerol esters of fatty acids	emulsifier
476	Polyglycerol esters of interesterified ricinoleic acid	emulsifier
477	Propylene glycol esters of fatty acids	emulsifier
478	Lactylated fatty acid esters of glycerol and propylene glycol	emulsifier
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	emulsifier
480	Diocetyl sodium sulfosuccinate	emulsifier wetting agent
481	Sodium lactylates	emulsifier stabilizer
481(i)	Sodium stearyl lactylate	emulsifier stabilizer
481(ii)	Sodium oleyl lactylate	emulsifier stabilizer
482	Calcium lactylates	emulsifier stabilizer
482(i)	Calcium stearyl lactylate	emulsifier
482(ii)	Calcium oleyl lactylate	emulsifier stabilizer
483	Stearyl tartrate	flour treatment agent
484	Stearyl citrate	emulsifier sequestrant
485	Sodium stearyl fumarate	emulsifier
486	Calcium stearyl fumarate	emulsifier
487	Sodium laurylsulfate	emulsifier
488	Ethoxylated mono- and di-glycerides	emulsifier
489	Methyl glucoside-coconut oil ester	emulsifier
491	Sorbitan monostearate	emulsifier
492	Sorbitan tristearate	emulsifier
493	Sorbitan monolaurate	emulsifier stabilizer

INS No.	Name of Food Additive	Technological purpose
494	Sorbitan monooleate	emulsifier stabilizer
495	Sorbitan monopalmitate	emulsifier
496	Sorbitan trioleate	stabilizer emulsifier
500	Sodium carbonates	acidity regulator raising agent anticaking agent
500(i)	Sodium carbonate	acidity regulator raising agent anticaking agent
500(ii)	Sodium hydrogen carbonate	acidity regulator raising agent anticaking agent
500(iii)	Sodium sesquicarbonate	acidity regulator raising agent anticaking agent
501	Potassium carbonates	acidity regulator stabilizer
501(i)	Potassium carbonate	acidity regulator stabilizer
501(ii)	Potassium hydrogen carbonate	acidity regulator stabilizer
503	Ammonium carbonates	acidity regulator raising agent
503(i)	Ammonium carbonate	acidity regulator raising agent
503(ii)	Ammonium hydrogen carbonate	acidity regulator raising agent
504	Magnesium carbonates	acidity regulator anticaking agent colour retention agent
504(i)	Magnesium carbonate	acidity regulator anticaking agent colour retention agent
504(ii)	Magnesium hydroxide carbonate	acidity regulator anticaking agent colour retention agent carrier drying agent
505	Ferrous carbonate	acidity regulator
507	Hydrochloric acid	acidity regulator
508	Potassium chloride	gelling agent stabilizer flavour enhancer thickener
509	Calcium chloride	firming agent stabilizer thickener
510	Ammonium chloride	flour treatment agent
511	Magnesium chloride	firming agent colour retention agent stabilizer
512	Stannous chloride	antioxidant colour retention agent

INS No.	Name of Food Additive	Technological purpose
513	Sulfuric acid	acidity regulator
514(i)	Sodium sulfate	acidity regulator
514(ii)	Sodium hydrogen sulfate	acidity regulator
515(i)	Potassium sulfate	acidity regulator
515(ii)	Potassium hydrogen sulfate	acidity regulator
516	Calcium sulfate	flour treatment agent sequestrant firming agent stabilizer
517	Ammonium sulfate	flour treatment agent stabilizer
518	Magnesium sulfate	firming agent flavour enhancer
519	Cupric sulfate	colour fixative preservative
520	Aluminium sulfate	firming agent
521	Aluminium sodium sulfate	firming agent
522	Aluminium potassium sulfate	acidity regulator stabilizer
523	Aluminium ammonium sulfate	stabilizer firming agent
524	Sodium hydroxide	acidity regulator
525	Potassium hydroxide	acidity regulator
526	Calcium hydroxide	acidity regulator firming agent
527	Ammonium hydroxide	acidity regulator
528	Magnesium hydroxide	acidity regulator colour retention agent
529	Calcium oxide	acidity regulator flour treatment agent dough conditioner
530	Magnesium oxide	anticaking agent
535	Sodium ferrocyanide	anticaking agent
536	Potassium ferrocyanide	anticaking agent
537	Ferrous hexacyanomanganate	anticaking agent
538	Calcium ferrocyanide	anticaking agent
539	Sodium thiosulfate	antioxidant sequestrant antibrowning agent
541	Sodium aluminium phosphate	acidity regulator emulsifier
541(i)	Sodium aluminium phosphate (acidic)	acidity regulator emulsifier raising agent
541(ii)	Sodium aluminium phosphate (basic)	acidity regulator emulsifier
542	Bone phosphate	emulsifier anticaking agent moisture-retention agent
550	Sodium silicates	anticaking agent
550(i)	Sodium silicate	anticaking agent
550(ii)	Sodium metasilicate	anticaking agent
551	Silicon dioxide, amorphous	anticaking agent
552	Calcium silicate	anticaking agent

INS No.	Name of Food Additive	Technological purpose
553	Magnesium silicates	anticaking agent dusting agent
553(i)	Magnesium silicate (Synthetic)	anticaking agent dusting agent
553(ii)	Magnesium trisilicate	anticaking agent dusting agent
553(iii)	Talc	anticaking agent dusting agent coating agent surface-finishing agent texturizing agent
554	Sodium aluminosilicate	anticaking agent
555	Potassium aluminium silicate	anticaking agent
556	Calcium aluminium silicate	anticaking agent
557	Zinc silicate	anticaking agent
558	Bentonite	anticaking agent
559	Aluminium silicate	anticaking agent
560	Potassium silicate	anticaking agent
570	Fatty acids	foam stabilizer glazing agent antifoaming agent
574	Gluconic acid (D-)	acidity regulator raising agent
575	Glucono delta-lactone	acidity regulator raising agent sequestrant
576	Sodium gluconate	sequestrant
577	Potassium gluconate	sequestrant acidity regulator
578	Calcium gluconate	acidity regulator firming agent sequestrant
579	Ferrous gluconate	colour retention agent
580	Magnesium gluconate	acidity regulator firming agent flavour enhancer
585	Ferrous lactate	colour retention agent
586	Hexylresorcinol, 4-	colour retention agent antioxidant
620	Glutamic acid, (L(+)-)	flavour enhancer
621	Monosodium L-glutamate	flavour enhancer
622	Monopotassium L-glutamate	flavour enhancer
623	Calcium di-L-glutamate	flavour enhancer
624	Monoammonium L-glutamate	flavour enhancer
625	Magnesium di-L-glutamate	flavour enhancer
626	Guanylic acid, 5'-	flavour enhancer
627	Disodium 5'-guanylate	flavour enhancer
628	Dipotassium 5'-guanylate	flavour enhancer
629	Calcium 5'-guanylate	flavour enhancer
630	Inosinic acid, 5'-	flavour enhancer
631	Disodium 5'-inosinate	flavour enhancer
632	Potassium 5'-inosinate	flavour enhancer
633	Calcium 5'-inosinate	flavour enhancer
634	Calcium 5'-ribonucleotides	flavour enhancer

INS No.	Name of Food Additive	Technological purpose
635	Disodium 5'-ribonucleotides	flavour enhancer
636	Maltol	flavour enhancer
637	Ethyl maltol	flavour enhancer
638	Sodium L-aspartate	flavour enhancer
639	Alanine, DL-	flavour enhancer
640	Glycine	flavour enhancer
641	Leucine, L-	flavour enhancer
642	Lysin hydrochloride	flavour enhancer
650	Zinc acetate	flavour enhancer
900a	Polydimethylsiloxane	antifoaming agent anticaking agent emulsifier
900b	Methylphenylpolysiloxane	antifoaming agent
901	Beeswax	glazing agent, clouding agent
902	Candelilla wax	glazing agent clouding agent
903	Carnauba wax	glazing agent bulking agent acidity regulator carrier
904	Shellac	glazing agent
905a	Mineral oil, food grade	glazing agent sealing agent
905b	Petroleum jelly (Petrolatum)	glazing agent sealing agent antifoaming agent
905c	Petroleum wax	glazing agent sealing agent
905c(i)	Microcrystalline wax	glazing agent
905c(ii)	Paraffin wax	glazing agent
905d	Mineral oil, high viscosity	glazing agent sealing agent
905e	Mineral oil, medium and low viscosity (class I)	glazing agent sealing agent
905f	Mineral oil, medium and low viscosity (class II)	glazing agent sealing agent
905g	Mineral oil, medium and low viscosity (class III)	glazing agent sealing agent
906	Benzoin gum	glazing agent
907	Hydrogenated poly-1-decenes	glazing agent
908	Rice bran wax	glazing agent
909	Spermaceti wax	glazing agent
910	Wax esters	glazing agent
911	Methyl esters of fatty acids	glazing agent
913	Lanolin	glazing agent
915	Glycerol, methyl, or pentaerythritol esters of colophane	glazing agent
916	Calcium iodate	flour treatment agent
917	Potassium iodate	flour treatment agent
918	Nitrogen oxides	flour treatment agent
919	Nitrosyl chloride	flour treatment agent
920	Cysteine, L- and its hydrochlorides – sodium and potassium salts	flour treatment agent

INS No.	Name of Food Additive	Technological purpose
921	Cystine, L-and its hydrochlorides sodium and potassium salts	flour treatment agent
922	Potassium persulfate	flour treatment agent
923	Ammonium persulfate	flour treatment agent
924a	Potassium bromate	flour treatment agent
924b	Calcium bromate	flour treatment agent
925	Chlorine	flour bleaching agent
926	Chlorine dioxide	flour treatment agent
927a	Azodicarbonamide	flour treatment agent
927b	Urea (Carbamide)	flour treatment agent
928	Benzoyl peroxide	flour treatment agent preservative
929	Acetone peroxide	flour treatment agent
930	Calcium peroxide	flour treatment agent
940	Dichlorodifluormethane	propellant
941	Nitrogen	packaging gas propellant
942	Nitrous oxide	propellant antioxidant foaming agent packaging gas
943a	Butane	propellant
943b	Isobutane	propellant
944	Propane	propellant
945	Chloropentafluorethane	propellant
946	Octafluorocyclobutane	propellant
949	Hydrogen	packaging gas
950	Acesulfame potassium	sweetener flavour enhancer
951	Aspartame	sweetener flavour enhancer
952	Cyclamates	sweetener
952(i)	Cyclamic acid	sweetener
952(ii)	Calcium cyclamate	sweetener
952(iv)	Sodium cyclamate	sweetener
953	Isomalt (Hydrogenated isomaltulose)	sweetener anticaking agent bulking agent glazing agent
954	Saccharins	sweetener
954(i)	Saccharin	sweetener
954(ii)	Calcium saccharin	sweetener
954(iii)	Potassium saccharin	sweetener
954(iv)	Sodium saccharin	sweetener
955	Sucralose (Trichlorogalactosucrose)	sweetener
956	Alitame	sweetener
957	Thaumatococin	sweetener flavour enhancer
958	Glycyrrhizin	sweetener flavour enhancer
959	Neohesperidine dihydrochalcone	sweetener
960	Steviol glycosides	sweetener
961	Neotame	sweetener flavour enhancer

INS No.	Name of Food Additive	Technological purpose
962	Aspartame-acesulfame salt	sweetener
963	Tagatose, D-	sweetener
964	Polyglycitol syrup	sweetener
965	Maltitols	sweetener stabilizer emulsifier humectant bulking agent
965(i)	Maltitol	sweetener stabilizer emulsifier humectant bulking agent
965(ii)	Maltiol syrup	sweetener stabilizer emulsifier humectant bulking agent
966	Lactitol	sweetener texturizing agent emulsifier
967	Xylitol	sweetener humectant stabilizer emulsifier thickener
968	Erythritol	sweetener flavour enhancer humectant
999	Quillaia extracts	foaming agent emulsifier
999(i)	Quillaia extract type 1	foaming agent emulsifier
999(ii)	Quillaia extract type 2	foaming agent emulsifier
1000	Cholic acid	emulsifier
1001	Choline salts and esters	emulsifier
1001(i)	Choline acetate	emulsifier
1001(ii)	Choline carbonate	emulsifier
1001(iii)	Choline chloride	emulsifier
1001(iv)	Choline citrate	emulsifier
1001(v)	Choline tartrate	emulsifier
1001(vi)	Choline lactate	emulsifier
1100	Amylases	flour treatment agent
1101	Proteases	flour treatment agent stabilizer flavour enhancer
1101(i)	Protease	flour treatment agent stabilizer flavour enhancer
1101(ii)	Papain	flavour enhancer
1101(iii)	Bromelain	flour treatment agent stabilizer flavour enhancer



<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Technological purpose</b>
1101(iv)	Ficin	flour treatment agent stabilizer flavour enhancer
1102	Glucose oxidase	antioxidant
1103	Invertases	stabilizer
1104	Lipases	flavour enhancer
1105	Lysozyme	preservative
1200	Polydextroses	bulking agent stabilizer thickener humectant texturizing agent
1201	Polyvinylpyrrolidone	bodying agent stabilizer dispersing agent
1202	Polyvinylpyrrolidone (insoluble)	colour stabilizer colloidal stabilizer stabilizer
1203	Polyvinyl alcohol	coating agent binder sealing agent surface-finishing agent
1204	Pullulan	glazing agent film-forming agent
1503	Castor oil	carrier solvent anticaking agent glazing agent
1505	Triethyl citrate	foam stabilizer carrier solvent sequestrant
1517	Glycerol diacetate	carrier
1518	Triacetin	humectant
1519	Benzyl alcohol	carrier
1520	Propylene glycol	humectant wetting agent dispersing agent glazing agent
1521	Polyethylene glycol	antifoaming agent
1522	Calcium lignosulfonate (40-65)	carrier encapsulating agent

## SUPPLEMENTARY LIST - MODIFIED STARCHES

*List in numerical order*

INS No.	Name of Food Additive	Technological purpose
1400	Dextrins, roasted starch	stabilizer thickener binder emulsifier
1401	Acid-treated starch	stabilizer thickener binder emulsifier
1402	Alkaline treated starch	stabilizer thickener binder emulsifier
1403	Bleached starch	stabilizer thickener binder emulsifier
1404	Oxidized starch	stabilizer thickener binder emulsifier
1405	Starches, enzyme treated	stabilizer thickener binder emulsifier
1410	Monostarch phosphate	stabilizer thickener binder emulsifier
1411	Distarch glycerol	stabilizer thickener binder emulsifier
1412	Distarch phosphate	stabilizer thickener binder emulsifier
1413	Phosphated distarch phosphate	stabilizer thickener binder emulsifier
1414	Hydroxypropyl starch	stabilizer thickener binder emulsifier
1420	Starch acetate	stabilizer thickener binder emulsifier
1422	Acetylated distarch adipate	stabilizer thickener binder emulsifier

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Technological purpose</b>
1440	Hydroxypropyl starch	stabilizer thickener binder emulsifier
1442	Hydroxypropyl distarch phosphate	stabilizer thickener binder emulsifier
1450	Starch sodium octenyl succinate	stabilizer thickener binder emulsifier
1451	Acetylated oxidized starch	stabilizer thickener binder emulsifier
1452	Starch aluminium octenyl succinate	anticaking agent carrier stabilizer

## SECTION 4

## INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

*List in alphabetical order*

INS No.	Name of Food Additive	Technological purpose
950	Acesulfame potassium	sweetener flavour enhancer
260	Acetic acid (glacial)	preservative acidity regulator
472a	Acetic and fatty acid esters of glycerol	emulsifier stabilizer sequestrant
929	Acetone peroxide	flour treatment agent
355	Adipic acid	acidity regulator
406	Agar	thickener stabilizer gelling agent emulsifier
639	Alanine, DL-	flavour enhancer
400	Alginic acid	thickener stabilizer gelling agent emulsifier
956	Alitame	sweetener
103	Alkanet	colour
129	Allura red AC	colour
173	Aluminium	colour
523	Aluminium ammonium sulfate	stabilizer firming agent
522	Aluminium potassium sulfate	acidity regulator stabilizer
559	Aluminium silicate	anticaking agent
521	Aluminium sodium sulfate	firming agent
520	Aluminium sulfate	firming agent
123	Amaranth	colour
264	Ammonium acetate	acidity regulator
359	Ammonium adipates	acidity regulator
403	Ammonium alginate	thickener stabilizer gelling agent emulsifier
503(i)	Ammonium carbonate	acidity regulator raising agent
503	Ammonium carbonates	acidity regulator raising agent
510	Ammonium chloride	flour treatment agent
342(i)	Ammonium dihydrogen phosphate	acidity regulator flour treatment agent
368	Ammonium fumarate	acidity regulator
503(ii)	Ammonium hydrogen carbonate	acidity regulator raising agent
527	Ammonium hydroxide	acidity regulator
328	Ammonium lactate	acidity regulator flour treatment agent
349	Ammonium malate	acidity regulator

INS No.	Name of Food Additive	Technological purpose
923	Ammonium persulfate	flour treatment agent
342	Ammonium phosphates	acidity regulator flour treatment agent
452(v)	Ammonium polyphosphate	emulsifier stabilizer sequestrant texturizing agent moisture-retention agent
442	Ammonium salts of phosphatidic acid	emulsifier
517	Ammonium sulfate	flour treatment agent stabilizer
1100	Amylases	flour treatment agent
160b	Annatto extracts	colour
160b(i)	Annatto extracts, bixin-based	colour
160b(ii)	Annatto extracts, norbixin-based	colour
323	Anoxomer	antioxidant
163	Anthocyanins	colour
409	Arabinogalactan	thickener gelling agent stabilizer
300	Ascorbic acid (L-)	antioxidant acidity regulator flour treatment agent
304	Ascorbyl palmitate	antioxidant
305	Ascorbyl stearate	antioxidant
951	Aspartame	sweetener flavour enhancer
962	Aspartame-acesulfame salt	sweetener
927a	Azodicarbonamide	flour treatment agent
122	Azorubine (carmoisine)	colour
408	Bakers yeast glycan	thickener gelling agent stabilizer
901	Beeswax	glazing agent, clouding agent
162	Beet red	colour
558	Bentonite	anticaking agent
210	Benzoic acid	preservative
906	Benzoin gum	glazing agent
928	Benzoyl peroxide	flour treatment agent preservative
1519	Benzyl alcohol	carrier
163(iii)	Blackcurrant extract	colour
542	Bone phosphate	emulsifier anticaking agent moisture-retention agent
151	Brilliant black (Black PN)	colour
133	Brilliant blue FCF	colour
1101(iii)	Bromelain	flour treatment agent stabilizer flavour enhancer
443	Brominated vegetable oils	emulsifier stabilizer
154	Brown FK	colour
155	Brown HT	colour

INS No.	Name of Food Additive	Technological purpose
943a	Butane	propellant
320	Butylated hydroxyanisole	antioxidant
321	Butylated hydroxytoluene	antioxidant
629	Calcium 5'-guanylate	flavour enhancer
633	Calcium 5'-inosinate	flavour enhancer
634	Calcium 5'-ribonucleotides	flavour enhancer
263	Calcium acetate	preservative stabilizer acidity regulator
404	Calcium alginate	thickener stabilizer gelling agent antifoaming agent
556	Calcium aluminium silicate	anticaking agent
302	Calcium ascorbate	antioxidant
213	Calcium benzoate	preservative
924b	Calcium bromate	flour treatment agent
170(i)	Calcium carbonate	surface colourant anticaking agent stabilizer acidity regulator
170	Calcium carbonates	surface colourant, anticaking agent, stabilizer
509	Calcium chloride	firming agent stabilizer thickener
333	Calcium citrates	acidity regulator firming agent sequestrant stabilizer
952(ii)	Calcium cyclamate	sweetener
450(vii)	Calcium dihydrogen diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
623	Calcium di-L-glutamate	flavour enhancer
385	Calcium disodium ethylenediaminetetraacetate	antioxidant preservative sequestrant
538	Calcium ferrocyanide	anticaking agent
238	Calcium formate	preservative
367	Calcium fumarates	acidity regulator
578	Calcium gluconate	acidity regulator firming agent sequestrant
383	Calcium glycerophosphate	thickener gelling agent stabilizer
170(ii)	Calcium hydrogen carbonate	surface colourant anticaking agent stabilizer acidity regulator
352(i)	Calcium hydrogen malate	acidity regulator

INS No.	Name of Food Additive	Technological purpose
341(ii)	Calcium hydrogen phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer
227	Calcium hydrogen sulfite	preservative antioxidant
526	Calcium hydroxide	acidity regulator firming agent
916	Calcium iodate	flour treatment agent
318	Calcium isoascorbate	antioxidant
327	Calcium lactate	acidity regulator flour treatment agent
399	Calcium lactobionate	stabilizer
482	Calcium lactylates	emulsifier stabilizer
1522	Calcium lignosulfonate (40-65)	carrier encapsulating agent
352(ii)	Calcium malate (D,L-)	acidity regulator
352	Calcium malates	acidity regulator
482(ii)	Calcium oleyl lactylate	emulsifier stabilizer
529	Calcium oxide	acidity regulator flour treatment agent dough conditioner
930	Calcium peroxide	flour treatment agent
341	Calcium phosphates	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent
452(iv)	Calcium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
282	Calcium propionate	preservative
954(ii)	Calcium saccharin	sweetener
552	Calcium silicate	anticaking agent
203	Calcium sorbate	preservative
486	Calcium stearoyl fumarate	emulsifier
482(i)	Calcium stearoyl lactylate	emulsifier
516	Calcium sulfate	flour treatment agent sequestrant firming agent stabilizer
226	Calcium sulfite	preservative antioxidant
354	Calcium tartrate(DL-)	acidity regulator
902	Candelilla wax	glazing agent

INS No.	Name of Food Additive	Technological purpose
		clouding agent
161g	Canthaxanthin	colour
150a	Caramel I – plain (Caustic caramel)	colour
150b	Caramel II - caustic sulfite process	colour
150c	Caramel III - ammonia process	colour
150d	Caramel IV - sulfite ammonia process	colour
152	Carbon black (Hydrocarbon)	colour
290	Carbon dioxide	carbonating agent packaging gas propellant preservative
120	Carmines	colour
903	Carnauba wax	glazing agent bulking agent acidity regulator carrier
410	Carob bean gum	thickener stabilizer emulsifier
160e	Carotenal, <i>beta</i> -apo-8'-	colour
160a	Carotenes	colour
160a(iv)	Carotenes, <i>beta</i> - (algae)	colour
160a(iii)	Carotenes, <i>beta</i> - ( <i>Blakeslea trispora</i> )	colour
160a(ii)	Carotenes, <i>beta</i> - (vegetable)	colour
160a (i)	Carotenes, <i>beta</i> -, (synthetic)	colour
160f	Carotenoic acid, ethyl ester, <i>beta</i> -apo-8'-	colour
407	Carrageenan	thickener gelling agent stabilizer emulsifier
427	Cassia gum	emulsifier stabilizer gelling agent thickener
1503	Castor oil	carrier solvent anticaking agent glazing agent
460	Celluloses	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
925	Chlorine	flour bleaching agent
926	Chlorine dioxide	flour treatment agent
945	Chloropentafluorethane	propellant
141(ii)	Chlorophyllins, copper complexes, potassium and sodium salts	colour
140	Chlorophylls	colour
141	Chlorophylls and chlorophyllins, copper complexes	colour
141(i)	Chlorophylls, copper complexes	colour
1000	Cholic acid	emulsifier
1001(i)	Choline acetate	emulsifier
1001(ii)	Choline carbonate	emulsifier
1001(iii)	Choline chloride	emulsifier



INS No.	Name of Food Additive	Technological purpose
1001(iv)	Choline citrate	emulsifier
1001(vi)	Choline lactate	emulsifier
1001	Choline salts and esters	emulsifier
1001(v)	Choline tartrate	emulsifier
330	Citric acid	acidity regulator antioxidant sequestrant
472c	Citric and fatty acid esters of glycerol	emulsifier stabilizer sequestrant dough conditioner antioxidant synergist
121	Citrus red No. 2	colour
468	Cross-linked sodium carboxymethyl cellulose (cross-linked cellulose gum)	stabilizer binder
519	Cupric sulfate	colour fixative preservative
100(i)	Curcumin	colour
100	Curcumins	colour
424	Curdlan	thickener stabilizer firming agent gelling agent
952	Cyclamates	sweetener
952(i)	Cyclamic acid	sweetener
457	Cyclodextrin, <i>alpha</i> -	stabilizer binder
459	Cyclodextrin, <i>beta</i> -	stabilizer binder carrier
458	Cyclodextrin, <i>gamma</i> -	stabilizer binder
920	Cysteine, L- and its hydrochlorides – sodium and potassium salts	flour treatment agent
921	Cystine, L-and its hydrochlorides sodium and potassium salts	flour treatment agent
265	Dehydroacetic acid	preservative
472e	Diacetyltartaric and and fatty acid esters of glycerol	emulsifier stabilizer sequestrant
342(ii)	Diammonium hydrogen phosphate	acidity regulator flour treatment agent
333(ii)	Dicalcium citrate	acidity regulator firming agent sequestrant stabilizer
450(vi)	Dicalcium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent buffering agent
940	Dichlorodifluormethane	propellant
389	Dilauryl thiodipropionate	antioxidant

INS No.	Name of Food Additive	Technological purpose
450(viii)	Dimagnesium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
242	Dimethyl dicarbonate	preservative
480	Diocetyl sodium sulfosuccinate	emulsifier wetting agent
230	Diphenyl	preservative
450	Diphosphates	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
628	Dipotassium 5'-guanylate	flavour enhancer
450(iv)	Dipotassium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
340(ii)	Dipotassium hydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
336(ii)	Dipotassium tartrate	stabilizer sequestrant acidity regulator
627	Disodium 5'-guanylate	flavour enhancer
631	Disodium 5'-inosinate	flavour enhancer
635	Disodium 5'-ribonucleotides	flavour enhancer
450(i)	Disodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
386	Disodium ethylenediaminetetraacetate	antioxidant preservative
339(ii)	Disodium hydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
331(ii)	Disodium monohydrogen citrate	acidity regulator sequestrant emulsifier stabilizer
364(ii)	Disodium succinate	acidity regulator flavour enhancer
390	Distearyl thiodipropionate	antioxidant
312	Dodecyl gallate	antioxidant

INS No.	Name of Food Additive	Technological purpose
315	Erythorbic acid (Isoascorbic acid)	antioxidant
968	Erythritol	sweetener flavour enhancer humectant
127	Erythrosine	colour
488	Ethoxylated mono- and di-glycerides	emulsifier
324	Ethoxyquin	antioxidant
462	Ethyl cellulose	binder filler
313	Ethyl gallate	antioxidant
467	Ethyl hydroxyethyl cellulose	thickener stabilizer emulsifier
637	Ethyl maltol	flavour enhancer
214	Ethyl para-hydroxybenzoate	preservative
143	Fast Green FCF	colour
570	Fatty acids	foam stabilizer glazing agent antifoaming agent
381	Ferric ammonium citrate	anticaking agent
505	Ferrous carbonate	acidity regulator
579	Ferrous gluconate	colour retention agent
537	Ferrous hexacyanomanganate	anticaking agent
585	Ferrous lactate	colour retention agent
1101(iv)	Ficin	flour treatment agent stabilizer flavour enhancer
161a	Flavoxanthin	colour
240	Formaldehyde	preservative
236	Formic acid	preservative
297	Fumaric acid	acidity regulator
165	Gardenia blue	colour
164	Gardenia yellow	colour
428	Gelatin	stabilizer gelling agent emulsifier thickener carrier
418	Gellan gum	thickener stabilizer gelling agent
574	Gluconic acid (D-)	acidity regulator raising agent
575	Glucono delta-lactone	acidity regulator raising agent sequestrant
1102	Glucose oxidase	antioxidant
620	Glutamic acid, (L(+)-)	flavour enhancer
422	Glycerol	humectant bodying agent
1517	Glycerol diacetate	carrier
445	Glycerol ester of wood rosin	emulsifier stabilizer glazing agent
915	Glycerol, methyl, or pentaerythrytol esters of colophane	glazing agent

INS No.	Name of Food Additive	Technological purpose
640	Glycine	flavour enhancer
958	Glycyrrhizin	sweetener flavour enhancer
175	Gold (metallic)	colour
163(ii)	Grape skin extract	colour
142	Green S	colour
314	Guaiaic resin	antioxidant
626	Guanylic acid, 5'-	flavour enhancer
412	Guar gum	thickener stabilizer emulsifier
414	Gum arabic (Acacia gum)	thickener stabilizer emulsifier bulking agent glazing agent carrier
419	Gum ghatti	thickener stabilizer emulsifier
241	Gum guaicum	preservative
370	Heptonolactone, 1,4-	acidity regulator sequestrant
209	Heptyl para-hydroxybenzoate	preservative
239	Hexamethylene tetramine	preservative
586	Hexylresorcinol, 4-	colour retention agent antioxidant
507	Hydrochloric acid	acidity regulator
949	Hydrogen	packaging gas
907	Hydrogenated poly-1-decenes	glazing agent
463	Hydroxypropyl cellulose	thickener emulsifier stabilizer
464	Hydroxypropyl methyl cellulose	thickener emulsifier stabilizer
132	Indigotine (Indigo carmine)	colour
630	Inosinic acid, 5'-	flavour enhancer
1103	Invertases	stabilizer
172(i)	Iron oxide, black	colour
172(ii)	Iron oxide, red	colour
172(iii)	Iron oxide, yellow	colour
172	Iron oxides	colour
943b	Isobutane	propellant
953	Isomalt (Hydrogenated isomaltulose)	sweetener anticaking agent bulking agent glazing agent
384	Isopropyl citrates	antioxidant preservative sequestrant
416	Karaya gum	thickener stabilizer emulsifier

INS No.	Name of Food Additive	Technological purpose
425	Konjac flour	thickener gelling agent emulsifier stabilizer
161c	Kryptoxanthin	colour
270	Lactic acid (L-, D-, and DL-)	acidity regulator
472b	Lactic and fatty acid esters of glycerol	emulsifier stabilizer sequestrant
966	Lactitol	sweetener texturizing agent emulsifier
478	Lactylated fatty acid esters of glycerol and propylene glycol	emulsifier
913	Lanolin	glazing agent
243	Lauric arginate ethyl ester	preservative
322(i)	Lecithin	antioxidant emulsifier
344	Lecithin citrate	preservative
322(ii)	Lecithin, partially hydrolysed	antioxidant emulsifier
322	Lecithins	antioxidant emulsifier
641	Leucine, L-	flavour enhancer
1104	Lipases	flavour enhancer
180	Lithol rupine BK	colour
161b(i)	Lutein from <i>Tagetes erecta</i>	colour
161b	Luteins	colour
160d(iii)	Lycopene ( <i>Blakeslea trispora</i> )	colour
160d(i)	Lycopene (synthetic)	colour
160d(ii)	Lycopene (tomato)	colour
160d	Lycopenes	colour
642	Lysin hydrochloride	flavour enhancer
1105	Lysozyme	preservative
504(i)	Magnesium carbonate	acidity regulator anticaking agent colour retention agent
504	Magnesium carbonates	acidity regulator anticaking agent colour retention agent
511	Magnesium chloride	firming agent colour retention agent stabilizer
345	Magnesium citrate	acidity regulator
625	Magnesium di-L-glutamate	flavour enhancer
580	Magnesium gluconate	acidity regulator firming agent flavour enhancer
343(ii)	Magnesium hydrogen phosphate	acidity regulator anticaking agent
528	Magnesium hydroxide	acidity regulator colour retention agent

INS No.	Name of Food Additive	Technological purpose
504(ii)	Magnesium hydroxide carbonate	acidity regulator anticaking agent colour retention agent carrier drying agent
329	Magnesium lactate (DL-)	acidity regulator flour treatment agent
530	Magnesium oxide	anticaking agent
343	Magnesium phosphates	acidity regulator anticaking agent
553(i)	Magnesium silicate (Synthetic)	anticaking agent dusting agent
553	Magnesium silicates	anticaking agent dusting agent
518	Magnesium sulfate	firming agent flavour enhancer
553(ii)	Magnesium trisilicate	anticaking agent dusting agent
296	Malic acid (DL-)	acidity regulator
965(ii)	Maltiol syrup	sweetener stabilizer emulsifier humectant bulking agent
965(i)	Maltitol	sweetener stabilizer emulsifier humectant bulking agent
965	Maltitols	sweetener stabilizer emulsifier humectant bulking agent
636	Maltol	flavour enhancer
130	Manascorubin	colour
421	Mannitol	sweetener anticaking agent humectant stabilizer bulking agent
353	Metatartaric acid	acidity regulator
461	Methyl cellulose	thickener emulsifier stabilizer
911	Methyl esters of fatty acids	glazing agent
465	Methyl ethyl cellulose	thickener emulsifier stabilizer foaming agent
489	Methyl glucoside-coconut oil ester	emulsifier
218	Methyl para-hydroxybenzoate	preservative
900b	Methylphenylpolysiloxane	antifoaming agent

INS No.	Name of Food Additive	Technological purpose
460(i)	Microcrystalline cellulose (Cellulose gel)	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
905c(i)	Microcrystalline wax	glazing agent
905a	Mineral oil, food grade	glazing agent sealing agent
905d	Mineral oil, high viscosity	glazing agent sealing agent
905e	Mineral oil, medium and low viscosity (class I)	glazing agent sealing agent
905f	Mineral oil, medium and low viscosity (class II)	glazing agent sealing agent
905g	Mineral oil, medium and low viscosity (class III)	glazing agent sealing agent
471	Mono- and di- glycerides of fatty acids	emulsifier stabilizer antifoaming agent
624	Monoammonium L-glutamate	flavour enhancer
333(i)	Monocalcium citrate	acidity regulator firming agent sequestrant stabilizer
341(i)	Monocalcium dihydrogen phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer
343(i)	Monomagnesium ophosphate	acidity regulator anticaking agent
622	Monopotassium L-glutamate	flavour enhancer
336(i)	Monopotassium tartrate	stabilizer sequestrant acidity regulator
621	Monosodium L-glutamate	flavour enhancer
364(i)	Monosodium succinate	acidity regulator flavour enhancer
335 (i)	Monosodium tartrate	stabilizer sequestrant acidity regulator
235	Natamycin (Pimaricin)	preservative
959	Neohesperidine dihydrochalcone	sweetener
961	Neotame	sweetener flavour enhancer
375	Nicotinic acid	colour retention agent
234	Nisin	preservative
941	Nitrogen	packaging gas propellant
918	Nitrogen oxides	flour treatment agent
919	Nitrosyl chloride	flour treatment agent

INS No.	Name of Food Additive	Technological purpose
942	Nitrous oxide	propellant antioxidant foaming agent packaging gas
411	Oat gum	thickener stabilizer
946	Octafluorocyclobutane	propellant
311	Octyl gallate	antioxidant
182	Orchil	colour
231	Ortho-phenylphenol	preservative
387	Oxystearin	antioxidant sequestrant
1101(ii)	Papain	flavour enhancer
160c	Paprika oleoresin	colour
905c(ii)	Paraffin wax	glazing agent
131	Patent blue V	colour
440	Pectins	thickener stabilizer gelling agent emulsifier
451(ii)	Pentapotassium triphosphate	sequestrant acidity regulator texturizing agent
451(i)	Pentasodium triphosphate	sequestrant acidity regulator texturizing agent
429	Peptones	emulsifier
905b	Petroleum jelly (Petrolatum)	glazing agent sealing agent antifoaming agent
905c	Petroleum wax	glazing agent sealing agent
338	Phosphoric acid	acidity regulator antioxidant synergist sequestrant
391	Phytic acid	preservative
1200	Polydextroses	bulking agent stabilizer thickener humectant texturizing agent
900a	Polydimethylsiloxane	antifoaming agent anticaking agent emulsifier
1521	Polyethylene glycol	antifoaming agent
475	Polyglycerol esters of fatty acids	emulsifier
476	Polyglycerol esters of interesterified ricinoleic acid	emulsifier
964	Polyglycitol syrup	sweetener
432	Polyoxyethylene (20) sorbitan monolaurate	emulsifier dispersing agent
433	Polyoxyethylene (20) sorbitan monooleate	emulsifier dispersing agent
434	Polyoxyethylene (20) sorbitan monopalmitate	emulsifier dispersing agent
435	Polyoxyethylene (20) sorbitan monostearate	emulsifier dispersing agent



INS No.	Name of Food Additive	Technological purpose
436	Polyoxyethylene (20) sorbitan tristearate	emulsifier dispersing agent
431	Polyoxyethylene (40) stearate	emulsifier
430	Polyoxyethylene (8) stearate	emulsifier
452	Polyphosphates	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
1203	Polyvinyl alcohol	coating agent binder sealing agent surface-finishing agent
1201	Polyvinylpyrrolidone	bodying agent stabilizer dispersing agent
1202	Polyvinylpyrrolidone (insoluble)	colour stabilizer colloidal stabilizer stabilizer
124	Ponceau 4R (Cochineal red A)	colour
125	Ponceau SX	colour
632	Potassium 5'-inosinate	flavour enhancer
261(i)	Potassium acetate	preservative acidity regulator
261	Potassium acetates	preservative acidity regulator
357	Potassium adipates	acidity regulator
402	Potassium alginate	thickener stabilizer gelling agent emulsifier
555	Potassium aluminium silicate	anticaking agent
303	Potassium ascorbate	antioxidant
212	Potassium benzoate	preservative
228	Potassium bisulfite	preservative antioxidant
924a	Potassium bromate	flour treatment agent
501(i)	Potassium carbonate	acidity regulator stabilizer
501	Potassium carbonates	acidity regulator stabilizer
508	Potassium chloride	gelling agent stabilizer flavour enhancer thickener
332	Potassium citrates	acidity regulator sequestrant stabilizer
261(ii)	Potassium diacetate	preservative acidity regulator
332(i)	Potassium dihydrogen citrate	acidity regulator sequestrant stabilizer

INS No.	Name of Food Additive	Technological purpose
340(i)	Potassium dihydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
536	Potassium ferrocyanide	anticaking agent
366	Potassium fumarates	acidity regulator
577	Potassium gluconate	sequestrant acidity regulator
501(ii)	Potassium hydrogen carbonate	acidity regulator stabilizer
351(i)	Potassium hydrogen malate	acidity regulator
515(ii)	Potassium hydrogen sulfate	acidity regulator
525	Potassium hydroxide	acidity regulator
917	Potassium iodate	flour treatment agent
317	Potassium isoascorbate	antioxidant
326	Potassium lactate	antioxidant synergist acidity regulator
351(ii)	Potassium malate	acidity regulator
351	Potassium malates	acidity regulator
224	Potassium metabisulfite	preservative antioxidant
252	Potassium nitrate	preservative colour fixative
249	Potassium nitrite	preservative colour fixative
922	Potassium persulfate	flour treatment agent
340	Potassium phosphates	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
452(ii)	Potassium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
283	Potassium propionate	preservative
954(iii)	Potassium saccharin	sweetener
560	Potassium silicate	anticaking agent
337	Potassium sodium L(+)-tartrate	stabilizer sequestrant acidity regulator
202	Potassium sorbate	preservative
515(i)	Potassium sulfate	acidity regulator
225	Potassium sulfite	preservative antioxidant
336	Potassium tartrates	stabilizer sequestrant

INS No.	Name of Food Additive	Technological purpose
460(ii)	Powdered cellulose	emulsifier anticaking agent texturizing agent dispersing agent stabilizer thickener
407a	Processed eucheama seaweed (PES)	thickener stabilizer gelling agent emulsifier
944	Propane	propellant
280	Propionic acid	preservative
310	Propyl gallate	antioxidant
216	Propyl para-hydroxybenzoate	preservative
1520	Propylene glycol	humectant wetting agent dispersing agent glazing agent
405	Propylene glycol alginate	thickener emulsifier stabilizer
477	Propylene glycol esters of fatty acids	emulsifier
1101(i)	Protease	flour treatment agent stabilizer flavour enhancer
1101	Proteases	flour treatment agent stabilizer flavour enhancer
1204	Pullulan	glazing agent film-forming agent
163(iv)	Purple corn colour	colour
999(i)	Quillaia extract type 1	foaming agent emulsifier
999(ii)	Quillaia extract type 2	foaming agent emulsifier
999	Quillaia extracts	foaming agent emulsifier
104	Quinoline yellow	colour
128	Red 2G	colour
163(v)	Red cabbage colour	colour
161f	Rhodoxanthin	colour
101(iii)	Riboflavin ( <i>Bacillus subtilis</i> )	colour
101(ii)	Riboflavin 5'-phosphate sodium	colour
101(i)	Riboflavin, synthetic	colour
101	Riboflavins	colour
908	Rice bran wax	glazing agent
392	Rosemary extract	antioxidant
161d	Rubixanthin	colour
954(i)	Saccharin	sweetener
954	Saccharins	sweetener
470	Salts of fatty acids (with base aluminium, ammonium, calcium, magnesium, potassium, sodium)	emulsifier stabilizer anticaking agent

INS No.	Name of Food Additive	Technological purpose
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	emulsifier stabilizer anticaking agent
470(ii)	Salts of oleic acid with calcium, potassium and sodium	emulsifier stabilizer anticaking agent
166	Sandalwood	colour
904	Shellac	glazing agent
551	Silicon dioxide, amorphous	anticaking agent
174	Silver	colour
262(i)	Sodium acetate	preservative acidity regulator sequestrant
262	Sodium acetates	preservative acidity regulator sequestrant
356	Sodium adipates	acidity regulator
401	Sodium alginate	thickener stabilizer gelling agent emulsifier
541	Sodium aluminium phosphate	acidity regulator emulsifier
541(i)	Sodium aluminium phosphate (acidic)	acidity regulator emulsifier raising agent
541(ii)	Sodium aluminium phosphate (basic)	acidity regulator emulsifier
554	Sodium aluminosilicate	anticaking agent
301	Sodium ascorbate	antioxidant
211	Sodium benzoate	preservative
452(iii)	Sodium calcium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
500(i)	Sodium carbonate	acidity regulator raising agent anticaking agent
500	Sodium carbonates	acidity regulator raising agent anticaking agent
466	Sodium carboxymethyl cellulose (cellulose gum)	thickener stabilizer emulsifier
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (cellulose gum, enzymatically hydrolyzed)	thickener stabilizer
331	Sodium citrates	acidity regulator sequestrant emulsifier stabilizer
952(iv)	Sodium cyclamate	sweetener
266	Sodium dehydroacetate	preservative
262(ii)	Sodium diacetate	preservative acidity regulator

INS No.	Name of Food Additive	Technological purpose
		sequestrant
331(i)	Sodium dihydrogen citrate	acidity regulator sequestrant emulsifier stabilizer
339(i)	Sodium dihydrogen phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
350(ii)	Sodium DL-malate	acidity regulator humectant
316	Sodium erythorbate (Sodium isoascorbate)	antioxidant
215	Sodium ethyl para-hydroxybenzoate	preservative
535	Sodium ferrocyanide	anticaking agent
237	Sodium formate	preservative
365	Sodium fumarates	acidity regulator
576	Sodium gluconate	sequestrant
500(ii)	Sodium hydrogen carbonate	acidity regulator raising agent anticaking agent
350(i)	Sodium hydrogen DL-malate	acidity regulator humectant
514(ii)	Sodium hydrogen sulfate	acidity regulator
222	Sodium hydrogen sulfite	preservative antioxidant
524	Sodium hydroxide	acidity regulator
335(ii)	Sodium L(+)-tartrate	stabilizer sequestrant acidity regulator
325	Sodium lactate	antioxidant synergist humectant bulking agent acidity regulator bodying agent
481	Sodium lactylates	emulsifier stabilizer
638	Sodium L-aspartate	flavour enhancer
487	Sodium laurylsulfate	emulsifier
350	Sodium malates	acidity regulator humectant
223	Sodium metabisulfite	preservative bleaching agent antioxidant flour treatment agent
550(ii)	Sodium metasilicate	anticaking agent
219	Sodium methyl para-hydroxybenzoate	preservative
251	Sodium nitrate	preservative colour fixative
250	Sodium nitrite	preservative colour fixative
481(ii)	Sodium oleyl lactylate	emulsifier stabilizer
232	Sodium ortho-phenylphenol	preservative
339	Sodium phosphates	acidity regulator

INS No.	Name of Food Additive	Technological purpose
		sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
452(i)	Sodium polyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
452(vi)	Sodium potassium tripolyphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
281	Sodium propionate	preservative
217	Sodium propyl para-hydroxybenzoate	preservative
954(iv)	Sodium saccharin	sweetener
500(iii)	Sodium sesquicarbonate	acidity regulator raising agent anticaking agent
550(i)	Sodium silicate	anticaking agent
550	Sodium silicates	anticaking agent
201	Sodium sorbate	preservative
485	Sodium stearyl fumarate	emulsifier
481(i)	Sodium stearyl lactylate	emulsifier stabilizer
364	Sodium succinates	acidity regulator flavour enhancer
514(i)	Sodium sulfate	acidity regulator
221	Sodium sulfite	preservative antioxidant
335	Sodium tartrates	stabilizer sequestrant
539	Sodium thiosulfate	antioxidant sequestrant antibrowning agent
200	Sorbic acid	preservative
493	Sorbitan monolaurate	emulsifier stabilizer
494	Sorbitan monooleate	emulsifier stabilizer
495	Sorbitan monopalmitate	emulsifier
491	Sorbitan monostearate	emulsifier
496	Sorbitan trioleate	stabilizer emulsifier
492	Sorbitan tristearate	emulsifier
420(i)	Sorbitol	sweetener humectant sequestrant stabilizer bulking agent
420(ii)	Sorbitol syrup	sweetener humectant

INS No.	Name of Food Additive	Technological purpose
420	Sorbitols	sequestrant stabilizer bulking agent sweetener humectant sequestrant stabilizer bulking agent
426	Soybean hemicellulose	emulsifier thickener stabilizer anticaking agent
909	Spermaceti wax	glazing agent
512	Stannous chloride	antioxidant colour retention agent
484	Stearyl citrate	emulsifier sequestrant
483	Stearyl tartrate	flour treatment agent
960	Steviol glycosides	sweetener
363	Succinic acid	acidity regulator
472g	Succinylated monoglycerides	emulsifier stabilizer sequestrant
446	Succistearin	emulsifier
955	Sucralose (Trichlorogalactosucrose)	sweetener
474	Sucroglycerides	emulsifier
444	Sucrose acetate isobutyrate	emulsifier stabilizer
473	Sucrose esters of fatty acids	emulsifier stabilizer
473a	Sucrose oligoesters, type I and type II	emulsifier stabilizer
220	Sulfur dioxide	preservative antioxidant
513	Sulfuric acid	acidity regulator
110	Sunset yellow FCF	colour
441	Superglycerinated hydrogenated rapeseed oil	emulsifier
963	Tagatose, D-	sweetener
161b(ii)	Tagetes extract	colour
553(iii)	Talc	anticaking agent dusting agent coating agent surface-finishing agent texturizing agent
181	Tannic acid (Tannins)	colour emulsifier stabilizer thickener
417	Tara gum	thickener stabilizer
334	Tartaric acid (L(+)-)	acidity regulator sequestrant antioxidant synergist
472d	Tartaric acid esters of mono- and di-glycerides of fatty acids	emulsifier stabilizer sequestrant

INS No.	Name of Food Additive	Technological purpose
102	Tartarazine	colour
319	Tertiary butylhydroquinone	antioxidant
450(v)	Tetrapotassium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
450(iii)	Tetrasodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
957	Thaumatococcus	sweetener flavour enhancer
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	emulsifier
233	Thiabendazole	preservative
388	Thiodipropionic acid	antioxidant
171	Titanium dioxide	colour
307b	Tocopherol concentrate, mixed	antioxidant
307a	Tocopherol, <i>d-alpha</i> -	antioxidant
309	Tocopherol, <i>delta</i> - (synthetic)	antioxidant
307c	Tocopherol, <i>dl-alpha</i> -	antioxidant
308	Tocopherol, <i>gamma</i> - (synthetic)	antioxidant
307	Tocopherols	antioxidant
413	Tragacanth gum	thickener stabilizer emulsifier
1518	Triacetin	humectant
380	Triammonium citrate	acidity regulator
333(iii)	Tricalcium citrate	acidity regulator firming agent sequestrant stabilizer
341(iii)	Tricalcium phosphate	acidity regulator flour treatment agent firming agent texturizing agent raising agent anticaking agent moisture-retention agent stabilizer buffer
1505	Triethyl citrate	foam stabilizer carrier solvent sequestrant
343(iii)	Trimagnesium phosphate	acidity regulator anticaking agent
451	Triphosphates	sequestrant acidity regulator texturizing agent



INS No.	Name of Food Additive	Technological purpose
332(ii)	Tripotassium citrate	acidity regulator sequestrant stabilizer
340(iii)	Tripotassium phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
331(iii)	Trisodium citrate	acidity regulator sequestrant emulsifier stabilizer
450(ii)	Trisodium diphosphate	emulsifier stabilizer acidity regulator raising agent sequestrant moisture-retention agent
339(iii)	Trisodium phosphate	acidity regulator sequestrant emulsifier texturizing agent stabilizer moisture-retention agent
100(ii)	Turmeric	colour
927b	Urea (Carbamide)	flour treatment agent
153	Vegetable carbon	colour
161e	Violoxanthin	colour
910	Wax esters	glazing agent
415	Xanthan gum	thickener stabilizer emulsifier foaming agent
967	Xylitol	sweetener humectant stabilizer emulsifier thickener
107	Yellow 2G	colour
161h(i)	Zeaxanthin (synthetic)	colour
161h(ii)	Zeaxanthin-rich extract from <i>Tagetes erecta</i>	colour
161h	Zeaxanthins	colour
650	Zinc acetate	flavour enhancer
557	Zinc silicate	anticaking agent

## SUPPLEMENTARY LIST - MODIFIED STARCHES

*List in alphabetical order*

INS No.	Name of Food Additive	Technological purpose
1422	Acetylated distarch adipate	stabilizer thickener binder emulsifier
1451	Acetylated oxidized starch	stabilizer thickener binder emulsifier
1401	Acid-treated starch	stabilizer thickener binder emulsifier
1402	Alkaline treated starch	stabilizer thickener binder emulsifier
1403	Bleached starch	stabilizer thickener binder emulsifier
1400	Dextrins, roasted starch	stabilizer thickener binder emulsifier
1411	Distarch glycerol	stabilizer thickener binder emulsifier
1412	Distarch phosphate	stabilizer thickener binder emulsifier
1442	Hydroxypropyl distarch phosphate	stabilizer thickener binder emulsifier
1414	Hydroxypropyl starch	stabilizer thickener binder emulsifier
1440	Hydroxypropyl starch	stabilizer thickener binder emulsifier
1410	Monostarch phosphate	stabilizer thickener binder emulsifier
1404	Oxidized starch	stabilizer thickener binder emulsifier

<b>INS No.</b>	<b>Name of Food Additive</b>	<b>Technological purpose</b>
1413	Phosphated distarch phosphate	stabilizer thickener binder emulsifier
1420	Starch acetate	stabilizer thickener binder emulsifier
1452	Starch aluminium octenyl succinate	anticaking agent carrier stabilizer
1450	Starch sodium octenyl succinate	stabilizer thickener binder emulsifier
1405	Starches, enzyme treated	stabilizer thickener binder emulsifier