

2007 ENCYCLOPEDIA of FOOD ADDITIVES

INTERIM MARKETING AUTHORIZATION

This process was enacted in July 1997 and authorizes the director (the assistant deputy minister, Health Products and Food Branch, Department of Health) to issue Interim Marketing Authorizations (IMAs) in accordance with the criteria set out under Section B.01.056 of the *Food and Drug Regulations*. IMAs permit food to be sold on an interim basis where the director has determined that the use of the food will not be detrimental to the health of the purchaser or user, even though the food does not comply with certain provisions of the *Food and Drug Regulations*. The authorization is interim in that it would remain in effect during the time it takes to formally amend the Regulations. For a complete listing of all interim marketing initiatives (IMAs) please see the Health Canada site http://hc-sc.gc.ca/fn-an/legislation/ima-amp/index_e.html.

For the complete 2007 Encyclopedia of Food Additives, please see our website at www.foodincanada.com

IMAs published In Part I of the Canada Gazette during 2006

NAME AND REFERENCE	DATE PUBLISHED
Project 1193-5 - Lipase enzyme obtained from a genetically modified <i>Aspergillus oryzae</i> organism, <i>Aspergillus oryzae</i> (MStr115).	Jan. 14, 2006
Project 1401-4 - Sodium metabisulphite as a colour retention agent and preservative in canned sea snails.	Jan. 14, 2006
Project 1193-6 - Phospholipase enzyme.	Feb. 18, 2006
Project 1264-3 - Citric Acid.	March 11, 2006
Project 1358-1 - Addition of calcium, with or without vitamin D, to orange juice, or orange and tangerine juice sold as such, in fluid, concentrated, or reconstituted forms.	April 22, 2006
Project 1513-1 - Glucose oxidase enzyme obtained from a genetically modified <i>Aspergillus oryzae</i> organism.	June 17, 2006
Project 1358-2 - Higher maximum level of vitamin D in formulated liquid diets.	July 15, 2006
Project 1513-4 - Use of an alpha-amylase enzyme derived from a genetically modified <i>Bacillus licheniformis</i> organism.	Aug. 5, 2006
Project 1513-3 - Use of a phospholipase enzyme derived from genetically modified <i>Aspergillus oryzae</i> organism in the production of Cheddar, mozzarella and pizza cheese.	Aug. 5, 2006
Project 1513-2 - Use of an invertase enzyme derived from <i>Aspergillus japonicus</i> in the production of short-chain fructooligosaccharides.	Aug. 5, 2006
Project 1513-5 - Use of xylanase enzyme from a <i>Bacillus subtilis</i> organism.	Sept. 9, 2006
Project 1513-6 - Use of a lipase enzyme from a genetically modified <i>Aspergillus micro-organism</i> .	Sept. 9, 2006
Project 1358-1b - To amend the IMA of April 22, 2006 and to permit the sale of orange juice, or orange and tangerine juice with calcium, with or without vitamin D.	Sept. 30, 2006
Project 1533-1 - To permit the use of the xylanase enzyme from a genetically modified <i>Aspergillus oryzae</i> organism.	Dec. 16, 2006

NAME AND REFERENCE

DATE PUBLISHED

Project 1264-6 - To increase the maximum level of use of calcium disodium EDTA and disodium EDTA in various standardized projects.	Dec. 23, 2006
Project 1514-1 - To permit the use of ascorbyl palmitate and tocopherols as antioxidants in infant formulas and in the oils used as ingredients in infant formulas.	Dec. 23, 2006

Regulatory proposals published in Canada Gazette, part I during 2006

Project 1433 - To permit the use of neotame as a high-intensity sweetener in carbonated soft drinks, beverage concentrates, beverage mixes (powdered soft drinks, pre-sweetened cocoa, or coffee mixes), unstandardized dairy beverages, unstandardized fruit juices, breakfast cereals, dessert mixes, toppings, topping mixes, fillings, filling mixes, unstandardized desserts, yogurt, confectionery glazes for snack foods, sweetened seasonings or coating mixes for snack foods, confections, including candies and their coatings, chewing gum, breath freshener products, unstandardized fruit spreads, purées, sauces, unstandardized table syrups, unstandardized salad dressings, peanut and other nut spreads, condiments, unstandardized baked goods, baking mixes, and as a table-top sweetener at maximum levels of use specified in the proposed amendments.	Dec. 16, 2006
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Under the current Regulations, all foods (including those that are table-top sweeteners) that contain aspartame, acesulfame-potassium or sucralose must carry a statement on the principal display panel to the effect that the food contains or is sweetened with the sweetener. For foods carrying a nutrition facts table, the sweetener content expressed in milligrams per serving of stated size must be declared on their labels. In the case where the label of the food does not carry a nutrition facts table, information on the energy value expressed in Calories or kilojoules, the protein, fat, and carbohydrate content, expressed in grams per serving of stated size, and the sweetener content expressed in milligrams per serving of stated size, must be provided on any part of the label, grouped with the list of ingredients. The same requirements are proposed for foods containing neotame. For full proposals details see <http://canadagazette.gc.ca/partI/2006/20061216/html/regle4-e.html>

Regulatory amendments published in Canada Gazette, Part II during 2006

Project 1014, Registration No. SOR/2006-91 - To amend section B.02.100 of the <i>Food and Drug Regulations</i> governing the food ingredients and food additives that can be used in the production of wine, as a standardized food. This includes the indicated purpose of use and the maximum levels of use for the following food additives which require amendments to the Tables to Division 16 of Part B of the Regulations: • Fining agents: acacia gum at a maximum level of use consistent with good manufacturing practice; and copper sulphate such that the maximum level of copper shall not exceed 0.0001 per cent in the finished product; • pH adjusting agents: fumaric acid, lactic acid, malic acid, potassium bicarbonate, potassium carbonate and potassium citrate at maximum levels of use consistent with good manufacturing practice; metatartaric acid up to a maximum level of use of 0.01 per cent; potassium acid tartrate up to a maximum level of use of 0.42 per cent.	May 31, 2006
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Amendments to the Regulations also allow the use of the following ingredients in the production of wine: oak chips and particles (fining agent), polyvinylpyrrolidone (fining agent), silicon dioxide (fining agent), malolactic bacteria from the genera *Lactobacillus*, *Leuconostoc* and *Pediococcus* (fermentation aids), fructose (sweetening agent) and nitrogen (flushing agent).

There is now an increase in the maximum level of volatile acidity permitted in wine from the current level of 0.13 per cent to 0.24 per cent.

For full amendment details see <http://canadagazette.gc.ca/partII/2006/20060531/html/sor91-e.html>

For a complete listing of all interim marketing initiatives (IMAs), please see the Health Canada site http://hc-sc.gc.ca/fn-an/legislation/ima-amp/index_e.html

A

ACACIA GUM (GUM ARABIC)

Permitted as an emulsifying, stabilizing, gelling or thickening agent in or on: ale; beer; cream; French dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; relishes; salad dressing; (naming the flavour) skim and partly skimmed milk; (naming the flavour) skim and partly skimmed milk with added milk solids; stout; unstandardized foods; GMP. Ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet, 0.75%. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Canned asparagus; canned green; canned wax beans; canned peas; 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(c). Glazing and polishing agent for confectionery, 0.4% (page 67-5, 67-21).

ACESULFAME-POTASSIUM

Sweetener permitted in or upon table-top sweeteners; GMP. Carbonated beverages; 0.025% in beverages as consumed. Beverages; beverage concentrates; beverage mixes; dairy beverages; (except for any of these products for which standards are set out in these Regulations), 0.05% in beverages as consumed. Desserts; dessert mixes; toppings, topping mixes; fillings, filling mixes; (except for any of these products for which standards are set out in these Regulations), 0.1% in products as consumed. Chewing gum; breath freshener products 0.35%. Fruit spreads (except for any of these products for which standards are set out in these Regulations), 0.1%. Salad dressings (except for any of these products for which standards are set out in these Regulations), 0.05%. Confectionery 0.25%. Bakery mixes; bakery products; except for any of these products for which standards are set out in these Regulations), 0.1% in products as consumed (page 67-30).

ACETIC ACID

pH adjusting or water correcting agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack cheese (named variety and named added

ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese; canned asparagus; unstandardized foods and gelatin, GMP. Class I preservative for preserved fish; preserved meat; preserved meat by-product and poultry meat as well as poultry meat by-products; pumping pickle; cover pickle; dry cure employed in the curing of preserved meat or preserved meat by-product; unstandardized foods, GMP (page 67-32, 67-38).

ACETIC ANHYDRIDE

Starch modifying agent, GMP (page 67-54).

α ACETOLACTATE DECARBOXYLASE

A food additive that may be used as a food enzyme from *Bacillus subtilis* ToC46 (pUW235). Permitted in or upon brewer's mash; distiller's mash; GMP (page 67-18).

ACETONE

Solvent in spice extracts and natural extracts at a maximum residue of 30 ppm and in meat and egg marking inks, GMP (page 67-57).

ACETONE PEROXIDE

Bleaching, maturing or dough conditioning agent for bread, flour, whole wheat flour and unstandardized bakery foods, GMP (page 67-2).

ACETYLATED MONOGLYCERIDES

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods at GMP. Glazing or polishing agent for confectionery, 0.4%; frozen fish, GMP. As a coating or release agent for unstandardized foods, GMP (page 67-5, 67-21, 67-22).

ACETYLATED TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES.

Emulsifying, gelling, stabilizing or thickening agent in bread, 6,000 ppm of flour. Unstandardized foods, GMP. Infant formulas based on crystalline amino acids; 240 ppm as consumed (page 67-5).

ADIPIIC ACID

pH adjusting, water correcting agent or acid-reacting material for unstandardized foods and as a starch modifying agent, GMP (page 67-32, 67-54).

AGAR

Emulsifying, gelling, stabilizing or thickening agent permitted in or upon brawn; canned (naming the poultry); cream; headcheese, (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat by-products in which a gelling agent is a permitted ingredient); meat by-product loaf; meat loaf; (naming the flavour) milk; potted meat; potted meat by-product; prepared fish or meat (Division 21); (naming the flavour) milk; mustard pickles; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; and unstandardized foods, GMP. Ice cream; ice cream mix; ice milk; ice milk mix, 0.5%; sherbet, 0.75%; calorie-reduced margarine, 0.5% in accordance with the requirements of Section B.09.017 (page 67-5A).

ALGIN

An emulsifying, gelling, stabilizing or thickening agent permitted in or on ale; beer; cream; French dressing; light beer; malt liquor; (naming the flavour) milk and skim milk; mustard pickles; relishes; salad dressing; (naming the flavour) partly skimmed milk; (naming the flavour) skim milk with added milk solids; (naming the flavour) partly skimmed milk with added milk solids; stout, GMP. Infant formula, 0.03% as consumed. If in combination with carrageenan or guar gum or both, the total not to exceed 0.03%. Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet, 0.75%. Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with the requirements of Section B.09.17. Sour cream, 0.5% in accordance with the requirements of clause B.08.077(b)(viii)(a). Canned asparagus; canned green and wax beans; canned peas, 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(c) (page 67-6).

ALGINIC ACID

Same foods and levels as algin (page 67-6).

ALKANET

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit)

jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvii). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8 GMP (page 67-3).

ALLURA RED

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming the flavour) skim and partly skimmed milk (naming the flavour); skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup, unstandardized foods; blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination

in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm in accordance with the requirements of paragraph B.21.021(d). Longaniza 80 ppm allura red in accordance with the requirements of clause B.14.032(d) (xvi)(b) and 20 ppm sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi)(c) (page 67-4A).

ALUM

See potassium aluminum sulphate.

ALUMINUM METAL

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

ALUMINUM SULPHATE

Firming agent for canned crabmeat, lobster, salmon, shrimp and tuna; pickles and relishes; unstandardized foods; starch modifying agent, GMP. To stabilize albumen during pasteurization of whole egg, egg white (albumen) and egg yolk, 0.036% (page 67-20, 67-22, 67-54).

AMARANTH

Colouring agent permitted in or upon apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming the flavour) skim and partly skimmed milk (naming the flavour); skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup, unstandardized foods; blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm, in accordance with the requirements of paragraph B.21.021(d) (page 67-4A).

AMINOPEPTIDASE

May be used as a food enzyme from *Lactococcus lactis*, for use in or upon cheese, dairy based flavouring preparations, hydrolyzed animal, milk and vegetable protein, GMP (page 67-18).

AMMONIUM ALGINATE

Same foods and levels as algin (page 67-6).

AMMONIUM ALUMINUM SULPHATE

pH adjusting or water correcting agent for baking powder and unstandardized foods, GMP. Firming agent for pickles and relishes; unstandardized foods, GMP (page 67-20, 67-32).

AMMONIUM BICARBONATE

pH adjusting, acid reacting or water correcting agent for; cocoa, sufficient to process the cacao products in accordance with the requirements of section B.04.006. Unstandardized foods, GMP (page 67-32).

AMMONIUM CARBONATE

pH adjusting, acid reacting or water correcting agent for cocoa products, sufficient to process the cacao products in accordance with the requirements of section B.04.005. Unstandardized foods, GMP (page 67-32).

AMMONIUM CARRAGEENAN

Same food and use levels as listed for carrageenan (page 67-6).

AMMONIUM CHLORIDE

Yeast food for flour; whole wheat flour at 2,000 ppm of the flour. Bread, 2,500 ppm of the flour. For combinations see B.13.021(m). Unstandardized foods, GMP (page 67-55).

AMMONIUM CITRATE, MONO- AND DIBASIC

pH adjusting, acid reacting or water correcting agent for unstandardized foods, GMP; sequestering agent for unstandardized foods, GMP (page 67-32, 67-51).

AMMONIUM FURCELLERAN

Same foods and levels as furcelleran (page 67-6).

AMMONIUM HYDROXIDE

pH adjusting, acid reacting or water correcting agent for cocoa products, sufficient to process the cacao products in accordance with the requirements of section B.04.006; gelatin and unstandardized foods, GMP (page 67-32).

AMMONIUM PERSULPHATE

Bleaching, maturing and dough condition agent for flour, whole wheat flour, 250 ppm. Bread, 100 ppm of flour. Unstandardized bakery foods, GMP. Antimicrobial agent in brewers yeast at a maximum level of use of 0.1% (page 67-2, 67-22).

AMMONIUM PHOSPHATE, DIBASIC

pH adjusting, acid reacting or water correcting agent for ale; bacterial cultures; baking powder; beer; light beer; malt liquors; porter; stout; and unstandardized bakery foods, GMP. Yeast food for bread, 2,500 ppm of the flour. For combinations see section B.13.021(m). Unstandardized bakery foods; cider; honey wine; wine, GMP (page 67-32A, 67-55).

AMMONIUM PHOSPHATE, MONOBASIC

pH adjusting acid reacting or water correcting agent for ale; bacterial cultures; baking powder; beer; light beer; malt liquor; porter; stout; unstandardized bakery foods, GMP. Uncultured buttermilk, 0.1%. Yeast food in bread, 2,500 ppm of flour, for combinations, see section B.13.021(m); ale; beer; cider; honey wine; light beer; malt liquor; porter; stout; wine; unstandardized bakery foods, GMP (page 67-32A, 67-55).

AMMONIUM SALT OF PHOSPHORYLATED GLYCERIDE

Emulsifying, gelling, stabilizing and thickening agent in bread; cream; (naming flavour) milk;

mustard pickles; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP. Ice cream; ice cream mix; ice milk; ice milk mix; 0.5%. Sherbet, 0.75%. Unstandardized foods, GMP. Chocolate products, cocoa products (page 67-6A).

AMMONIUM SULPHATE

Yeast food for bread, 2,500 ppm of flour, for combinations see section B.13.021(m) cider; wine; honey wine; unstandardized bakery foods, GMP (page 67-55).

AMYLASE

From *Aspergillus niger* var.; *Aspergillus oryzae* var.; *Bacillus subtilis* var.; *Rhizopus oryzae* var.; Barley Malt; may be used in or upon ale; beer; light beer; malt liquor; porter; stout; bread; flour; whole wheat flour; cider; wine; chocolate syrups; distiller's mash; malt-flavoured dry breakfast cereals; single strength fruit juices; precooked (instant) cereals; starch used in the production of dextrins; maltose; dextrose; glucose (glucose syrup) or glucose solids (dried glucose syrup); and unstandardized bakery products, GMP. From *Bacillus licheniformis*, *Bacillus licheniformis* LA 57 (pDN1981); *Bacillus licheniformis* PL 1303 (pPL1117) distiller's mash; starch used in the production of dextrins; maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup); brewer's mash, GMP. From *Bacillus stearothermophilus*, starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), distiller's mash, brewer's mash, bread, flour, whole wheat flour, unstandardized bakery products, GMP. From *Bacillus subtilis* B1.109 (pCPC720) starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), GMP. From *Bacillus subtilis* B1.109 (pCPC800) starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), distiller's mash, brewer's mash, bakery products, GMP (page 67-18).

AMYLASE (MALTOGENIC)

From *Bacillus subtilis* DN1415 (pDN1413) starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), bread, flour, whole wheat flour, unstandardized bakery products; GMP (page 67-18A).

ANNATTO

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen con-

centrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Sausage casings 1.0%, (residues of annatto in sausage prepared with such casings not to exceed 100 ppm.) Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

β-APO-8'-CAROTENAL

Natural colour permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim milk; (naming flavour) partly skimmed and skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; unstandardized foods, 35 ppm. (Named variety) cheese; cheddar cheese, cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 35 ppm, in accordance with the requirements of sections

B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n) 35 ppm (page 67-3A).

ARABINOGALACTAN

Permitted in or on essential oils, unstandardized dressing, pudding mixes, beverage base or mix and pie filling mix, GMP (page 67-6A).

ASCORBIC ACID

May be used as a bleaching, maturing and dough conditioning agent for bread, flour, and whole wheat flour, 200 ppm of flour; unstandardized bakery foods, 200 ppm of flour. Permitted as a Class I preservative in ale; beer; canned mushrooms; tuna; canned white asparagus; cider; frozen fruit; glaze of frozen fish; headcheese; light beer; malt liquor; meat binder for preserved meat and preserved meat by-product (Division 14 only); porter; preserved fish; frozen minced and comminuted fish; preserved meat and meat by-product; preserved poultry and poultry by-product; pumping and cover pickle and dry cure used in the curing of preserved meat or preserved meat byproduct; stout; wine; unstandardized foods, GMP. Canned applesauce, if used singly or in combination with isoascorbic acid the total not to exceed 150 ppm; canned peaches, 550 ppm. Class IV preservative for fats and oils; lard; monoglycerides and diglycerides; shortening; unstandardized foods, GMP (page 67-2, 67-38, 67-47).

ASCORBYL PALMITATE

Class IV preservative for fats and oils; lard; monoglycerides and diglycerides; shortening; unstandardized foods [except unstandardized preparations of meat and meat by-products (Division 14 and 21)]; fish; poultry meat and poultry meat by-product], GMP. Margarine, 0.02% of the fat content. If ascorbyl stearate is also used the total must not exceed 0.02% of fat content (page 67-47).

ASCORBYL STEARATE

Class IV preservative in fats and oils; lard, mono- and diglycerides; shortening, GMP. Margarine, 0.02% of the fat content, if ascorbyl palmitate is also used the total must not to exceed 0.02% of the fat content (page 67-47).

ASPARTAME

Sweetener in table-top sweeteners, GMP; breakfast cereals, 0.5%; beverages, beverage concentrates; beverage mixes (except for any of these products for which standards are set out in these Regulations) 0.1% in beverage as

consumed; desserts, dessert mixes, toppings, topping mixes, fillings, filling mixes, (except for any of these products for which standards are set out in these Regulations) 0.3% in product as consumed. Chewing gum, breath freshener products, 1.0%. Fruit spreads, purees and sauces, table syrups (except for any of these products for which standards are set out in these Regulations) 0.2%; salad dressing, peanut and other nut spreads (except for any of these products for which standards are set out in these Regulations) at 0.05%. Condiments (except for any of these products for which standards are set out in these Regulations) at 0.2%. Confectionery glazes for snack foods, sweetened seasonings or coating mixes for snack foods at 0.1%. Confections and their coatings (except for any of these products for which standards are set out in these Regulations) 0.3% (page 67-30).

AZODICARBONAMIDE

Bleaching, maturing or dough conditioning agent for bread, flour and whole wheat flour, 45 ppm of flour (page 67-2).

B

BAKER'S YEAST GLYCAN

Emulsifier, stabilizer, gelling agent or thickener in unstandardized foods, GMP (page 67-6A).

BEE SWAX

Glazing or polishing agent for confectionery, 0.4%; anti-sticking agent for unstandardized foods, 0.4% (page 67-21, 67-22A).

BEET RED

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs

B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

BENZOIC ACID

Class II preservative for apple (or rhubarb) and (naming fruit) jam; fig marmalade with pectin; fruit juices except frozen concentrated orange juice; (naming the fruit) jam; (naming fruit) jam with added pectin; (naming the citrus fruit) marmalade with added pectin; (naming fruit) jelly with added pectin; marinated or similar cold-processed, packaged fish and meat (Division 21); mincemeat; pickles and relishes; pineapple marmalade with added pectin; tomato pulp, puree, paste and catsup; unstandardized foods (except unstandardized preparations of meat and meat by-products (Divisions 14 and 21); fish; poultry meat and poultry meat by-products, 1,000 ppm. Margarine, if used singly or in combination with sorbic acid the total not to exceed 1,000 ppm (page 67-41).

BENZOYL PEROXIDE

Bleaching, maturing and dough conditioning agent for flour; whole wheat flour, 150 ppm. To decolorize liquid whey destined for the manufacture of dried whey products other than those for use in infant formula; 100 ppm (page 67-2A).

BENZYL ALCOHOL

Solvent in (naming flavour) flavour (division 10) and in unstandardized flavouring preparations, GMP (page 67-57).

BOVINE RENNET

From aqueous extracts from the fourth stomach of adult bovine animals, sheep and goats. Permitted in or upon cheese; cottage cheese; cream cheese; cream cheese with (named

added ingredients), cream cheese spread; cream cheese spread with (named added ingredients), GMP (page 67-18A).

BRILLIANT BLUE FCF

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish, lobster paste and caviar; tomato catsup, 100 ppm singly or in combination in accordance with section B.06.002. Unstandardized foods, 100 ppm singly or in combination in accordance with Section B.06.002. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 100 ppm singly or in combination in accordance with B.06.002. Feta cheese 0.10 ppm (page 67-4B).

BROMELAIN

From the pineapple *Ananas comosus* and *Ananas bracteatus*; enzyme permitted in or upon ale; beer; light beer; malt liquor; porter; stout; bread; flour; whole wheat flour; sausage casings; hydrolyzed animal, milk and vegetable protein; meat cuts; meat tenderizing preparations; sugar wafers; waffles; pancakes, GMP; pumping pickle for the curing of beef cuts, GMP in accordance with paragraph B.14.009(g) (page 67-19).

BROMINATED VEGETABLE OIL

Density-adjusting agent, (naming flavour) flavour for use in citrus flavoured or spruce-flavoured beverages 15 ppm as consumed (page 67-22A).

n-BUTANE

Propellant for edible vegetable oil-based or lecithin-based pan coatings or a mixture of both, GMP (page 67-22A).

BUTYLATED HYDROXYANISOLE (BHA)

A mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole. A class IV preservative it is permitted in or on: fats and oils; lard; shortening to 0.02%. If butylated hydroxytoluene, propyl gallate or tertiary butyl hydroquinone is also used, the total must not exceed 0.02%. Dried breakfast cereals; dehydrated potato products, 0.005%. If butylated hydroxytoluene and propyl gallate is also used, the total must not exceed 0.005%.

Chewing gum, 0.02%, if butylated hydroxytoluene and propyl gallate is also used, the total must not exceed 0.02%. Essential oils; citrus oil flavours; dry flavours, 0.125%, if butylated hydroxytoluene and propyl gallate is also used, the total must not exceed 0.125%. Citrus oils, 0.5%, if butylated hydroxytoluene and propyl gallate is also used, the total must not exceed 0.5%. Partially defatted pork fatty tissue; partially defatted beef fatty tissue, 0.0065% if butylated hydroxytoluene is also used the total must not exceed 0.0065%. Vitamin A liquids for addition to food, 5mg/1,000,000 international units. Dry vitamin D preparations for addition to food, 10 mg/1,000,000 international units. Dry beverage mixes; dry dessert and confection mixes, 0.009%. Active dry yeast, 0.1%. Other unstandardized foods, except unstandardized preparations of meat and meat by-products (Divisions 14 and 21), fish; poultry meat and poultry meat by-products, 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total must not exceed 0.02% of the fat or the oil content of the food. Margarine, 0.01% of the fat content, if butylated hydroxytoluene or propyl gallate or both are also used the total must not exceed 0.01% of the fat content. Dried cooked poultry meat, 0.015% of the fat content. If propyl gallate or citric acid or both are also used the total must not exceed 0.015% of the fat content (page 67-48).

BUTYLATED HYDROXYTOLUENE

Class IV preservative for fats and oils; lard; shortening, 0.02%, if butylated hydroxyanisole or propyl gallate or tertiary butyl hydroquinone is also used the total must not exceed 0.02%. Dried breakfast cereals; dehydrated potato products, 0.005%, if butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.005%. Chewing gum, 0.02%. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.02%. Essential oils; citrus oil flavours; dry flavours, 0.125%, if butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.125%. Citrus oils, 0.5%, if butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.5%. Partially defatted pork fatty tissue; partially defatted beef fatty tissue, 0.0065%, if butylated hydroxyanisole is also used the total must not exceed 0.0065%. Vitamin A liquids for addition to food, 5 mg per one million international units. Parboiled rice, 0.0035%. Dry vitamin D preparations for addition to food, 10 mg per one million international units. Parboiled rice, 0.0035%. Other unstandardized food except unstandardized preparations of meat and

meat by-products (Division 14 and 21); fish; poultry meat and poultry meat by-product, 0.02% of the fat on the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.2% of the fat or the oil content of the food. Margarine, 0.01% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used the total must not exceed 0.01% of the fat content (pages 67-48A).

1,3-BUTYLENE GLYCOL

Solvent in (naming flavour) flavour (division 10) and in unstandardized flavouring preparations, GMP (page 67-57).

C

CAFFEINE

Cola type beverages, to characterize the product, 200 ppm in the finished product (page 67-22A).

CAFFEINE CITRATE

Cola type beverages to characterize the product, 200 ppm, calculated as caffeine in the finished product (pages 67-22A).

CALCIUM ACETATE

pH adjusting, acid reacting or water correcting agent for ale; beer; stout; porter; light beer; malt liquor; unstandardized foods GMP (page 67-32A).

CALCIUM ALGINATE

Same foods and levels as listed for algin (page 67-7).

CALCIUM ALUMINUM SILICATE

Anti-caking agent for salt, 1.0% except in the case of fine-grained salt 2.0% in accordance with the requirement of paragraph B.17.001(1)(a); garlic salt; onion salt, 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Unstandardized dry mixes, GMP (page 67-1).

CALCIUM ASCORBATE

Same foods and levels as listed for ascorbic acid (page 67-38).

CALCIUM CARBONATE

May be mixed with benzoyl peroxide and other chemicals in the preparation of a bleaching and maturing mixture for flour. Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n) GMP. Permitted as a

carrier of benzoyl peroxide in or on flour whole wheat flour, 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi). As a creaming and fixing agent in or on confectionery, GMP. As a filler for chewing gum, GMP. As a carrier and dusting agent in or on unstandardized food, GMP. A pH adjusting or water correcting agent for wine, ice cream mix; ice milk mix; cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese; grape juice; unstandardized foods, GMP. Cocoa products, sufficient to process the cocoa products in accordance with the requirements of section B.04.005. Yeast food for bread, 2,500 ppm of the flour. For combinations see section B.13.021(m). Unstandardized bakery foods, GMP (page 67-7, 67-22B, 67-32A, 67-55).

CALCIUM CARRAGEENAN

Same foods and levels as carrageenan (page 67-7).

CALCIUM CHLORIDE

Firming agent for canned apples, 0.026% calculated as calcium; canned grapefruit, 0.035% calculated as calcium in accordance with subparagraph B.11.101(c)(vii); (named variety) cheese; cheddar cheese, 0.02% of the milk and milk products used; cottage cheese, GMP; glaze of frozen fish, GMP; olives, 1.5% of the brine; pickles and relishes, 0.4%; tomatoes; canned vegetable (naming the vegetable); frozen apples, 0.026% calculated as calcium, and in the case of canned peas 0.035% calculated as calcium, unstandardized foods, GMP. Acid reacting materials or pH adjusting or water correcting agent for ale; beer; light beer; malt liquor; porter; stout; unstandardized foods, GMP. Yeast food for unstandardized bakery foods, GMP (pages 67-20, 67-32A, 67-55).

CALCIUM CITRATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese

spread with (named added ingredients), 4% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Firming agent for tomatoes, canned vegetables; frozen apples; frozen sliced apples; canned apples 0.026% calculated as calcium. Unstandardized foods GMP. pH adjusting acid reacting material or water correcting agent for infant formula, unstandardized foods; GMP. Sequestering agent for unstandardized foods; yeast food for unstandardized bakery foods, GMP (page 67-7, 67-20, 67-32, 67-51, 67-55).

CALCIUM DISODIUM EDTA

Ethylene-diamine-tetraacetate
Sequestering agent for ale; beer; light beer; malt liquors; porter; stout; 25 ppm calculated as the anhydrous form. French dressing; mayonnaise; salad dressing; unstandardized dressings and sauces, 75 ppm calculated as the anhydrous form. potato salad; sandwich spread, 100 ppm calculated as the anhydrous form. Canned shrimp and tuna, 250 ppm calculated as the anhydrous form. Canned crabmeat, lobster and salmon, 275 ppm calculated as the anhydrous form. Margarine, 75 ppm calculated as the anhydrous form. Canned clams, 340 ppm calculated as the anhydrous form. Canned ripe lima beans (butter beans); Canned pinto beans, 130 ppm calculated as the anhydrous form and in accordance with the requirements of subparagraph B.11.002(d)(vi). Canned snails, canned sea snails, 300 ppm calculated as the anhydrous form. Canned fava beans 365 ppm calculated as the anhydrous form and in accordance with the requirements of subparagraph B.11.002(d)(vi.1). Soft drinks, ready-to-drink teas, 33 ppm calculated as the anhydrous form (page 67-51).

CALCIUM FUMARATE

pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-32A).

CALCIUM FURCELLERAN

Same foods and levels as furcelleran (page 67-7).

CALCIUM GLUCONATE

Firming agent for unstandardized foods; emulsifying, gelling, stabilizing or thickening agent for unstandardized foods; pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-7, 67-20, 67-33).

CALCIUM GLYCEROPHOSPHATE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized dessert mixes, GMP (page 67-7).

CALCIUM HYDROXIDE

Permitted as a pH adjusting or water correcting agent. In or on ice cream mix; ice milk mix; ale; beer; light beer; malt liquor; porter; stout GMP. Canned peas, 0.01%. Infant formula; grape juice, unstandardized foods, GMP (page 67-33).

CALCIUM HYPOPHOSPHITE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized dessert mixes, GMP (page 67-7).

CALCIUM IODATE

Bleaching, maturing or dough conditioning agent for bread, 45 ppm of flour; unstandardized bakery foods, 45 ppm of flour (page 67-2).

CALCIUM LACTATE

Firming agent for canned grapefruit, 0.035% calculated as calcium in accordance with B.11.101(i)(vii). Canned peas, 0.035% calculated as calcium. pH adjusting or water correcting agent baking powder, GMP. Unstandardized foods, GMP. Yeast food for bread, 2,500 ppm of the flour. For combinations see section B.13.021(m). Unstandardized bakery foods, GMP. For restoration of functional properties in egg albumen (delysozymized), GMP (quantity of calcium added not to exceed that lost during processing) (page 67-20, 67-22B, 67-33, 67-55).

CALCIUM OXIDE

pH adjusting or water correcting agent for ice cream mix; ice milk mix; malt liquors; beer; ale; stout; porter; light beer; unstandardized foods, GMP. To facilitate the removal of extraneous matter and to reduce moisture loss during cooking in frozen crustaceans and molluscs; when used in combination with sodium chloride (salt) and sodium hydroxide in solution, calcium oxide not to exceed 30 ppm. To modify texture in a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n) (page 67-22B, 67-33).

CALCIUM PEROXIDE

Bleaching, maturing or dough conditioning agent for bread, 100 ppm of flour. Unstandardized baking foods, GMP (page 67-2).

CALCIUM PHOSPHATE, MONOBASIC

Firming agent for canned vegetables; canned apples; frozen apples; tomatoes, 0.026% calculated as calcium. Unstandardized foods; GMP. pH adjusting or water correcting agent for baking powder; malt liquors; beer; ale; stout; porter; unstandardized foods; GMP. Sequestering agent for ice cream mix; ice milk mix; sherbet, unstandardized dairy products, GMP. Yeast food

in flour, 7,500 ppm of the flour; bread 7,500 ppm of flour, for combinations see section B.13.021(m). Unstandardized bakery foods, GMP (page 67-20, 67-33, 67-51, 67-55).

CALCIUM PHOSPHATE, DIBASIC

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Firming agent for unstandardized foods, GMP. Permitted as a carrier of benzoyl peroxide in or on flour; whole wheat flour, level of use: 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi). pH adjusting or water correcting agent for unstandardized foods, GMP. Yeast food for bread, 2,500 ppm of the flour. For combinations see B.13.021(m). Unstandardized bakery foods, GMP (page 67-7, 67-20, 67-22C, 67-33, 67-55).

CALCIUM PHOSPHATE, TRIBASIC

Anti-caking agent for salt, 1%, except in the case of fine grained salt, 2% in accordance with the requirement of paragraph B.17.001(1)(a); garlic salt, onion salt, 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b). Unstandardized dry mixes; dry cure; oil soluble annatto, GMP. Icing sugar, singly or in combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminum silicate the total must not exceed 1.5%. pH adjusting or water correcting agent for unstandardized foods, GMP. Sequestering agent for ice cream mix, ice milk mix GMP. Yeast food for unstandardized bakery foods, GMP. Carrier of benzoyl peroxide, flour; whole wheat flour. 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi). Carrier of benzoyl peroxide in liquid whey destined for the manufacture of dried whey products other than those for use in infant formula 0.04% of dried whey product. Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP. To improve colour, texture, consistency, and spreadability of processed cheese products. The maximum level of use in these products is set at 1%. (page 67-1, 67-8, 67-22C, 67-33, 67-51, 67-56).

CALCIUM PHYTATE

Sequestering agent for glazed fruit, GMP (page 67-51).

CALCIUM PROPIONATE

Class II preservative for some products as propionic acid, 2,000 ppm calculated as propionic acid (page 67-46).

CALCIUM SILICATE

Anti-caking agent for salt, 1% except in the case of fine grained salt, 2% in accordance with the requirement of paragraph B.17.001 (1)(a); garlic salt; onion salt, 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Baking powder, 5%. Icing sugar, 1.5%. Singly or in combination with calcium phosphate tribasic, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminosilicate. Unstandardized dry mixes: dry cure, GMP. Dried whole egg; dried egg white; (dried albumen); dried egg yolk; dried whole egg mix; dried egg yolk mix; 2.0%. Carrier for oil soluble annatto, GMP. Meat binder or (naming the meat product) binder, 1%. Grated (named variety) cheese; grated cheddar cheese; unstandardized grated cheese preparations. If used singly or in combination with microcrystalline cellulose, the total amount not to exceed 2% (page 67-1, 67-22C).

CALCIUM SORBATE

Class II preservative for some products as sorbic acid. Class III preservative for some products and levels as sorbic acid (pages 67-41, 67-46).

CALCIUM STEARATE

Anti-caking agent for salt, 1% except in the case of fine grained salt 2%, in accordance with the requirement of paragraph B.17.001 (1)(a); garlic salt; onion salt, 2% in accordance with the requirement of paragraphs B.07.020 (b) and B.07.027(b) respectively. Unstandardized dry mixes, GMP. Release agent for confectionery, GMP (pages 67-1A, 67-22C).

CALCIUM STEAROYL-2-LACTYLATE

Bleaching, maturing or dough conditioning agent for bread, 3,750 ppm of flour; for unstandardized bakery foods, 3,750 ppm of flour, pancake & pancake mixes, waffle and waffle mixes, 0.3% of dry ingredient weight; cake mixes, 0.5% of weight of mix. Whipping agent for liquid and frozen egg whites 0.05%; dried egg whites, 0.5%; vegetable fat toppings, 0.3%; dehydrated potatoes, 0.2% of dry weight (pages 67-2, 67-23).

CALCIUM SULPHATE

Emulsifying, gelling, stabilizing or thickening agent for ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet, 0.75%. Cream for whipping, heat-treated above 100°C, 0.005%. Unstandardized foods, GMP. Firming agent for canned vegetables; canned apples; frozen apples; tomatoes, 0.026% calculated as calcium. pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer; wine, GMP. Yeast food for bread, 5,000 ppm of flour. Unstandardized foods, GMP. Carrier of benzoyl peroxide for flour; whole wheat flour, 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005 (d)(vi). Neutral filler for baking powder, GMP (pages 67-8, 67-20A, 67-23, 67-33, 67-56).

CALCIUM TARTRATE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP (pages 67-8).

CANDELILLA WAX

Glazing and polishing agent for confectionery, 0.4% (page 67-21).

CANTHAXANTHIN

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread;

processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

CARAMEL

Colouring agent permitted in or on ale; apple (or rhubarb) and (naming fruit) jam; beer; brandy; bread; brown bread; butter; cider; cider vinegar; concentrated fruit juice, except frozen concentrated orange juice; fig marmalade with pectin; Holland's Gin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; light beer; liqueurs and alcoholic cordials; malt liquor; malt vinegar; (naming flavour) milk; mince meat; pickles and relishes; pineapple marmalade with pectin; porter; rum; sherbet; (naming flavour) skim milk; (naming flavour) partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; stout; tomato catsup; whisky; wine; wine vinegar; honey wine, unstandardized foods, GMP. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), GMP. Sausage casings 15% (residues of caramel in sausage prepared with such casing not to exceed 0.15%) (page 67-4).

CARBON BLACK

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats

and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

CARBON DIOXIDE

For carbonation in carbonated (naming fruit) juice; wines; malt liquors; beer; ale; cider; stout; porter; light beer; water represented as mineral or spring water, GMP. Unstandardized foods, carbonation and pressure dispensing agent, GMP. To extend durable life in or upon cottage cheese, creamed cottage cheese, GMP. Solvent for decaffeination of green coffee beans; spice extracts; natural extractives; (naming flavour) flavour (see division 10); hop extract in accordance with subparagraph B.02.133(b); pre-isomerized hop extracts, in accordance with subparagraph B.02.134(1) (a) (ii); egg products, cocoa powder GMP (page 67-23, 67-57). A pH-adjusting agent to milk used in the production of (naming the variety) cheese and as a shelf life extender in cottage cheese and creamed cottage cheese. [Paragraph B.08.033(1)(b) subparagraph(xi), Paragraph B.08.051(d) subparagraph (xvi), Item C.11 of Table VII of B.16.100 columns II, III, IV by the addition of subitem 2, Item C.13A of Table X of B.16.100].

CARBOXYMETHYL CELLULOSE

See Sodium Carboxymethyl Cellulose (page 67-8).

CARNAUBA WAX

Glazing or polishing agent for confectionery, 0.4% (page 67-21).

CAROB BEAN GUM (LOCUST BEAN GUM)

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on cream; French dressing; (naming flavour) milk; mustard pickles; relishes; salad dressing; (naming flavour) skim and partly skimmed milk; (naming

flavour) skim milk with added milk solids; (naming flavour) partly skimmed milk with added milk solids, level of use; GMP. Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, level of use: 0.5%. Sherbet, 0.75%. Sour cream, 0.5% in accordance with B.08.077(b)(vii)(a); Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017; cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with named added ingredients, 0.5% in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.06.041.6 (page 67-8).

CAROTENE

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-

pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

CARRAGEENAN

Emulsifying, gelling, stabilizing and thickening agent. Permitted in or on ale; beer; brawn; canned (naming the poultry); cream; French dressing; headcheese; (naming fruit) jelly with pectin; light beer; malt liquor; meat binder (when sold for use in prepared meat or prepared meat by-product in which a gelling agent is a permitted ingredient); Meat by-product loaf; meat loaf; (naming flavour) milk; mustard pickles; porter; potted meat; potted meat by-product; prepared fish or prepared meat (Division 21); relishes; salad dressing; (naming flavour) skim and partly skimmed milk; (naming flavour) skim milk with added milk solids; (naming flavour) partly skimmed milk with added milk solids; stout, GMP. Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Evaporated milk, 0.015%. Sherbet, 0.75%. Evaporated partly skimmed milk; concentrated partly skimmed milk, 0.01%. Infant formula based on isolated amino acids or protein hydrolysates, or both 0.1% as consumed. If used in combination with alginate or guar gum or both, the total not to exceed 0.1%. Infant formula 0.03% as consumed. If used in combination with alginate or guar gum or both, the total not to exceed 0.03%. Sour cream, 0.5% in accordance with B.08.077(b)(vii)(a). Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Canned asparagus; canned green beans; canned wax beans; canned peas, 1% in accordance with the requirements of clause B.11.002(d)(viii)(c); cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 0.5%, in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-8A).

CASTOR OIL

Release agent for confectionery, GMP. Solvent in oil-soluble annatto, annatto butter colour and annatto margarine colour, GMP (page 67-23, 67-57).

CATALASE

From *Aspergillus niger* var.; *Micrococcus lysodeikticus*; bovine (*Bos taurus*) liver, soft drinks; egg albumen, liquid whey treated with hydrogen peroxide in accordance with item H.1, table VIII, GMP (page 67-19).

CELLULOSE

From *Aspergillus niger* var., distillers' mash; liquid coffee concentrate; spice extracts; natural flavour and colour extractives, GMP. From *Trichoderma reesei* QM 9414, single-strength fruit juices, tea leaves for the production of tea solids (page 67-19).

CELLULOSE

Anti-caking agent in grated or shredded (named variety) cheese, grated or shredded cheddar cheese; unstandardized grated or shredded cheese preparations, if used singly or in combination with calcium silicate or microcrystalline cellulose, the total amount not to exceed 2.0% (page 67-1A).

CELLULOSE, MICROCRYSTALLINE

Anti-caking agent in grated or shredded (named variety) cheese, grated or shredded cheddar cheese; unstandardized grated or shredded cheese preparations, if used singly or in combination with calcium silicate or microcrystalline cellulose, the total amount not to exceed 2.0%. Body and texturizing agent for ice milk mix, 1.5%; sherbet 0.5%; whipped vegetable oil topping 1.5%; unstandardized frozen desserts 0.5%. Filler for carbohydrate or calorie reduced dietetic foods, GMP (page 67-1B, 67-26).

CHARCOAL

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar

B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

CHLORINE

Bleaching or maturing agent for flour, whole wheat flour, GMP (page 67-2).

CHLORINE DIOXIDE

Bleaching or maturing agent for flour; whole wheat flour, GMP (page 67-2).

CHLOROPENTAFLUOROETHANE

Pressure dispensing and aerating agent for unstandardized foods, GMP (page 67-24).

CHLOROPHYLL

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar

cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8 GMP (page 67-3).

CHYMOSIN

Chymosin A. From *Escherichia coli* K-12 GE81 (pPFZ87A). Permitted in or upon cheddar cheese; (naming the variety) cheese, cottage cheese, cream cheese, cream cheese with (naming added ingredients); cream cheese spread, cream cheese spread with (naming the added ingredients); sour cream; unstandardized milk-based dessert preparations; GMP.

Chymosin B. From *Aspergillus niger* var. *awamori*, GCO349 (pGAMPB); *Kluyveromyces marzianus* var. *lactis* DS1182 (pKS105). Permitted in or upon cheddar cheese; (naming the variety) cheese, cottage cheese, cream cheese, cream cheese with (naming added ingredients); cream cheese spread, cream cheese spread with (naming the added ingredients); sour cream; unstandardized milk-based dessert preparations; GMP (page 67-19A)

CITRIC ACID

Class IV preservative for fats and oils; lard; monoglycerides and diglycerides; shortening, GMP. Unstandardized foods except unstandardized preparations of meat and meat by-products (Division 14 and 21); fish; poultry and poultry meat by-products, GMP. Permitted in dried, cooked poultry meat at a level of use of 0.015% of the fat content. If butylated hydroxyanisole (BHA) or propyl gallate or both are also used the total must not exceed 0.015% of the fat content.

Sequestering agent for pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product and in unstandardized foods, GMP. Frozen fish fillets, frozen minced fish; frozen comminuted fish; 0.1% Beef blood, anti-coagulant, GMP. Unstandardized foods; culture nutrient, GMP. pH adjusting of water correcting agent for ale;

apple (or rhubarb) and (naming fruit) jam; apricot nectar; beer; canned artichokes; canned asparagus; canned bean sprouts; canned chili peppers; canned mushrooms; canned onions; canned pears; canned shellfish; canned spring mackerel; cider; cottage cheese; creamed cottage cheese; egg white (albumen) and yolk; liquid dried or frozen whole egg; fig marmalade; fig marmalade with pectin; French dressing; frozen cooked shrimp, gelatin; grape juice; honey wine; ice cream mix; ice milk mix; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; light beer; malt liquor; margarine; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; mincemeat, peach nectar; pear nectar; pineapple marmalade; pineapple marmalade with pectin; porter; salad dressing; sherbet; stout; tomatoes; wine; infant formula, unstandardized foods; cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, GMP. Cocoa products 1% single or in combination with tartaric acid, calculated on a fat-free basis. Canned applesauce, canned grapefruit, canned mandarin oranges, canned pears, canned pineapple, canned strawberries, sufficient to maintain pH 4.2 to 4.5 (page 67-24, 67-33A, 67-49, 67-51A).

CITRUS RED NO. 2

Permitted in or on the skins of whole oranges, 2 ppm (page 67-4B).

COCHINEAL

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to

in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. Sausage casings 0.75% (Residues of cochineal in sausage prepared with such casings not to exceed 75 ppm (page 67-3).

COPPER GLUCONATE

To characterize the product in breath fresher products in candy, tablet or gum form, 50 ppm (page 67-24).

CREAM OF TARTAR

Same foods and levels as potassium acid tartrate. (page 67-34)

D

DICHLOROMETHANE (Methylene Chloride) (page 67-60).

DIMETHYLPOLYSILOXANE FORMULATIONS

Anti-foaming agent in apple (or rhubarb) and (naming fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; reconstituted lemon juice; reconstituted lime juice; shortening; skim milk powder; wine; unstandardized foods, Pineapple juice; blends of pineapple juice with other fruit juices; canned pineapple (when pineapple juice is used as the packing medium), 10 ppm of

dimethylpolysiloxane. Release agent for surfaces that come in contact with food, GMP (Residue of Dimethylpolysiloxane in food not to exceed 10 ppm). Wort used in the manufacture of ale, beer, light beer, malt liquor, porter and stout, 10 ppm of dimethylpolysiloxane (page 67-24A).

DIOCTYLSODIUM SULFO-SUCCINATE

Wetting agent for fumaric acid acidulated dry beverage bases, 10 ppm in the finished drink. To reduce casing breakage in sausage casings 200 ppm of the casing (page 67-25).

DISODIUM ETHYLENEDIAMINETetraacetate (Disodium EDTA)

Sequestering agent for dressings and sauces; 70 ppm. Sandwich spread; 90 ppm. Canned red kidney beans, chick peas (garbanzo beans) and black-eye peas, 150 ppm in accordance with the requirements of subparagraphs B.11.002(d)(vii). Dried banana products, 265 ppm (page 67-51A).

E

EPICHLOROHYDRIN

Starch modifying agent, GMP (page 67-54).

ERYTHRORBIC ACID (Isoascorbic Acid)

Class I preservative for ale; beer; cider; frozen fruit; headcheese; light beer; malt liquor; meat binder for preserved meat and preserved meat by-product (Division 14 only); porter; preserved fish; frozen minced fish; frozen comminuted fish; glaze of frozen fish; preserved meat; preserved meat by-product; preserved poultry meat; preserved poultry meat by-product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; stout; wine, GMP. Canned apple sauce, if used singly or in combination with ascorbic acid the total not to exceed 150 ppm. Unstandardized foods, GMP (page 67-38A).

ERYTHROSINE

Colouring agent permitted in or upon apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming the flavour) skim and partly skimmed milk (naming the flavour); skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup,

unstandardized foods; blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm, in accordance with the requirements of paragraph B.21.021(d) (page 67-4A).

ETHOXYQUIN

Permitted in ground chili pepper and paprika to promote colour retention, 100 ppm (page 67-25).

ETHYL ACETATE

Solvent in spice extracts, natural extractives, (naming flavour). Flavour (division 10) and unstandardized flavouring preparations, GMP. Decaffeination of green coffee beans, 10 ppm in both roasted and decaffeinated soluble (instant) coffee. Tea leaves for decaffeination purposes, 50 ppm (page 67-57).

ETHYL ALCOHOL (Ethanol)

Solvent in spice extracts, natural extractives, (naming flavour) flavour (Division 10), unstandardized flavouring preparations, colour mixtures and preparations, colour mixtures and preparations (Division 6); meat and egg marking inks; food additive preparations; hop extract in accordance with subparagraph B.02.130(b) (v) and paragraph B.02.133 (b) pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a)(iii) GMP (page 67-58).

ETHYL ALCOHOL DENATURED WITH METHANOL

Solvent for vegetable oil seed meals, 10 ppm methanol (page 67-58).

ETHYLENE OXIDE

For the fumigation of whole or ground spice and spice mixtures with the exception of those containing salt, GMP. Residue of the by-product ethylene chlorohydrin must not exceed 1,500 ppm (page 67-25).

F

FAST GREEN FCF

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed

milk; skim and partly skimmed milk with added milk solids (naming flavour); smoked fish, lobster paste and caviar; tomato catsup, 100 ppm singly or in combination in accordance with section B.06.002. Unstandardized foods, 100 ppm singly or in combination in accordance with section 8.06.002. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 100 ppm singly or in combination in accordance with B.06.002 (page 67-4B).

FERROUS GLUCONATE

For colour retention in ripe olives, GMP (page 67-25).

FICIN

Additive used as enzyme from the latex of fig tree, *Ficus sp.* Used in or on ale; beer; light beer; malt liquor; porter; stout; sausage casings; hydrolyzed animal, milk and vegetable protein; meat cuts; meat tenderizing preparations; GMP. Pumping pickle for the curing of beef cuts; GMP in accordance with paragraph B.14.009(g) (page 67-19A).

FUMARIC ACID

pH adjusting or water correcting agent for gelatin and unstandardized foods, GMP (page 67-34).

FURCELLERAN

Emulsifying, gelling, stabilizing and thickening agent for unstandardized foods; beer; ale; stout; porter; light beer; malt liquor, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Canned asparagus, green beans, wax beans and peas, 1% in accordance with the requirements of clause B.11.002(d)(viii)(C) (page 67-8B).

G

GELATIN

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on brawn; canned (naming the poultry); cream; headcheese; (naming fruit) jelly with pectin; meat binder (when sold for use in prepared meat by-products in which a gelling agent is a permitted ingredient); meat by-product loaf; meat loaf; (naming flavour) milk; mustard pickles; potted meat; potted meat by-product; prepared fish or prepared meat (Division 21); prepared hams, shoulders, butts, and picnics; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids (naming flavour), GMP. Cottage cheese, creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. sherbet, 0.75%. Sour cream,

0.5% in accordance with B.08.077(b)(vii)(a). Unstandardized foods, GMP. Cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 0.5% in accordance with the requirements of sections b.08.035, b.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-9).

GELLAN GUM

An emulsifying, gelling, stabilizing or thickening agent permitted in or upon confectionery; frostings; (except for any of these products for which standards are set out in these Regulations) 0.5%. Fruit spreads; aspic; processed fruit products; (except for any for which standards are set out in these Regulations) 0.3%. Calorie-reduced margarine, reduced fat spreads, 0.25%. Dairy products (except for any for which standards are set out in these Regulations) 0.15%. French dressing; salad dressing; dressings; (except for any for which standards are set out in these Regulations); gelatins, puddings; fillings; 0.1%. Baking mixes; bakery products; (except for any for which standards are set out in these Regulations) 0.1% of the dry mix. Sauces; toppings; table syrups; (except for any for which standards are set out in these Regulations) 0.05%. Beverages (except for any for which standards are set out in these Regulations) 0.08%. Snack foods (except for any for which standards are set out in these Regulations) 0.1% (page 67-9A).

GLUCANASE

From *Aspergillus niger* var.; *Bacillus subtilis* var. enzyme used in or upon ale; beer; light beer; malt liquor; porter; stout; corn for degermination; distillers' mash; mash destined for vinegar manufacture. Unstandardized bakery products, GMP. From *Humicola insolens* var. ale; beer; light beer; malt liquor; porter; stout; distillers' mash; GMP (page 67-19B).

GLUCOAMYLASE

From *Aspergillus niger* var.; *Aspergillus oryzae* var.; *Rhizopus oryzae* var.; ale; beer; light beer; malt liquor; porter; stout; bread; flour; whole wheat flour; chocolate syrups; distillers' mash; pre-cooked (instant) cereals; starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), unstandardized bakery products or glucose solids (dried glucose

syrup), GMP (page 67-20). From *Rhizopus niveus* var., distillers' mash, mash destined for vinegar manufacture, GMP. (page 67-20). From *Rhizopus delemar* var. *Multiplicis sporus*, Brewers' mash; Distillers' mash; mash destined for vinegar manufacture; starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), GMP (page 67-19A-1).

GLUCONIC ACID

pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-34).

GLUCONO DELTA LACTONE

Permitted to accelerate colour fixing in or on cooked sausage; meat loaf; 0.5%; dry sausage to assist in curing, GMP pH for adjusting or water correcting agent for unstandardized foods, GMP (page 67-25, 67-34).

GLUCOSE ISOMERASE

From *Bacillus coagulans* var.; *Streptomyces olivochromogenes* var.; *Actinoplanes missouriensis* var.; *Streptomyces olivaceus* var.; *Microbacterium arborescens* NNRL B-11022; *Streptomyces murinus* DSM 3252; used in or on glucose (glucose syrup) to be partially or completely isomerized to fructose, GMP (page 67-19B).

GLUCOSE OXIDASE

From *Aspergillus niger* var., soft drinks, GMP; liquid whole egg; egg white (albumen); and liquid egg yolk destined for drying, GMP in accordance with paragraphs B.22.034 (b), B.22.035(b) and B.22.036(b). Bread; flour; unstandardized bakery products; GMP (page 67-19B).

GLYCEROL (Glycerin)

A humectant for sausage casings; meat curing compounds; GMP. G laze for preserved meats (division 14), GMP. Humectant, plasticizer, unstandardized foods, GMP. Solvent, in (naming flavour) extract, (naming flavour) essence; (naming flavour) flavour (division 10), unstandardized flavouring preparations, colour mixtures and preparations (division 6); food additive preparations; hop extract in accordance with subparagraph B.02.130(b); pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a)(iii) GMP (page 67-25, 67-58).

GLYCEROL ESTER OF WOOD ROSIN

Density adjusting agent for citrus-flavoured or spruce-flavoured beverages; 100ppm (page 67-25).

GLYCEROLE MONOACETATE

See monoacetin (page 67-26).

GLYCERYL DIACETATE

Solvent in (naming flavour) flavour (division 10) and unstandardized flavouring preparations GMP (page 67-58).

GLYCERYL TRIACETATE (Triacetin)

Wetting agent in cake mixes, GMP; solvent in (naming flavour) flavour (Division 10) and unstandardized flavouring preparations GMP (page 67-29A, 67-58).

GLYCERYL TRIBUTYRATE (Tributyrin)

Solvent in (naming flavour) flavour (Division 10); unstandardized flavouring preparations GMP (page 67-59).

GLYCINE

Sequestering agent for mono- and diglycerides, 0.02% (page 67-51A).

GOLD

Permitted in or upon alcoholic beverages GMP (page 67-4B).

GUM GUAICUM

Class IV preservative for fats and oils; lard, shortening; monoglycerides and diglycerides; lard, GMP. Unstandardized foods (except unstandardized preparations of meat and meat by-product (divisions 14 and 21); fish; poultry meat and poultry meat by-products, GMP (page 67-49).

GUAR GUM

Permitted as an emulsifying, stabilizing, gelling or thickening agent in or on cream; French dressing; (naming flavour) milk; mince meat; mustard pickles; relishes; salad dressing; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP. Infant formula, 0.03% as consumed. If used in combination with alginate or carrageenan or both, the total not to exceed 0.03%. Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet, 0.75%. Sour cream, 0.5% in accordance with B.08.077(b)(vii)(A). Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Canned asparagus; canned green beans; canned wax beans; canned peas, 1.0% in accordance with the requirements of clause B.11.002 (d)(viii) (c); cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold pack

cheese food with (named added ingredients), 0.5%, in accordance with the requirements of sections B.08.035, B.08.937, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-10).

GUM BENZOIN

Glazing or polishing agent for confectionery, 0.4% (page 67-21).

H

HEMICELLULOSE

From *Bacillus subtilis* var., distillers' mash; liquid coffee concentrate; mash destined for vinegar manufacture, GMP (page 67-19B).

HEXANE

Solvent in spice extracts and natural extracts at a maximum residue of 25 ppm; hop extract for use in malt liquor in accordance with subparagraph B.02.130 (b) (v) and paragraph B.02.133(a) 2.2%. Vegetable fats and oils 10 ppm. Vegetable oil seed meals, 10 ppm. Pre-isomerized hop extract in accordance with subparagraph B.02.134(2), 1.5 ppm per per cent iso-alpha acid content of the pre-isomerized hop extract (page 67-59).

4-HEXYLRESORCINOL

Class II preservative permitted in or upon crustaceans, GMP. Residues in the edible portion of the uncooked product not to exceed 1.0 ppm (page 67-41).

HYDROCHLORIC ACID

pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer; gelatin, GMP. Infant formula, GMP. Starch modifying agent, GMP (page 67-34, 67-54).

HYDROGEN PEROXIDE

Starch modifying agent, GMP. Clarification aid in brewers mash, 135 ppm in the mash; to decolorize and maintain pH in liquid whey destined for the manufacture of dried whey products, 100 ppm see also sub-item C.1(3), table V (page 67-25, 67-54).

HYDROGEN STARCH HYDROLYSATES

Used as sweetener in or upon unstandardized foods, GMP (page 67-31).

HYDROXYLATED LECITHIN

Emulsifying, gelling, stabilizing or thickening agent for chocolate products, cocoa products; 1.0%. Unstandardized foods, GMP (page 67-10).

HYDROXYPROPYL CELLULOSE

Permitted as an emulsifying, gelling, stabilizing and thickening agent in unstandardized foods, GMP (page 67-10).

HYDROXYPROPYL METHYLCELLULOSE

Emulsifying, gelling, stabilizing of thickening agent for French dressing; (naming flavour) milk; mustard pickles; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; salad dressing, GMP. Unstandardized foods, GMP (page 67-10A).

I

INDIGOTINE

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice, except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids (naming flavour); smoked fish; lobster paste and caviar; tomato catsup; 300 ppm singly or in combination in accordance with section B.06.002. For unstandardized foods, 300 ppm singly or in combination in accordance with section B.06.002. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm in accordance with the requirements of paragraph B.21.021(d). Longaniza; 80 ppm allura red in accordance with the requirements of clause B.14.032(d) (xvi)(B) and 20 ppm sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi)(c) (page 67-4A).

INULINASE

Food enzyme from *Aspergillus niger* var. *Tieghem*, permitted in or upon inulin, GMP (page 67-19C).

INVERTASE

From *Saccharomyces* sp., food enzyme in or upon soft-centred and liquid-centred confections; unstandardized bakery foods, GMP (pages 67-19C).

IRISH MOSS GELOSE

See carrageenan (page 67-10A).

IRON OXIDE

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; liquid, dried or frozen whole egg and egg yolk; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim milk with added milk solids; (naming flavour) partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); unstandardized foods; margarine; GMP. Liquid, dried or frozen whole egg; liquid, dried or frozen egg yolk; GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; creamed cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food, cold-pack cheese food with (named added ingredients); GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n); GMP. Longaniza, tocino, 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032(d)(xvi). Edible collagen film; (iron oxide only) GMP (page 67-3).

ISOBUTANE

Propellant used in edible vegetable oil-based or lecithin-based pan coatings or a mixture of both; GMP (page 67-25).

ISOMALT

Sweetener used in unstandardized foods; GMP (page 67-31).

ISOPROPANOL

Solvent, in spice extracts and natural extracts at a maximum residue of 50 ppm; in fish

protein at a maximum residue of 0.15% in (naming flavour). Flavour (division 10), unstandardized flavouring preparations and meat and egg marking inks at GMP (page 67-59).

K

KARAYA GUM

Emulsifying, gelling, stabilizing or thickening agent for French dressing; (naming flavour) milk; mustard pickles; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; salad dressing, GMP. Ice cream; ice cream mix; ice milk; ice milk mix; cottage cheese; creamed cottage cheese, 0.5%. Sherbet, 0.75%. Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017 (page 67-10A).

L

LACTASE

Food enzyme from *Aspergillus niger* var.; *Aspergillus oryzae* var.; *Saccharomyces sp.* *Kluyveromyces fragilis* (*Kluyveromyces marxianus* var. *marxianus*) and *Kluyveromyces lactis* (*Kluyveromyces marxianus* var. *lactis*), lactose-reducing enzyme preparations; milk destined for use in ice cream mix, GMP. Flour, whole wheat flour, bread, GMP (naming flavour) milk and skim milk; (naming flavour) partly skimmed and malted milk; (naming flavour) skimmed and partly skimmed milk with added milk solids, GMP. From cell-free extracts from *Candida pseudotropicalis*, milk destined for use in ice cream mix; yogurt; whey; (naming flavour) milk and skim milk; (naming flavour) partly and malted milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP (page 67-19C).

LACTIC ACID

pH adjusting or water correcting agent for baking powder; bread; cider; cottage cheese; creamed cottage cheese; egg white (albumen) and yolk; liquid, dried or frozen whole egg; French dressing; ice cream mix; ice milk mix; malt liquors; margarine; mayonnaise; olives; pickles and relishes; salad dressing; sherbet; beer; ale; stout; porter; light beer; and unstandardized foods, GMP. Canned pears, canned strawberries, sufficient to maintain pH 4.2 to 4.5. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-

pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, GMP (page 67-34).

LACTITOL

Sweetener used in unstandardized foods; GMP (page 67-31).

LACTYLATED MONO- AND DIGLYCERIDES

Emulsifying, gelling, stabilizing or thickening agents for shortening, 8% (except that the total combined mono- and diglycerides and lactylated mono- and diglycerides must not exceed 20% of the shortening.) Unstandardized foods, 8% of the fat content (page 67-10A).

LACTYLIC ESTERS OF FATTY ACIDS

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP. Plasticizing agent for unstandardized food, GMP (page 67-10, 67-25A).

LANOLIN

Plasticizing agent for chewing gum, GMP (page 67-25A).

LECITHIN

Permitted as an emulsifying, stabilizing, gelling or thickening agent in or on bread; cream; (naming flavour) milk; mustard pickles; relishes; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP. Ice cream; ice cream mix; ice milk; ice milk mix; 0.5% singly or in combination with other emulsifiers. Infant formula, 0.03% as consumed. Sherbet 0.75%. Unstandardized foods, GMP. Margarine, 0.2%; calorie-reduced margarine, 0.5%; processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients) 0.2%; milk powder, 0.5%, chocolate products, cocoa products 1.0%. Release agent for surfaces that come in contact with food, GMP. Class IV preservative for fats and oils; lard, shortening; monoglycerides and diglycerides; GMP. Unstandardized foods, except unstandardized preparations of meat and meat by-products (Division 14 and 21); fish; poultry meat and poultry meat by-products; GMP. Dried cooked poultry meat 0.015% of the fat content. If butylated hydroxyanisole or propyl gallate or both are also used the total must not exceed 0.015% of the fat content (page 67-11, 67-25A, 67-49).

LECITHIN CITRATE

Class IV preservative for fats and oils, lard, monoglycerides and diglycerides, shortening, unstandardized foods [except unstandardized preparations of meat and meat by-product (Division 14 and 21) fish and poultry meat and poultry meat by-product]. GMP (page 67-50).

L-CYSTEINE HYDROCHLORIDE

Bleaching maturing and dough conditioning agent for bread; flour; whole wheat flour 90 ppm. Unstandardized bakery foods; GMP. Sulphite replacement formulations for prepared fruits and vegetables; GMP (page 67-2, 67-49).

L-LEUCINE

Lubricant in tablet manufacture for table-top sweetener tablets containing aspartame, 3% of tablet weight (page 67-25A).

LIPASE

From *Aspergillus niger* var.; *Aspergillus oryzae* var.; edible fourth stomach tissue of calves, kids, or lambs; animal pancreatic tissue; *Rhizopus oryzae* var. dairy-based flavouring preparations; liquid and dried egg white (liquid and dried albumen); asiago cheese, blue cheese caciocavallo cheese; cheddar cheese; cheddar for processing (cheddar cheese; stirred curd cheese; granular curd cheese; washed curd cheese); feta cheese; parmesan cheese; provolone cheese; romano cheese; bread; flour; unstandardized bakery products; hydrolyzed animal, milk and vegetable protein; GMP. From *Aspergillus oryzae* (MLT-2) (pRML 787) (p3SR2) *Mucor miehei* (Cooney and Emerson); *Rhizopus niveus* modified triglycerides; cheese; dairy-based flavouring preparations; hydrolyzed animal milk and vegetable protein; GMP. From *Penicillium camembertii*, edible fats and oils; GMP (page 67-19D).

LIPOXIDASE

From soyabean whey or meal, permitted in or upon, bread; flour; whole wheat flour; GMP (page 67-19A).

LOCUST BEAN GUM

See carob bean gum (page 67-11).

LYSOZYME

Food enzyme form egg white permitted in or upon cheese; GMP (pages 67-19D).

M

MAGNESIUM ALUMINUM SILICATE

Dusting agent for chewing gum, GMP (page 67-25).

MAGNESIUM CARBONATE

Anti-caking agent for salt: (except when used in preparations of meat and meat by-products of Division 14), 1.0%, except in the case of fine grained salt 2%, in accordance with the requirement of paragraph B.17.001 (1)(a); garlic salt; onion salt (except when used in preparations of meat and meat by-products of Division 14), 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Unstandardized dry mixes, (except when used in preparations of meat and meat by-products of Division 14), GMP; icing sugar, if used singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminum silicate, the total must not exceed 1.5%. Carrier of benzoyl peroxide in or on flour; whole wheat flour, 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi). A release agent in confectionery, GMP. pH adjusting or water correcting agent for cocoa products; sufficient to process the cacao products in accordance with the requirements of section B.04.005; ice cream mix; ice milk mix, unstandardized foods, GMP (page 67-1A, 67-25A, 67-34).

MAGNESIUM CHLORIDE

Emulsifying, gelling stabilizing or thickening agent in tofu, 0.3%, calculated as the anhydrous salt. For restoration of functional properties in egg albumen (delysozymized), GMP. Quantity of magnesium added not to exceed that lost during processing (page 67-11, 67-25A).

MAGNESIUM CITRATE

pH adjusting or water correcting agent for soft drinks, GMP (page 67-34A).

MAGNESIUM FUMARATE

pH adjusting or water conditioning agent for unstandardized foods, GMP (page 67-34A).

MAGNESIUM HYDROXIDE

pH adjusting or water correcting agent permitted in or on cocoa products, sufficient to process the cacao products in accordance with the requirements of section B.04.005; gelatin; ice cream mix; ice milk mix, GMP. Canned peas, 0.05% (page 67-34A).

MAGNESIUM OXIDE

Anti-caking agent for unstandardized dry mixes (except when used in preparations of meat and meat by-products of Division 14), GMP. pH adjusting or water correcting agent for ice cream mix; ice milk mix, GMP (page 67-1A, 67-35).

MAGNESIUM SILICATE

Anti-caking agent for salt, 1.0%, except in the case of fine grained salt, 2% in accordance with the requirement of paragraph B.17.001(1)(a); garlic salt; onion salt, 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Icing sugar, if used singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium stearate, silicon dioxide or sodium aluminum silicate, total not to exceed 1.5%. Unstandardized dry mixes, GMP. Glazing and polishing agent in or on confectionery 0.4%. Release agent for confectionery; dusting agent for chewing gum and coating for rice; GMP (page 67-1A, 67-21, 67-25A).

MAGNESIUM STEARATE

Anti-caking agent for salt, 1%; except in the case of fine grained salt 2%, in accordance with the requirement of paragraph B.17.001(1)(a); garlic salt; onion salt; 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Icing sugar, if used singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminum silicate the total must not exceed 1.5%. Unstandardized dry mixes, GMP. Release agent for confectionery foods; binding agent for foods sold in tablet form, GMP (page 67-1A, 67-25A).

MAGNESIUM SULPHATE

For restoration of functional properties in egg albumen (delysozymized); GMP, quantity of magnesium added not to exceed that lost during processing. pH adjusting or water correcting agent for malt liquor, beer; ale; stout; porter; light beer; bacterial cultures; GMP. Starch modifying agent, 0.4% (page 67-25A, 67-35, 67-54).

MALIC ACID

pH adjusting or water correcting agent for apple (or rhubarb) and (naming fruit) jam; apricot nectar; canned asparagus; fig marmalade; fig marmalade with pectin; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with

pectin; pineapple marmalade; peach nectar, pear nectar, pineapple marmalade with pectin and for unstandardized foods, GMP. Canned applesauce, canned pears, canned strawberries, sufficient to maintain pH 4.2 to 4.5. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety); whey cheese, GMP (page 67-35).

MALTITOL, MALTITOL SYRUP

Sweetener used in unstandardized foods, GMP (page 67-31).

MANGANESE SULPHATE

May be used as pH adjusting, water correcting agent for bacterial cultures; GMP. Yeast food in ale; beer; light beer; malt liquor; stout; porter; GMP (page 67-35, 67-56).

MANNITOL

Sweetener used in unstandardized foods; GMP (page 67-31).

METHYL ALCOHOL (Methanol)

Carrier or extraction solvent, in or upon spice extracts and natural extractives at a maximum residue of 50 ppm; in hop extracts for use in malt liquors in accordance with subparagraph B.02.130 (b)(v) and paragraph B.02.133(a); 0.15% and in meat and egg marking inks at GMP (page 67-59).

METHYLCELLULOSE

Emulsifying, gelling, stabilizing or thickening agent for malt liquors; French dressing; salad dressing; beer; ale; stout; porter; light beer; unstandardized foods; GMP (page 67-11).

METHYL ETHYL CELLULOSE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP. Aerating agent for unstandardized foods, GMP (page 67-11, 67-26).

METHYL ETHYL KETONE (2-Butanone)

Solvent in spice extracts and natural extractives, maximum residue of 50 ppm (page 67-59).

METHYLENE CHLORIDE (Dichloromethane)

Solvent in spice extracts and natural extractives, maximum residue of 30 ppm. If ethylene dichloride is also used, the total residue must not exceed 30 ppm; in hop extracts for use in malt liquors in accordance with subparagraph B.02.130 (c) (vi) and section B.02.136 of the Food and Drug Regulations at a maximum residue of 2.2% in hop extract; in green coffee beans and tea leaves for decaffeination purposes at a maximum residue of 10 ppm in decaffeinated roasted and decaffeinated soluble (instant) coffee decaffeinated tea leaves and decaffeinated instant tea (page 67-60).

METHYL-P-HYDROXYBENZOATE

Class II preservative for apple (or rhubarb) and (naming fruit) jam; fig marmalade with pectin; fruit juices except frozen concentrated orange juice; (naming the fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; marinated or similar cold-processed packaged fish and meat (Division 21), (naming the citrus fruit) marmalade with pectin; mince-meat; pickles and relishes; tomato pulp; tomato puree; tomato paste; tomato catsup; 1,000 ppm. In unstandardized foods (except unstandardized preparations of meat and meat by-products (Divisions 14 and 21); fish; poultry meat and poultry meat by-products, 1,000 ppm (page 67-41).

MILK COAGULATING ENZYME

From *Mucor miehei* (Cooney and Emerson) or *Mucor pusillus lindt* or *Endothia parasitica* by pure culture fermentation process; or *Easpergillus oryzae* RET-1 (pBoel777) cheese, cottage cheese, sour cream, GMP (page 67-19E).

MINERAL OIL

Glazing and polishing agent for confectionery, 0.15%; release agent for bakery products, confectionery, seeded raisins, 0.3% in accordance with B.01.047; if petrolatum is also used as a release agent in bakery products the total of any combination of petrolatum and mineral oil must not exceed 0.15%. Coating for fresh fruits and vegetables, 0.3% in accordance with B.01.047; lubricant for sausage casing, 5% in accordance with B.01.047(e). Residues of mineral oil in raw sausage prepared with such casings not to exceed 200 ppm, in cooked sausage, 30 ppm. Binding agent and protective coating in salt substitutes, 0.6% in accordance with paragraph B.01.047(h) (page 67-21, 67-26).

MONOACETIN

Plasticizer in unstandardized bakery foods, GMP (page 67-26).

MONOGLYCERIDES

Permitted as an emulsifying, stabilizing, gelling or thickening agent in or on bread; cream; fish paste, creamed cottage cheese; unstandardized foods, GMP. Cocoa products; chocolate products; 0.5%. Ice cream mix; ice milk mix; a total of 0.5% of stabilizing agents in accordance with subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi). Infant formula, 0.25% as consumed; sausage casings, 0.35% of the casing; margarine, 0.5% Sherbet, 0.75%. Shortening, 10% (except that the total combined mono- and diglycerides and lactylated mono- and diglycerides must not exceed 20% of the shortening). Processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, and B.08.041.4. Anti-foaming agent, humectant and release agent for unstandardized foods, GMP (page 67-11A, 67-27).

MONO- AND DIGLYCERIDES

Emulsifying, gelling, stabilizing or thickening agent permitted in or upon bread; cream; fish paste; unstandardized foods GMP. Cocoa products; chocolate products, 1.5%. Ice cream mix; ice milk mix, a total of 0.5% of stabilizing agents in accordance with subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi). Cottage cheese; creamed cottage cheese; GMP. Infant formula, 0.25% as consumed. Cottage cheese; creamed cottage cheese, GMP. Sausage casings, 0.35% of the casing. Margarine, 0.5%. Sherbet, 0.75%. Shortening, 10.0%, (except that the total combined mono- and diglycerides and lactylated mono- and diglycerides must not exceed 20.0 % of the shortening). Processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food, processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, and B.08.041.4. As an anti-foaming agent in apple (or rhubarb) and (naming fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming fruit) jam; (naming the fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple mar-

malade with pectin, GMP. As an anti-foaming agent, a humectant or a release agent in or on unstandardized foods, GMP. Solvent in (naming flavour) flavour (Division 10); oil-soluble annatto; annatto butter colour; annatto margarine colour; unstandardized flavouring preparations, GMP (page 67-12, 67-26, 67-60).

MONOGLYCERIDE CITRATE

Class IV preservative for fats and oils; shortening; monoglycerides and diglycerides; lard, GMP. Margarine, 0.01% of the fat content. If monoisopropyl citrate or stearyl citrate or both are also used the total must not exceed 0.01% of the fat content. Unstandardized foods [except unstandardized preparations of meat and meat by-product (Divisions 14 and 21); fish; poultry meat and poultry meat by-product], GMP. Solvent in spice extracts; natural extractives; unstandardized flavouring preparations; food additive preparations at GMP (page 67-50, 67-60).

MONOISOPROPYL CITRATE

Class IV preservative for fats and oils; shortening; monoglycerides and diglycerides; lard; GMP. Margarine, 0.01% of the fat content, if monoglyceride citrate or stearyl citrate or both are also used the total must not exceed 0.01% of the fat content. Unstandardized foods [except unstandardized preparations of meat and meat by-product (Divisions 14 and 21); fish; poultry meat and poultry meat by-product], GMP (page 67-50).

N

NATAMYCIN

Class III preservative permitted on the surface of (named variety) cheese and cheddar cheese, 20 ppm in accordance with the requirements of sections B.08.033 and B.08.034; the surface of grated or shredded (named variety) cheese and grated or shredded cheddar cheese; 10 ppm in accordance with the requirements of sections B.08.033 and B.08.034 (page 67-46).

NITRIC ACID

Starch modifying agent, GMP (page 67-54).

NITROGEN

To improve spreadability in cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); margarine, GMP; pressure dispensing agent in unstandardized foods, GMP (page 67-27).

2-NITROPOPANE

Solvent in vegetable oils at a maximum residue of 0.5 ppm (page 67-60).

NITROUS OXIDE

Pressure dispensing agent in unstandardized foods; GMP (page 67-27).

O

OAT GUM

Emulsifying, gelling, stabilizing or thickening agent in unstandardized foods, GMP (page 67-12).

OCTENYL SUCCINIC ANHYDRIDE

Starch modifying agent, GMP (page 67-54).

OCTAFLUOROCYCLOBUTANE

Pressure dispensing and aerating agent for unstandardized foods, GMP (page 67-27).

ORCHIL

Natural colour permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredi-

ents) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

OKYSTEARIN

To inhibit crystal formation in cotton seed oil; soy bean oil; peanut oil, 0.125% (page 67-27).

OZONE

Chemosterilant in water represented as mineral or spring water, GMP. Maturing agent in cider and wine, GMP (page 67-27).

P

PANCREAS EXTRACT

To control bacteriophages in acid-producing bacterial cultures, GMP (page 67-27A).

PANCREATIN

From pancreas of the hog (*Sus scrofa*) or ox (*Bos taurus*), enzyme for liquid and dried egg white (liquid and dried albumen); precooked (instant) cereals; starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup), GMP (page 67-19E).

PAPAIN

From fruit of papaya *Carica papaya* L., enzyme for ale; beer; light beer; malt liquor; porter; stout; beef before slaughter; sausage casings; water-soluble edible collagen films; hydrolyzed animal, milk and vegetable proteins; meat cuts; meat tenderizing preparations; precooked (instant) cereals; pumping pickle for the curing of beef cuts; unstandardized bakery products, GMP (page 67-19E).

PAPRIKA

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to

in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

PARAFFIN WAX

Coating for fresh fruit and vegetables, 0.3% in accordance with B.01.047. Coating for cheese and turnips, GMP in accordance with B.01.047 (page 67-27A).

PECTIN

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on apple (or rhubarb) and (naming fruit) jam; cream; fig marmalade; fig marmalade with pectin; French dressing; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming flavour) milk; mincemeat; mustard pickles; pineapple marmalade; pineapple marmalade with pectin; relishes; salad dressing; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP. Ice cream; ice cream mix; ice milk; ice milk mix, 0.5%; sherbet, 0.75%. Unstandardized foods, GMP; sour cream, 0.5% in accordance with B.08.077(b) (viii)(a) (page 67-12A-1).

PECTINASE

From *Aspergillus niger* var.; *Rhizopus oryzae* var.; cider; wine; distillers' mash; single strength fruit juices; natural flavour and colour extractives; skins of citrus fruits destined for jam; marmalade and candied fruit production;

vegetable stock for use in soups; tea leaves for production of tea solids; GMP (page 67-19F).
PENTOSANASE

From *Aspergillus niger* var.; *Bacillus subtilis* var.; ale; beer; light beer; malt liquor; porter; stout; corn for degermination; distillers' mash; mash destined for vinegar manufacture; unstandardized bakery products; bread; flour; whole wheat flour; GMP. From *Trichoderma reesei* (QM9414) bread; flour; whole wheat flour; distillers' mash; unstandardized bakery products; GMP (page 67-19F).

PEPSIN

From glandular layer of porcine stomach; ale; beer; light beer; malt liquor; porter; stout; cheese; cottage cheese; cream cheese; cream cheese with (added named ingredients); cream cheese spread; cream cheese with (added named ingredients); defatted soy flour; precooked (instant) cereals, hydrolyzed animal, milk and vegetable proteins; GMP (page 67-19F).

PERACETIC ACID

Starch modifying agent, GMP (page 67-54).

PETROLATUM

Glazing or polishing agent for confectionery, 0.15%. Release agent for bakery products, 0.15% in accordance with section B.01.047. If mineral oil is also used as a release agent the total of any combination of petrolatum and mineral oil must not exceed 0.15%. Coating for fresh fruit and vegetables, 0.3% in accordance with section B.01.047 (page 67-21, 67-27A).

PHOSPHORIC ACID

pH adjuster in ale; beer; cottage cheese; creamed cottage cheese; gelatin; light beer; malt liquor; mono- and diglycerides; porter; stout; unstandardized foods; fish protein; cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, GMP; cocoa products 0.5% expressed as P₂O₅, calculated on a fat-free basis. Sequestering agent in mono- and diglycerides, 0.02%; yeast food in ale beer; light beer; malt liquor; porter and stout, GMP (page 67-35, 67-51A, 67-56).

PHOSPHORUS OXYCHLORIDE

Starch modifying agent, GMP (page 67-54).

POLYDEXTROSE

Bodying and texturizing agent permitted in unstandardized foods; GMP (page 67-27A).

POLYETHYLENE GLYCOL

Anti-foaming agent in soft drinks, 10 ppm. Lubricant in table-top sweetener tablets containing aspartame, 1.0%. Tablet binder in L-Lysine tablets, 7.0% (page 67-27A).

POLYGLYCEROL ESTERS OF FATTY ACIDS

Emulsifying, gelling, stabilizing or thickening agents for unstandardized foods, GMP. Vegetable oils, 0.025%. Calorie reduced margarine, 0.25% in accordance with the requirements of paragraph B.09.017(c) (page 67-12A).

POLYGLYCEROL ESTERS OF INTERESTERIFIED CASTOR OIL FATTY ACIDS

Emulsifying, stabilizing, gelling and thickening agent in chocolate products, 0.5%. Unstandardized chocolate-flavoured confectionery coatings, 0.25%. Edible vegetable oil-based pan coating emulsions for use on baking pans, 2.0% (page 67-12A).

POLYOXYETHYLENE (20) SORBITAN MONOOLEATE; POLYSORBATE 80

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on ice cream; ice cream mix; ice milk; ice milk mix; sherbet, 0.1%. If polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.1%. Unstandardized frozen desserts, 0.1%. Pickles and relishes, 0.05%. Beverage base or mix, 0.05% of the beverage. If sorbitan monostearate is also used the total must not exceed 0.05% of the beverage. Imitation dry cream mix, 0.1%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan tristearate, or sorbitan monostearate either singly or in combination is also used, the total must not exceed 0.4%. Whipped vegetable oil topping, 0.5%. If polyoxyethylene (20) sorbitan tristearate polyoxyethylene (20) sorbitan monostearate or sorbitan monostearate, either singly or in combination is used, the total must not exceed 0.4%. Cake icing; cake icing mix, 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monostearate, or sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing. Salt, 10 ppm. Whipped cream, 0.1%. Breath freshener products in candy, tablet or gum form, 100 ppm. Creamed cottage cheese 80 ppm. Spice oils and spice oleoresins for use in pumping

pickle employed in the curing of preserved meat or preserved meat by-products (Division 14), 0.2% of the pumping pickle. Sausage casings, 0.15% of the casing. Liquid smoke flavours, GMP; residues of polysorbate 80 must not exceed 275 ppm in the finished food. Vegetable oils, 0.125%. Annatto formulations; 25% of the total colour formulation. Turmeric formulations 50% of the total colour formulation. Liquid smoke flavour concentrate; GMP; residues of Polysorbate 80 must not exceed 0.3% in the finished food. Unstandardized salad dressing, 0.25% (page 67-12A).

POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE; POLYSORBATE 60

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix, 0.4%, if polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or Polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of polysorbate 60 and sorbitan monostearate may be used in excess of 0.4%, if the amount of the polysorbate 60 does not exceed 0.77% and the amount of sorbitan monostearate does not exceed 0.27% of the whipped vegetable oil topping. In or on cakes, 0.5% on a dry weight basis of polyoxyethylene (20) sorbitan tristearate is also used, the total must not exceed 0.5% on a dry weight basis. In or on cakes; cake mixes, 0.5% on a dry weight basis. If sorbitan monostearate is also used, the total must not exceed 0.7% on a dry weight basis. In or on unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking, 0.5%. If any combination of sorbitan monostearate or Polyoxyethylene (20) Sorbitan tristearate are also used, the total must not exceed 1.0%. In or on cake icing; cake icing mix, 0.5% of the finished cake icing. In or on pudding; pie filling, 0.5% on a dry weight basis. In or on beverage base or mix, 0.05% of the beverage. If sorbitan monostearate is also used the total must not exceed 0.05% of the beverage. In or on sour cream substitute, 0.1%. Unstandardized dressings and prepared canned cooking sauce 0.3%. Fat-base formulation for self-basting of poultry by injection, 0.25%. Unstandardized spreads and dips, 0.2%. Dry soup base or mix, 250 ppm in soup as prepared for consumption. Dry batter coating mixes, 0.5% of the dry mix. Prepared alcoholic cocktails, 120 ppm in beverages as prepared for consumption (page 67-12B).

POLYOXYETHYLENE (20) SORBITAN TRISTEARATE POLYSORBATE 60

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on (naming flavour) milk and skim milk; (naming flavour) partly skimmed and skim milk with added milk solids, 0.5%. In or on ice cream; ice cream mix; ice milk; ice milk mix; 0.1%, if polyoxyethylene (20) sorbitan monooleate is also used, the total must not exceed 0.1%. Sherbet; unstandardized frozen desserts, 0.1%. Cakes, 0.3% on a dry weight basis. If polyoxyethylene (20) sorbitan monostearate is also used the total must not exceed 0.5% on a dry weight basis. In or on unstandardized confectionery coatings, 0.5%. If any combination of polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or sorbitan tristearate are also used the total must not exceed 1.0%. Beverage base or mix, 0.05% of the beverage. If sorbitan monostearate is also used, the total must not exceed 0.05% of the beverage. Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix, 0.4%. If polyoxyethylene (20) sorbitan monostearate, Sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.4%. Breath freshener products in candy, tablet or gum form, 200 ppm (page 67-13A).

POLYOXYETHYLENE (8) STEARATE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized bakery foods, 0.4% (page 67-14).

POLYVINYLPIRROLIDONE

Clarifying agent for wine; malt liquor; beer; ale; stout; porter; light beer; cider, 2 ppm in the finished product. Tablet binder in table-top sweetener tablets containing aspartame, 0.3%. Viscosity reduction agent and stabilizer in colour lake dispersions for use in confectionery in tablet form, GMP; residues of PVP not to exceed 100 ppm in the finished product. (page 67-27A).

PONCEAU SX

Colour permitted in or on fruit peel; glace fruits; maraschino cherries, 150 ppm (page 67-4B).

POTASSIUM ACID TARTRATE

pH adjusting or water correcting agent for baking powder, honey wine, unstandardized foods, GMP (page 67-35A).

POTASSIUM ALGINATE

Emulsifying, gelling, stabilizing or thickening agent for same foods and levels as algin (page 67-14).

POTASSIUM ALUMINUM SULPHATE

Firming agent for pickles and relishes, unstandardized foods, GMP. Carrier of benzoyl peroxide, in or upon flour, whole wheat flour, 900 ppm in accordance with subparagraphs B.13.001 (e)(vi) and B.13.005(d)(vi). pH adjusting or water correcting agent for baking powder; malt liquor; beer; ale; stout; porter; light beer; oil soluble annatto, unstandardized foods, GMP (page 67-20A, 67-28, 67-35A).

POTASSIUM BENZOATE

Class II preservative for same foods as listed for benzoic acid, 1,000 ppm calculated as benzoic acid (page 67-42).

POTASSIUM BICARBONATE

pH adjusting or water correcting agent for cocoa products; sufficient to process the cocoa products in accordance with the requirements of section B.04.005; baking powder; malted milk; malted milk powder; margarine, infant formula, unstandardized foods, GMP. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, GMP (page 67-35A).

POTASSIUM BISULPHITE

Same foods and levels as sulphurous acid (page 67-42).

POTASSIUM CARBONATE

pH adjusting or water correcting agent for cocoa products, sufficient to process the products in accordance with the requirements of section B.04.005; margarine, unstandardized foods; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named

variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, unstandardized foods, GMP (page 67-35B).

POTASSIUM CARRAGEENAN

Same foods and levels as carrageenan (page 67-14).

POTASSIUM CHLORIDE

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP. pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer, GMP. Yeast food for ale, beer, light beer, porter, stout, malt liquor, unstandardized bakery foods, GMP (page 67-14, 67-35B, 67-56).

POTASSIUM CITRATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 4%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.042, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. pH adjusting or water correcting agent for infant formula; margarine; unstandardized foods, GMP (page 67-14, 67-35B).

POTASSIUM FUMARATE

pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-36).

POTASSIUM FURCELLERAN

Same foods and levels as furcelleran (page 67-14).

POTASSIUM HYDROXIDE

pH adjusting or water correcting agent for oil-soluble annatto, 1.0%. Cocoa products, sufficient to process the cocoa products in accordance with the requirements of section B.04.005. Ice cream mix; ice milk mix; pumping and cover pickle; dry cure employed in the curing of preserved meat and preserved meat by-product (Division 14 only); grape juice; unstandardized foods; infant formula; margarine; GMP (page 67-36).

POTASSIUM IODATE

Bleaching or maturing agent for bread, unstandardized bakery foods, 45 ppm of flour (page 67-2A).

POTASSIUM LACTATE

pH adjusting agent for margarine, GMP (page 67-36).

POTASSIUM METABISULPHITE

Class II preservative for same products and levels as sulphurous acid (page 67-42).

POTASSIUM NITRATE (Saltpeter)

Class I preservative for meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14). When the meat binder is used in accordance with label instructions, whether potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates thereby added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products not to exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14). When the cover pickle or dry cure is used in accordance with label instructions, whether potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates thereby added to each batch of preserved meat or preserved meat by-products not to exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14). Where potassium nitrate is added alone or in combination with sodium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Ripened cheese, containing not more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt is applied externally to the cheese as dry salt or in the form of brine; if used singly or in combination with sodium nitrate, the total not to exceed 200 ppm based in milk). Residue in the finished cheese not to exceed 50 ppm. Mold ripened cheese packed in hermetically sealed containers; if used singly or in combination with sodium nitrate, the total not to exceed 200 ppm (based in milk), Residue in the finished cheese not to exceed 50 ppm (page 67-39).

POTASSIUM NITRITE

Class I preservative for meat binder; pumping pickle; cover pickle; and dry cure employed in the curing of preserved meat and preserved meat by-products (Division 14). When the meat binder, pumping pickle, cover pickle or dry cure is used in accordance with label instructions, whether potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved meat or preserved meat by-products not to exceed 0.32 ounce per 100 pounds or 200 ppm calculated prior to any smoking, cooking or fermentation. Preserved meat except side bacon and preserved meat by-products (Division 14), where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation. Side bacon, where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 ppm, calculated prior to any smoking, cooking or fermentation. Preserved poultry meat and preserved poultry meat by-products (Division 22). Where potassium nitrite is added alone or in combination with sodium nitrite, the total amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products not to exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation (page 67-40).

POTASSIUM PERMANGANATE

Starch modifying agent, 50 ppm of manganese sulphate calculated as manganese (page 67-54).

POTASSIUM PERSULPHATE

Bleaching, maturing or dough conditioning agent for bread, 100 ppm of flour. Unstandardized bakery foods, GMP (page 67-2A).

POTASSIUM PHOSPHATE, MONOBASIC

Sequestering agent for ice cream mix; ice milk mix; sherbet; unstandardized foods, GMP. Solid cut meat, prepared meat, prepared meat by-product, solid cut poultry meat; prepared poultry meat, prepared poultry meat by-product 0.5% total added phosphate, calculated as sodium phosphate, dibasic. Yeast food for wine; ale; beer; cider; honey wine; light beer; malt liquor; porter; stout, GMP (page 67-51A, 67-56).

POTASSIUM PHOSPHATE, DIBASIC

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. pH adjusting, acid reacting material or water conditioning agent for unstandardized foods, GMP. Yeast food for wine; ale; beer; cider; honey wine; light beer; malt liquor; porter; stout; unstandardized bakery foods, GMP (page 67-14, 67-36, 67-56).

POTASSIUM PYROPHOSPHATE, TETRABASIC

Sequestering agent for meat tenderizers, GMP. Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-51A).

POTASSIUM SORBATE

Class II preservative for same foods and levels as sorbic acid, 1,000 ppm calculated as sorbic acid. Class III preservative for same foods and levels of use as listed for sorbic acid (page 67-42, 67-46).

POTASSIUM STEARATE

Plasticizing agent for chewing gum, GMP; stabilizing agent for emulsifying preparations containing propylene glycol monoesters 2% (page 67-27A).

POTASSIUM SULPHATE

pH adjusting or water correcting agent for malt liquor; soft drinks; beer; ale; stout; porter; light beer, GMP (page 67-36).

POTASSIUM TARTRATE

pH adjusting agent in cider, GMP (page 67-36).

PROPANE

Pressure dispensing and aerating agent for unstandardized foods, GMP (page 67-28).

PROPIONIC ACID

Class III preservative for bread, 2,000 ppm; (named variety) cheese; cheddar cheese; cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 2,000 ppm or 3,000 ppm, as the case may be in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7, and B.08.041.8. Unstandardized foods except unstandardized preparations of meat and meat by-products (Divisions 14 and 21), fish; poultry meat and poultry meat by-products, 2,000 ppm (page 67-46).

agents); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 2,000 ppm or 3,000 ppm, as the case may be in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7, and B.08.041.8. Unstandardized foods except unstandardized preparations of meat and meat by-products (Divisions 14 and 21), fish; poultry meat and poultry meat by-products, 2,000 ppm (page 67-46).

PROPYL GALLATE

Class IV preservative for fats and oils; lard; monoglycerides and diglycerides; shortening, 0.02%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total must not exceed 0.02%. Dried breakfast cereals; dehydrated potato products, 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total must not exceed 0.005%. Chewing gum, 0.02%, if butylated hydroxyanisole or butylated hydroxytoluene is also used the total must not exceed 0.02%. Essential oils; dry flavours, 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total must not exceed 0.125%. Citrus oils, 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total must not exceed 0.5%. Other unstandardized foods, [except preparations of: meat and meat by-products (Division 21 and 14); fish; poultry meat and poultry meat by-product], 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used, the total must not exceed 0.02% of the fat or the oil content of the food. Dried, cooked poultry meat, 0.015% of the fat content. If butylated hydroxyanisole (BHA) or citric acid or both are also used the total must not exceed 0.015% of the fat content. Margarine, 0.01% of the fat content. If butylated hydroxyanisole or butylated hydroxytoluene or both are also used the total must not exceed 0.01% of the fat content (page 67-50A).

PROPYLENE GLYCOL (1,2-propanediol)

As an anti-caking agent maximum level of use in or on salt is 0.035%; humectant for unstandardized foods, solvent for oil-soluble annatto; GMP. Carrier or extraction solvent for (naming flavour), extract; (naming flavour) essence (naming flavour); flavour (Division 10); oil-sol-

uble annatto; annatto butter colour and annatto margarine colour; in unstandardized flavouring preparations; colour mixtures and preparations (Division 6) and food additive preparations, GMP (page 67-1B, 67-28, 67-61).

PROPYLENE GLYCOL ALGINATE

Emulsifying, gelling, stabilizing or thickening agent for ale; beer; light beer; porter; stout; malt liquor; French dressing; salad dressing; relishes; mustard pickles, GMP. Ice cream; ice cream mix; ice milk; ice milk mix; cottage cheese; creamed cottage cheese, 0.5%. Sherbet, 0.75%. Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Sour cream, 0.5% in accordance with B.08.077(b)(vii)(a). Canned asparagus; canned green beans; canned wax beans; canned peas, 1% in accordance with the requirements of clause B.11.002 (d)(viii) (c). Cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 0.5% in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-14).

PROPYLENE GLYCOL

ETHER OF METHYLCELLULOSE
See hydroxypropyl methylcellulose.

PROPYLENE GLYCOL MONO FATTY ACID ESTERS

Emulsifying, gelling, stabilizing or thickening agent for unstandardized foods, GMP (page 67-14A).

PROPYLENE GLYCOL MONOESTERS AND DIESTERS OF FAT-FORMING FATTY ACIDS

Solvents in oil-soluble annatto, annatto butter colour and annatto margarine colour, GMP (page 67-61).

PROPYLENE OXIDE

Starch modifying agent, 25% (page 67-54).

PROPYL-P-HYDROXY BENZOATE (PROPYL PARABEN)

Class II preservative for apple (or rhubarb) and (naming fruit) jam; fig marmalade with pectin; fruit juices except frozen concentrated orange juice; naming the fruit jam with pectin; (naming fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat (section 21), (naming the citrus

fruit) marmalade with added pectin; pineapple marmalade with added pectin; mincemeat; pickles and relishes; tomato catsup, tomato paste; tomato pulp; tomato puree; 1,000 ppm. Unstandardized foods except unstandardized preparations of meat and meat by-product (Divisions 14 and 21); fish; poultry meat and poultry meat by-products, 1,000 ppm (page 67-42).

PROTEASE

From *Aspergillus oryzae* var.; *Aspergillus niger* var.; *Bacillus subtilis* var.; ale; beer; light beer; malt liquor; porter; stout; bread; flour; whole wheat flour; dairy-based flavouring preparations; distillers' mash; sausage casings; hydrolyzed animal, milk and vegetable protein; industrial spray-dried cheese powder; meat cuts; meat tenderizing preparations; pre-cooked (instant) cereals; unstandardized bakery foods, Cheddar cheese; cheddar cheese for processing (granular curd cheese; stirred curd cheese; washed curd cheese); colby cheese; GMP. From *Micrococcus caseolyticus* var., hard or semi-hard, pressed and soft varietal cheeses, GMP. From *Bacillus licheniformis* (Cx); hydrolyzed animal milk and vegetable protein; GMP (page 67-19G).

PULLULANASE

From *Bacillus acidopullulyticus* NCIB 11647; *Bacillus licheniformis* Se2-Pul-int211 (pubCDBRAIDN8SSSI) enzyme permitted in starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or fructose syrups and solids; bread; flour; whole wheat flour; unstandardized bakery products; GMP (page 67-19G).

Q

QUILLAIA EXTRACT

Foaming agent for beverage bases; beverage mixes; soft drinks, GMP (page 67-28).

R

RENNET

From aqueous extracts from fourth stomach of calves, kids or lambs. Cheese; cottage cheese; cream cheese; cream cheese with (added named ingredients); cream cheese spread; cream cheese spread with (added named ingredients); unstandardized milk-based dessert preparations; sour cream, GMP (page 67-19H).

RIBOFLAVIN

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040 B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040 B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

SAPONIN

Foaming agent for beverage bases; beverage mixes; soft drinks, GMP (page 67-28).

SAUNDERSWOOD

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs

B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040 B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

SHELLAC

Glazing or polishing agent for cake decorations; confectionery, 0.4% (page 67-21).

SILICON DIOXIDE

Anti-caking agent for garlic salt, onion salt, 1% in accordance with the requirements of paragraphs B.07.020(b) and B.07.027(b). Icing sugar, 1.5%, if used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate or Silicon Dioxide the total must not exceed 1.5%. Unstandardized dry mixes; foods sold in tablet form; GMP. Celery salt; celery pepper; 0.5%. Cayenne pepper; chili pepper and powder; paprika; red pepper, 2.0%. Salt, 1.0% except in the case of fine grained salt 2.0% in accordance with the requirements of paragraph B.17.001(1)(a) GMP. Suspending agent for edible vegetable oil-based cookware coating emulsions 2.0% of preparation (page 67-1B, 67-28).

SILVER METAL

Colouring agent in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or

similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040 B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

SODIUM ACETATE

pH adjusting or water correcting agent for unstandardized foods, GMP. Starch modifying agent, GMP (page 67-36, 67-54).

SODIUM ACID PYROPHOSPHATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. To reduce processing losses and to reduce thaw drip in frozen fish fillets; frozen minced fish; frozen comminuted fish; frozen lobster, frozen crab; frozen clams and frozen shrimp, used in combination with sodium tripolyphosphate and sodium pyrophosphate tetrabasic, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic. pH adjusting or water correcting agent for baking powder; unstandardized foods, GMP. Sequestering agent for canned seafoods 0.5%,

S

SAFFRON

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly

total added phosphate calculated as sodium phosphate dibasic. Ice cream mix and ice milk mix, GMP. Injection or cover solution for the curing of poultry or poultry meat; GMP in accordance with B.22.021(e). Pumping pickle for the curing of pork, beef and lamb cuts, GMP and in accordance with B.14.009(f) and B.14.031(h). Unstandardized foods; GMP; Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product; 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-14A, 67-28, 67-36, 67-52).

SODIUM ACID TARTRATE

pH adjusting, water correcting agent for baking powder, GMP (page 67-36).

SODIUM ALGINATE

Same foods as listed for Algin. Coarse crystal salt, 15 ppm. Glaze of frozen fish, GMP (page 67-14A).

SODIUM ALUMINUM PHOSPHATE

Emulsifier, stabilizer and gelling agent in cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4 pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-15, 67-36).

SODIUM ALUMINUM SILICATE

Anti-caking agent, salt, 1.0% except in the case of fine grained salt, 2.0% in accordance with the requirement of paragraph B.17.001(1)(a). Icing sugar, if used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate or silicon dioxide the total must not exceed 1.5%. Dried whole egg; dried egg white (dried albumen); dried egg yolk; dried whole egg mix; dried egg yolk mix, 2.0%. Garlic salt; onion salt, 2% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. Unstandardized dry mixes, GMP (page 67-1B).

SODIUM ALUMINUM SULPHATE

Firming agent for pickles and relishes; unstandardized foods, GMP. Carrier of benzoyl perox-

ide permitted in flour; whole wheat flour; 900 ppm in accordance with subparagraphs B.13.001(e)(vi) and B.13.005 (d)(vi). pH adjusting or water correcting agent for baking powder; unstandardized foods, GMP (page 67-20A, 67-28, 67-36).

SODIUM ASCORBATE

Same foods and levels as ascorbic acid (page 67-40A).

SODIUM BENZOATE

Class II preservative for same products as benzoic acid, 1,000 ppm calculated as benzoic acid (page 67-43).

SODIUM BICARBONATE

Aerating agent for confectionery; GMP. To stabilize potassium iodide in salt; GMP. pH adjusting or water correcting agent for apple (or rhubarb) and (naming fruit) jam; baking powder; egg white (albumen) and yolk; liquid, dried or frozen whole egg; ice cream mix; ice milk mix; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; malted milk; malted milk powder; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; oil-soluble annatto; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat (Division 14) or preserved meat by-products, GMP. Cocoa products; sufficient to process the cacao products in accordance with the requirements of section B.04.005. Infant formula; margarine; unstandardized foods; cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese; GMP. Starch modifying agent, GMP (page 67-28, 67-36A, 67-54).

SODIUM BISULPHATE

pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer, GMP (page 67-36A).

SODIUM BISULPHITE

Class II preservative for same products and levels as sulphurous acid (page 67-43).

SODIUM CARBONATE

In combination with sodium hexametaphosphate to reduce thaw drip in frozen fish fillets, frozen lobster, frozen crab, frozen clams or frozen shrimps, 15% of the combination of sodium carbonate and sodium hexametaphosphate. pH adjusting or water correcting agent for apple (or rhubarb) and (naming fruit) jam; egg white (albumen) and yolk; liquid, dried or frozen egg white; gelatin, ice cream mix; ice milk mix; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; margarine; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; meat binder for preserved meat and preserved meat by-product (Division 14 only); pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin, GMP. Cocoa products; sufficient to process the cacao products in accordance with the requirements of section B.04.005. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese; unstandardized foods; GMP. Starch modifying agent, GMP (page 67-28, 67-36B, 67-54).

SODIUM CARBOXYMETHYL CELLULOSE

Permitted as an emulsifying, gelling, stabilizing or thickening agent in or on cream; french dressing; (naming flavour) milk; mustard pickles; relishes; salad dressing; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; glaze of frozen fish, unstandardized foods; GMP. Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet; 0.75%. Processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients), 0.5%. Cream cheese, cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 0.5% in accordance with the requirements of sections

B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-15, 67-28A).

SODIUM CELLULOSE GLYCOLATE

Same foods and levels as listed for sodium carboxymethyl cellulose (page 67-15A).

SODIUM CHLORITE

Starch modifying agent, GMP (page 67-54).

SODIUM CITRATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 4.0% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Evaporated milk; evaporated skim milk or concentrated skim milk; evaporated partly skimmed milk or concentrated partly skimmed milk, 0.1% singly or in combination with sodium phosphate, dibasic. Ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Sherbet 0.75%. Beef blood anti-coagulant, 0.25%. Flavour precursor in sour cream, 0.1%. To modify texture in a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n); GMP. pH adjusting or water correcting agent for apple or rhubarb and (naming fruit) jam; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; margarine; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade with pectin; fig marmalade with pectin; pineapple or fig marmalade; cream; cottage cheese; creamed cottage cheese; ice cream mix; ice milk mix; sherbet, infant formula and unstandardized foods, GMP. Sequestering agent for ice cream mix; ice milk mix; sherbet; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-products; unstandardized foods, GMP (page 67-15A, 67-28A, 67-37, 67-52).

SODIUM DIACETATE

Class III preservative for bread, 3,000 ppm. Unstandardized foods except unstandardized preparations of meat and meat by-product (Divisions 14 and 21); fish; poultry meat and poultry meat by-product, 3,000 ppm (page 67-46A).

SODIUM DITHIONITE

Class II preservative for some foods and levels as sulphurous acid (page 67-43).

SODIUM ERYTHORBATE

Same foods and levels as listed for erythorbic acid (page 67-40A).

SODIUM FERROCYANIDE DECAHYDRATE

Anti-caking agent for salt, 13 ppm, calculated as anhydrous sodium ferrocyanide. Dendritic salt as an adjuvant in the product of dendritic salt crystals, 13 ppm as anhydrous sodium ferrocyanide (page 67-1C, 67-28A).

SODIUM FUMARATE

pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-37).

SODIUM FURCELLERAN

Same foods and levels as furcelleran (page 67-15A).

SODIUM GLUCONATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); 4%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. pH adjusting or water correcting agent for unstandardized foods, GMP (page 67-15A, 67-37).

SODIUM HEXAMETAPHOSPHATE

Emulsifying, gelling, stabilizing or thickening agent for relishes; mustard pickles; unstandardized foods; GMP. Ice cream; ice cream mix; ice milk; ice milk mix, 0.5%. Infant formula, 0.05% as consumed; sherbet; 0.75%. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. A blend of prepared fish and prepared meat referred to in paragraph B.21.006 (n), 0.1%. Whipping agent in gelatin intended for marshmallow compositions, 2%. Beef

blood anti-coagulant; 0.2%. For reducing thaw drip in frozen fish fillets, frozen lobsters, frozen crab, frozen clam and frozen shrimp, 0.5% total added phosphate calculated as sodium phosphate, dibasic. pH adjusting or water correcting agent for unstandardized foods, GMP. Sequestering agent for canned seafoods 0.1%. Ice cream mix; ice milk mix; GMP. Injection or cover solution, for the curing of poultry or poultry meat, GMP in accordance with B.022.021(e). Pumping pickle for the curing of pork, beef and lamb cuts, GMP in accordance with B.14.009(f) and B.14.031(h). Unstandardized foods, GMP. Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product; 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-16, 67-28A, 67-37, 67-52).

SODIUM HYDROXIDE

To facilitate the removal of extraneous matter and to reduce moisture loss during cooking in or upon frozen crustaceans and molluscs; when used in combination with sodium chloride and calcium oxide in solution, sodium hydroxide not to exceed 70 ppm. pH adjusting or water correcting agent for cocoa products; sufficient to process the cacao products in accordance with the requirements of section B.04.005; gelatin; ice cream mix; ice milk mix; margarine; milk chocolate; (naming flavour) skim and partly skimmed milk; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-products (Division 14 only), infant formula; unstandardized foods; GMP. Starch modifying agent, GMP (page 67-28A, 67-37, 67-54).

SODIUM HYPOCHLORITE

Starch modifying agent, GMP (page 67-54A).

SODIUM ISO-ASCORBATE

Class I preservative for some products and levels as erythorbic acid (page 67-40A).

SODIUM LACTATE

pH adjusting or water correcting agent for margarine and unstandardized foods, GMP (page 67-37).

SODIUM LAURYL SULPHATE

Whipping agent in gelatin intended for marshmallow compositions, 0.5%; whipping agent for dried egg white (dried albumen), 0.1%; whipping agent for liquid egg white (liquid albumen); frozen egg white (frozen albumen), 0.0125% (page 67-28A).

SODIUM METABISULPHITE

Class II preservative for the same foods and

levels as listed for sulphurous acid (page 67-43).

SODIUM METHYL SULPHATE

Permitted in or on pectin. A processing aid, the result of methylation of pectin by sulfuric acid and methyl alcohol and neutralization by sodium bicarbonate, 0.1% of pectin (page 67-29).

SODIUM NITRATE

Class I preservative for meat binder for dry and semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14), when the meat binder is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates added to each batch of dry and semi-dry sausage, preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14), when the cover pickle or dry cure is used in accordance with label instructions, whether sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Dry and semi-dry sausage, preserved meat and preserved meat by-products prepared by the slow cure processes (Division 14), where sodium nitrate is added alone or in combination with potassium nitrate, the total amount of such nitrates added to each batch of dry sausage, semi-dry sausage, preserved meat or preserved meat by-products is not to exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Ripened cheese, containing no more than 68% moisture on a fat free basis during manufacture of which the lactic acid fermentation and salting is completed later than 12 hours after coagulation of the curd by food enzymes and where the added salt is applied externally to the cheese as dry salt or in the form of brine. If used singly or in combination with potassium nitrate, the total not to exceed 200 ppm (based in milk). Residue in the finished cheese not to exceed 50 ppm. Mold ripened cheese packed in hermetically sealed containers; if used singly or in combination with potassium nitrate, the total not to exceed 200 ppm (based in milk). Residue in the finished cheese not to exceed 50 ppm (page 67-40A).

SODIUM NITRITE

Class I preservative for meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products (Division 14). When the meat binder, pumping pickle, cover pickle or dry cure is used in accordance with label instructions, whether sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites thereby added to each batch of preserved meat or preserved meat by-products shall not exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Preserved meat, except side bacon, and preserved meat by-products (Division 14), where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved meat, except side bacon or preserved meat by-products, shall not exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation. Side bacon, where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of side bacon shall not exceed 0.19 ounce per 100 pounds or 120 ppm, calculated prior to any smoking, cooking or fermentation. Preserved poultry meat and preserved poultry meat by-products (Division 22), where sodium nitrite is added alone or in combination with potassium nitrite, the total amount of such nitrites added to each batch of preserved poultry meat or preserved poultry meat by-products is not to exceed 0.32 ounce per 100 pounds or 200 ppm, calculated prior to any smoking, cooking or fermentation (page 67-40B).

SODIUM PHOSPHATE, DIBASIC

Emulsifying, gelling, stabilizing or thickening agent for (naming flavour) milk; mustard pickles; relishes; (naming flavour) skim milk and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids, GMP. Cottage cheese; creamed cottage cheese, 0.5%; evaporated and evaporated skim milk or concentrated skim milk, evaporated partly skimmed milk or concentrated partly skimmed milk, 0.1% singly or in combination with sodium citrate; sour cream 0.05% in accordance with the requirement of clause B.08.007(b)(vii)(C); unstandardized foods, GMP. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese

spread with (named added ingredients), 3.5%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. To prevent cracking of glaze in frozen fish and prevent discoloration of frozen mushrooms, GMP. pH adjusting or water correcting agent for cream; malt liquors; beer; ale; bacterial cultures; cream; stout; porter; light beer, unstandardized foods, GMP. Sequestering agent for ice cream mix; ice milk mix; sherbet; GMP. Injection or cover solution for the curing of poultry or poultry meat, GMP in accordance with B.22.021(e). Pumping pickle for the curing of pork, beef and lamb cuts, GMP in accordance with B.14.009 (f) and B.14.031 (h). Unstandardized foods, GMP. Solid cut meat; prepared meat; prepared meat by-product solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-16, 67-28A, 67-37, 67-52).

SODIUM PHOSPHATE, MONOBASIC

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Unstandardized foods, GMP. pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer, GMP. Unstandardized foods, GMP. Sequestering agent for ice cream mix; ice milk mix; sherbet, GMP. Injection or cover solution for the curing of poultry or poultry meat, GMP in accordance with B.22.021(e). Pumping pickle for the curing of pork, beef and lamb cuts, GMP in accordance with B.14.009 (f) and B.14.031(h). Unstandardized foods, GMP. Solid cut meat; prepared meat; prepared meat by-product solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-16A, 67-37A, 67-53).

SODIUM PHOSPHATE, TRIBASIC

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed

cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Unstandardized foods, GMP. pH adjusting or water correcting agent for malt liquors; beer; ale; stout; porter; light beer; unstandardized foods, GMP (page 67-16A, 67-37A).

SODIUM POTASSIUM COPPER CHLOROPHYLLIN

To characterize the product in breath fresher products in candy, tablet or gum form, 700 ppm (page 67-28A).

SODIUM POTASSIUM TARTRATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 4% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4. Unstandardized foods, GMP. pH adjusting or water correcting agent for apple (or rhubarb) and (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; margarine; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; fig marmalade; pineapple marmalade with pectin; fig marmalade with pectin; unstandardized foods; margarine; GMP (page 67-16A, 67-37A).

SODIUM PROPIONATE

Class III preservative for same products as propionic acid, 2,000 ppm calculated as propionic acid (page 67-46A).

SODIUM PYROPHOSPHATE TETRABASIC

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 3.5% in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and

B.08.041.4. Unstandardized foods; GMP. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 0.1% To reduce processing losses and to reduce thaw drip in frozen fish fillets; frozen minced fish; frozen lobster; frozen crab; frozen clams; frozen shrimp; used in combination with sodium tripolyphosphate and sodium acid pyrophosphate, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic. pH adjusting or water correcting agent for unstandardized foods, GMP. Sequestering agent for ice cream mix; ice milk mix; sherbet; meat tenderizers; unstandardized foods, GMP. Injection or cover solution for the curing of poultry or poultry meat, GMP and in accordance with B.22.021(e). Pumping pickle for curing of pork, beef and lamb cuts, GMP and in accordance with B.14.009(f) and B.14.031(h). Solid cut meat; prepared meat; prepared meat by-product solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product 0.5% total added phosphate, calculated as sodium phosphate, dibasic (page 67-16A-1, 67-28B, 67-37A, 67-53).

SODIUM SALT OF METHYL-P-HYDROXY BENZOIC ACID

Same foods as methyl-p-hydroxy benzoate, 1,000 ppm calculated as methyl-p-hydroxy benzoate (page 67-43).

SODIUM SALT OF PROPYL-P-HYDROXY BENZOIC ACID

Same foods as propyl-p-hydroxy benzoate, 1,000 ppm calculated as propyl-p-hydroxy benzoate (page 67-43).

SODIUM SILICATE

Corrosion inhibitor in canned drinking water, GMP (page 67-28B).

SODIUM SORBATE

Class II preservative for same foods and levels as Sorbic Acid. Class III preservative for same products as sorbic acid and same maximum level of use (page 67-43, 67-46A).

SODIUM STEARATE

Plasticizing agent for chewing gum, GMP (page 67-28B).

SODIUM STEAROYL-2-LACTYLATE

Bleaching, maturing and dough conditioning agent for bread and unstandardized bakery foods, 3,750 ppm of flour; pancakes and pancake mixes, waffles and waffle mixes, 0.3% of dry ingredient weight; cake mixes, 0.5% of dry weight of mix. Emulsifying, gelling, stabilizing and thickening agent for icing and icing mixes, 0.4% of dry ingredient weight; fillings and fill-

ing mixes, 0.5% of dry ingredient weight; puddings and pudding mixes, 0.7% of dry ingredient weight; sour cream substitutes, 1.0% of dry ingredient weight; vegetable oil creaming agents, 2.0% of dry ingredient weight; batter mix, 0.75% of dry ingredient weight; unstandardized cream-based liquors 0.35% of the finished product. Whipping agent in liquid and frozen egg whites, 0.05%; whipping agent in dried egg whites, 0.5%; whipping agent in oil toppings or topping mixes, 0.3%; conditioning agent in dehydrated potatoes, 0.2% of dry weight; (page 67-2A, 67-17, 67-28B).

SODIUM STEARYL FUMARATE

Bleaching, maturing and dough conditioning agent for bread, 5,000 ppm of flour; unstandardized bakery foods, 5,000 ppm of flour (page 67-2A).

SODIUM SULPHATE

To prevent discoloration in frozen mushrooms; GMP. Yeast food for unstandardized bakery foods; GMP (page 67-28B, 67-56).

SODIUM SULPHITE

Bleaching, maturing agent or dough conditioning agent for biscuit dough, 500 ppm calculated as Sulphur Dioxide. To prevent discoloration in canned flaked tuna, 300 ppm. Class II preservative in same foods and levels as prescribed for Sulphurous Acid (page 67-2A, 67-28B, 67-43).

SODIUM TARTRATE

Emulsifying, gelling, stabilizing or thickening agent for cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese, processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 4% in accordance with the requirements of sections, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3 and B.08.041.4 (page 67-17).

SODIUM THIOSULPHATE

To stabilize potassium iodide in salt, GMP (page 67-28B).

SODIUM TRIMETAPHOSPHATE

Starch modifying agent, 400 ppm calculated as Phosphorus (page 67-54A).

SODIUM TRIPOLYPHOSPHATE

Emulsifier and stabilizer in a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 0.1%. To reduce thaw drip

and processing losses in frozen fish fillets, frozen lobster, frozen clams, frozen shrimp, frozen crab, frozen minced and frozen comminuted fish, used singly or in combination with sodium acid pyrophosphate tetrabasic, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic. pH adjusting agent or water correcting agent in unstandardized foods, GMP. Sequestering agent in injection or cover solution for the curing of poultry or poultry meat, GMP in accordance with B.22.021(e); for pumping pickle for the curing of pork, beef and lamb cuts, GMP in accordance with B.14.009(f) and B.14.031(h). Meat tenderizers and unstandardized foods, GMP. Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product, 0.5% total added phosphate, calculated as sodium phosphate, dibasic. Starch modifying agent, total residual phosphate not to exceed 0.4% (calculated as Phosphorus) (page 67-17, 67-28B, 67-37A, 67-53, 67-54A).

SODIUM PYROPHOSPHATE TETRABASIC

Used to reduce processing losses and thaw drip in frozen fish fillets; frozen minced fish; frozen comminuted fish; frozen lobster; frozen crab; frozen clams and frozen shrimp. Used in combination with sodium tripolyphosphate and sodium acid pyrophosphate, total added phosphate not to exceed 0.5% (page 67-28A).

SORBIC ACID

Class II preservative for apple (or rhubarb) and (naming fruit) jam; fig marmalade with pectin; fruit juices except frozen concentrated orange juice; (naming fruit) jam; (naming fruit) jam with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat, pickles and relishes; pineapple marmalade with pectin; smoked or salted dried fish; smoked or salted fish paste; (naming the source of glucose) syrup; tomato catsup, paste, pulp and puree, 1,000 ppm. Unstandardized foods [except unstandardized preparations of meat and meat by-products (Divisions 14 and 21); fish and poultry meat and poultry by-products], 1,000 ppm. Margarine, if used singly or in combination with benzoic acid, not to exceed 1,000 ppm; unstandardized salad dressings, 3350 ppm; olive brine; 300 ppm. Class III preservative for bread, 1,000 ppm (named variety) cheese; cheddar cheese; cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients);

processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 3,000 ppm in accordance with the requirements of sections B.08.033, B.08.034, B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. Unstandardized foods (except unstandardized preparations of meat and meat by-products (Division 14 and 21); fish; poultry meat and poultry meat by-products, 1,000 ppm; cider; wine, 500 ppm (page 67-44, 67-46A).

SORBITAN MONOSTEARATE

Emulsifier, thickening agent gelling and stabilizing agent permitted in or on imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix, 0.4%. If polyoxyethylene (20) sorbitan tristearate, polysorbate 60 or polyoxyethylene (20) sorbitan monooleate, either singly or in combination is also used, the total must not exceed 0.04%, except that in the case of whipped vegetable oil topping a combination of Sorbitan monostearate and Polysorbate 60 may be used in excess of 0.4%, if the amount of Sorbitan monostearate does not exceed 0.27% and the amount of Polysorbate 60 does not exceed 0.77% of the weight of the whipped vegetable oil topping. In or on cake; cake mix, 0.6% on a dry weight basis, if Polyoxyethylene (20) Sorbitan monostearate is also used, the total must not exceed 0.7% on a dry weight basis. Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking, 1%. If any combination of polyoxyethylene (20) Sorbitan monostearate, Polyoxyethylene (20) Sorbitan tristearate or Sorbitan tristearate is also used, the total must not exceed 1%. In or on cake icing; cake icing mix, 0.5% of the finished cake icing. If Polyoxyethylene (20) Sorbitan monooleate or Polyoxyethylene (20) sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing. In or on beverage base or mix, 0.05% of the beverage. If Polyoxyethylene (20) Sorbitan monooleate is also used, the total must not exceed 0.05% of the beverage. If Polyoxyethylene (20) Sorbitan monostearate is also used, the total must not exceed 0.05% of the beverage. If Polyoxyethylene (20) Sorbitan Tristearate is also used, the total must not exceed 0.05% of the beverage. Dry soup base or mix, 250 ppm

of soup as prepared for consumption. Dried yeast, 1.5%, residues of sorbiten monostearate in bread and other yeast leavened bakery products not to exceed 0.05%. Chocolate products; 1.0% (page 67-17).

SORBITAN TRIOLEATE

Sausage casings, 0.35% of the casing (page 67-17A).

SORBITAN TRISTEARATE

Emulsifying, gelling stabilizing and thickening agent in margarine; shortening 1.0%. Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking, 1% singly or in any combination with Polyoxyethylene (20) Sorbitan monostearate, Polyoxyethylene (20) Sorbitan tristearate or Sorbitan monostearate are also used, the total must not exceed 1.0% (page 67-17A).

SORBITOL

Used as a sweetener in a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 3.5%; unstandardized foods; GMP (page 67-31).

SORBITOL SYRUP

Sweetener used in unstandardized foods; GMP (page 67-31).

SPERMACEI WAX

Glazing and polishing agent for confectionery, 0.4% (page 67-21).

STANNOUS CHLORIDE

Flavour and colour stabilizer in asparagus packed in glass containers or fully-lined (lacquered) cans, 225 ppm calculated as tin; canned carbonated soft drinks; concentrated fruit juices, except frozen concentrated orange juice; lemon juice; lime juice; GMP (page 67-29).

STEARIC ACID

Release agent for confectionery, GMP. Plasticizing agent for chewing gum, GMP. Release agent and lubricant for foods sold in tablet form, GMP (page 67-29).

STEARYL CITRATE

Sequestering agent for margarine, 0.01% of the fat content. If monoglyceride citrate or monoisopropyl citrate or both are also used the total must not exceed 0.01% of the fat content. (page 67-53).

STEARYL MONOGLYCERIDYL CITRATE

Emulsifying, gelling, stabilizing or thickening agent for shortening, GMP (page 67-17A).

SUCCINIC ANHYDRIDE

Starch modifying agent, GMP (page 67-54).

SUCRALOSE

A sweetener and flavour enhancer in the following products: table-top sweeteners, GMP; breakfast cereal; 0.1%. In beverages; beverage concentrates and mixes; dairy beverages (except for any of these products for which standards are set out in these Regulations), 0.025% in beverages as consumed. Desserts, dessert mixes, toppings, topping mixes, fillings, filling mixes, frozen desserts and dairy desserts, (except for any of these products for which standards are set out in these Regulations), 0.025% in products as consumed. In chewing gum; breath freshener products; 0.15%. In salad dressing; condiments; 0.04% (except for any of these products for which standards are set out in these Regulations); in fruit spreads; 0.045% (except for any of these products for which standards are set out in these Regulations). In confections and their coatings; confectionery glazes for snack foods; sweetened seasonings or coating mixes for snack foods (except for any of these products for which standards are set out in these Regulations) 0.07%. In baking mixes and bakery products, (except for any of these products for which standards are set out in these Regulations) 0.065% in products as consumed. In processed fruit and vegetable products, (except for any of these products for which standards are set out in these Regulations) 0.015%. In alcoholic beverages, 0.07%. Table syrups 0.15%. Puddings and pudding mixes 0.04% (page 67-31A).

SUCROSE ACETATE ISOBUTYRATE (SAIB)

Density adjusting agent in citrus-flavoured or spruce-flavoured beverages 300 ppm as consumed (page 67-29A).

SUCROSE ESTERS OF FATTY ACIDS

Emulsifying, gelling, stabilizer or thickening agent in carotenoid colour preparations 1.5% (page 67-17A).

SULPHURIC ACID

pH adjusting or water correcting agent for use in malt liquor; beer; ale; stout; porter; light beer, GMP. To improve the extraction yield of coffee solids, in coffee beans; GMP. Starch modifying agent, GMP (page 67-29A, 67-37A, 67-54A).

SULPHUROUS ACID

May be used as pH adjusting agent, acid reacting material and water correcting agent for gelatin; GMP provided the finished product does not contain more than 500 ppm calculated

ed as sulphur dioxide. Class II preservative in cider; honey wine; wine, 70 ppm in the free state or 350 ppm in the combined state calculated as sulphur dioxide. Ale; beer; light beer; malt liquor; porter; stout, 15 ppm calculated as sulphur dioxide. Apple (or rhubarb) and (naming fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apples; fruit juices except frozen concentrated orange juice; gelatin; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; (naming the source of the glucose) syrup; refiner's molasses; table molasses; tomato catsup; paste; pulp; and puree, 500 ppm calculated as sulphur dioxide. Beverages; 100 ppm calculated as sulphur dioxide. Dried fruits and vegetables; 2,500 ppm calculated as sulphur dioxide. Unstandardized foods (except in food recognized as a source of thiamine and except unstandardized preparations of meat and meat-by-products (Divisions 14 and 21); fish; and poultry meat and poultry meat by-product, 500 ppm calculated as sulphur dioxide. Frozen mushrooms, 90 ppm calculated as sulphur dioxide. Dextrose, anhydrous; dextrose monohydrate, 20 ppm calculated as sulphur dioxide. Glucose or glucose syrup, 40 ppm except glucose or glucose syrup for the manufacture of sugar confectionary not more than 400 ppm calculated as sulphur dioxide. Glucose solids or dried glucose syrup, 40 ppm except glucose solids or dried glucose syrup for the manufacture of sugar confectionary not more than 150 ppm calculated as sulphur dioxide. Crustaceans; GMP, residues in the edible portion of the uncooked product not to exceed 100 ppm calculated as sulphur dioxide (page 67-37A, 67-44).

SUNSET YELLOW FCF

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming the flavour) skim and partly skimmed milk (naming the flavour); skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup, unstandardized foods; blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm in accordance with the requirements of

paragraph B.21.021(d). Longaniza 80 ppm allura red in accordance with the requirements of clause B.14.032(d) (xvi) and 20ppm sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi). Sausage casings (sunset yellow FCF only) 0.15% (residues of sunset yellow FCF in sausage prepared with such casings not to exceed 15 ppm (page 67-4A).

T

TALC

Coating agent on rice; filler for chewing gum base, GMP (page 67-29A).

TANNIC ACID

Emulsifying gelling or stabilizing agent in cider; honey wine; wine, 200 ppm; to reduce adhesion in chewing gum, GMP (page 67-17A, 67-29A).

TARTARIC ACID

pH adjusting or water correcting agent for ale; apple (or rhubarb) and (naming fruit) jam; baking powder; beer; cider; canned asparagus; fig marmalade; fig marmalade with pectin; French dressing; honey wine; ice cream mix; ice milk mix; (naming fruit) jam; (naming fruit) jam with pectin; (naming fruit) jelly; (naming fruit) jelly with pectin; light beer; malt liquor; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; margarine; porter; salad dressing; sherbet; pineapple marmalade; pineapple marmalade with pectin; stout; wine; unstandardized foods, GMP. Canned pears, canned strawberries, sufficient to maintain pH 4.2 to 4.5. Cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); (named variety) whey cheese, GMP. Cocoa products 1%, singly or in combination with citric acid, calculated on a fat-free basis. Class IV preservative for fats and oils; shortening; monoglycerides and diglycerides; lard; GMP. Unstandardized foods except unstandardized preparations of meat and meat-by-products (Divisions 14 and 21); fish; poultry meat and poultry meat by-products, GMP (page 67-37B, 67-50B).

TARTRAZINE

Colour permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming the flavour) skim and partly skimmed milk (naming the flavour); skim milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup, unstandardized foods; blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), 300 ppm singly or in combination in accordance with section B.06.002. Salted anchovy, salted scad and salted shrimp 125 ppm in accordance with the requirements of paragraph B.21.021(d). Longaniza 80 ppm allura red in accordance with the requirements of clause B.14.032(d) (xvi)(B) and 20ppm sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi)(C) (page 67-4A).

TERTIARY BUTYL HYDROQUINONE (TBHQ)

Class IV preservative used in or upon fats and oils; lard; shortening 0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or propyl gallate is also used, the total must not exceed 0.02% (page 67-50B).

THAUMATIN

Sweetener in chewing gum and breath freshener products, 500 ppm; in salt substitutes, 400 ppm. (Naming the flavour) flavour referred to in section B.10.005; unstandardized flavouring preparations, 100 ppm (page 67-31B).

TITANIUM DIOXIDE

Colouring agent permitted in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (Division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph

B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

TOCOPHEROLS

Class IV preservative for fats and oils; shortening; mono- and diglycerides; lard, GMP. Unstandardized foods [except unstandardized preparations of meat and meat by-products (Divisions 14 and 21); fish and poultry meat and poultry meat by-product], GMP (page 67-50B).

TRAGACANTH GUM

Emulsifying, gelling stabilizing or thickening agent for French dressing; salad dressing; relishes; mustard pickles, GMP. Ice cream; ice cream mix; cottage cheese; creamed cottage cheese, 0.5%. Sherbet, 0.75%. Lumpfish caviar 1.0%. Unstandardized foods, GMP. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients), 0.5%, in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8 (page 67-17B).

TRIACETIN

See Glyceryl triacetate (page 67-29A, 67-58).

TRIBUTYRIN

See Glyceryl tributyrate (page 67-59).

TRIETHYL CITRATE

Whipping agent for liquid egg white (liquid albumen); frozen egg white (frozen albumen), 0.25%. Solvent in named flavour (Division 10) and unstandardized flavour preparations; GMP (page 67-29A, 67-61).

TRYP SIN

Pancreas of the hog (*Sus scrofa*) permitted in or upon hydrolyzed animal milk and vegetable proteins GMP (67-19H).

TURMERIC

Colouring agent in or on apple (or rhubarb), and (naming fruit) jam; bread; butter; concentrated fruit juice except frozen concentrated orange juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21); margarine; a blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), unstandardized foods, GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d) (xvi). Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. (Named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients) at GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. GMP (page 67-3).

W

WOOD SMOKE

Class 1 preservative for (named variety) cheese; processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients); preserved fish; preserved meat (Division 14 and 21); preserved meat by-products (Division 14 and 21); preserved poultry meat; preserved poultry meat by-product sausage; unstandardized foods, GMP (page 67-40C).

X

XANTHAN GUM

Emulsifier, stabilizer, gelling and thickening agent in French dressing, salad dressing, unstandardized foods, GMP. Cottage cheese, creamed cottage cheese, 0.5% or, if used in combination with other stabilizing agents, the total amount of the combined stabilizers shall not exceed 0.5%. Calorie-reduced margarine, 0.5% in accordance with B.09.017. Cream cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), 0.5% in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8. Mustard pickles, relishes, 0.1%. Ice cream mix, 0.1% or if used in combination with microcrystalline cellulose and other stabilizers, the total amount of combined stabilizers and microcrystalline cellulose can not exceed 0.5%. Ice milk mix, 0.1% or if used with other stabilizers the total amount of combined stabilizers can not exceed 0.5%. Sherbet, 0.1% or if used in combination with other stabilizers the total amount of combined stabilizers can not exceed 0.75%. Cream for whipping, heat-treated above 100°C, 0.02% (page 67-17B, 17C).

XANTHOPHYLL

Colouring agent permitted in or on apple (or rhubarb) and (naming fruit) jam; bread; butter; concentrated fruit juice; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming fruit) jam with pectin; (naming fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; (naming flavour) skim and partly skimmed milk; (naming flavour) skim and partly skimmed milk with added milk solids; smoked fish; lobster paste and caviar; tomato catsup; marinated or similar cold processed, packaged fish and meat (division 21), GMP. Unstandardized foods, GMP. Liquid, dried or frozen whole egg and egg yolk, GMP in accordance with paragraphs B.22.034(b) and B.22.035(b). Vegetable fats and oils, GMP in accordance with section B.09.001. Margarine, GMP in accordance with subparagraph B.09.016 (c)(vi); (named variety) cheese; cheddar cheese; cream cheese with (named added ingredients); cream cheese spread; cream cheese spread with (named added ingredients); processed (named variety) cheese; processed (named variety) cheese with (named added ingredients); processed cheese food; processed cheese food with (named added ingredients); processed cheese spread; processed cheese spread with (named added ingredients); cold-pack (named variety) cheese; cold-pack (named variety) cheese with (named added ingredients); cold-pack cheese food; cold-pack cheese food with (named added ingredients), GMP in accordance with the requirements of sections B.08.033, B.08.034, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, B.08.041.4, B.08.041.5, B.08.041.6, B.08.041.7 and B.08.041.8. A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n), GMP. Longaniza; Tocino 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032 (d)(xvi) (page 67-3).

XYLITOL

Unstandardized foods, GMP (page 67-31B).

Z

ZEIN

Glazing or polishing agent for confectionery, 1.0% (page 67-21).

ZINC SULPHATE

As a yeast food in malt liquor; beer; ale; stout; porter; light beer, bacterial cultures GMP (page 67-56).

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