

FOOD ADDITIVES TABLES

updated edition

Classes V—VIII

Compiled by

Food Law Research Centre
Institute of European Studies
University of Brussels

Editors:

M. Fondu
H. van Gindertael-Zegers de Beyl
G. Bronkers
P. Carton (Administrative Secretary)



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FOREWORD TO THE UPDATED EDITION

Since the publication of the first edition of the Food Additives Tables, two members of the working group passed away: Professor Dr. E.J. Bigwood and Mr. G. Art. The editorial team of the Tables now consists of: Mr. M. Fondu, Co-Director of the Bigwood Centre, Institute of European Studies of the University of Brussels; Mrs. H. van Gindertael-Zegers de Beyl, "Licenciée en sciences chimiques", in charge of the evaluation of the probable intake of food additives of the Belgian population; Mrs. G. Bronkers, "Docteur en sciences chimiques"; and Mrs. P. Carton, Administrative Secretary of the Bigwood Centre.

During the updating of the first edition it proved desirable to change the Tables completely. A computerized system is now used, which will facilitate future updating, and both the editorial team and the publisher hope that easier and quicker consultation of the material is now possible.

The division of the complete work in fifteen Classes of food products has remained unchanged. The main change is the replacement of the horizontal and vertical columns by a systematic classification which gives the details of regulations per category of additives - country for country - in the form of run-on texts.

Another change is the fact that the Tables will no longer appear in loose-leaf form. The complete Tables will now consist of four instalments in bound form. Each of these instalments can be replaced completely when future updatings appear.

GUIDE FOR THE USERS

The food products are divided in fifteen Classes that are sometimes subdivided; a list of these Classes and subdivisions is given in the Contents on p. v. Each Class or, when subdivided, each subdivision, is dealt with as a unit on its own; the number of the Class or subdivision is given in the upper left- and right-hand corners of the pages.

The food additives are divided in twenty-three categories; a list of these categories and the twenty countries whose regulations are taken into account are given on p. ix.

For each food class the additives appear exclusively in an index on p. 3 of that Class when occurring at least once in the legislation of at least one country regarding permitted use for the purpose indicated (e.g. as antioxidant, as emulsifier, etc.). The texts give the regulations per category of food additives, country for country.

When in a Class an individual additive of the index is not listed for a certain country, this means that no regulations exist in that country regarding this particular use of this additive (NR). The same goes for countries not mentioned at all in the Class in connection with a whole category of additives from the index (NR).

When one (or more) single additive(s) of a homogeneous group of additives (salts, esters, etc.) in the index is not mentioned for a certain country (e.g. one ester out of three from the same radical) this means that the use of these single additives is prohibited in that country in this instance (P).

In some countries, owing to special legislations, regulation on use of additives may be extended beyond the additives in the index, to a list of "permitted additives" authorized for general use in food. In such case reference is made to the Appendix on Special Legislations.

Abbreviations used:	P	- Prohibited
	GMP	- Good Manufacturing Practice
	AWL	- Authorized Without Limitation
	ASP	- Authorized with Special Permission
	NR	- Not Regulated

Numbers in brackets refer to the reference notes appearing at the end of each Class or subdivision.

Further details about the information given in the Tables are available from the authors, Avenue F.-D. Roosevelt 39, 1050 Brussels, Belgium.

LIST OF CATEGORIES OF ADDITIVES

1. Acids, bases and salts
2. Anticaking agents
3. Antifoaming agents
4. Antioxidants and synergists
5. Colouring matters
6. Dispersing agents
7. Emulsifiers
8. Enzymes
9. Filter aids
10. Flavours and flavour enhancers
11. Foaming agents
12. Glazing agents or coating agents
13. Gum base
14. Leavening agents
15. Oxidizing agents
16. Preservatives
17. Propelling agents
18. Release agents
19. Solvents
20. Sweetening agents
21. Thickening agents
22. Vitamins and nutrients
23. Miscellaneous

LIST OF COUNTRIES

Austria
Belgium
Canada
Denmark
Finland
France
Germany (Fed. Rep. of)
Ireland
Israel
Italy
Japan
Luxemburg
Netherlands
Norway
Portugal
Spain
Sweden
Switzerland
U.K.
U.S.A.

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V.2	— Preserved Vegetables other than Frozen or Dried
V.3	— Dried Vegetables
Class VI	Fruits and Related Products
VI.1	— Fresh and Frozen Fruits
VI.2	— Processed Fruit
VI.3	— Dried Fruit
VI.4	— Fruit Juices
Class VII	Meat, Poultry and Related Products
VII.1	— Raw Meat, Poultry, Blood
VII.2	— Cured Meat, Meat, Poultry and their Products, Preserved or not
Class VIII	Fish, Shellfish and Related Products
VIII.1	— Fish, Shellfish, Crustacea, Echinoderms, Fresh or Frozen
VIII.2	— Fish and Fish Preparations, Preserved and Semi-Preserved, Frozen or not
VIII.3	— Shellfish, Crustacea, Echinoderms and Preparations, Preserved, Semi-Preserved, Frozen or not
VIII.4	— Roe

In further updatings:

Class I	Cereal Products	} already published
Class II	Sugars, Honey, Syrups, Jams, Marmalades, Jellies and Certain Spreads	
Class III	Nuts and Related Products	
Class IV	Potatoes and Related Products	
Class IX	Milk, Milk Products and Related Products such as Cheese	} to be published
Class X	Eggs and Related Products (domestic birds' eggs only)	
Class XI	Fats and Oils, Including Butter and Margarine	
Class XII	Beverages and Drinks	
Class XIII	Confectioneries, Including Chocolate and Related Products	
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Class V - Vegetables, Legumes, Mushrooms
V.1 - Fresh and Frozen Vegetables

(This Class is up-to-date up to 4th quarter 1981)

Index of Food Additives of Class V.1**1. Acids, bases and salts**

Acetic acid
Aceto-acetic acid
Chlorides
Citric acid
Lactic acid
Malic acid
Phosphates
Sulfates

2. Anticaking agents

Stearates

3. Antifoaming agents

Dimethylpolysiloxanes

4. Antioxidants and synergists

Ascorbic acid
Ascorbyl esters
EDTA
Tocopherols

5. Colouring matters

Colouring matters see also Appendix I

7. Emulsifiers

Fatty acid salts
Glycerides (esterified)
Glycerides (mono- and di-) of dietary fatty acids

12. Glazing agents or coating agents

Morpholine fatty acid salts
Oxyethylene higher aliphatic alcohols
Polyvinyl acetate

16. Preservatives

Benzoic acid
Benzoic acid (parahydroxy-)
Sorbic acid
Sulfur dioxide generating compounds

17. Propelling agents

Dichlorodifluoromethane

18. Release agents

Mineral oils (hydrocarbons)

21. Thickening agents

Alginate acid
Carrageenan
Cellulose derivatives
Cellulose (microcrystalline)
Furcellaran
Guar gum
Locustbean gum
Pectin
Starch see also Class I.6
Tragacanth gum

22. Vitamins and nutrients

Unspecified vitamins

23. Miscellaneous

Calcium chloride

1. Acids, bases and salts

Belgium

Acids, bases and salts (10): P.

Canada

Di-Na monohydrogen phosphate, Na sulfate: GMP in quick-frozen mushrooms.

Citric acid: GMP in tomatoes.

Ca salts: see Miscellaneous.

Other acids, bases and salts (11): P.

Denmark

Acetic and lactic acids and their Ca, K, Na salts, mono-, di- and tri-Ca orthophosphates, K chloride: GMP (1).

Citric and malic acids and their Ca, K, Na salts: GMP (1, 2).

Tetra-Na diphosphate: 1000 ppm (2); 2000 ppm (1).

Aceto-acetic acid and salts, sulfates: P.

Finland

Citric acid and Ca, K, Na salts: 3000 ppm (1).

Ca lactate: 7000 ppm (1).

Other acids, bases and salts (11): P.

France

Acids, bases and salts (10): P.

Germany (Fed. Rep. of)

Acetic, aceto-acetic, citric, lactic and malic acids and their salts, K chloride, phosphates, sulfates: AWL (12).

Ireland

Acetic acid and K salt, citric and lactic acids and their Ca, K, Na salts, phosphates: GMP.

Aceto-acetic acid and salts: P.

Israel

Acids, bases and salts (10): P.

Italy

Acids, bases and salts for pH regulation: GMP (12).

Other acids, bases and salts (11): P.

Japan

Acetic, citric, lactic and malic acids and their Na salt, mono- and di-NH₄, mono-, di- and tri-K, mono-, di- and tri-Na monophosphates, K, Na, di-Na diphosphates, K, Na metaphosphates, K, Na polyphosphates, Mg, Na, NH₄ sulfates: GMP (12).

Aceto-acetic acid and salts, K chloride: P.

Luxembourg

Acids, bases and salts (10): P.

Netherlands

Acetic and lactic acids: GMP as preservatives (1).

Other acids, bases and salts: (8).

Norway

Citric, lactic and malic acids and their salts: 2000 ppm in peeled raw vegetables and roots.

Acetic, citric, lactic and malic acids and their Ca, K,

Na salts: AWL in deep-frozen vegetables, roots, onions and the like.

Aceto-acetic acid and salts, K chloride, phosphates, sulfates: P.

Portugal

Citric acid and Ca, K, Na salts: GMP (1) (as antioxidant).

Acetic, aceto-acetic, lactic and malic acids and their salts, phosphates, sulfates: P.

Spain

Acids, bases and salts (10): P.

Sweden

Ca citrate, Ca carbonate, Ca orthophosphate: ASP as source of Ca for enrichment.

Other acids, bases and salts (11): P.

Switzerland

Citric acid and Ca, K, Na salts: GMP as antioxidants.

Other acids, bases and salts (11): P.

U.K.

Acetic, lactic and malic acids and their Ca, K, Na salts, citric acid and Ca, K, Na, NH₄ salts, K chloride, sulfates, phosphates: GMP.

U.S.A.

Acetic, citric, lactic, malic and tartaric acids, Na acetate, Na citrate, Na diacetate, K acetate, K citrate, Ca acetate, Ca citrate, Ca diacetate, Ca lactate: GMP (13).

Ca sulfate: GMP resulting as served not to exceed 700 ppm.

Other acids, bases and salts (11): P.

2. Anticaking agents

Belgium

Ca, Mg stearates: P.

Canada

Stearates: P.

Denmark

Anticaking agents (10): P.

Finland

Stearates: P.

France

Stearates: P.

Germany (Fed. Rep. of)

Stearates: P.

Ireland

Stearates: GMP.

Israel

Stearates: P.

Italy

Stearates: P.

Japan

Stearates: P (12).

Luxemburg

Stearates: P.

Netherlands

Stearates: GMP (14).

Norway

Anticaking agents (10): P.

Spain

Stearates: P.

Sweden

Anticaking agents (10): P.

Switzerland

Stearates: P.

U.K.

Ca, Mg stearates: GMP.

U.S.A.

Al, Ca, K, Mg, Na salts of capric, caprylic, lauric, myristic, oleic, palmitic and stearic acids: GMP (13).

Japan

Dimethylpolysiloxanes: P.

Silicon resin: 50 ppm (12).

Luxemburg

Dimethylpolysiloxanes: P.

Netherlands

Dimethylpolysiloxanes: GMP (15).

Norway

Methyl, phenyl silicones in combination with sorbitan fatty acids esters and polyoxyethylene sorbitan fatty acids esters: 10 ppm; mono- and diglycerides of fatty acids: 2000 ppm; fatty acids esters singly or mixed with glycerol and paraffin oil (food grade): 100 ppm as aids to prevent troublesome foam formation.

Dimethylpolysiloxanes: P.

Portugal

Dimethylpolysiloxanes: P.

Spain

Dimethylpolysiloxanes: P.

Sweden

Dimethylpolysiloxanes: P.

Switzerland

Dimethylpolysiloxanes: P.

U.K.

Dimethylpolysiloxanes: GMP.

U.S.A.

Dimethylpolysiloxanes: 10 ppm.

3. Antifoaming agents**Belgium**

Dimethylpolysiloxanes: P.

Canada

Dimethylpolysiloxanes: P.

Denmark

Dimethylpolysiloxanes: 10 ppm (1).

Finland

Dimethylpolysiloxanes: P.

France

Dimethylpolysiloxanes: P.

Germany (Fed. Rep. of)

Dimethylpolysiloxanes: P.

Israel

Dimethylpolysiloxanes: P.

Italy

Dimethylpolysiloxanes: P.

4. Antioxidants and synergists**Belgium**

Ascorbic acid and Ca, Na salts: 500 ppm (1).

Other antioxidants and synergists (11): P.

Canada

Antioxidants and synergists (10): P.

Denmark

Ascorbic acid and Ca, Na salts: 200 ppm (1, 2).

Ca di-Na EDTA: 100 ppm (1, 2).

Other antioxidants and synergists (11): P.

Finland

Ascorbic acid and Na ascorbate: 20 ppm (1).

Other antioxidants and synergists (11): P.

France

Ascorbic acid and Ca, Na salts, palmityl-6-L-ascorbic acid, 5,6-diacetyl-L-ascorbic acid: 300 ppm (1).

Other antioxidants and synergists (11): P.

Germany (Fed. Rep. of)

Ascorbic acid and ascorbyl palmitate and Ca, K, Na salts, tocopherols: AWL (12).

EDTA: P.

Ireland

Ascorbic acid and Ca, Na salts, ascorbyl palmitate, tocopherols: GMP.

EDTA: P.

Italy

Antioxidants and synergists (10): P.

Japan

Ascorbic acid and Na salt, ascorbyl stearate: GMP as dietary supplement.

Erythorbic acid and Na salt, dl- α -tocopherol: GMP.

EDTA: P.

Luxembourg

Ascorbic acid and Ca, Na salts: 500 ppm (1).

Other antioxidants (11): P.

Netherlands

Ascorbic acid: 500 ppm (1).

Other antioxidants and synergists (11): P.

Norway

Ascorbic acid and Na salt: AWL in peeled raw vegetables and roots.

Ascorbic acid and Na salt, tocopherols: AWL in quick-frozen vegetables, roots, onions and the like.

EDTA: P.

Portugal

Ascorbic acid: GMP (1).

Other antioxidants and synergists (11): P.

Spain

Antioxidants and synergists (10): P.

Sweden

Antioxidants and synergists (10): P.

Switzerland

Ascorbic acid: 400 ppm.

Tocopherols, K, Na, ascorbates, ascorbyl palmitate, ascorbyl stearate, mono- and diglycerides of fatty acids esterified with citric acid, lecithin: GMP as antioxidant.

U.K.

Ascorbic acid and Ca, Na salts, ascorbyl palmitate, tocopherols: GMP (12).

EDTA: P.

U.S.A.

Ascorbic acid and Ca, Na salts, ascorbyl palmitate, tocopherols: GMP (13).

EDTA and salts: P.

5. Colouring matters**Austria**

Colouring matters: P.

Belgium

Colouring matters: P.

Canada

Colouring matters: P.

Denmark

Colouring matters: P.

Finland

Colouring matters: P.

France

Colouring matters: P.

Germany (Fed. Rep. of)

Colouring matters: P (12).

Ireland

Colouring matters: P (3).

Israel

Colouring matters: P.

Italy

EEC authorized colouring matters (see Appendix I): GMP.

Amaranth: P.

Japan

Artificial colouring matters: GMP (12); P in fresh vegetables, beans, "kobu", "wakame".

Luxembourg

Colouring matters: P.

Netherlands

Colouring matters: P.

Norway

Caramel: GMP in quick-frozen fried onions.

Portugal

Colouring matters: P.

Spain

Colouring matters: P.

Sweden

Colouring matters: P.

Switzerland

Colouring matters: P.

U.K.

Colouring matters: P.

U.S.A.

Allura red, Annatto, Brilliant Blue FCF, beta-apo-8'-carotenal, beta-carotene, Beet powder, Canthaxanthine, Caramel, Carrot oil, Cochineal, Erythrosin, Paprika, Paprika oleoresin, Riboflavin, Saffran, Tartrazine: GMP in standardized foods only if the standard provides for use of added colours.

7. Emulsifiers**Austria**

Mono- and diglycerides of fatty acids: 5000 ppm in deep-frozen vegetable preparations.
Other emulsifiers (11): P.

Belgium

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not: P.

Canada

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not: P.

Denmark

Mono- and diglycerides of fatty acids: GMP (1).
Fatty acids salts, mono- and diglycerides of fatty acids esterified with organic acids: P.

Finland

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not: P.

France

Emulsifiers (10): P.

Germany (Fed. Rep. of)

Mono- and diglycerides of fatty acids: AWL (12).
Other emulsifiers (11): P.

Ireland

Mono- and diglycerides of fatty acids esterified or not with organic acids: GMP.

Israel

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not with organic acids: P.

Italy

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not with organic acids: P.

Japan

Na oleate: GMP on peel of vegetables as film forming agent.
Mono- and diglycerides of fatty acids: GMP (12).

Luxemburg

Fatty acids salts, mono- and diglycerides of fatty acids esterified or not: P.

Netherlands

Emulsifiers (10): GMP (8).

Norway

Emulsifiers: see Antifoaming agents.
Other emulsifiers (11): P.

Portugal

Emulsifiers (10): P.

Spain

Fatty acids salts, mono- and diglycerides of fatty acids, esterified or not with organic acids: P.

Sweden

Emulsifiers (10): P.

Switzerland

Mono- and diglycerides of fatty acids esterified or not with organic acids, fatty acids salts: P; see also Antioxidants.

U.K.

Ca, K, Na salts of fatty acids, mono- and diglycerides of fatty acids and those esterified with acetic, citric, lactic, diacetyltartaric esters: GMP (12).
Tartaric acid esters of mono- and diglycerides: P.

U.S.A.

Al, Ca, K, Mg, Na salts of fatty acids, mono- and diglycerides of fatty acids esterified or not with acetic, lactic, diacetyltartaric acids: GMP (13).

12. Glazing agents or coating agents**Belgium**

Glazing or coating agents (10): P.

Canada

Morpholine fatty acid salts, oxyethylene higher aliphatic alcohols, polyvinyl acetate: P.

Denmark

Glazing or coatings agents (10): P.

Finland

Morpholine fatty acid salts, oxyethylene higher aliphatic alcohols, polyvinyl acetate: P.

France

Glazing or coating agents (10): P.

Germany (Fed. Rep. of)

Glazing or coating agents (10): P.

Israel

Morpholine fatty acid salts, oxyethylene higher aliphatic alcohols, polyvinyl acetate: P.

Italy

Morpholine fatty acids salts, oxyethylene higher aliphatic alcohols, polyvinyl acetate: P.

Japan

Morpholine fatty acids salts, oxyethylene higher aliphatic alcohols, polyvinyl acetate: GMP on peel of vegetables as film forming agents.
See also Emulsifiers.

Luxemburg

Coating agents (10): P.

Netherlands

Glazing or coating agents (10): GMP (8).

Norway

Glazing or coating agents (10): P.

Portugal

Glazing or coating agents (10): P.

Spain

Glazing or coating agents (10): P.

Sweden

Glazing or coating agents (10): P.

Switzerland

Glazing or coating agents (10): P.

U.S.A.

Morpholine fatty acids salts: GMP as a protective coating on fresh vegetables.
Oxyethylene higher aliphatic alcohols, polyvinyl acetate: P.

16. Preservatives**Austria**

Preservatives (10): P.

Belgium

SO₂: 50 ppm in quick-frozen white vegetables and quick-frozen mushrooms.
Benzoic and sorbic acids and their salts, p-hydroxybenzoic acid esters and their salts: P.

Canada

SO₂ generating compounds: 90 ppm (7).
Benzoic and sorbic acids and their salts, p-hydroxybenzoic acid esters: P.

Denmark

SO₂: 200 ppm (2); 300 ppm (4).
Other preservatives (11): P.

Finland

Preservatives (10): P.

France

SO₂ generating compounds: residue level 50 ppm (as SO₂) for dipping of peeled carrots and celery in a 1.25 g/l SO₂ solution.
Other preservatives (11): P.

Germany (Fed. Rep. of)

In salad of vegetables: benzoic and sorbic acids and their Ca, K, Na salts: 1500 ppm; methyl, ethyl, propyl esters of p-hydroxybenzoic acid and their Na salt: 600 ppm (9).

In pulp of onions, of minced horseradish and of paprika: sorbic acid and Ca, K, Na salts: 2000 ppm (as sorbic acid); benzoic acid and Ca, K, Na salts: 2500 ppm (as benzoic acid); methyl, ethyl, propyl esters of p-hydroxybenzoic acid and their Na salt: 1500 ppm (as ethyl ester of p-hydroxybenzoic acid) (9).

SO₂ generating compounds: 1000 ppm in minced horseradish; 300 ppm in minced onions and minced garlic (9).

Ireland

Methyl, propyl esters of p-hydroxybenzoic acid and salts: 250 ppm (6).

SO₂ generating compounds: 100 ppm (6); 350 ppm (5).

Benzoic and sorbic acids and their salts: P.

Israel

Benzoic and sorbic acids and their salts, p-hydroxybenzoic acid esters and their salts, SO₂ generating compounds: P.

Italy

SO₂ generating compounds: 800 ppm in fresh garlic pulp.

Benzoic and sorbic acids and their salts, p-hydroxybenzoic acid esters and their salts: P.

Japan

Isobutyl hydroxybenzoate: 12 ppm on the peel of fruity vegetables.

Other preservatives (11): P.

Luxemburg

SO₂ generating compounds: 800 ppm in fresh garlic pulp.

Benzoic and sorbic acids and their salts, p-hydroxybenzoic acid esters and salts: P.

Netherlands

SO₂ generating compounds: 50 ppm in quick-frozen blanched vegetables.

Acetic and lactic acids: GMP as preservatives (1).

Other preservatives: P.

Norway

SO₂ generating compounds (Ca, K, Na salts): 200 ppm (as SO₂) in peeled raw vegetables and roots.
Other preservatives (11): P.

Portugal

SO₂ generating compounds: GMP only in white vegetables and mushrooms as residue after dipping in sulfite solution before quick freezing or canning.
Other preservatives (11): P.

Spain

Preservatives (10): P.

Sweden

SO₂ generating compounds: 400 ppm (4).
Other preservatives (11): P.

Switzerland

SO₂ generating compounds: 80 ppm in peeled vegetables.
Other preservatives (11): P.

U.K.

SO₂ generating compounds: 2000 ppm in powdered garlic; 150 ppm in dry ginger root; 50 ppm (7).
In fresh grated horseradish and horseradish sauce: 200 ppm SO₂ or 250 ppm methyl, ethyl, propyl p-hydroxybenzoate.
p-Hydroxybenzoic acid, sorbic and benzoic acids and their salts: P.

U.S.A.

Benzoic acid and Na salt, p-hydroxybenzoic acid methyl, propyl esters, sorbic acid and Ca, K, Na salts, SO₂ (not in foods recognized as a source of vit. B₁): GMP (13).

Portugal

Dichlorodifluoromethane: GMP as residue of quick-freezing process.

Spain

Dichlorodifluoromethane: P.

Sweden

Dichlorodifluoromethane: P.

Switzerland

Dichlorodifluoromethane: P.

U.K.

Dichlorodifluoromethane: 100 ppm in frozen foods (determined when the food is thawed at and to 20°C).

U.S.A.

Dichlorodifluoromethane: GMP as direct contact freezing agent.

17. Propelling agents**Belgium**

Dichlorodifluoromethane: P (1).

Canada

Dichlorodifluoromethane: P.

Denmark

Dichlorodifluoromethane: P.

Finland

Dichlorodifluoromethane: P.

France

Dichlorodifluoromethane: P.

Germany (Fed. Rep. of)

Dichlorodifluoromethane: P.

Israel

Dichlorodifluoromethane: P.

Italy

Dichlorodifluoromethane: P.

Japan

Dichlorodifluoromethane: P.

Luxemburg

Dichlorodifluoromethane: P.

Netherlands

Dichlorodifluoromethane: GMP (8).

Norway

Dichlorodifluoromethane: P.

18. Release agents**Belgium**

Mineral oils: P.

Canada

Mineral oils (including vaselin and paraffin): 3000 ppm (3).

Denmark

Mineral oils: P.

Finland

Mineral oils: P.

France

Mineral oils: P.

Germany (Fed. Rep. of)

Mineral oils: P.

Ireland

Mineral oils: P.

Israel

Mineral oils: P.

Italy

Mineral oils: P.

Japan

Mineral oils: P.

Luxemburg

Mineral oils: P.

Netherlands

Mineral oils: GMP (8).

Norway

Mineral oils: see Antifoaming agents.

Portugal

Mineral oils: P.

Spain

Mineral oils: P.

Sweden

Mineral oils: P.

Switzerland

Mineral oils: P.

U.K.

Mineral hydrocarbons: P.

U.S.A.

White mineral oil: GMP as protective coating on raw vegetables.

Italy

Thickening agents (10): P.

Japan

Na carboxymethyl starch, Na starch phosphate: 2%.

Propylene glycol alginate: 1%.

Ca carboxymethyl cellulose, Na carboxymethyl cellulose, methyl cellulose, singly or mixed: 2%.

Na polyacrylate: 2000 ppm.

Other thickening agents: (12).

Netherlands

EEC authorized thickening agents: GMP.

Norway

Thickening agents (10): P.

Portugal

Thickening agents (10): P.

Spain

Thickening agents (10): P.

Sweden

Thickening agents (10): P.

Switzerland

Starches, acid treated, alkali treated, enzyme treated starches, bleached, oxidized starches, monophosphate starches: GMP.

Other thickening agents (11): P.

U.S.A.

Alginic acid and salts, carrageenan, cellulose derivatives, furcellaran, guar gum, locustbean gum, pectin, modified starches, tragacanth gum: GMP (13).

21. Thickening agents**Austria**

Modified starches: 2% in deep-frozen thickened vegetable preparations, also for ready-to-eat dishes. Other thickening agents (11): P.

Belgium

Thickening agents (10): P.

Canada

Thickening agents (10): P.

Denmark

Alginic acid and Na salt, carrageenan, furcellaran, microcrystalline cellulose, methyl cellulose, methyl ethyl cellulose, hydroxypropyl methyl cellulose, Na carboxymethyl cellulose, guar gum, locustbean gum, tragacanth gum, singly or mixed: 1% (1). Pectin, chemically modified starches: GMP (1).

Finland

Thickening agents (10): P.

France

Thickening agents (10): P.

Germany (Fed. Rep. of)

Physically, enzymatically modified starches, oxidized starches: GMP. Other thickening agents: (12).

Ireland

EEC authorized vegetable gums: GMP.

Israel

Thickening agents (10): P.

22. Vitamins and nutrients**Switzerland**

Vitamins: ASP.

23. Miscellaneous**Belgium**

Ca chloride: P.

Canada

Ca chloride, Ca citrate, mono-Ca phosphate, Ca sulfate: 260 ppm (as Ca) in tomatoes.

Denmark

Ca chloride: GMP (1).

Finland

Ca chloride: 3000 ppm (1).