

DIVISION 15

Adulteration of food

- B. 15.001.** A food named in column III of an item of Table I to this Division is adulterated if the substance named in Column I of that item is present therein or has been added thereto in an amount exceeding the amount, expressed in parts per million, shown in column II of that item for that food.
- 22-1-81 **B. 15.002.** (1) Subject to subsections (2) and (3), a food is adulterated if an agricultural chemical or any of its derivatives is present therein or has been added thereto, singly or in any combination, in an amount exceeding 0.1 part per million, unless it is listed and used in accordance with the tables to Division 16.
- (2) Subject to subsection (3), a food is exempt from paragraph 4(d) of the Act if the only agricultural chemicals that are present therein or have been added thereto are any of the following:
- (a) a fertilizer;
 - (b) an adjuvant or a carrier of an agricultural chemical;
 - (c) an inorganic bromide salt;
 - (d) silicon dioxide;
 - 8-3-79 (e) sulphur; or
 - (f) viable spores of *Bacillus thuringiensis* Berliner.
- 26-1-98 (3) A food named in column IV of an item of Table II to this Division, a food that contains any such food or a food made from a product of any such food is exempt from the application of paragraph 4(d) of the Act if the agricultural chemicals named in columns I and II of that item are present in or have been added to the food in an amount not exceeding the maximum residue limit set out in column III of that item.
- 3-7-97 (4) A food set out in a Notice of Interim Marketing Authorization published under subsection B.01.056(6) is exempt from paragraph 4(d) of the Act in respect of any agricultural chemical or derivative of such a chemical, and any veterinary drug, set out in that notice that is present in the food in an amount not exceeding the maximum residue limit, expressed in parts per million, set out for the food in that notice.
- 11-4-91 **B. 15.003.** A food named in column IV of an item of Table III to this Division is exempt from paragraph 4(d) of the Act if the drug named in column I, and analysed as being the substance named in column II, of that item is present in the food in an amount not exceeding the limit, expressed in parts per million, set out in column III of that item for that food.

TABLE I

	<i>I</i>	<i>II</i>	<i>III</i>
<i>Item No.</i>	<i>Substance</i>	<i>Tolerance p.p.m.</i>	<i>Foods</i>
4-5-89	1. Arsenic	(1) 3.5 (2) 1 (3) 0.1	(1) Fish protein (2) Edible bone meal (3) Fruit juice, fruit nectar, beverages when ready-to-serve and water in sealed containers other than mineral water or spring water
8-3-79	2. Fluoride	(1) 650 (2) 150	(1) Edible bone meal (2) Fish Protein
14-2-91	3. Lead	(1) 10 (2) 1.5 (3) 0.5 (4) 0.2 (5) 0.15 (6) 0.08	(1) Edible bone meal (2) Tomato paste and tomato sauce (3) Fish protein and whole tomatoes (4) Fruit juice, fruit nectar, beverages when ready-to-serve and water in sealed containers other than mineral water or spring water (5) Evaporated milk, condensed milk and concentrated infant formula (6) Infant formula when ready-to-serve
	4. Tin	(1) 250	(1) Canned foods

**TABLE II
AGRICULTURAL CHEMICALS**

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
21-10-99	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
30-1-01	A.0001	abamectin	<p>(10E,14E,16E,22Z)- (1R,4S,5'S,6S,6'R,8R, 12S,13S,20R,21R,24S)- 6'-[(S)-sec-butyl]-21,24- dihydroxy-5',11,13,22- tetramethyl-2-oxo- 3,7,19-trioxatetracyclo [15.6.1.1^{4,8}.0^{20,24}] pentacosa-10,14,16,22- tetraene-6-spiro-2'-(5',6'- dihydro-2'H-pyran)-12-yl 2,6-dideoxy-4-O-(2,6- dideoxy-3-O-methyl-α-L- arabino-hexopyranosyl)- 3-O-methyl-α-L-arabino- hexopyranoside (avermectin B_{1a})</p> <p>(10E,14E,16E,22Z)- (1R,4S,5'S,6S,6'R,8R, 12S,13S,20R,21R,24S)- 21,24-dihydroxy-6'- isopropyl-5',11,13,22- tetramethyl-2-oxo- 3,7,19-trioxatetracyclo [15.6.1.1^{4,8}.0^{20,24}] pentacosa-10,14,16,22- tetraene-6-spiro-2'-(5',6'- dihydro-2'H-pyran)-12-yl 2,6-dideoxy-4-O-(2,6- dideoxy-3-O-methyl-α-L- arabino-hexopyranosyl)- 3-O-methyl-α-L-arabino- hexopyranoside (avermectin B_{1b})</p> <p>A mixture of avermectin B_{1a} and B_{1b}, and their 8,9-Z isomers, in the ratio of 80 to 20 respectively.</p>	<p>0.05</p> <p>0.02</p> <p>0.01</p> <p>0.005</p>	<p>Celery, head lettuce</p> <p>Apples, citrus fruits, pears, strawberries</p> <p>Peppers, tomatoes</p> <p>Almonds, cucumbers, walnuts</p>
23-5-02 8-4-97 23-11-95	A.001	acephate	<p><i>O,S</i>-dimethyl acetyl phosphoramidothioate</p>	<p>5.0</p> <p>2.0</p> <p>1.5</p> <p>1.0</p> <p>0.5</p> <p>0.3</p> <p>0.05</p>	<p>Celery</p> <p>Cauliflower, peppers</p> <p>Brussels sprouts</p> <p>Lettuce, beans</p> <p>Corn, cranberries, potatoes, soybeans</p> <p>Cabbage</p> <p>Milk</p>
21-10-99	A.01	alachlor	<p>2-chloro-2',6'-diethyl-N- methoxy- methylacetanilide including the metabolites containing the diethylaniline or 2- ethyl-6-(1-hydroxyethyl) aniline moieties</p>	<p>0.2</p> <p>0.02</p> <p>0.001</p>	<p>Soybeans</p> <p>Corn, dry beans, soybean oil</p> <p>Meat, milk</p>
31-1-91					

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
21-10-99 23-5-02 3-2-77	A.02 aldicarb	2-methyl-2-(methylthio) propionaldehyde- <i>O</i> -(methylcarbamoyl) oxime, including the metabolites aldicarb sulfoxide and aldicarb sulfone	0.5	Potatoes
8-3-79	A.1 aldrin and dieldrin	1,2,3,4,10,10-hexachloro-1,4,4a,5,8,8a-hexahydro-1,4-endo,exo-5,8-dimethanonaphthalene	0.2 (calculated on the fat content)	Meat, meat by-products and fat of cattle, goats, hogs, poultry and sheep.
17-11-77		and		
27-4-78		1,2,3,4,10,10-hexachloro-6,7-epoxy-1,4,4a,5,6,7,8,8a-octahydro-1,4-endo,exo-5,8-dimethanonaphthalene	0.1 (calculated on the fat content)	Butter, cheese, milk and other dairy products.
23-5-02 26-5-94	A.1.1 amitraz	<u>N,N</u> -bis(2,4-xylyliminomethyl) methylamine, including the metabolite <u>N</u> -(2,4-dimethylphenyl)- <u>N'</u> -methyl formamidine	1.0 0.5 0.2	Pears Apples Liver and kidney of cattle and hogs
25-10-01	A.1.2 amitrole	3-amino- <i>s</i> -triazole	0.01	Barley, peas, rapeseed (canola), wheat
23-5-02 21-10-99 8-3-79	A.2 anilazine	2,4-dichloro-6-(2-chloroanilino)-1,3,5-triazine	20 10 5	Strawberries. Blueberries, celery, cranberries, currants, garlic, gooseberries, leeks, onions, shallots, tomatoes. Blackberries, cucumbers, dewberries, loganberries, melons, pumpkins, raspberries, squash. Potatoes
21-10-99 27-4-78 23-5-02	A.3 azinphos-methyl	S-(3,4-dihydro-4-oxobenzo [d]-[1,2,3] triazin-3-ylmethyl) <i>O</i> , <i>O</i> -dimethyl phosphorodithiate	5.0 2.0 1.0	Grapes. Apples, apricots, beans, blackberries, blueberries, boysenberries, citrus fruits, loganberries, peaches/nectarines, pears, quinces, raspberries, spinach. Broccoli, Brussels sprouts, cabbage, cherries, cranberries, currants, onions (green), plums, tomatoes, strawberries.
13-9-79			0.5 0.4 0.2	Artichokes, cauliflower, celery, cucumbers, onions (dry bulb). Kiwi fruit (edible portion). Peppers.

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
31-1-02	A.4	azoxystrobin	(<i>αE</i>)-methyl 2-[[6-(2-cyanophenoxy)-4-pyrimidinyl]oxyl- <i>α</i> -(methoxymethylene) benzeneacetate, including the isomer (<i>Z</i>)-methyl 2-[[6-(2-cyanophenoxy)-4-pyrimidinyl]oxyl--(methoxymethylene) benzeneacetate	3 1 0.8 0.6 0.3 0.2 0.06 0.03 0.01	Grapes Bananas, rapeseed (canola) Peaches/nectarines Tomato paste Liver of cattle, hogs, horses and sheep Tomatoes Kidney of cattle, hogs, horses and sheep Peanut oil Meat and meat by-products of cattle, hogs, horses and sheep, peanuts, pecans
23-5-02	B.	benomyl, carbendazim and thiophanate-methyl	methyl 1-(butylcarbamoyl) benzimidazol-2-ylcarbamate, methyl benzimidazol-2-ylcarbamate (carbendazim), and 1,2-di-(3-methoxy-carbonyl-2-thioureido)-benzene, expressed as carbendazim	10 6 5 2.5 1 0.5	Citrus fruits, peaches/nectarines. Blackberries, boysenberries, raspberries. Apples, apricots, carrots, cherries, grapes, mushrooms, pears, plums, strawberries. Tomatoes. Beans, pineapples (edible pulp). Cucumbers, melons, pumpkins, squash.
8-3-79					
25-10-01	B.01	bentazon	3-(1-methylethyl)-1 <i>H</i> -2,1,3-benzothiadiazin-4(3 <i>H</i>)-one 2,2-dioxide, including the metabolites 6-hydroxy-3-(1-methylethyl)-1 <i>H</i> -2,1,3-benzothiadiazin-4(3 <i>H</i>)-one 2,2-dioxide and 8-hydroxy-3-(1-methylethyl)-1 <i>H</i> -2,1,3-benzothiadiazin-4(3 <i>H</i>)-one 2,2-dioxide	3 0.5 0.1 0.05	Peas Beans Barley, leeks, onions, wheat Blueberries, corn, peanuts, rice, soybeans
8-3-79	B.1	BHC isomers, except lindane	all isomers of 1,2,3,4,5,6-hexachlorocyclohexane, except gamma BHC	0.1 (calculated on the fat content)	Butter, cheese, milk and other dairy products; meat and meat by-products of cattle, goats, hogs, poultry and sheep.
4-3-75	B.2	biphenyl	biphenyl	110	Citrus fruits.
4-3-75	B.4	bromophos	<i>O</i> -(4-bromo-2,5-dichlorophenyl), <i>O</i> - <i>O</i> -dimethyl phosphorothioate	1.5	Apples.
23-5-02					
23-6-99	B.5	bromopropylate	isopropyl 4,4'-dibromobenzilate	2 10	Citrus fruits, grapes Raisins
20-9-01	B.6	bromoxynil	3,5-dibromo-4-hydroxybenzotrile, including the metabolite 3,5-dibromo-4-hydroxybenzoic acid	0.1	Eggs, meat and meat by-products of cattle and poultry, milk, rapeseed (canola)

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 24-3-83	C.2 captan	3a,4,7,7a-tetrahydro-N-(trichloromethane-sulphenyl)-phthalimide	5.0	Apples, apricots, blueberries, cranberries, cherries, grapes, peaches/nectarines, pears, plums, raspberries, strawberries, tomatoes.
28-8-76	C.3 carbaryl	1-naphthyl-methylcarbamate	10	Apricots, asparagus, beet tops, blackberries, boysenberries, cherries, Chinese cabbage, citrus fruits, collards, cranberries, dandelions, dewberries, endives, kale, lettuce, loganberries, mustard greens, nuts (whole in shells), okra, olives (raw), parsley, peaches/nectarines, plums, raspberries, salsify tops, spinach, Swiss chard, turnip tops, watercress.
23-5-02			7	Blueberries, strawberries.
25-8-76			5	Apples, bananas, beans, beet roots, broccoli, Brussels sprouts, cabbages, carrots, cauliflower, celery, eggplants, grapes, horseradish, kohlrabi, parsnips, pears, peas, peppers, poultry meat, radishes, salsify roots, tomatoes, turnip roots.
			3	Cucumbers, melons, pumpkins, squash.
			2	Barley, oats, rye, wheat.
			1	Corn, nuts (shelled).
			0.2	Potatoes.
21-10-99	C.4 carbofuran	2,3-dihydro-2,2-dimethyl-7-benzofuranyl methylcarbamate	0.5	Carrots, peppers, potatoes, rutabagas (turnips).
13-5-75		including the metabolite 3-hydroxy carbofuran	0.4	Strawberries.
			0.3	Onions.
8-3-79	C.4.1 carbofuran phenolic metabolites	2,3-dihydro-2,2-dimethyl-7-hydroxybenzofuran, 2,3-dihydro-2,2-dimethyl-7-hydroxy-3-oxobenzofuran and 2,3-dihydro-2,2-dimethyl 3,7-dihydroxybenzofuran	1.0	Carrots, potatoes, turnips.
27-4-78			0.5	Onions, peppers, strawberries.
8-3-79	C.6 chlordane	1,2,4,5,6,7,8,8-octachloro-3a,4,7,7a-tetrahydro-4,7-methanoindan including the metabolite oxychlordane	0.1 (Calculated on the fat content)	Butter, cheese, milk and other dairy products; meat and meat by-products of cattle, goats, hogs, poultry and sheep.
27-4-78				
21-10-99	C.7 chlormequat	(2-chloroethyl) trimethyl ammonium ion	1.0	Wheat.

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
	Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods	
21-10-99					
21-10-99	C.7.1	chlorthal-dimethyl	dimethyl tetrachloroterephthalate	5 2	Mustard greens, turnip greens. Beans, black-eyed peas, collards, kale, lettuce, peppers, pimentos, potatoes, soybeans, strawberries, sweet potatoes, turnips, yams. Broccoli, Brussels sprouts, cabbage, cantaloupes, cauliflower, cucumbers, eggplants, garlic, honeydew melons, onions, summer squash, tomatoes, watermelons, winter squash.
13-9-79			1		
23-5-02 8-4-97	C.9	chlorothalonil	tetrachloro-isophthalonitrile, including the metabolite 4-hydroxy-2,5,6-trichloro-1,3-benzenedicarbonitrile	15 5	
14-12-94 13-4-00				2 1 0.6 0.5 0.3	Celery Beans, broccoli, Brussels sprouts, cabbage, cauliflower, cucumbers, melons, onions, pumpkins, squash, tomatoes, wasabi Cranberries Carrots, mushrooms, parsnips Blueberries Cherries, peaches/nectarines Peanuts
21-10-99	C.10	chlorpropham	isopropyl 3-chlorophenylcarbamate	15.0	Potatoes
23-5-02 28-7-99	C.10.1	chlorpyrifos	<i>O,O</i> -diethyl- <i>O</i> -(3,5,6-trichloro-2-pyridyl)phosphorothioate, including the metabolite 3,5,6-trichloro-2-pyridinol	2 1.5 1 (calculated on the fat content)	Kiwi fruit Apples Meat and meat by-products of cattle, other than fat, liver and kidney
9-8-78				1	Citrus fruits, fat, kidney and liver of cattle, peppers Rutabagas
2-6-94				0.5	
20-9-01	C.10.1.1	clethodim	(<i>E,E</i>)-(+)-2-[1-[[3-chloro-2-propenyl]oxy]imino]propyl]-5-[2-(ethylthio)propyl]-3-hydroxy-2-cyclohexen-1-one, including metabolites containing the 2-cyclohex-1-enone moiety	10 0.5 0.4 0.3 0.2 0.05	Soybeans Beans, chickpeas, lentils, peas (dry), potatoes Mustard seed Flaxseed Onions, sunflower (including sunola) seeds Rapeseed (canola)
23-5-02	C.10.2	clofentezine	3,6-bis(2-chlorophenyl)-1,2,4,5-tetrazine 3,6-bis(2-chlorophenyl)-1,2,4,5-tetrazine including the metabolite 3-(2-chloro-4-hydroxyphenyl)-6-(2-chlorophenyl)-1,2,4,5-tetrazine	0.5 1.0 0.01 0.05	Almonds, apples, pears Peaches/nectarines Milk Meat and meat by-products (except liver) of cattle, goats, hogs, horses and sheep
21-10-99					
25-5-93	C.10.3	clomazone	2-(2-chlorobenzyl)-4,4-dimethyl-1,2-oxazolidin-3-one	0.05	Soybeans.

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.					
	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
13-4-00	C.10.4	clopyralid	3,6-dichloropyridine-2-carboxylic acid	7 2 1 0.2	Barley, oats and wheat milling fractions, excluding flour Barley, oats, wheat Broccoli, cabbage, cauliflower, Chinese broccoli, kohlrabi, mustard cabbage, Napa cabbage, strawberries Flax
30-5-02	C.10.5	cloransulam-methyl	methyl 3-chloro-2-[[[5-ethoxy-7-fluoro[1,2,4]triazolo[1,5-c]pyrimidin-2-yl)sulfonyl]amino]benzoate, including the metabolite 3-chloro-2-[[[5-ethoxy-7-fluoro[1,2,4]triazolo[1,5-c]pyrimidin-2-yl)sulfonyl]amino]benzoic acid, calculated as ester	0.01	Soybeans
21-10-99	C.11	copper compounds	copper compounds (inorganic) including copper oxychloride, copper oxychloride-sulphate, copper sulphate, copper sulphate monohydrate, tribasic copper sulphate	50.0 (calculated as copper)	Fresh fruits and vegetables.
21-10-99	C.12	coumaphos	O-3-chloro-4-methylcoumarin-7-yl O,O-diethyl phosphorothioate	0.5 (calculated on the fat content)	Meat, meat by-products and fat of cattle, goats, horses, hogs, poultry and sheep.
13-9-79	C.13	4-CPA	(p-chlorophenoxy) acetic acid	2.0	Mung bean sprouts
13-4-00	C.13.01	cyfluthrin	(RS)- α -cyano-4-fluoro-3-phenoxybenzyl(1RS, 3RS)-(1RS,3SR)-3-(2,2-dichlorovinyl)-2,2-dimethylcyclopropane-carboxylate	15 5 0.5 0.4 0.01	Milk fat (in whole milk) Fat of cattle, goats, hogs, horses, poultry and sheep Milk Meat and meat by-products of cattle, goats, hogs, horses, poultry and sheep Eggs
8-5-03	C.13.1	cyhalothrin-lambda	[1 α (S*),3 α (Z)](±)-cyano(3-phenoxyphenyl)methyl	2 1 (calculated on the fat content)	Head lettuce Milk
20-11-97			3-(2-chloro-3,3,3-trifluoro-1-propenyl)-2,2-dimethylcyclopropane-carboxylate	0.4 0.3 0.2 0.15 0.1 0.05	Broccoli, cabbage Sunflower oil Meat of cattle, goats, hogs, horses and sheep, sunflower seeds Corn flour Tomatoes Corn

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.	I		II		III		IV	
	Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods				
21-10-99								
25-10-01	C.14	cymoxanil	2-cyano-N-[(ethylamino)carbonyl]-2-(methoxyimino)acetamide	0.05	Fat, meat and meat by-products of cattle, goats, hogs and sheep, milk, potatoes			
23-5-02	C.16	cypermethrin	(RS)- α -cyano-3-phenoxybenzyl (1RS, 3RS)-(1RS, 3SR)-3-(2,2-dichlorovinyl)-2,2-dimethylcyclopropane-carboxylate	1.0	Apples, celery, citrus fruits.			
21-10-99				0.5	Beans, broccoli, Brussels sprouts, cabbage, cauliflower, grapes, pears.			
				0.3	Tomatoes.			
				0.2	Peaches/nectarines, strawberries.			
23-6-99	C.16.1	cyprodinil	4-cyclopropyl-6-methyl-N-phenylpyrimidin-2-amine	3 2 0.1 0.02	Raisins Grapes, stone fruit Pome fruit Almonds			
28-8-97	C.17	cyromazine	\underline{N} -cyclopropyl-1,3,5-triazine-2,4,6-triamine, including the metabolite 1,3,5-triazine-2,4,6-triamine	10.0	Celery, leaf lettuce, spinach			
				8.0	Mushrooms			
				4.0	Head lettuce			
				3.0	Onions (green), peppers			
				1.5	Dry potato products			
				1.0	Cucumbers, melons, tomatoes			
				0.5 0.3	Potatoes Onions (dry)			
13-4-00	D.1	2,4-D	(2,4-dichlorophenoxy)acetic acid	5 2 0.5	Asparagus Citrus fruits Cranberries			
23-5-02	D.2A	daminozide	succinic acid 2,2-dimethylhydrazide	0.5	Tomatoes.			
21-10-99				10	Grapes.			
				15	Brussels sprouts, pears.			
5-8-76				20	Peanuts, plums.			
				25	Peaches/nectarines.			
				30 55	Apples, sweet cherries. Sour cherries.			
29-7-82	D.3	DDT	1,1,1-trichloro-2,2-bis(chlorophenyl) ethane including the metabolites 1,1-dichloro-2,2-bis(p-chlorophenyl) ethane (TDE or DDD) and 1,1-dichloro-2,2-bis(p-chlorophenyl) ethylene (DDE)	5.0 1.0 (calculated on the fat content) 0.5	Fish. Butter, cheese, milk and other dairy products; meat, meat by-products and fat of cattle, hogs, poultry and sheep. Eggs, fresh vegetables.			

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 13-4-00	D.7 diazinon	<i>O,O</i> diethyl- <i>O</i> -(2-isopropyl-6-methyl-4-pyrimidinyl) phosphorothioate	0.75 0.7 0.5 0.25	Apples, apricots, beets, broccoli, cabbage, carrots, cauliflower, celery, cherries, endives, grapes, kale, kohlrabi, lettuce, onions, pears, peppers, plums, salsify, spinach, strawberries, tomatoes, turnip tops, wasabi Citrus fruits, peaches/nectarines Beans, Brussels sprouts, cucumbers, turnips Cantaloupes, collards, cranberries, figs, hops, lima beans, muskmelons, parsley, parsnips, radishes, summer squash, Swiss chard, watermelons, winter squash
23-5-02 21-10-99	D.9 dichlone	2,3-dichloro-1,4-naphthoquinone	3 15	Apples, cherries, peaches/nectarines, plums, prunes. Strawberries.
23-5-02 21-10-99	D.10 dichloran	2,6-dichloro-4-nitroaniline	20 15 10	Snap beans Peaches/nectarines, sweet cherries Apricots, blackberries, celery, grapes, lettuce, raspberries, strawberries
15-11-84			5 0.5	Carrots, onions, plums, rhubarb, sweet potatoes, tomatoes. Cucumbers, garlic
4-3-75	D.11 dichlorvos	2,2-dichlorovinyl dimethyl phosphate	0.25 0.50 2.0	Tomatoes. Non-perishable packaged foods of low fat content (under 6%). Non-perishable packaged foods of high fat content (over 6%).

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
21-10-99	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
23-5-02 21-10-99	D.12 dicofol	1,1-bis(<i>p</i> -chlorophenyl) 2,2,2-trichloroethanol	5.0 3.0	Citrus fruits. Almonds, apples, apricots, beans, blackberries, boysenberries, cantaloupes, cherries, chestnuts, cucumbers, dewberries, eggplants, figs, filberts, grapes, hickory nuts, honeydew melons, loganberries, muskmelons, peaches/ nectarines, pears, peas, pecans, peppers, pimentos, plums, pumpkins, quinces, raspberries, soybeans, strawberries, summer squash, tomatoes, walnuts, watermelons, winter squash.
13-9-79			0.1 (calculated on the fat content)	Butter, cheese, milk and other dairy products, meat and meat by-products of cattle, goats, hogs, poultry and sheep.
27-4-78				
17-11-77	D.13 dieldrin see aldrin			
23-3-04	D.14 difenoconazole	1-[2-[4-(4- chlorophenoxy)-2- chlorophenyl]-4-methyl- 1,3-dioxolan-2- ylmethyl]-1 <i>H</i> -1,2,4- triazole	0.1 0.05 0.03 0.01	Wheat Eggs, meat and meat by- products of cattle, goats, hogs, poultry and sheep, mustard seed Rapeseed (canola) Barley, milk
18-5-00	D.14.1 diflufenzopyr	2-[1-[[[(3,5- difluorophenyl)amino] carbonyl]hydrazono] ethyl]-3- pyridinecarboxylic acid including its metabolites convertible to M1 (8- methyl-5(6 <i>H</i>)-pyrido [2,3- <i>d</i>] pyridazinone)	0.05	Corn
23-5-02 11-10-84	D.15 dimethoate	<i>O,O</i> -dimethyl <i>S</i> -(<i>N</i> - methylcarbamoyl- methyl) phosphorodithioate including the metabolite omethoate	2.0 1.5 1.0 0.5	Apples, beet greens, broccoli, cabbages, cauliflower, cherries, kale, lettuce, pears, spinach, Swiss chard, turnip greens. Citrus fruits. Beans, blueberries, celery, strawberries. Peas, peppers, tomatoes.
4-3-75	D.17 diphenamid	<i>N,N</i> -dimethyl-2,2- diphenylacetamide	1	Strawberries.
15-11-84	D.18 diphenylamine	diphenylamine	5.0	Apples.

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-6-99	D.18.1	diquat 9,10-dihydro-8a, 10a-diazonia-phenanthrene ion	0.5	Flax, solin Lentils Eggs, meat and meat by-products, milk, poultry meat and poultry meat by-products
8-4-97			0.2	
			0.05	
23-5-02	D.19	O,O-diethyl S-[2-(ethylthio)ethyl] phosphorodithioate	0.2	Potatoes. Beans, broccoli, Brussels sprouts, cabbage, cauliflower, lettuce, peas, spinach, tomatoes.
21-10-99			0.5	
4-3-75				
23-5-02	D.21	3-(3,4-dichlorophenyl)-1,1-dimethylurea	1	Citrus fruits, corn, grapes, pineapples, potatoes, wheat. Asparagus.
21-10-99			7	
4-3-75				
27-4-78	D.22	N-dodecylguanidine acetate	5.0	Apples, pears, strawberries. Cherries.
			2.0	
21-10-99	E.1	6,7,8,9,10,10-hexachloro-1,5,5a,6,9,9a-hexahydro-6,9-methano-2,4,3-benzodioxathiepin 3-oxide, including the metabolite endosulfan sulfate	2.0	Apples, apricots, broccoli, Brussels sprouts, cabbage, cherries, lettuce, peaches/nectarines, pears, plums, spinach. Artichokes, beans, cauliflower, celery, cucumbers, eggplants, grapes, melons, peppers, pumpkins, squash, strawberries, tomatoes, watercress. Peas. Butter, cheese, milk and other dairy products; meat and meat by-products of cattle, goats, hogs, poultry and sheep.
23-5-02			1.0	
27-4-78				
13-9-79			0.5	
			0.1 (calculated on the fat content)	
13-9-79	E.1.1	1,2,3,4,10,10-hexachloro-6,7-epoxy-1,4,4a,5,6,7,8,8a-octahydro-endo-endo-1,4:5,8-dimethanonaphthalene	0.02 (calculated on the fat content)	Butter, cheese, milk and other dairy products.
27-4-78				

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
21-10-99	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99	E.2	ethephon	2-chloroethyl phosphonic acid	20 10 8 5 3 2	Blackberries Blueberries Sweet cherries Raisins Apples, figs, peppers Barley and wheat milling fractions, excluding flour, cranberries, sour cherries, tomatoes
21-10-99			1 0.5	Citrus fruits, grapes Barley, cantaloupes, pineapples, wheat	
23-5-02 27-4-78	E.3	ethion	<i>O,O,O',O'</i> -tetraethyl S,S'- methylene- bisphosphorodithioate	2.5 (calculated on the fat content) 2.0	Meat, meat by-products and fat of cattle. Apples, citrus fruits, grapes, pears.
23-5-02 13-9-79			1.0 0.5	Beans, peaches/nectarines, plums, strawberries. Tomatoes.	
21-10-99 23-5-02	E.4	ethoxyquin	1,2-dihydro-6-ethoxy-2,- 2,4-trimethyl-quinoline polymer	0.5 3	Eggs, meat, poultry meat. Apples, pears, poultry fat, liver of poultry.
24-10-02 14-6-01	E.5	ethylenebis- dithiocarbamate fungicides	manganese and zinc ethylenebis (dithiocarbamate) (polymeric)	7 6 5 4 0.5	Apples, broccoli, Brussels sprouts, cabbage, cauliflower, eggplants, endives, grapes, lettuce, mushrooms, onions (green), pears, peppers Lentils Celery Cucumbers, tomatoes Onions (dry)
21-10-99	F.1	fenbutatin oxide	di [tri-(2-methyl-2- phenylpropyl)tin] oxide	3.0 2.0 0.5	Apples, pears. Citrus fruits. Cucumbers, tomatoes.
1-5-03 25-10-01 30-1-01	F.1.001	fenhexamid	<i>N</i> -(2,3-dichloro-4- hydroxyphenyl)-1- methylcyclohexane carboxamide	20 6 4 3 0.5 0.02	Blackberries, loganberries, raspberries Apricots, cherries, peaches/ nectarines, raisins Grapes Strawberries Plums Almonds
11-1-95	F.1.01	fenoxaprop- ethyl	(<i>RS</i>)-ethyl-2-[4-(6- chloro-1,3-benzoxazol-2- yloxy)- phenoxy]propanoate including the metabolites 2-[4-[(6- chloro-2-benzoxazolyl)- oxy]phenoxy]propionic acid and 6-chloro-2,3- dihydrobenzoxalazol-2- one	0.02	Milk

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
21-10-99	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
	F.1.1	ferbam	ferric dimethyldithiocarbamate	7 (calculated as zineb)	Apples, apricots, asparagus, beans, beets, blackberries, black-eyed peas, blueberries, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, collards, corn, cranberries, cucumbers, currants, dates, eggplants, gooseberries, grapes, guavas, huckleberries, kale, kohlrabi, lettuce, loganberries, mangoes, melons, mustard greens, onions, papayas, peaches/nectarines, peanuts, pears, peas, peppers, plums, (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips.
13-9-79					
23-5-02					
7-11-02	F.1.1.01	florasulam	<i>N</i> -(2,6-difluorophenyl)-8-fluoro-5-methoxy[1,2,4]triazolo [1,5- <i>c</i>]pyrimidine-2-sulphonamide	0.01	Barley, oats, wheat
13-4-00	F.1.1.1	fluazifop-butyl	butyl(<i>RS</i>)-2-[4-(5-trifluoromethyl-2-pyridyloxy)phenoxy] propionate	1 (calculated as acid) 0.3 (calculated as acid) 0.2 (calculated as acid) 0.05 (calculated as acid) 0.01 (calculated as acid)	Soybeans, strawberries Mustard Flax, solin Eggs, meat, meat by-products and fat of cattle, goats, hogs, horses, poultry and sheep Milk
13-9-00 29-10-98	F.1.1.2	fluazuron	1-[4-chloro-3-(3-chloro-5-trifluoromethyl-2-pyridyloxy)phenyl]-3-(2,6-difluorobenzoyl) urea	7.0 0.5	Fat of cattle Meat by-products of cattle
20-9-01	F.1.1.3	flucarbazone-sodium	4,5-dihydro-3-methoxy-4-methyl-5-oxo- <i>N</i> -[[2-(trifluoromethoxy)phenyl]sulfonyl]-1 <i>H</i> -1,2,4-triazole-1-carboxamide, sodium salt, including the metabolite 4,5-dihydro-3-methoxy-5-oxo- <i>N</i> -[[2-(trifluoromethoxy)phenyl]sulfonyl]-1 <i>H</i> -1,2,4-triazole-1-carboxamide, sodium salt	0.01	Wheat

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
21-10-99	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
14-1-88 6-4-89	F.1.2	flucythrinate	0.1 (calculated on the fat content)	Milk
24-10-02 20-9-01	F.1.2.1	fludioxonil	2 0.05 0.02 0.01	Apricots, peaches/nectarines, plums Fat, kidney and liver of cattle, goats, hogs, horses and sheep, mustard Potatoes Meat of cattle, goats, hogs, horses and sheep, milk, rapeseed (canola)
13-9-00	F.1.3	flusilazole	1 0.5 0.2 0.1 0.01*	Raisins Grapes Apples Bananas Meat and meat by-products of cattle; milk
23-5-02 21-10-99	F.2	folpet	30 25 15	Celery Apples, avocados, blackberries, blueberries, boysenberries, cherries, crabapples, cranberries, currants, dewberries, gooseberries, grapes, huckleberries, leeks, lettuce, loganberries, onions, raspberries, strawberries, tomatoes. Citrus fruits, cucumbers, garlic, melons, pumpkins, squash.
24-10-02 22-11-01	F.2.1	fomesafen	0.05	Dry beans, lima beans, snap beans, soybeans
21-10-99 23-5-02	F.3	formetanate hydrochloride	4.0 3.0 0.5	Citrus fruits. Apples, peaches/nectarines, pears. Plums.
20-11-97 19-11-03 13-4-00	F.5	fosetyl- aluminum	100 75 60 15 10 3 1 0.5	Celery, lettuce, spinach Strawberries Bok choy cabbage, broccoli, cabbage, cauliflower, Chinese broccoli, mustard greens Cantaloupes, cucumbers, squash Avocados Tomatoes Apples Onions (dry)

* includes flusilazole, bis (4-fluorophenyl)(methyl)silanol and 1H-1,2,4-triazole

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 28-7-99 16-2-94	G.1 glufosinate-ammonium	4-[hydroxy-(methyl)-phosphinoyl]-DL-homoalaninate ammonium salt, including the metabolite 3-methylphosphinico-propionic acid	6 3 1 0.5 0.4 0.2	Lentils Dry peas, rapeseed (canola) Liver and kidney of cattle, goats, hogs, poultry and sheep Dry white beans Potatoes Corn, wheat
24-10-02 23-6-99 16-2-94 2-10-03 28-8-97	G.2 glyphosate	<i>N</i> -(phosphonomethyl) glycine, including the metabolite aminomethyl-phosphonic acid	35 20 15 10 5 4 3 2 0.5 0.2	Oat milling fractions, excluding flour Soybeans Barley and wheat milling fractions, excluding flour, oats Barley, rapeseed (canola), sugar beets Peas, wheat Beans, lentils Corn, flax Kidney of cattle, goats, hogs, poultry and sheep Asparagus Liver of cattle, goats, hogs, poultry and sheep
8-3-79	H.1 heptachlor	1,4,5,6,7,8,8-heptachloro-3a,4,7,7a-tetra-hydro-4,7-methanoindene, including the metabolite heptachlor epoxide	0.2 (calculated on the fat content) 0.1 (calculated on the fat content)	Meat, meat by-products and fat of cattle, goats, hogs, poultry and sheep. Butter, cheese, milk and other dairy products.
21-10-99 4-3-75	H.2 hydrogen cyanide	hydrocyanic acid	25	Almonds, barley, cashew nuts, cocoa beans, corn, kidney beans, lima beans, navy beans, peanuts, pecans, rice, rye, walnuts, wheat.
28-8-01 21-10-99 21-6-84	I.1 iprodione	3-(3,5-dichlorophenyl)- <i>N</i> -isopropyl-2,4-dioximidazolidine-1-carboxamide including the metabolites 3-isopropyl- <i>N</i> -(3,5-dichlorophenyl)-2,4-dioximidazolidine-1-carboxamide and 3-(3,5-dichlorophenyl)-2,4-dioximidazolidine-1-carboxamide	60 15 10 5 3 2 1 0.5 0.3	Raisins Lettuce Grapes, peaches/nectarines, raspberries Carrots, cherries, strawberries, wine Apricots Plums, prunes Rapeseed (canola) Cucumbers, kiwi fruit (edible portion), tomatoes Beans
23-5-02 5-5-83	I.2 imazalil	1-(β -allyloxy-2,4-dichlorophenethyl) imidazole	5.0	Citrus fruits

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
31-1-02	I.2.01	imazamox	2-[4,5-dihydro-4-methyl-4-(1-methylethyl)-5-oxo-1H-imidazol-2-yl]-5-(methoxymethyl)-3-pyridinecarboxylic acid	0.1 0.05 0.01	Soybeans Peas, rapeseed (canola), wheat Eggs, meat and meat by-products of cattle, goats, horses, poultry and sheep, milk
24-10-02	I.2.02	imazethapyr	(±)-2-[4,5-dihydro-4-methyl-4-(1-methylethyl)-5-oxo-1H-imidazol-2-yl]-5-ethyl-3-pyridinecarboxylic acid, expressed as ammonium salt	0.1	Kidney beans, lima beans, navy beans, pinto beans, runner beans, snap beans, tepary beans, wax beans
29-5-03 20-9-01 23-6-99	I.2.1	imidacloprid	1-[(6-chloro-3-pyridinyl)methyl]-4,5-dihydro-N-nitro-1H-imidazol-2-amine, including metabolites containing the 6-chloropicolyl moiety	6 3.5 3 1.5 1 0.6 0.5 0.3 0.2 0.05	Tomato paste Brassica crops, lettuce Sour cherries, sweet cherries, tomato purée Grapes Blueberries, citrus fruits, peppers, tomatoes Pears Apples, cucumbers Potatoes Mangoes Cottonseed oil, mustard seed, pecans, rapeseed (canola)
25-5-93	I.3	isofenphos	<u>O</u> -ethyl <u>O</u> -2-isopropoxy-carbonylphenyl isopropylphosphoramidothioate including the metabolites 1-methylethyl-2-[[ethoxy(1-methylethyl amino) phosphinoxy]oxy] benzoate, 1-methylethyl-2-[[ethoxy(1-amino)phosphinothioy]oxy] benzoate and 1-methylethyl-2-[[ethoxy(1-amino) phosphinoxy]oxy] benzoate	0.01 0.02	Milk Eggs, rapeseed (canola)

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
25-10-01	I.4 isoxaflutole	(5-cyclopropyl-4-isoxazoly)[2-(methylsulfonyl)-4-(trifluoromethyl)phenyl] methanone, including the metabolite 1-(2-methylsulfonyl-4-trifluoromethylphenyl)-2-cyano-3-cyclopropylpropane, as parent equivalent (5-cyclopropyl-4-isoxazoly)[2-(methylsulfonyl)-4-(trifluoromethyl)phenyl] methanone, including the metabolites 1-(2-methylsulfonyl-4-trifluoromethylphenyl)-2-cyano-3-cyclopropylpropane and 2-methylsulfonyl-4-trifluoromethyl benzoic acid, as parent equivalent	0.5 0.3 0.2 0.1 0.02 0.01 0.2	Liver of cattle Liver of poultry Meat of cattle, hogs, horses, poultry and sheep Meat by-products of cattle, hogs, horses, poultry and sheep Milk Eggs Corn

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-3-04	K.1 kresoxim-methyl	methyl (αE)- α -(methoxyimino)-2-[(2-methylphenoxy)methyl]benzeneacetate, including the metabolites (E)-2-[2-(2-methylphenoxy)methyl]phenyl]-2-methoxyiminoacetic acid, 2-[2-(2-hydroxymethylphenoxy)methyl]phenyl]-2-methoxyiminoacetic acid and 2-[2-(4-hydroxy-2-methyl-phenoxy)methyl]phenyl]-2-methoxyiminoacetic acid	1.5	Raisins
25-10-01			1	Grapes
			0.5	Apples, crabapples, loquats, mayhaws, oriental pears, pears, quinces
			0.15	Apple juice, pear juice, pecans
			0.03	Meat and meat by-products of cattle, goats, hogs, horses and sheep
			0.004	Milk
17-11-77	L.1 lindane	gamma isomer of benzene hexachloride (BHC)	3.0	Apples, apricots, asparagus, avocados, broccoli, Brussels sprouts, cabbage, cauliflower, celery, cherries, collards, cucumbers, eggplants, grapes, guavas, kale, kohlrabi, lettuce, mangoes, melons, mushrooms, mustard greens, okra, onions, peaches/nectarines, pears, peppers, pineapples, plums, pumpkins, quinces, spinach, squash, strawberries, Swiss chard, tomatoes
23-5-02				
27-4-78			2.0 (calculated on the fat content)	Meat, meat by-products and fat of cattle, goats, hogs and sheep.
13-9-79			0.7 (calculated on the fat content)	Meat and meat by-products of poultry.
3-2-77			0.2 (calculated on the fat content)	Butter, cheese, milk and other dairy products.

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99	<i>Item No.</i>			
23-5-02	M.1	malathion	diethyl mercapto-succinate <i>S-(O,O-dimethyl phosphorodithioate)</i>	8 Apricots, avocados, blackberries, blueberries, boysenberries, cranberries, currants, dewberries, gooseberries, grapes, loganberries, melons, mushrooms, papayas, pecans, peppermint, pineapples, plums, raisins, raspberries, raw cereals, spearmint, strawberries
25-8-76			6	Asparagus, Brussels sprouts, cabbage, cherries, dandelions, endives, kale, lettuce, parsley, peaches/nectarines, spinach, watercress
			3	Cucumbers, leeks, lentils, okra, onions (green), pumpkins, salsify, shallots, squash, tomatoes
			2	Apples, beans, pears, whole meal and flour from wheat and rye
			1	Celery
			0.5	Beets, broccoli, carrots, cauliflower, collards, eggplants, garlic, horseradish, kohlrabi, onions (dry), parsnips, peas, peppers, potatoes, radishes, Swiss chard, turnips (rutabagas)
21-10-99	M.2	maleic hydrazide	1,2-dihydro-3,6-pyridazinedione	15 Onions 30 Beets, carrots, rutabagas. 50 Potatoes
19-11-03 13-4-00	M.3	metalaxyl	<i>N</i> -(2,6-dimethylphenyl)- <i>N</i> -(methoxyacetyl)-DL-alanine methyl ester, including metabolites containing the 2,6-dimethylaniline moiety	10 Onions (green), spinach 7 Asparagus 5 Citrus fruits, endives, lettuce 4 Avocados 3 Ginseng, onions (dry) 2 Blueberries, broccoli, cabbage, cauliflower, raisins 1 Apricots, cantaloupes, cherries, cucumbers, grapes, peaches/nectarines, peppers, plums, soybeans, squash, molasses (sugar beet), tomatoes, watermelons
23-5-02			0.5	Almonds, carrots, potatoes, radishes, walnuts
			0.4	Strawberries
			0.2	Beans, peanuts, peas, raspberries, wheat
			0.05	Barley

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 8-4-97	M.4 methamidophos	<i>O,S</i> -dimethyl phosphoramidothioate	1.0 0.5	Broccoli, Brussels sprouts, lettuce, peppers Cabbage, cauliflower, celery, cucumbers, eggplants, tomatoes
23-11-95			0.3	Beans
26-6-80	M.5 methidathion	<i>S</i> -(2,3-dihydro-5-methoxy-2-oxo-1,3,4-thiadoxol-3-ylmethyl) <i>O,O</i> -dimethyl phosphorodithioate	2.0 0.5	Citrus fruits. Apples, pears.
23-5-02			0.2	Cherries, grapes, peaches/nectarines, plums.
8-4-97 21-10-99 26-6-80 9-8-78	M.6 methomyl	<i>S</i> -methyl- <i>N</i> -(methylcarbamoyloxy) thioacetimidate	6.0 5.0 4.0 2.0 1.0 0.5	Blueberries Cabbages Grapes Lettuce Citrus fruits, strawberries Apples, celery
23-3-04	M.6.1 (<i>S</i>)-methoprene	1-methylethyl (<i>E,E</i>)-11-methoxy-3,7,11-trimethyl-2,4-dodecadienoate	0.05	Mushrooms
26-6-80	M.7 methoxychlor	1,1,1-trichloro-2,2-di-(4-methoxyphenyl) ethane	14.0	Apples, apricots, asparagus, beans, beets, blackberries, black-eyed peas, blueberries, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, cherries, collards, corn (in the husk) cranberries, cucumbers, currants, eggplants, gooseberries, grapes, kale, kohlrabi, lettuce, loganberries, melons, mushrooms, peaches/nectarines, peanuts, pears, peas, peppers, pineapples, plums, pumpkins, quinces, radishes, raspberries, spinach, squash, strawberries, summer squash, tomatoes, turnips (rutabagas).
23-5-02 13-9-79			3.0 (calculated on the fat content) 2.0	Meat, meat by-products and fat of cattle, hogs and sheep. Barley, corn (as grain), oats, rice, rye, soybean, wheat.

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
1-5-03	M.7.1	methoxyfenozone	<p>3-methoxy-2-methylbenzoic acid, 2-(3,5-dimethylbenzoyl)-2-(1,1-dimethylethyl)hydrazide</p> <p>3-methoxy-2-methylbenzoic acid, 2-(3,5-dimethylbenzoyl)-2-(1,1-dimethylethyl)hydrazide, including the metabolite β-D-Glucopyranuronic acid, 3-[[2-(1,1-dimethylethyl)-2-(3,5-dimethylbenzoyl)-hydrazino]carbonyl]-2-methylphenyl-</p>	<p>1.5</p> <p>0.1</p> <p>0.1</p>	<p>Apples, crabapples, loquats, mayhaws, oriental pears, pear, quinces</p> <p>Fat, meat and meat by-products of cattle, goats, hogs, horses and sheep</p> <p>Kidney and liver of cattle, goats, hogs, horses and sheep</p>
19-11-03	M.7.2	S-metolachlor	<p>2-chloro-N-(2-ethyl-6-methylphenyl)-N-[(1S)-2-methoxy-1-methylethyl]acetamide and 2-chloro-N-(2-ethyl-6-methylphenyl)-N-[(1R)-2-methoxy-1-methylethyl]acetamide, including the metabolites 2-[(2-ethyl-6-methylphenyl)amino]-1-propanol and 4-(2-ethyl-6-methylphenyl)-2-hydroxy-5-methyl-3-morpholinone</p>	<p>0.3</p> <p>0.2</p> <p>0.1</p> <p>0.05</p> <p>0.02</p>	<p>Dry beans, lima beans, peas, snap beans</p> <p>Kidney of cattle, potatoes, soybeans</p> <p>Apples, apricots, cherries, corn, peaches/nectarines, pears, plums, rutabagas, sugar beets, tomatoes</p> <p>Liver of cattle and poultry</p> <p>Eggs, meat of cattle, goats, hogs, poultry and sheep, milk</p>
21-10-99	M.8	metribuzin	<p>4-amino-6-tert-butyl-3-methylthio-4,5-dihydro-1,2,4-triazin-5-one including the metabolites 6-tert-butyl-3-methylthio-4,5-dihydro-1,2,4-triazin-5-one, 4-amino-6-tert-butyl-2,3,4,5-tetrahydro-1,2,4-triazin-3,5-dione and 6-tert-butyl-2,3,4,5-tetrahydro-1,2,4-triazin-3,5-dione</p>	<p>0.5</p>	<p>Potatoes</p>
18-12-75					
1-31-02	M.8.1	metsulfuron-methyl	<p>methyl 2-[[[(4-methoxy-6-methyl-1,3,5-triazin-2-yl)amino]carbonyl]amino]sulfonyl]benzoate, including the metabolite methyl 2-[[[(4-methoxy-6-methyl-1,3,5-triazin-2-yl)amino]carbonyl]amino]sulfonyl] 4-hydroxybenzoate</p>	<p>0.5</p> <p>0.1</p> <p>0.05</p>	<p>Kidney of cattle, goats and hogs</p> <p>Fat, meat and meat by-products of cattle, goats and hogs</p> <p>Milk</p>

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.	I	II	III	IV
	Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods
21-10-99	M.9	mevinphos	0.25	Apples, asparagus, broccoli, Brussels sprouts, cabbage, cauliflower, celery, collards, kale, lettuce, mustard greens, onion (green), pears, peaches/nectarines, plums, raspberries, spinach, strawberries, tomatoes, turnip tops. Citrus fruits.
21-10-99		methyl 3-hydroxycrotonate dimethyl phosphate		
23-5-02			0.2	
26-6-80	M.10	monocrotophos	1.0 0.5	Apples. Pears, tomatoes.
24-10-02	M.11	myclobutanil	10	Raisins
21-10-99		α -butyl- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile, including the metabolites α -(3-hydroxybutyl)- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile and α -(butyl-3-one)- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile	7	Dried peaches/nectarines
			4	Dried cherries
			2	Bananas
			1	Cherries, grapes, peaches/nectarines, peppers
			0.5	Apples, strawberries
		α -butyl- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile, including the metabolites α -(3-hydroxybutyl)- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile, α -(butyl-3-one)- α -(4-chlorophenyl)-1H-1,2,4-triazole-1-propanenitrile and α -(4-chlorophenyl)- α -(2-formylethyl)-1H-1,2,4-triazole-1-propane nitrile	0.3	Balsam apples, balsam pears, bitter melons, cantaloupes, casaba melons, chayotes, Chinese cucumbers, Chinese waxgourds, citron melons, crenshaw melons, cucumbers, golden pershaw melons, gourds (edible), honey balls, honeydew melons, mango melons, Persian melons, pineapple melons, pumpkins, Santa Claus melons, snake melons, summer squash, watermelons, winter squash
			0.05	Liver of cattle, goats, hogs, horses and sheep
			0.02	Fat, meat and meat by-products of cattle, goats, hogs, horses and sheep, milk Eggs, fat, meat and meat by-products of poultry

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02	naled	1,2,-dibromo-2,2-dichloroethyl dimethyl phosphate	3	Chard, citrus fruits, spinach, turnip tops. Broccoli, Brussels sprouts, cabbage, cauliflower, lettuce, strawberries. Beans, cucumbers, eggplants, melons, peas, peppers, pumpkins, rice, soybeans, squash, tomatoes.
21-10-99			1	
			0.5	
1-5-03 13-4-00	nicosulfuron	2[[[(4,6-dimethoxy-2-pyrimidinyl)amino]carbonyl]amino]sulfonyl]-N,N-dimethyl-3-pyridinecarboxamide	0.1	Corn Blueberries
			0.05	
25-8-76 8-3-79 4-3-75	nicotine	1-1-methyl-2-(3-pyridyl)pyrrolidine	2	Apples, apricots, artichokes, asparagus, beans, beets, beet tops, blackberries, black-eyed peas, boysenberries, broccoli, Brussels sprouts, cabbage, cantaloupes, cauliflower, celery, cherries, collards, corn, cucumbers, eggplants, grapefruit, green beans, onions (green), kale, kohlrabi, lemons, lettuce, lima beans, limes, mushrooms, muskmelons, mustard greens, okra, onions, oranges, parsley, parsnips, peaches/nectarines, pears, peas, peppers, pimentos, plums, prunes, pumpkins, quinces, radishes, rutabagas, snap beans, spinach, summer squash, Swiss chard, tangerines, tomatoes, turnips, watermelons, winter squash.
23-5-02				
18-5-00	oxyfluorfen	2-chloro- α , α , α -trifluoro- <i>p</i> -tolyl 3-ethoxy-4-nitrophenyl ether	0.05	Strawberries
4-3-75	paraformaldehyde	paraformaldehyde	2 (Calculated as formaldehyde)	Maple syrup.

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.	I	II	III	IV		
	Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods		
23-5-02	P.2	parathion	O-O-diethyl O-p-nitrophenyl phosphorothioate	0.7	Beans, red beets, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, corn, cucumbers, eggplants, endives, kale, kohlrabi, lettuce, onions, parsnips, peas, peppers, pumpkins, radishes, spinach, squash, Swiss chard, tomatoes, turnips.	
26-6-80				1.0		Apples, apricots, blackberries, blueberries, cherries, citrus fruits, cranberries, currants, gooseberries, grapes, hops, loganberries, melons, peaches/nectarines, pears, plums, quinces, raspberries, strawberries.
23-5-02	P.2.1	permethrin	(3-phenoxy-phenyl)methyl 3-(2,2-dichloroethyl)-2,2-dimethylcyclopropane-carboxylate	20	Leaf lettuce, spinach	
8-5-03				10		Head lettuce
12-4-84				5		Celery
19-11-96				2		Grapes
23-5-02				1		Apples, peaches/nectarines, pears
				0.5		Beans, broccoli, Brussels sprouts, cabbage, cucumbers, peppers, plums, tomatoes, wasabi
				0.2 (calculated on the fat content)		Milk and other dairy products
				0.1 (calculated on the fat content)		Fat, meat and meat by-products of cattle and poultry
23-5-02	P.4	phosalone	O,O-diethyl S-(6-chloro-benzoxazin-3-yl)-methyl phosphorodithioate	15.0	Artichokes.	
13-5-75				12.0	Dried apricots	
				6.0	Cherries.	
27-4-78				5.0	Apples, grapes, plums.	
23-5-02				4.0	Apricots, peaches/nectarines.	
				2.0	Pears.	
				1.5	Citrus fruits.	

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 21-10-99 23-5-02 13-9-79	P.4.1 phosmet	<i>O,O</i> -dimethyl phthalimidomethyl phosphorodithioate	10.0 7.0 5.0 1.0	Apples, grapes, peaches/ nectarines, pears. Cherries. Blueberries, plums. Kiwi fruit (edible portion)
23-3-04	P.4.2 picolinafen	<i>N</i> -(4-fluorophenyl)-6-[3-(trifluoromethyl)phenoxy]-2-pyridinecarboxamide	0.05	Barley, wheat
	P.5 piperonyl butoxide	α -[2-(2-butoxyethoxy)ethoxy]-4,5-(methylene-dioxy)-2-propyltoluene	20 8	Raw cereals. Almonds, apples, beans, blackberries, blueberries, boysenberries, cherries, cocoa beans, copra, crabapples, currants, dewberries, figs, gooseberries, grapes, guavas, huckleberries, loganberries, mangoes, muskmelons, oranges, peaches/ nectarines, peanuts, pears, peas, pineapple, plums, raspberries, tomatoes, walnuts. Dried codfish.
25-8-76				
23-5-02			1	
24-9-02 21-10-99	P.5.1 pirimicarb	2-(dimethylamino)-5,6-dimethyl pyrimidin-4-yl dimethylcarbamate including the metabolites 2-(formyl methylamino)-5-6-dimethyl pyrimidin-4-yl dimethylcarbamate and 2-(methylamino)-5-6-dimethyl pyrimidin-4-yl dimethylcarbamate.	0.5 0.2 0.1	Apples Spinach Celery
5-5-83				

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
30-1-01	P.5.1.1	primisulfuron-methyl	2-[4,6-bis(difluoromethoxy)pyrimidin-2-ylcarbamoylsulfamoyl]benzoic acid, methyl ester	0.1 0.02	Eggs, meat and meat by-products of cattle, goats, hogs, horses, poultry and sheep Corn, milk
20-11-97	P.5.2	procymidone	<u>N</u> -(3,5-dichlorophenyl)-1,2-dimethylcyclopropane-1,2-dicarboximide	25.0 5.0 1.0	Raisins Grapes Wine
21-10-99	P.6	propargite	2-(4- <i>tert</i> -butylphenoxy)cyclohexylprop-2-ynyl sulphite	30.0 7.0	Hops (dried) Apricots, grapes, peaches/nectarines, strawberries.
23-5-02				5.0	Beans, citrus fruits, cranberries, plums
7-10-82				3.0	Apples, pears.
25-10-01	P.6.1	propamocarb hydrochloride	propyl [3-(dimethylamino)propyl] carbamate hydrochloride	2 0.5	Cucumbers Potatoes
7-11-02	P.7	propiconazole	1-[[2-(2,4-dichlorophenyl)-4-propyl-1,3-dioxolan-2-yl]methyl]-1 <i>H</i> -1,2,4-triazole including all metabolites containing the 2,4-dichlorophenyl-1-methyl substituted moiety	2 1	Liver and kidney of cattle Apricots, cherries, peaches/nectarines, plums
13-9-00				0.15 0.1 0.05 0.02	Dried blueberries Asparagus Barley, oats, wheat Blueberries
23-5-02	P.7.1	propyzamide	3,5-dichloro- <u>N</u> -(1,1-dimethylpropynyl)-benzamide including its metabolites containing the 3,5-dichlorobenzoate moiety	1.0	Lettuce
25-7-97					
23-6-99	P.7.2	prosulfuron	1-(4-methoxy-6-methyl-1,3,5-triazin-2-yl)-3-[2-(3,3,3-trifluoropropyl)phenylsulfonyl]urea	0.05 0.01	Eggs, meat and meat by-products Corn, milk
	P.8	pyrethrins	4-hydroxy-3-methyl-2-(2,4-pentadienyl)-2-cyclopenten-1-one 2,2-dimethyl-3-(2-methylpropenyl) cyclopropane-carboxylate and 4-hydroxy-3-methyl-2-(2,4-pentadienyl)2-cyclopenten-1-one 1-methyl 3-carboxy- α ,2,2-trimethylcyclopropaneacrylate ester.	3 1	Raw cereals. Almonds, apples, beans, blackberries, blueberries, boysenberries, cherries, cocoa beans, copra, crabapples, currants, dewberries, figs, gooseberries, grapes, guavas, huckleberries, loganberries, mangoes, muskmelons, oranges, peaches/nectarines, peanuts, pears, peas, pineapple, plums, raspberries, tomatoes, walnuts.
25-8-76					
8-3-79					
23-5-02					

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
24-10-02	P.8.01	4-chloro-2-(1,1-dimethylethyl)-5-[[[4-(1,1-dimethylethyl)phenyl]methyl]thio]-3(2 <i>H</i>)-pyridazinone	2	Strawberries
20-9-01			1.5	Peaches/nectarines
			1	Peppers
			0.75	Pears
			0.5	Apples
			0.3	Grapes
			0.15	Tomatoes
			0.1	Cucumbers
			0.05	Almonds, meat of cattle, goats, horses and sheep
			0.01	Milk
1-02-00	P.8.1	<i>N</i> -(4,6-dimethyl-pyrimidin-2-yl)aniline	8	Raisins
			5	Grapes
23-5-02	Q.01	3,7-dichloroquinolin-8-carboxylic acid	5	Rice
1-02-00			2	Barley
			0.5	Wheat
			0.05	Eggs, meat, meat by-products and fat of cattle, goats, hogs, horses, poultry and sheep; milk
23-5-02	Q.1	ethyl (<i>RS</i>) 2-[4-(6-chloroquinoxalin-2-yloxy) phenoxy] propionate, including the acid metabolites of (<i>RS</i>)2-[4-(6-chloroquinoxalin-2-yloxy) phenoxy] propanoic acid, all expressed as quizalofop-ethyl	0.2	Sugar beets
28-1-93			0.05	Fat and meat by-products of cattle, goats, hogs, horses, poultry and sheep, flax, lentils, milk fat, peas, rapeseed (canola), soybeans
21-10-99			0.02	Eggs, meat of cattle, goats, hogs, horses, poultry and sheep
13-4-00			0.01	Milk
			0.05	Blueberries, tomatoes
23-3-04	R.1	<i>N</i> -[[[(4,6-dimethoxy-2-pyrimidinyl)amino] carbonyl]-3-(ethylsulfonyl)-2-pyridinesulfonamide	0.05	Blueberries, tomatoes
24-10-02				
7-11-2	S.1	(±)-2-[1-(ethoxyimino)butyl]-5-[2-(ethylthio) propyl]-3-hydroxy-2-cyclohexen-1-one and metabolites containing the cyclohexen-2-one moiety expressed as sethoxydim	30	Lentils
			15	Tomato paste
28-8-97			10	Dry beans, peas, strawberries
			7	Sunflowers
			5	Beans, raspberries, soybeans
			4	Blueberries, potatoes, tomatoes
			2	Artichokes, cabbage, cantaloupes, cranberries, eggplants, eggs, mustard, mustard greens, spinach
			1	Celery, cucumbers, lettuce, pumpkins, squash
			0.5	Asparagus, broccoli, corn, peppers, liver of poultry
			0.2	Flax, onions, meat of poultry, turnips
	0.1	Carrots		

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
21-10-99				
23-5-02 21-10-99 25-8-76	S.2 sodium orthophenyl phenate	σ -phenyl phenol, sodium salt	25* 20* 15* 10* 5* *(calculated as ortho-phenyl-phenol)	Apples, pears. Carrots, peaches/nectarines, plums. Sweet potatoes. Cantaloupes (edible portion), citrus fruits, cucumbers, peppers (bell), pineapple, tomatoes. Cherries
4-12-86	S.3 sodium TCA	sodium trichloroacetate	0.5 (calculated as trichloroacetic acid)	Barley, oats.
23-3-04	S.3.1 spinosad	(2 <i>R</i> ,3 <i>aS</i> ,5 <i>aR</i> ,5 <i>bS</i> ,9 <i>S</i> ,13 <i>S</i> ,14 <i>R</i> ,16 <i>aS</i> ,16 <i>bR</i>)-2-[(6-deoxy-2,3,4-tri- <i>O</i> -methyl- α -L-mannopyranosyl)oxy]-13-[[[(2 <i>R</i> ,5 <i>S</i> ,6 <i>R</i>)-5-(dimethylamino)-tetrahydro-6-methyl-2 <i>H</i> -pyran-2yl]oxy]-9-ethyl-2,3,3 <i>a</i> ,5 <i>a</i> ,5 <i>b</i> ,6,9,10,11,12,13,14,16 <i>a</i> ,16 <i>b</i> -tetradecahydro-14-methyl-1 <i>H</i> -as-indaceno[3,2- <i>d</i>]oxacyclododecin-7,15-dione (spinosyn A) and (2 <i>S</i> ,3 <i>aR</i> ,5 <i>aR</i> ,5 <i>bS</i> ,9 <i>S</i> ,13 <i>S</i> ,14 <i>R</i> ,16 <i>aS</i> ,16 <i>bR</i>)-2-[(6-deoxy-2,3,4-tri- <i>O</i> -methyl- α -L-mannopyranosyl)oxy]-13-[[[(2 <i>R</i> ,5 <i>S</i> ,6 <i>R</i>)-5-(dimethylamino)-tetrahydro-6-methyl-2 <i>H</i> -pyran-2yl]oxy]-9-ethyl-2,3,3 <i>a</i> ,5 <i>a</i> ,5 <i>b</i> ,6,9,10,11,12,13,14,16 <i>a</i> ,16 <i>b</i> -tetradecahydro-4,14-dimethyl-1 <i>H</i> -as-indaceno[3,2- <i>d</i>]oxacyclododecin-7,15-dione (spinosyn D)	0.1 0.02	Apples Potatoes

TABLE II (continued)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>	
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
21-10-99					
7-11-02	S.4	sulfosulfuron	N-[[[4,6-dimethoxy-2-pyrimidinyl)amino]carbonyl]-2-(ethylsulfonyl)imidazo[1,2- <i>a</i>]pyridine-3-sulfonamide and all metabolites containing the imidazopyridine moiety, expressed as sulfosulfuron	0.02	Wheat
20-9-01	T.001	tebuconazole	(+)- α -[2-(4-chlorophenyl)ethyl]- α -(1,1-dimethylethyl)-1 <i>H</i> -1,2,4-triazole-1-ethanol	5 3 1 0.1 0.05 0.03 0.01	Grapes Cherries Peaches/nectarines Peanuts Wheat Bananas Barley, oats
			(+)- α -[2-(4-chlorophenyl)ethyl]- α -(1,1-dimethylethyl)-1 <i>H</i> -1,2,4-triazole-1-ethanol, including the metabolite 5-(4-chlorophenyl)-2,2-dimethyl-3-(1 <i>H</i> -1,2,4-triazol-1-ylmethyl)-1,3-pentanediol	0.2 0.1	Meat and meat by-products of cattle, goats, hogs, horses and sheep Eggs, meat and meat by-products of poultry, milk
7-11-02 25-10-01 28-7-99 28-8-97	T.01	tebufenozide	3,5-dimethylbenzoic acid 1-(1,1-dimethylethyl)-2-(4-ethylbenzoyl)hydrazide	6 5 2.5 2 1 0.5 0.2	Lettuce Dried cranberries Raisins Tomatoes Apples, cranberries, pears Grapes, kiwi fruit Peppers

TABLE II (continued)
AGRICULTURAL CHEMICALS

Item No.	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
	Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods
23-5-02 25-5-93	T.1.0 tefluthrin	2,3,5,6-tetrafluoro-4-methylbenzyl (Z)-(1RS)-cis-3-(2-chloro-3,3,3-trifluoroprop-1-enyl)-2,2-dimethylcyclopropane-carboxylate, including metabolites containing the cis-3-(Z-2-chloro-3,3,3-trifluoroprop-1-enyl)-2,2-dimethylcyclopropane-carboxylate moiety	0.001	Milk
23-5-02 21-10-99 25-5-93	T.1.1 tetrachlorvinphos	2-chloro-1-(2,4,5-trichlorophenyl) vinyl dimethyl phosphate and its low melting isomer	10 1.5 (calculated on the fat content) 0.75 (calculated on the fat content)	Apples, grapes. Meat, meat by-products and fat of cattle and hogs. Meat, meat by-products and fat of poultry.
21-10-99 23-5-02	T.1.2 tetradifon	4-chlorophenyl 2,4,5-trichlorophenyl sulphone	1 2 5 10 100	Cucumbers, melons, pumpkins, summer squash, tomatoes, watermelons, winter squash. Citrus fruits. Apples, crabapples, apricots, cherries, grapes, peaches/nectarines, pears, plums, prunes, quinces, strawberries. Figs. Peppermint, spearmint.
3-2-77	T.2 thiabendazole	2-(4-thiazolyl) benzimidazole	10 4.0 0.4	Apples, citrus fruits, pears Potatoes Bananas (edible pulp)
8-5-03 25-10-01	T.2.01 thiamethoxam	3-[(2-chloro-5-thiazolyl)methyl]tetrahydro-5-methyl-N-nitro-4H-1,3,5-oxadiazin-4-imine, including the metabolite (E)-N-[(2-chloro-5-thiazolyl)methyl]-N'-methyl-N''-nitro-guanidine	0.02 0.01	All food crops, eggs, meat and meat by-products of cattle, hogs, poultry and sheep Milk
1-5-03 18-5-00	T.2.1 thifensulfuron-methyl	methyl-3-[[[(4-methoxy-6-methyl-1,3,5-triazin-2-yl)amino]carbonyl]amino]sulfonyl]-2-thiophenecarboxylate	0.07 0.02	Tomatoes Flax, rapeseed (canola)
4-3-75 23-5-02	T.3 thiram	bis (dimethylthiocarbamoyl) disulphide	1 7	Bananas (edible pulp) Apples, celery, peaches/nectarines, strawberries, tomatoes

TABLE II (continued)
AGRICULTURAL CHEMICALS

	Item No.	I	II	III	IV
		Common Chemical Name	Chemical Name of Substance	Maximum Residue Limit p.p.m.	Foods
21-10-99					
4-5-93	T.5	tralkoxydim	2-[1-(ethoxy-imino)propyl]-3-hydroxy-5-mesitylcyclohex-2-enone	0.02	Barley, wheat
25-5-93	T.5.1	triasulfuron	1-[2-(2-chloroethoxy)-phenylsulphonyl]-3-(4-methoxy-6-methyl-1,3,5-triazin-2-yl) urea	0.02	Wheat
21-10-99	T.6	triazolyl alanine plant metabolite from triazole fungicides	triazol-1-yl alanine (TA)	2	All food crops
4-5-93					
31-1-02	T.7	tribenuron-methyl	methyl 2-[[[(4-methoxy-6-methyl-1,3,5-triazin-2-yl)methylamino]carbonyl]amino]sulfonyl] benzoate	0.05 0.02 0.01	Barley, oats, wheat Flax, rapeseed (canola) Milk
4-5-93					
23-1-96	T.7.1	triclopyr	3,5,6-trichloro-2-pyridyloxyacetic acid including the metabolite 3,5,6-trichloro-2-pyridinol	0.5	Liver and kidney of cattle, goats, hogs, horses and sheep
4-5-93	T.8	trifluralin	α, α, α -trifluoro-2,6-dinitro-N,N-dipropyl-p-toluidine	0.5	Carrots
18-5-00	T.8.1	triflusulfuron-methyl	methyl 2-[4-dimethylamino-6-(2,2,2-trifluoroethoxy)-1,3,5-triazin-2-ylcarbamoysulfamoyl]-m-toluate	0.05	Molasses, sugar, sugar beets
24-10-02	T.9	trimethylsulfonium cation	trimethylsulfonium cation	15 10 3 1 0.5	Barley, oat milling fractions, excluding flour Oats, rapeseed (canola) Flax, peas, wheat Beans Kidney and liver of cattle, goats, hogs, poultry and sheep, lentils
5-2-98					
22-11-01	T.10	triticonazole	5-[(4-chlorophenyl)methylene]-2,2-dimethyl-1-(1H-1,2,4-triazol-1-ylmethyl) cyclopentanol	0.05 0.01	Eggs, meat and meat by-products of cattle, goats, hogs, horses, poultry and sheep Barley, milk, oats, wheat
23-6-95	V.1	vinclozolin	3-(3,5-dichlorophenyl)-5-methyl-5-vinyl-1,3-oxazolidine-2,4-dione including metabolites containing the 3,5-dichloroaniline moiety expressed as vinclozolin	10.0 5.0 3.0 2.0 1.0	Kiwi fruit, strawberries Apricots, grapes, lettuce Cherries, tomatoes Peaches/nectarines, peppers Beans, cucumbers, plums
23-5-02					

TABLE II (concluded)
AGRICULTURAL CHEMICALS

	<i>I</i>	<i>II</i>	<i>III</i>	<i>IV</i>
<i>Item No.</i>	<i>Common Chemical Name</i>	<i>Chemical Name of Substance</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
4-3-75 21-10-99 23-5-02	Z.2 ziram	zinc dimethyldithiocarbamate	7 (calculated as zineb)	Apples, apricots, beans, beets, blackberries, black-eyed peas, blueberries (Huckleberries), broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, collards, cranberries, cucumbers, eggplants, gooseberries, grapes, kale, kohlrabi, lettuce, loganberries, melons, onions, peaches/nectarines, peanuts, pears, peas, peppers, pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips.
24-10-02	Z.3 zoxamide	3,5-dichloro- <i>N</i> -(3-chloro-1-ethyl-1-methyl-2-oxopropyl)-4-methylbenzamide 3,5-dichloro- <i>N</i> -(3-chloro-1-ethyl-1-methyl-2-oxopropyl)-4-methylbenzamide, including the metabolites 3,5-dichloro-1,4-benzene-dicarboxylic acid and 3,5-dichloro-4-hydroxymethyl benzoic acid	15 3 0.3 0.06	Raisins Grapes Potato processed fractions (chips, flakes and granules) Potatoes

**TABLE III
VETERINARY DRUGS**

	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>	<i>Column IV</i>	
<i>Item No.</i>	<i>Common Name (or Brand Name) of Drug</i>	<i>Name of substance for Drug Analysis Purposes</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
5-10-92					
31-1-02	A.01	albendazole	albendazole-2-aminosulfone	0.2	Liver of cattle
	A.1	ampicillin	ampicillin	0.01	Edible tissue of swine and cattle; milk
	A.2	amprolium	amprolium	0.5	Muscle of chickens and turkeys
				1.0	Liver and kidney of chickens and turkeys
				7.0	Eggs
	A.3	apramycin	apramycin	0.1	Kidney of swine
	A.4	arsanilic acid	arsenic	0.5	Muscle of swine, chickens and turkeys; eggs
				2.0	Liver of swine, chickens and turkeys
	B.1	buquinolate	buquinolate	0.1	Muscle of chickens
				0.4	Liver, kidney, skin and fat of chickens
11-4-91	C.1	cephapirin	cephapirin	0.02	Milk
				0.1	Edible tissue of cattle
	C.2	chlortetra-cycline	chlortetracycline	0.1	Kidney, liver and muscle of cattle; muscle of sheep
				0.2	Fat of swine
				0.5	Liver of sheep
				1.0	Muscle, liver, skin and fat of chickens and turkeys; muscle of swine; muscle and fat of calves; kidney of sheep
				2.0	Liver of swine
				4.0	Kidney of swine, chickens and turkeys; liver and kidney of calves.
	C.3	clopidol	clopidol	5.0	Muscles of chickens and turkeys
				15.0	Liver and kidney of chickens and turkeys
	D.1	decoquate	decoquate	1.0	Muscle of cattle, goats and chickens
				2.0	Kidney, liver and fat of cattle and goats; kidney, liver, skin and fat of chickens
	D.2	dihydrostrep-tomycin	dihydrostreptomycin	0.125	Milk
	D.3	dinitolmide (zoalene)	dinitolmide, including the metabolite 3-amino-5-nitro-o-toluamide	2.0	Fat of chickens
				3.0	Muscle of chickens and turkeys; liver and fat of turkeys
				6.0	Liver and kidney of chickens

TABLE III
VETERINARY DRUGS -- (continued)

	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>	<i>Column IV</i>	
<i>Item No.</i>	<i>Common Name (or Brand Name) of Drug</i>	<i>Name of Substance for Drug Analysis Purposes</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
5-10-92	E.1	erythromycin	erythromycin	0.05 0.1 0.125	Milk Edible tissue of swine Edible tissue of chickens and turkeys
31-2-02	F.1	fenbendazole	fenbendazole	0.45 4.5	Liver of cattle Liver of swine
31-1-02	F.2	florfenicol	florfenicol amine	0.82	Muscle of salmonids Liver of cattle
	G.1	gentamicin	gentamicin	0.1 0.4	Edible tissue of turkeys Kidney of swine
31-1-02	H.01	halofuginone	halofuginone	0.1	Liver of chicken
	H.1	hydrocortisone	hydrocortisone	0.01	Milk
31-1-02	I.1	ivermectin	22,23-dihydro-avermectin B _{1a}	0.015 0.03 0.07	Liver of swine Liver of sheep Liver of cattle
31-1-02	L.01	lasalocid	lasalocid	0.35 0.65	Fat and skin of chicken Liver of cattle
	L.1.	levamisole hydrochloride	levamisole	0.1 (calculated as levamisole hydrochloride)	Edible tissue of cattle, sheep and swine
31-1-02	M.01	maduramicin	maduramicin	0.4	Fat and skin of chicken
11-4-91	M.1	monensin	monensin	0.05	Edible tissue of cattle
31-1-02	M.2	morantel tartrate	N-methyl-1,3-propane diamine	0.1 0.5	Milk Liver of cattle
31-1-02	M.3	moxidectin	moxidectin	0.55	Fat of cattle
31-1-02	N.01	narasin	narasin	0.5	Fat of chicken
	N.1	neomycin	neomycin	0.25	Edible tissue of calves
	N.2	nicarbazin	N,N ¹ -bis(4-nitrophenyl)urea	4	Muscle, liver, kidney and skin of chickens
	N.3	nitarsone	arsenic	0.5 2.0	Muscle of turkeys Liver of turkeys
	N.4	novobiocin	novobiocin	1	Edible tissue of cattle, chickens and turkeys

TABLE III
VETERINARY DRUGS -- (continued)

	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>	<i>Column IV</i>	
<i>Item No.</i>	<i>Common Name (or Brand Name) of Drug</i>	<i>Name of Substance for Drug Analysis Purposes</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>	
5-10-92					
31-1-02	P.1	pencillin G	penicillin G	0.01 I.U./ml 0.01 0.05	Milk Edible tissue of turkeys Edible tissue of cattle and swine
	P.2	polymyxin B	polymyxin B	4.0 u/ml	Milk
	P.3	pyrantel tartrate	N-methyl-1,3-propane-diamine	1.0 (calculated as pyrantel tartrate) 10.0 (calculated as pyrantel tartrate)	Muscle of swine Liver and kidney of swine
	R.1	robenidine hydro-chloride	robenidine	0.1 (calculated as robenidine hydro-chloride) 0.2 (calculated as robenidine hydro-chloride)	Muscle, liver and kidney of chickens Skin and fat of chickens
	R.2	roxarsone	arsenic	0.5 2.0	Muscle of swine, chickens and turkeys; eggs Liver of swine, chickens and turkeys
31-1-02	S.01	salinomycin	salinomycin	0.35	Fat and skin of chicken; Liver of cattle and swine
	S.1	spectinomycin	spectinomycin	0.1	Edible tissue of chickens
	S.2	streptomycin	streptomycin	0.125	Milk
	S.3	sulfachlor-pyridazine	sulfachlorpyridazine	0.1	Edible tissue of cattle and swine
31-1-02	S.3.1	sulfadiazine	sulfadiazine	0.1	Muscle of salmonids
11-4-91	S.4	sulfadimethoxine	sulfadimethoxine	0.01 0.1	Milk Edible tissue of cattle
	S.5	sulfaethoxy-pyridazine	sulfaethoxypyridazine	0.1	Edible tissue of cattle
31-1-02	S.6	sulfamethazine	sulfamethazine	0.01 0.1	Milk Edible tissue of calves, cattle, chickens, swine and turkeys

TABLE III
VETERINARY DRUGS -- (concluded)

<i>Item No.</i>	<i>Column I</i>	<i>Column II</i>	<i>Column III</i>	<i>Column IV</i>
	<i>Common Name (or Brand Name) of Drug</i>	<i>Name of Substance for Drug Analysis Purposes</i>	<i>Maximum Residue Limit p.p.m.</i>	<i>Foods</i>
S.7	sulfathiazole	sulfathiazole	0.1	Edible tissue of swine
T.1	tetracycline	tetracycline	0.25	Edible tissue of calves, swine, sheep, chickens and turkeys
T.2	thiabendazole	thiabendazole and total 5-hydroxy-thiabendazole metabolites (free form, glucuronide and sulfate conjugates)	0.05 0.1	Milk Edible tissue of cattle, goats and sheep
T.3	tiamulin	8-alpha-hydroxy-mutilin	0.4	Liver of swine
31-1-02 T.3.1	tilmicosin	tilmicosin	1.6	Liver of cattle
31-1-02 T.3.2	trimethoprim	trimethoprim	0.1	Muscle of salmonids
T.4	tylosin	tylosin	0.2	Muscle, liver, kidney and fat of cattle, swine, chickens and turkeys

DIVISION 16

Food Additives

- 13-5-75 | **B.16.001.** A quantitative statement of the amount of each additive present or directions for use that, if followed, will produce a food that will not contain such additives in excess of the maximum levels of use prescribed by these Regulations shall be shown, grouped together with the list of ingredients, of any substance or mixture of substances for use as a food additive.
- 3-9-64 | **B.16.002.** A request that a food additive be added to or a change made in the Tables following section B.16.100 shall be accompanied by a submission to the Minister in a form, manner and content satisfactory to him and shall include
- (a) a description of the food additive, including its chemical name and the name under which it is proposed to be sold, its method of manufacture, its chemical and physical properties, its composition and its specifications and, where that information is not available, a detailed explanation;
 - (b) a statement of the amount of the food additive proposed for use, and the purpose for which it is proposed, together with all directions, recommendations and suggestions for use;
 - (c) where necessary, in the opinion of the Director, an acceptable method of analysis suitable for regulatory purposes that will determine the amount of the food additive and of any substance resulting from the use of the food additive in the finished food;
 - (d) data establishing that the food additive will have the intended physical or other technical effect;
 - (e) detailed reports of tests made to establish the safety of the food additive under the conditions of use recommended;
 - (f) data to indicate the residues that may remain in or upon the finished food when the food additive is used in accordance with good manufacturing practice;
 - (g) a proposed maximum limit for residues of the food additive in or upon the finished food;
 - (h) specimens of the labelling proposed for the food additive; and
 - (i) a sample of the food additive in the form in which it is proposed to be used in foods, a sample of the active ingredient, and, on request a sample of food containing the food additive.
- B.16.003.** The Minister shall, within ninety days after the filing of a submission in accordance with section B.16.002, notify the person filing the submission whether or not it is his intention to recommend to the Governor-in-Council that the said food additive be so listed and the detail of any listing to be recommended.
- 19-3-97 | **B.16.004.** Repealed by P.C. 1997-378 of March 19, 1997.
- 3-9-64 | **B.16.006.** Paragraph (c) of section B.01.042 and paragraph (a) of section B.01.043 do not apply to spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives.
- 6-11-87 | **B.16.007.** No person shall sell a food containing a food additive other than a food additive provided for in sections B.01.042, B.01.043 and B.25.062.
- 11-8-88 | **B.16.008.** Revoked by P.C. 1988-1604 of August 11, 1988.
- 3-9-64 | **B.16.100.** No person shall sell any substance as a food additive unless the food additive is listed in one or more of the following Tables:

TABLE N°	TITLE	PAGE(S)
I	FOOD ADDITIVES THAT MAY BE USED AS ANTICAKING AGENTS	205 to 208
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IV	FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING, AND THICKENING AGENTS	217 to 247
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VII	FOOD ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENTS	263
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XV	FOOD ADDITIVES THAT MAY BE USED AS CARRIER OR EXTRACTION SOLVENTS	335 to 339

TABLE I

FOOD ADDITIVES THAT MAY BE USED AS ANTICAKING AGENTS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
13-9-79	Calcium Aluminum Silicate	(1) Salt (2) Garlic Salt; Onion Salt (3) Unstandardized dry mixes	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a). (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. (3) Good Manufacturing Practice
13-9-79 12-12-71	Calcium Phosphate, tribasic	(1) Salt (2) Garlic Salt; Onion Salt (3) Dry cure (4) Unstandardized dry mixes (5) Oil soluble annatto (6) Icing sugar	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a). (2) 2.0% in accordance with the requirement of paragraph B.07.020(b) and B.07.027(b) respectively. (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) If used either 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%.
13-9-79 21-12-71 7-10-82 31-12-90 8-4-97 28-4-94	Calcium Silicate	(1) Salt (2) Garlic Salt; Onion Salt (3) Baking Powder (4) Dry cure (5) Unstandardized dry mixes (6) Icing sugar (7) Meat Binder or (naming the meat product) Binder (8) Grated or shredded (named variety) cheese; Grated or shredded cheddar cheese; Unstandardized grated or shredded cheese preparations (9) Dried whole egg; Dried egg white (dried albumen); Dried egg yolk; Dried whole egg mix; Dried egg yolk mix	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a) (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively (3) 5.0% (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) If used either singly or in combination with Calcium Phosphate, tribasic, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%. (7) 1.0% (8) If used singly or in combination with microcrystalline cellulose or cellulose, the total amount not to exceed 2.0%. (9) 2.0%

*(R) Minor correction

TABLE I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
13-9-79	C.4 Calcium Stearate	(1) Salt (2) Garlic Salt; Onion Salt (3) Unstandardized dry mixes	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a). (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. (3) Good Manufacturing Practice
8-4-97 23-9-93	C.5 Cellulose	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%
23-6-71 13-9-79 21-12-71	M.1 Magnesium Carbonate	(1) Salt (except when used in preparations of meat and meat by-products of Division 14) (2) Garlic salt; Onion Salt (except when used in preparations of meat and meat by-products of Division 14) (3) Unstandardized Dry Mixes (Except when used in preparations of meat and meat by-products of Division 14) (4) Icing sugar	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a) (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively (3) Good Manufacturing Practice (4) If used either 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%.
	M.2 Magnesium Oxide	Unstandardized dry mixes (Except when used in preparations of meat and meat by-products of Division 14)	Good Manufacturing Practice
13-9-79 21-12-71	M.3 Magnesium Silicate	(1) Salt (2) Garlic salt; Onion salt (3) Unstandardized dry mixes (4) Icing sugar	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a). (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. (3) Good Manufacturing Practice (4) If used either singly or in combination with Calcium Silicate, Magnesium Carbonate, Magnesium Stearate, Silicon Dioxide or Sodium Aluminum Silicate the total must not exceed 1.5%.

TABLE I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
13-9-79 21-12-71	M.4 Magnesium Stearate	(1) Salt (2) Garlic Salt; Onion Salt (3) Unstandardized dry mixes (4) Icing Sugar	(1) 1.0% except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a) (2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively (3) Good Manufacturing Practice (4) If used either 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%.
8-4-97 17-10-83 23-9-93	M.5 Microcrystalline Cellulose	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 cellulose, the total amount not to exceed 2.0%
13-9-79 28-9-67	P.1 Propylene Glycol	Salt	0.035%
11-10-84 4-12-86	S.1 Silicon Dioxide	(1) Garlic Salt; Onion salt (2) Celery Salt; Celery Pepper (3) Unstandardized dry mixes (4) Icing sugar (5) Foods sold in tablet form (6) Cayenne Pepper; Chili pepper; Chili powder; Paprika; Red Pepper (7) Salt	(1) 1.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. (2) 0.5% (3) Good Manufacturing Practice (4) If used either singly or in combination with Calcium Phosphate tribasic, Calcium Silicate, Magnesium Carbonate, Magnesium Silicate, Magnesium Stearate or Sodium Aluminum Silicate the total must not exceed 1.5%. (5) Good Manufacturing Practice (6) 2.0%. (7) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a).
15-6-67	S.2 Sodium Aluminum Silicate	(1) Salt (2) Icing sugar (3) Dried whole egg; Dried egg white (dried albumen); Dried egg yolk; Dried whole egg mix; Dried egg yolk mix (4) Garlic salt; Onion salt (5) Unstandardized dry mixes	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a). (2) 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%. (3) 2.0% (4) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively. (5) Good Manufacturing Practice.

TABLE I -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
S.3	Sodium Ferrocyanide, decahydrate	Salt	13 ppm calculated as anhydrous sodium ferrocyanide

13-9-79

TABLE II
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING
AND DOUGH CONDITIONING AGENTS.

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
15-6-68	A.1	Acetone Peroxide (1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	A.2	Ammonium Persulphate (1) Flour; Whole wheat flour (2) Bread (3) Unstandardized bakery foods	(1) 250 p.p.m. (2) 100 p.p.m. of flour (3) Good Manufacturing Practice
	A.2A	Ascorbic Acid (1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery foods	(1) 200 p.p.m. of flour (2) 200 p.p.m. of flour
	A.4.	Azodicarbonamide Bread; Flour; whole wheat flour	45 p.p.m. of flour
10-3-70	B.1	Benzoyl Peroxide Flour; Whole wheat flour	150 p.p.m.
	C.1	Calcium Iodate (1) Bread (2) Unstandardized bakery foods	(1) 45 p.p.m. of flour (2) 45 p.p.m. of flour
	C.2	Calcium Peroxide (1) Bread (2) Unstandardized bakery foods	(1) 100 p.p.m. of flour (2) Good Manufacturing Practice
23-1-74	C.3	Calcium stearoyl-2-Lactylate (1) Bread (2) Unstandardized bakery foods (3) Cake mixes	(1) 3750 p.p.m. of flour (2) 3750 p.p.m. of flour (3) 0.5% of dry weight of mix
15-5-68 6-11-87 5-10-92	C.4	Chlorine Flour, Whole wheat flour	Good Manufacturing Practice
	C.5	Chlorine Dioxide Flour, Whole wheat flour	Good Manufacturing Practice
	C.6	L-Cysteine Hydrochloride (1) Bread; Flour; Whole wheat flour (2) Unstandardized bakery foods	(1) 90 p.p.m. (2) Good Manufacturing Practice

TABLE II -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
1-3-94	P.1	Revoked by P.C. 1994-362 of March 1, 1994.	
10-3-70	P.2	Potassium Iodate (1) Bread (2) Unstandardized bakery foods	(1) 45 p.p.m. of flour (2) 45 p.p.m. of flour
	P.3	Potassium Persulphate (1) Bread (2) Unstandardized bakery foods	(1) 100 p.p.m. of flour (2) Good Manufacturing Practice
23-1-74	S.1	Sodium stearyl-2-Lactylate (1) Bread (2) Unstandardized bakery foods (3) Pancake and pancake mixes (4) Waffles and waffle mixes (5) Cake mixes	(1) 3750 p.p.m. of flour (2) 3750 p.p.m. of flour (3) 0.3% of dry ingredient weight (4) 0.3% of dry ingredient weight (5) 0.5% of dry weight of mix
	S.2	Sodium stearyl fumarate (1) Bread (2) Unstandardized bakery foods	(1) 5000 p.p.m. of flour (2) 5000 p.p.m. of flour
	S.3	Sodium Sulphite Biscuit dough	500 p.p.m. calculated as Sulphur Dioxide

TABLE III - (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
25-7-84	(continued)	(7) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(7) Good Manufacturing Practice
10-12-92		(8) Longaniza; Tocino	(8) 0.1% in accordance with the requirements of paragraph B.14.031(i) or subparagraph B.14.032(d)(xvi)
11-2-99		(9) Edible collagen film (iron oxide only)	(9) Good Manufacturing Practice
13-4-00		(10) Sausage casings (annatto only)	(10) 1.0% (Residues of annatto in sausage prepared with such casings not to exceed 100 p.p.m.)
		(11) Sausage casings (cochineal only)	(11) 0.75% (Residues of cochineal in sausage prepared with such casings not to exceed 75 p.p.m.)
6-4-89	β-apo-8'-Carotenal Ethyl β-apo-8'-carotenoate	(1) Apple (or rhubarb) and (naming the 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 the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; Margarine; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skimmed milk; (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; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup	(1) 35 p.p.m.
17-11-77			
13-5-85			

TABLE III - (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
1A	(continued)	<p>(3) (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-packcheese food; Cold-pack cheese food with (named added ingredients)</p> <p>(4) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)</p>	<p>(3) 35 p.p.m., 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.008.041.7 and B.08.041.8</p> <p>(4) 35 p.p.m.</p>
2	Caramel	<p>(1) Ale; Apple (or rhubarb) and (naming the 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 the fruit) jam with pectin; (naming the fruit) jelly with pectin; Light beer; Liqueurs and alcoholic cordials; Malt liquor; Malt vinegar; (naming the flavour) Milk; Mincemeat; Pickles and relishes; Pineapple marmalade with pectin; Porter; Rum; Sherbet; (naming the flavour) skim milk; (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; Smoked fish; Lobster paste and fish roe (caviar); Stout; Tomato catsup; Whisky; Wine; Wine vinegar; Honey wine</p>	<p>(1) Good Manufacturing Practice</p>

25-7-84

6-4-89

25-8-76

25-7-84

TABLE III - (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
25-7-84	(continued)	(2) Unstandardized foods	(2) Good Manufacturing Practice
13-4-00		(3) A blend of prepared meat referred to in paragraph B.21.006(n)	(3) Good Manufacturing Practice
		(4) Sausage casings	(4) 15% (residues of caramel in sausage prepared with such casings not to exceed 0.15%)
3	Allura Red Amaranth Erythrosine Indigotine Sunset Yellow FCF Tartrazine	(1) Apple (or rhubarb) and (naming the 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 the fruit) jam with pectin; (naming the fruit) jelly with pectin; Liqueurs and alcoholic cordials; (naming the flavour) milk; Pickles and relishes; Pineapple marmalade with pectin; Sherbet; (naming the flavour) skim milk; (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; Smoked fish; Lobster paste and fish roe (caviar); Tomato catsup	(1) 300 p.p.m. singly or in combination in accordance with Section B.06.002.
7-6-84			
6-4-89			
13-5-75			
26-6-80			
25-7-84		(2) Unstandardized foods	(2) 300 p.p.m. singly or in combination in accordance with Section B.06.002.
		(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(3) 300 p.p.m. singly or in combination in accordance with Section B.06.002
17-10-95		(4) Salted anchovy, salted scad and salted shrimp	(4) 125 p.p.m. in accordance with the requirements of paragraph B.21.021(d)
20-11-97		(5) Longaniza	(5) 80 p.p.m. allura red in accordance with the requirements of clause B.14.032(d)(xvi)(B) and 20 p.p.m. sunset yellow FCF in accordance with the requirements of clause B.14.032(d)(xvi)(C)
13-4-00		(6) Sausage casings (sunset yellow FCF only)	(6) 0.15% (Residues of sunset yellow FCF in sausage prepared with such casings not to exceed 15 p.p.m.)

**TABLE IV
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING
AND THICKENING AGENTS**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>				
18-10-79	Acacia Gum	(1) Ale; Beer; Cream; French dressing; Light beer; Malt liquor; (naming the flavour) Milk; Mustard pickles; Porter; Relishes; Salad dressing; (naming the flavour) Skim Milk; (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 (2) Ice cream; Ice cream mix; Ice Milk; Ice milk mix (3) Sherbet (4) Unstandardized foods (5) Calorie-reduced margarine	(1) Good Manufacturing Practice (2) 0.5% (3) 0.75% (4) Good Manufacturing Practice (5) 0.5% in accordance with the requirements of section B.09.017 (6) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)				
17-11-77							
13-9-79							
1-4-82				A.2	Acetylated Mono-glycerides	Unstandardized foods	Good Manufacturing Practice
19-11-96				A.3	Acetylated Tartaric Acid Esters of Mono- and Diglycerides	(1) Bread (2) Unstandardized foods (3) Infant formulas based on crystalline amino acids	(1) 6,000 p.p.m. of flour (2) Good Manufacturing Practice (3) 240 p.p.m. as consumed

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>	
18-10-79	Algin	(1) Ale; Beer; Cream; French dressing; Light beer; Malt liquor; (naming the flavour) Milk; Mustard pickles; Porter; Relishes; Salad dressing; (naming the flavour) Skim milk; (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	(1) Good Manufacturing Practice	
10-11-76		(2) Infant formula	(2) 0.03% as consumed. If in combination with carrageenan or guar gum or both, the total not to exceed 0.03%.	
17-11-77		(3) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice milk; Ice milk mix	(3) 0.5%	
16-11-78		(4) Sherbet	(4) 0.75%	
13-9-79		(5) Unstandardized foods	(5) Good Manufacturing Practice	
		(6) Calorie-reduced margarine	(6) 0.5% in accordance with the requirements of Section B.09.017.	
		(7) Sour Cream	(7) 0.5% in accordance with the requirements of clause B.08.077(b)(viii)(A)	
		(8) Canned asparagus; Canned green beans; Canned wax beans; Canned peas	(8) 1.0% in accordance with the requirements of clause B.11.002(d)viii(C)	
	A.6	Alginic Acid	Same foods as listed for Algin	Same levels as prescribed for Algin.
	A.7	Ammonium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin.
2-5-72	A.8	Ammonium Carrageenan	Same foods as listed for Carrageenan.	Same levels as prescribed for Carrageenan.
15-6-67	A.9	Ammonium Furcelleran	Same foods as listed for Furcelleran.	Same level as prescribed for Furcelleran.

TABLE IV -- (continued)

	<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
13-5-75	A.9A	Ammonium Salt of Phosphorylated Glyceride	(1) Bread; Cream; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (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	(1) Good Manufacturing Practice
20-5-97			(2) Ice cream; Ice cream mix; Ice milk; Ice milk mix (3) Sherbet (4) Unstandardized foods (5) Chocolate products; Cocoa products	(2) 0.5% (3) 0.75% (4) Good Manufacturing Practice (5) 0.7%
15-9-77	A.10	Arabino-galactan	Essential Oils; unstandardized dressing; pudding mixes; beverage bases and mixes; pie filling mixes	Good Manufacturing Practice
3-9-74	B.1	Baker's yeast Glycan	Unstandardized Foods	Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	C.1 Calcium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin
4-6-92	C.2 Calcium Carbonate	(1) Unstandardized foods (2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
2-5-72	C.3 Calcium Carrageenan	Same foods as listed for carrageenan	Same levels as prescribed for Carrageenan
18-10-79	C.4 Calcium Citrate	(1) 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 (name added ingredients) (2) Unstandardized foods	(1) 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 (2) Good Manufacturing Practice
	C.5 Calcium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran
	C.6 Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice
	C.7 Calcium Glycero-Phosphate	Unstandardized dessert mixes	Good Manufacturing Practice
	C.8 Calcium Hypophosphite	Unstandardized dessert mixes	Good Manufacturing Practice
18-10-79	C.9 Calcium Phosphate, Dibasic	(1) 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) (2) Unstandardized foods	(1) 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 (2) Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	Calcium Phosphate, Tribasic	Unstandardized foods	Good Manufacturing Practice
11-8-88	Calcium Sulphate	(1) Ice cream; Ice cream mix; Ice milk; Ice milk mix (2) Sherbet (3) Unstandardized (4) Creamed cottage cheese (5) Cream for whipping, heat-treated above 100°C	(1) 0.5% (2) 0.75% (3) Good Manufacturing Practice (4) 0.5% (5) 0.005%
13-5-75	Calcium Tartrate	Unstandardized foods	Good Manufacturing Practice
	Carboxy-methyl Cellulose	Same foods as listed for Sodium Carboxymethyl Cellulose	Same levels as prescribed for Sodium Carboxymethyl Cellulose
16-11-78	Carob Bean Gum	(1) Cream; French dressing; (naming the flavour) Milk; Mustard pickles; Relishes; Salad dressing; (naming the flavour) Skim milk; (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 (2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice milk; Ice milk mix (3) Calorie-reduced margarine (4) Sherbet (5) Sour cream (6) Unstandardized foods (7) Cream cheese; Cream cheese with (name 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)	(1) Good Manufacturing Practice
18-10-79			(2) 0.5%
			(3) 0.5%, in accordance with the requirements of paragraph B.09.017(b)
16-11-78			(4) 0.75%
			(5) 0.5%, in accordance with the requirements of clause B.08.077(b)(vii(A))
			(6) Good Manufacturing Practice
2-12-82			(7) 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

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
18-10-79	C.15 Carrageenan	(1) Ale; Beer; Brawn; Canned (naming the poultry); Cream; French dressing; Headcheese; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; Meat binder (when sold for use in prepared meat or prepared meat by-products in which a gelling agent is a permitted ingredient); Meat by-product loaf; Meat loaf; (naming the flavour) Milk; Mustard pickles; Porter; Potted meat; Potted meat by-product; Prepared fish or prepared meat (Division 21); Relishes; Salad dressing; (naming the flavour) Skim milk; (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	(1) Good Manufacturing Practice
13-5-75		(2) Cottage cheese; Creamed cottage cheese; Ice cream, Ice cream mix; Ice milk, Ice milk mix	(2) 0.5%
17-11-77		(3) Evaporated Milk	(3) 0.015%
		(4) Sherbet	(4) 0.75%
		(5) Evaporated partly skimmed milk; concentrated partly skimmed milk	(5) 0.01%
16-11-78		(6) Infant formula based on isolated amino acids or protein hydrolysates, or both	(6) 0.1% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.1%
		(7) Infant formula	(7) 0.03% as consumed. If used in combination with algin or guar gum or both, the total not to exceed 0.03%
		(8) Unstandardized foods	(8) Good Manufacturing Practice
		(9) Calorie-reduced margarine	(9) 0.5% in accordance with the requirements of section B.09.017
		(10) Sour Cream	(10) 0.5%, in accordance with the requirements of clause B.08.077(b)(vii)(A)
13-9-79		(11) Canned asparagus; Canned green beans; Canned wax beans; Canned peas.	(11) 1.0%, in accordance with the requirements of clause B.11.002(d)(viii)(C)

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
2-12-82	Carrageenan -- cont'd	(12) 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)	(12) 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
	C.17 Cellulose Gum	Same foods as listed for Sodium Carboxymethyl Cellulose	Same level as prescribed for Sodium Carboxymethyl Cellulose.
16-11-71	F.1 Furcelleran	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
17-11-77		(2) Unstandardized foods	(2) Good Manufacturing Practice
13-9-79		(3) Calorie-reduced margarine	(3) 0.5% in accordance with the requirements of section B.09.017.
		(4) Canned asparagus; Canned green beans; Canned wax beans; Canned peas	(4) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C)

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
G.1	Gelatin	(1) Brawn; Canned (naming the poultry); Cream; Headcheese; (naming the 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 the 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 the flavour) Skim milk; (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	(1) Good Manufacturing Practice
13-5-75		(2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice milk; Ice milk mix	(2) 0.5%
18-10-79		(3) Sherbet (4) Sour cream	(3) 0.75% (4) 0.5% in accordance with the requirements of clause B.08.077(b)(vii(A))
16-11-78		(5) Unstandardized Foods (6) 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)	(5) Good Manufacturing Practice (6) 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
8-12-83			

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
<p>G.2</p> <p>13-1-94</p> <p>19-12-96</p>	<p>Gellan Gum</p>	<p>(1) Confectionery; Frostings; (except for any of these products for which standards are set out in these Regulations)</p> <p>(2) Fruit spreads; Aspic; Processed fruit products; (except for any of these products for which standards are set out in these Regulations)</p> <p>(3) Calorie-reduced margarine; Reduced fat spreads</p> <p>(4) Dairy products (except for any of these products for which standards are set out in these Regulations)</p> <p>(5) French Dressing; Salad Dressing; Dressings (except for any of these products for which standards are set out in these Regulations); Gelatins; Puddings; Fillings</p> <p>(6) Baking mixes; Bakery products; (except for any of these products for which standards are set out in these Regulations)</p> <p>(7) Sauces, Toppings; Table syrups; (except for any of these products for which standards are set in these Regulations)</p> <p>(8) Beverages (except for any of these products for which standards are set out in these Regulations)</p> <p>(9) Snack foods (except for any of these products for which standards are set out in these Regulations)</p>	<p>(1) 0.5%</p> <p>(2) 0.3%</p> <p>(3) 0.25%</p> <p>(4) 0.15%</p> <p>(5) 0.1%</p> <p>(6) 0.1% of the dry mix</p> <p>(7) 0.05%</p> <p>(8) 0.08%</p> <p>(9) 0.1%</p>

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
G.3 13-5-75 18-10-79 10-11-76 17-11-77 16-11-78 2-12-82	Guar Gum	(1) Cream; French dressing; (naming the flavour) Milk; Mince meat; Mustard pickles; Relishes; Salad dressing; (naming the flavour) Skim milk; (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 (2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice Milk, Ice milk mix (3) Infant formula (4) Sherbet (5) Unstandardized foods (6) Calorie-reduced margarine (7) Sour cream (8) Canned asparagus; Canned green beans; Canned wax beans; Canned peas (9) 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)	(1) Good Manufacturing Practice (2) 0.5% (3) 0.03% as consumed. If used in combination with algin or carrageenan or both the total not to exceed 0.03%. (4) 0.75% (5) Good Manufacturing Practice (6) 0.5% in accordance with the requirements of section B.09.017. (7) 0.5% in accordance with the requirements of clause B.08.077(b)(vii)(A) (8) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C) (9) 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
G.4	Gum Arabic	Same foods as listed for Acacia Gum	Same level as prescribed for Acacia Gum.
20-5-97 23-6-71	H.I Hydroxylated Lecithin	(1) Chocolate products; Cocoa products (2) Unstandardized foods	(1) 1.0% (2) Good Manufacturing Practice
26-11-69	H.1A Hydroxypropyl cellulose	Unstandardized foods	Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
13-5-75	H.2 Hydroxypropyl Methyl-cellulose	(1) French dressing; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (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; Salad dressing (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
2-5-72	I.1 Irish Moss Gelose	Same foods as listed for Carrageenan	Sames levels as prescribed for Carrageenan
13-5-75	K.1 Karaya gum	(1) French dressing; (naming the flavour) Milk; Mustard pickles, Relishes; (naming the flavour) Skim milk; (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; Salad dressing	(1) Good Manufacturing Practice
18-10-79		(2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice milk; Ice milk mix	(2) 0.5%
17-11-77		(3) Sherbet (4) Unstandardized foods (5) Calorie-reduced margarine	(3) 0.75% (4) Good Manufacturing Practice (5) 0.5% in accordance with the requirements of Section B.09.017
25-3-65	L.1 Lactylated Mono- and Di-glycerides	(1) Shortening (2) Unstandardized Foods	(1) 8.0% (except that the total combined mono- and di-glycerides and lactylated mono- and di-glycerides must not exceed 20.0% of the shortening). (2) 8.0% of the fat content
25-3-65	L.1A Lactylic Esters of Fatty Acids	Unstandardized Foods	Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>	
13-5-75	Lecithin	(1) Bread; Cream; (naming the flavour) Milk; Mustard pickles; Relishes; (naming the flavour) Skim milk; (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	(1) Good Manufacturing Practice	
20-5-97		(2) Ice cream; Ice cream mix; Ice milk; Ice milk mix	(2) 0.5%, singly or in combination with other emulsifiers	
17-11-77		(3) Infant formula	(3) 0.3% as consumed	
		(4) Sherbet	(4) 0.75%	
		(5) Unstandardized foods	(5) Good Manufacturing Practice	
18-10-79		(6) Margarine	(6) 0.2%	
		(7) Calorie-reduced margarine	(7) 0.5%	
8-12-83		(8) Processed (named variety) cheese; Processed (named variety) cheese with (name added ingredients); Processed cheese food; Processed cheese food with (named added ingredients); Processed cheese spread; Processed cheese spread with (named added ingredients)	(8) 0.2%	
20-5-97		(9) Milk Powder	(9) 0.5%	
		(10) Chocolate products; Cocoa products	(10) 1.0%	
	L.3	Locust Bean Gum	Same foods as listed for Carob Bean Gum	Same levels as prescribed for Carob Bean Gum
9-7-81	M.1	Magnesium Chloride	Tofu	0.3%, calculated as the anhydrous salt.
9-7-81	M.2	Methylcellulose	(1) Ale; Beer; French dressing; Light beer; Malt liquor; Porter; Salad dressing; Stout	(1) Good Manufacturing Practice
18-10-79			(2) Unstandardized foods	(2) Good Manufacturing Practice
9-7-81 27-6-85	M.3	Methyl Ethyl Cellulose	Unstandardized foods	Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
9-7-81 20-5-97 20-5-97 23-9-93 8-1-81	M.4 Mono-glycerides	(1) Bread; Cream; Fish paste (2) Chocolate products; Cocoa products (3) Ice cream mix; Ice milk mix (4) Creamed cottage cheese (5) Infant formula (6) Sausage casings (7) Margarine (8) Sherbet (9) Shortening (10) Sour Cream (11) Unstandardized Foods (12) 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)	(1) Good Manufacturing Practice (2) 1.5% (3) A total of 0.5% of stabilizing agents in accordance with subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi) (4) Good Manufacturing Practice (5) 0.25% as consumed (6) 0.35% of the casing (7) 0.5% (8) 0.75% (9) 10.0% (except that the total combined mono and diglycerides and lactylated mono and diglycerides must not exceed 20.0% of the shortening) (10) 0.3% (11) Good Manufacturing Practice (12) 0.5% in accordance with the requirements of sections B.08.040, B.08.041, B.08.041, B.08.041.1, B.08.041.2, B.08.041.3, and B.08.041.4

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
9-7-81 20-5-97	M.5 Mono- and Diglycerides	(1) Bread; Cream; Fish paste	(1) Good Manufacturing Practice
		(2) Chocolate products; Cocoa products	(2) 1.5%
		(3) Ice cream mix; Ice milk mix	(3) A total of 0.5% of stabilizing agents in accordance with subparagraphs B.08.061(b)(vi) and B.08.071(b)(vi)
23-1-92		(4) Cottage Cheese; Creamed Cottage Cheese	(4) Good Manufacturing Practice
		(5) Infant formula	(5) 0.25% as consumed
		(6) Sausage casings	(6) 0.35% of the casing
		(7) Margarine	(7) 0.5%
23-9-93		(8) Sherbet	(8) 0.75%
		(9) Shortening	(9) 10.0% (except that the total combined mono- and diglycerides and lactylated mono- and diglycerides must not exceed 20.0% of the shortening.)
		(10) Sour Cream	(10) 0.3%
		(11) Unstandardized Foods	(11) Good Manufacturing Practice
		(12) 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)	(12) 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
19-11-96	M.6 Monosodium Salts of Phosphorylated Mono- and Diglycerides	(1) Edible vegetable oil-based cookware coating emulsions	(1) 4.0%
18-10-79	0.1 Oat Gum	(1) Unstandardized foods	(1) Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
14-2-85 19-3-96	P.1A Polyglycerol Esters of Fatty Acids	(1) Unstandardized Foods (2) Vegetable Oils (3) Calorie-reduced margarine	(1) Good Manufacturing Practice (2) 0.025% (3) 0.2% in accordance with the requirements of paragraph B.09.017(c)
20-5-97 23-6-71 26-6-80 14-1-88	P.1B Polyglycerol Esters of Interesterified Castor Oil Fatty Acids	(1) Chocolate products (2) Unstandardized chocolate flavoured confectionery coatings (3) Edible vegetable oil-based pan coating emulsions for use on baking pans	(1) 0.5% (2) 0.25% (3) 2.0%
23-1-74 13-5-75 5-4-77 27-4-78	P.2 Polyoxyethylene (20) Sorbitan Monooleate; Polysorbate 80	(1) Ice cream; Ice cream mix; Ice milk; Ice milk mix; Sherbet (2) Unstandardized frozen desserts (3) Pickles and relishes (4) Beverage base or mix (5) Imitation dry cream mix (6) Whipped vegetable oil topping (7) Cake icing; Cake icing mix (8) Salt (9) Whipped cream (10) Breath freshener products in candy, tablet or gum form (11) Creamed cottage cheese (12) Spice oils and spice oleoresins for use in pumping pickle employed in the curing of preserved meat or preserved meat by-product (Division 14)	(1) 0.1%. If Poxoxyethylene (20) Sorbitan Tristearate is also used, the total must not exceed 0.1% (2) 0.1% (3) 0.05% (4) 0.05% of the beverage. If Sorbitan Monostearate is also used the total must not exceed 0.05% of the beverage (5) 0.1%. If Poxoxyethylene (20) sorbitan monostearate, Poxoxyethylene (20) sorbitan tristearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4% (6) 0.05%. If Poxoxyethylene (20) sorbitan monostearate, Poxoxyethylene (20) sorbitan tristearate or Sorbitan monostearate, either singly or in combination is also used, the total must not exceed 0.4% (7) 0.5% of the finished cake icing. If Poxoxyethylene (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 (8) 10 parts per million (9) 0.1% (10) 100 p.p.m. (11) 80 p.p.m (12) 0.2% of the pumping pickle

*(R) Minor correction

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
12-11-81 11-10-84 14-2-85 5-12-91 16-8-94 7-10-96	P.2 Polyoxyethylene (20) Sorbitan Monooleate; Polysorbate 80 (Conc.)	(13) Sausage casings (14) Liquid Smoke Flavours (15) Vegetable oils (16) Annatto formulations (17) Turmeric formulations (18) Liquid smoke flavour concentrate (19) Unstandardized salad dressing	(13) 0.15% of the casing (14) Good Manufacturing Practice. Residues of Polysorbate 80 must not exceed 275 ppm in the finished food (15) 0.125% (16) 25% of the total colour formulation (17) 50% of the total colour formulation (18) Good Manufacturing Practice. Residues of Polysorbate 80 must not exceed 0.3% in the finished food. (19) 0.25%
1-10-68	P.3 Polyoxyethylene (20) Sorbitan Monostearate; Polysorbate 60	(1) Imitation dry cream mix; Vegetable oil creaming agent; Whipped vegetable oil topping; Vegetable oil topping mix (2) Cakes (3) Cakes; Cake mixes	(1) 0.4%. If Poxyoxyethylene (20) sorbitan tristearate, Sorbitan monostearate or Poxyoxyethylene (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 (2) 0.5% on a dry weight basis. If Poxyoxyethylene (20) Sorbitan Tristearate is also used, the total must not exceed 0.5% on a dry weight basis (3) 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

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
26-6-80	P.3 Polyoxyethylene (20) Sorbitan Monostearate; Polysorbate 60 (cont'd)	(4) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking (5) Cake icing; Cake icing mix (6) Pudding; Pie filling (7) Beverage base or mix	(4) 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% (5) 0.5% of the finished cake icing. If Sorbitan monostearate or Polyoxyethylene (20) sorbitan monooleate either singly or in combination is also used, the total must not exceed 0.5% of the finished cake icing. (6) 0.5% on a dry weight basis. (7) 0.05% of the beverage. If Sorbitan monostearate is also used the total must not exceed 0.05% of the beverage.
25-2-69		(8) Sour Cream Substitute	(8) 0.1%
24-8-72		(9) Unstandardized dressings; Unstandardized prepared canned cooking sauces	(9) 0.3%
13-8-69		(10) Fat base formulation for self-basting of poultry by injection	(10) 0.25%
27-3-73		(11) Unstandardized spreads and dips	(11) 0.2%
23-1-74		(12) Dry soup base or mix	(12) 250 p.p.m. in soup as prepared for consumption.
12-11-81		(13) Dry batter coating mixes (14) Prepared alcoholic cocktails	(13) 0.5% of the dry mix. (14) 120 p.p.m. in beverage as prepared for consumption.

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
2-9-72	P.5 Polyoxy-ethylene (8) Stearate	Unstandardized bakery foods	0.4%
	P.6 Potassium Alginate	Same foods as listed for Algin	Same levels as prescribed for Algin.
	P.7 Potassium Carrageenan	Same foods as listed for Carrageenan	Same levels as prescribed for Carrageenan
	P.8 Potassium Chloride	Unstandardized foods	Good Manufacturing Practice
18-10-79	P.9 Potassium Citrate	(1) 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)	(1) 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
	P.10 Potassium Furcelleran	Same foods as listed for Furcelleran	Same levels as prescribed for Furcelleran.
18-11-79	P.11 Potassium Phosphate, dibasic	(1) 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)	(1) 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
16-11-71	P.12 Propylene Glycol Alginate	(1) Ale; Beer; French dressing; Light beer; Malt liquor; Mustard pickles; Porter; Relishes; Salad dressing; Stout	(1) Good Manufacturing Practice
18-10-79		(2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix; Ice milk; Ice milk mix	(2) 0.5%
		(3) Sherbet	(3) 0.75%

*(R) Minor correction

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
17-11-77 16-11-78	P.12 Propylene Glycol Alginate (cont'd.)	(4) Unstandardized foods (5) Calorie-reduced margarine (6) Sour cream (7) Canned asparagus; Canned green beans; Canned wax beans; Canned Peas (8) 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)	(4) Good Manufacturing Practice (5) 0.5% in accordance with the requirements of section B.09.017 (6) 0.5% in accordance with the requirements of clause B.08.077(b)(vii)(A) (7) 1.0% in accordance with the requirements of clause B.11.002(d)(viii)(C) (8) 0.5%, in accordance with the requirements of sections B.08.035, B.08.037, B.08.038, B.08.039, B.08.040, B.08.041.3, B.08.041.4, B.08.041.6, B.08.041.7 and B.08.041.8
2-12-82	P.13 Propylene Glycol Ether of Methylcellulose	Same foods as listed for Hydroxypropyl Methylcellulose	Same levels as prescribed for Hydroxypropyl Methylcellulose
15-5-68	P.14 Propylene Glycol mono Fatty Acid Esters	Unstandardized foods	Good Manufacturing Practice
18-10-79	S.1 Sodium Acid Pyrophosphate	(1) 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)	(1) 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
17-7-75	S.2 Sodium Alginate	(1) Same foods as listed for Algin (2) Coarse crystal salt (3) Glaze of frozen fish	(1) Same levels as prescribed for Algin (2) 15 p.p.m. (3) Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
18-10-79	S.2A Sodium Aluminum Phosphate	(1) 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)	(1) 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
13-5-75 18-10-79	S.3 Sodium Carboxy-methyl Cellulose	(1) Cream; French dressing; (naming the flavour) Milk; Mustard pickles; Relishes; Salad dressing; (naming the flavour) Skim Milk; (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.	(1) Good Manufacturing Practice
17-7-75		(2) Cottage cheese; creamed cottage cheese; Ice cream, Ice cream mix; Ice milk; Ice milk mix	(2) 0.5%
2-12-82		(3) Sherbet	(3) 0.75%
		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) Glaze of frozen fish	(5) Good Manufacturing Practice
		(6) Processed (named variety) cheese; Processed (named variety) cheese with (named added ingredients); Processed cheese food; Processed cheese food with (named added ingredients)	(6) 0.5%
		(7) 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)	(7) 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

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
2-5-72	S.4 Sodium Carrageenan	Same foods as listed for Carrageenan	Same levels as prescribed for Carrageenan.
	S.5 Sodium Cellulose Glycolate	Same foods as listed for Sodium Carboxymethyl Cellulose	Same levels as prescribed for Sodium Carboxymethyl Cellulose.
18-10-79 16-8-78 4-10-73	S.6 Sodium Citrate	(1) 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) (2) Evaporated milk; evaporated skim milk or concentrated skim milk; evaporated partly skimmed milk or concentrated partly skimmed milk (3) Ice cream; Ice cream mix; Ice milk; Ice milk mix (4) Sherbet	(1) 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 (2) 0.1% singly or in combination with sodium phosphate, dibasic. (3) 0.5% (4) 0.75%
	S.7 Sodium Furcelleran	Same food as listed for Furcelleran	Same levels as prescribed for Furcelleran.
18-10-79	S.8 Sodium Gluconate	(1) 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 (name added ingredients)	(1) 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

*(R) Minor correction

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
18-10-79	Sodium Phosphate, monobasic	(1) 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) (2) Unstandardized foods	(1) 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 (2) Good Manufacturing Practice
18-10-79	Sodium Phosphate, tribasic	(1) 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) (2) Unstandardized foods	(1) 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 (2) Good Manufacturing Practice
18-10-79	Sodium Potassium Tartrate	(1) 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) (2) Unstandardized foods	(1) 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 (2) Good Manufacturing Practice

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
<p>S.15</p> <p>18-10-79</p> <p>25-7-84</p>	<p>Sodium Pyrophosphate, tetrabasic</p>	<p>(1) 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)</p> <p>(2) Unstandardized foods</p> <p>(3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)</p>	<p>(1) 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</p> <p>(2) Good Manufacturing Practice</p> <p>(3) 0.1%</p>

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
23-1-74 5-11-74 18-1-90	S.15A Sodium Stearoyl-2-Lactylate	(1) Icing and icing mixes (2) Fillings and filling mixes (3) Puddings and pudding mixes (4) Sour cream substitutes (5) Vegetable oil creaming agents (6) Batter mix (7) Unstandardized cream-based liquors	(1) 0.4% of dry ingredient weight (2) 0.5% of dry ingredient weight (3) 0.7% of dry ingredient weight (4) 1.0% of dry ingredient weight (5) 2.0% of dry ingredient weight (6) 0.75% of dry ingredient weight (7) 0.35% of the finished product
23-1-74 18-10-79	S.16 Sodium Tartrate	(1) 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)	(1) 4.0%, in accordance with the requirements of sections B.08.038, B.08.039, B.08.040, B.08.041.2, B.08.041.3 and B.08.041.4
25-7-84	S.16A Sodium Tripolyphosphate	A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	0.1%
1-10-68	S.18 Sorbitan Monostearate	(1) Imitation dry cream mix; Vegetable oil creaming agent; Whipped vegetable oil topping; Vegetable oil topping mix (2) Cake, Cake mix	(1) 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 0.4%, 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 (2) 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

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
23-1-74 26-6-80	S.18 Sorbitan Monostearate (cont'd.)	(3) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as confectionery or in baking (4) Cake icing; Cake icing mix (5) Beverage base or mix	(3) 1.0%. If any combination of Polyoxyethylene (20) Sorbitan monostearate, Polyoxyethylene (20) Sorbitan tristearate or Sorbitan tristearate are also used, the total must not exceed 1.0% (4) 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 (5) 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
14-2-85		(6) Dry soup base or mix (7) Dried yeast	(6) 250 p.p.m. in soup as prepared for consumption (7) 1.5% (Residues of sorbitan monostearate in bread and other yeast leavened bakery products not to exceed 0.05%)
20-5-97		(8) Chocolate products	(8) 1.0%
12-11-81	S.18A Sorbitan trioleate	Sausage casings	0.35% of the casing
27-4-78 26-6-80	S.18B Sorbitan tristearate	(1) Margarine; Shortening (2) Unstandardized confectionery coatings and unstandardized moulded confectionery products for use as a confectionery or in baking	(1) 1.0% (2) 1.0%. If any combination of Polyoxyethylene (20) Sorbitan monostearate, Polyoxyethylene (20) Sorbitan tristearate or Sorbitan monostearate are also used, the total must not exceed 1.0%
	S.19 Stearyl Mono-glyceridyl Citrate	Shortening	Good Manufacturing Practice
6-2-92	S.20 Sucrose esters of fatty acids	Carotenoid colour preparations	1.5%
25-8-76	T.2 Tannic Acid	Cider; Honey wine; Wine	200 p.p.m.

TABLE IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
18-10-79 24-8-72 17-11-77 2-12-82	Tragacanth Gum	(1) French dressing; Mustard pickles; Salad dressing; Relishes (2) Cottage cheese; Creamed cottage cheese; Ice cream; Ice cream mix (3) Sherbet (4) Lumpfish Caviar (5) Unstandardized foods (6) Calorie-reduced margarine (7) Cream cheese; Cream cheese with (name 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)	(1) Good Manufacturing Practice (2) 0.5% (3) 0.75% (4) 1.0% (5) Good Manufacturing Practice (6) 0.5% in accordance with the requirements of section B.09.017 (7) 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
10-12-74 18-10-79 17-11-77 2-12-82	Xanthan Gum	(1) French Dressing; Salad Dressing; Unstandardized foods (2) Cottage Cheese; Creamed Cottage Cheese (3) Calorie-reduced margarine (4) 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)	(1) Good Manufacturing Practice (2) 0.5% or, if used in combination with other stabilizing agents, the total amount of the combined stabilizers shall not exceed 0.5% (3) 0.5% in accordance with the requirements of section B.09.017 (4) 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

TABLE IV - (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
8-1-81	X.1 Xanthan Gum (cont'd)	(5) Mustard Pickles; Relishes (6) Ice Cream Mix	(5) 0.1% (6) 0.1% or, if used in combination with microcrystalline cellulose and other stabilizers, the total amount of combined stabilizers and microcrystalline cellulose shall not exceed 0.5%
9-7-81		(7) Ice Milk Mix	(7) 0.1% or, if used in combination with other stabilizers, the total amount of combined stabilizers shall not exceed 0.5%
		(8) Sherbet	(8) 0.1% or, if used in combination with other stabilizers, the total amount of combined stabilizers shall not exceed 0.75%
11-8-88		(9) Cream for whipping, heat-treated above 100°C	(9) 0.02%

**TABLE V
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
7-1-97	A.01 α -Acetolactate decarboxylase	<i>Bacillus subtilis</i> ToC46 (pUW235)	(1) Brewers' Mash (2) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
23-8-00	A.02 Amino-peptidase	<i>Lactococcus lactis</i>	(1) Cheese (2) Dairy based flavouring preparations (3) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
A.1	Amylase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; <i>Bacillus subtilis</i> var.; <i>Rhizopus oryzae</i> var.; Barley Malt	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Bread; Flour; Whole wheat flour (3) Cider; Wine (4) Chocolate syrups (5) Distillers' Mash (6) Malt-flavoured dry breakfast cereals (7) Single-strength fruit juices (8) Precooked (instant) cereals (9) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup) (10) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice (8) Good Manufacturing Practice (9) Good Manufacturing Practice (10) Good Manufacturing Practice
18-1-90				
27-4-78				
16-8-94		<i>Bacillus licheniformis</i> ; <i>Bacillus licheniformis</i> LA 57 (pDN1981); <i>Bacillus licheniformis</i> PL 1303 (pPL1117)	(1) Distillers' Mash (2) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup)	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
26-6-80			(3) Brewer's Mash	(3) Good Manufacturing Practice

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
11-10-84	A.1 Amylase (cont'd)	<i>Bacillus stearothersophilus</i>	(1) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup)	(1) Good Manufacturing Practice
27-8-92			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Brewers' Mash	(3) Good Manufacturing Practice
			(4) Bread; Flour; Whole wheat flour	(4) Good Manufacturing Practice
			(5) Unstandardized bakery products	(5) Good Manufacturing Practice
13-8-91		<i>Bacillus subtilis</i> B1.109 (pCPC720) (ATCC 39705)	Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup)	Good Manufacturing Practice
30-4-92		<i>Bacillus subtilis</i> B1.109 (pCPC800)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup) or glucose solids (dried glucose syrup)	(1) Good Manufacturing Practice
			(2) Distillers' Mash	(2) Good Manufacturing Practice
			(3) Brewers' Mash	(3) Good Manufacturing Practice
			(4) Bakery Products	(4) Good Manufacturing Practice
13-1-94	A.2 Amylase (malto-genic)	<i>Bacillus subtilis</i> DN1413 (pDN1413)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose, (glucose syrup) or glucose solids (dried glucose syrup)	(1) Good Manufacturing Practice
1-11-94			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Unstandardized bakery products	(3) Good Manufacturing Practice
26-6-80	B.1 Bovine Rennet	Aqueous extracts from the fourth stomach of adult bovine animals, sheep and goats	Cheese, cottage cheese, cream cheese, cream cheese with (named added ingredients), cream cheese spread, cream cheese spread with (named added ingredients)	Good Manufacturing Practice

* (R) Minor correction

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
12-11-81	Bromelain	The pineapples <i>Ananas comosus</i> and <i>Ananas bracteatus</i>	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Bread; Flour; Whole wheat flour (3) Sausage casings (4) Hydrolyzed animal, milk and vegetable protein (5) Meat cuts (6) Meat tenderizing preparations (7) Pumping pickle for the curing of beef cuts (8) Sugar wafers, waffles, pancakes	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice in accordance with paragraph B.14.009(g) (8) Good Manufacturing Practice
27-4-78 13-9-79 2-12-82	Catalase	<i>Aspergillus niger</i> var.; <i>Micrococcus lysodeikticus</i> ; Bovine (<i>Bos taurus</i>) liver	(1) Soft drinks (2) Egg albumen (3) Liquid whey treated with hydrogen peroxide in accordance with item H.1, Table VIII	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
18-1-90 20-11-97	Cellulase	<i>Aspergillus niger</i> var. <i>Trichoderma reesei</i> QM 9414	(1) Distillers' Mash (2) Liquid coffee concentrate (3) Spice extracts; Natural flavour and colour extractives (1) Single-strength fruit juices (2) Tea leaves for the production of tea solids	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>	
20-11-97	Glucanase	<i>Aspergillus niger</i> var.; <i>Bacillus Subtilis</i> var.	(1) Ale; Beer; Light beer; Malt Liquor; Porter; Stout (2) Corn for degermation (3) Distillers' Mash (4) Mash destined for vinegar manufacture (5) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice	
		<i>Humicola insolens</i> var.	(1) Ale; Beer, Light beer, Malt liquor; Porter; Stout (2) Distillers' Mash	(1) Good Manufacturing Practice (2) Good Manufacturing Practice	
27-4-78 13-9-79 18-2-97	Glucose oxidase	<i>Aspergillus niger</i> var.	(1) Soft drinks (2) Liquid whole egg; Egg white (albumen); and Liquid egg yolk destined for drying (3) Bread; flour (4) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice in accordance with paragraphs B.22.034(b), B.22.035(b) and B.22.036(b) (3) Good Manufacturing Practice (4) Good Manufacturing Practice	
13-9-79 26-6-80 12-5-88 2-4-92			Glucose Isomerase	<i>Bacillus coagulans</i> var.; <i>Streptomyces olivochromogenes</i> var.; <i>Actinoplanes missouriensis</i> var.; <i>Streptomyces olivaceus</i> var.; <i>Microbacterium arborescens</i> NRRL B-11022; <i>Streptomyces murinus</i> DSM 3252; <i>Streptomyces rubiginosus</i> ATCC No. 21,175	(1) Glucose (glucose syrup) to be partially or completely isomerized to fructose
	H.1	Hemi-cellulase			<i>Bacillus subtilis</i> var.

*(R) Minor correction

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>	
9-12-97	Lipase	<i>Aspergillus niger</i> var.; <i>Aspergillus oryzae</i> var.; Edible forestomach tissue of calves, kids or lambs; Animal pancreatic tissue; <i>Rhizopus oryzae</i> var.	(1) Dairy based flavouring preparations	(1) Good Manufacturing Practice	
27-4-78			(2) Liquid and dried egg white (liquid and dried albumen)	(2) Good Manufacturing Practice	
12-9-84			(3) Asiago cheese; blue cheese; Caciocavallo cheese; Cheddar cheese; Cheddar cheese for processing (Cheddar cheese; stirred curd cheese; granular curd cheese; washed curd cheese); Feta cheese; Parmesan cheese; Provolone cheese; Romano cheese	(3) Good Manufacturing Practice	
3-6-82			(4) Bread; Flour	(4) Good Manufacturing Practice	
9-12-97			(5) Unstandardized bakery products	(5) Good Manufacturing Practice	
23-8-00			(6) Hydrolyzed animal, milk and vegetable protein	(6) Good Manufacturing Practice	
7-11-95			<i>Aspergillus oryzae</i> (MLT-2) (pRML 787) (p3SR2); <i>Mucor miehei</i> (Cooney and Emerson); <i>Rhizopus niveus</i>	(1) Modified triglycerides	(1) Good Manufacturing Practice
23-8-00				(2) Cheese	(2) Good Manufacturing Practice
				(3) Dairy based flavouring preparations	(3) Good Manufacturing Practice
				(4) Hydrolyzed animal, milk and vegetable protein	(4) Good Manufacturing Practice
7-10-96	<i>Penicillium camembertii</i>	(1) Edible fats and oils	(1) Good Manufacturing Practice		
1-11-94	Lipoxidase	Soyabean whey or meal	(1) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice	
30-11-00	Lysozyme	Egg white	Cheese	Good Manufacturing Practice	

*(R) Minor correction

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
8-1-81 15-9-98 12-4-84 2-6-94	M.1 Milk coagulating enzyme	<i>Mucor miehei</i> (Cooney and Emerson) or <i>Mucor pusillus Lindt</i> by pure culture fermentation process or <i>Aspergillus oryzae</i> RET-1 (pBoel777) <i>Endothia parasitica</i> by pure culture fermentation processes	(1) Cheese, Cottage cheese; Sour cream	(1) Good Manufacturing Practice
13-9-79 14-12-89	P.1 Pancreatin	Pancreas of the hog (<i>Sus scrofa</i>) or ox (<i>Bos taurus</i>)	(1) Liquid and dried egg white (liquid and dried albumen) (2) Precooked (instant) cereals (3) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), or glucose solids (dried glucose syrup) (4) Hydrolyzed animal, milk and vegetable proteins	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
12-11-81 27-4-78 30-4-87	P.2 Papain	Fruit of the papaya <i>Carica papaya L.</i> (Fam. <i>Caricaceae</i>)	(1) Ale; Beer; Light beer; Malt Liquor; Porter; Stout (2) Beef before slaughter (3) Sausage casings; Water soluble edible collagen films (4) Hydrolyzed animal, milk and vegetable protein (5) Meat cuts (6) Meat tenderizing preparations (7) Precooked (instant) cereals (8) Pumping pickle for the curing of beef cuts (9) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice (8) Good Manufacturing Practice (9) Good Manufacturing Practice

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
18-1-90	P.3 Pectinase	<i>Aspergillus niger</i> var.; <i>Rhizopus oryzae</i> var.	(1) Cider; Wine (2) Distillers' Mash (3) Single-strength fruit juices (4) Natural flavour and colour extractives (5) Skins of citrus fruits destined for jam, marmalade and candied fruit production (6) Vegetable stock for use in soups (7) Tea leaves for the production of tea solids	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice
20-11-97				
11-1-95	P.4 Pentosanase	<i>Aspergillus niger</i> var.; <i>Bacillus subtilis</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Corn for degermination (3) Distillers' Mash (4) Mash destined for vinegar manufacture (5) Unstandardized bakery products (6) Bread; Flour; Whole wheat flour	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice
23-1-92		<i>Trichoderma reesei</i> (QM9414)	(1) Bread; Flour; Whole wheat flour (2) Distillers' Mash (3) Unstandardized bakery products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
27-4-78	P.5 Pepsin	Glandular layer of porcine stomach	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Cheese; Cottage cheese; Cream Cheese; Cream cheese with (added named ingredients); Cream cheese spread; Cream cheese spread with (added named ingredients) (3) Defatted soya flour (4) Precooked (instant) cereals (5) Hydrolyzed animal, milk and vegetable proteins	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
14-12-89				

TABLE V -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
10-1-86	Protease	<i>Aspergillus oryzae</i> var.; <i>Aspergillus niger</i> var.; <i>Bacillus subtilis</i> var.	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout	(1) Good Manufacturing Practice
			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
			(3) Dairy based flavouring preparations	(3) Good Manufacturing Practice
			(4) Distillers' Mash	(4) Good Manufacturing Practice
			(5) Sausage casings	(5) Good Manufacturing Practice
			(6) Hydrolyzed animal, milk and vegetable protein	(6) Good Manufacturing Practice
			(7) Industrial spray-dried cheese powder	(7) Good Manufacturing Practice
			(8) Meat cuts	(8) Good Manufacturing Practice
			(9) Meat tenderizing preparations	(9) Good Manufacturing Practice
27-7-90			(10) Precooked (instant) cereals	(10) Good Manufacturing Practice
1-11-94			(11) Unstandardized bakery foods	(11) Good Manufacturing Practice
			(12) Cheddar cheese; Cheddar cheese for processing (granular curd cheese; Stirred curd cheese; Washed curd cheese); Colby cheese	(12) Good Manufacturing Practice
	<i>Micrococcus caseolyticus</i> var.	(1) Hard or semi-hard, pressed and soft varietal cheeses	(1) Good Manufacturing Practice	
16-2-94	<i>Bacillus licheniformis</i> (Cx)	(1) Hydrolyzed animal, milk and vegetable protein	(1) Good Manufacturing Practice	
15-9-98	Pullulanase	<i>Bacillus acidopullulyticus</i> NCIB 11647; <i>Bacillus licheniformis</i> SE2-Pul-int211 (pUBCDEBRA11D NSI)	(1) Starch used in the production of dextrins, maltose, dextrose, glucose (glucose syrup), glucose solids (dried glucose syrup) or fructose syrups and solids	(1) Good Manufacturing Practice
4-12-86			(2) Bread; Flour; Whole wheat flour	(2) Good Manufacturing Practice
1-11-94			(3) Unstandardized bakery products	(3) Good Manufacturing Practice

*(R) Minor correction

TABLE V - (continued)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
27-4-78	Rennet	Aqueous extracts from fourth stomach of calves, kids, or lambs	(1) Cheese; Cottage cheese; Cream cheese; Cream cheese with (added named ingredients); Cream cheese spread; Cream cheese spread with (added named ingredients); sour cream	(1) Good Manufacturing Practice
16-11-78			(2) Unstandardized milk based dessert preparations	(2) Good Manufacturing Practice
22-4-04	Transglutaminase	<i>Streptovercillium mobarraense</i> strain S-8112	(1) Prepared fish products (except for any of these products for which standards are set out in these Regulations)	(1) Good Manufacturing Practice
			(2) Simulated meat products	(2) Good Manufacturing Practice
			(3) Cheese products (except for any of these products for which standards are set out in these Regulations)	(3) Good Manufacturing Practice
			(4) Processed cheese products (except for any of these products for which standards are set out in these Regulations)	(4) Good Manufacturing Practice
			(5) Cream cheese products (except for any of these products for which standards are set out in these Regulations)	(5) Good Manufacturing Practice
			(6) Yogurt	(6) Good Manufacturing Practice
			(7) Frozen dairy desserts (except for any of these products for which standards are set out in these Regulations)	(7) Good Manufacturing Practice

TABLE V - (concluded)
FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted Source</i>	<i>Column III Permitted in or Upon</i>	<i>Column IV Maximum Level of Use</i>
14-12-89	T.1 Trypsin	Pancreas of the hog (<i>Sus scrofa</i>)	(1) Hydrolyzed animal, milk and vegetable proteins	(1) Good Manufacturing Practice
3-4-03	X.1 Xylanase	<i>Aspergillus oryzae</i> Fa 1-1 (pA2X1T1)	Bread; Flour; Whole wheat flour	Good Manufacturing Practice

**TABLE VI
FOOD ADDITIVES THAT MAY BE USED AS FIRMING AGENTS**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	Aluminum Sulphate	(1) Canned crabmeat, lobster, salmon, shrimp and tuna; Pickles and relishes (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	Ammonium Aluminum Sulphate	(1) Pickles and relishes (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
14-7-66	Calcium Chloride	(1) Canned apples (2) Canned grapefruit	(1) 0.026% calculated as calcium (2) 0.035% calculated as calcium in accordance with subparagraph B.11.101(c)(vii)
26-8-93		(3) (named variety) cheese; Cheddar cheese (4) Cottage cheese (5) Glaze of frozen fish (6) Olives	(3) 0.02% of the milk and milk products used (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) 1.5% of the brine
18-10-79		(7) Pickles and relishes (8) Tomatoes; Canned vegetables (naming the vegetable); Frozen apples (9) Unstandardized foods	(7) 0.4% (8) 0.026% calculated as calcium, and in the case of canned peas 0.035% calculated as calcium (9) Good Manufacturing Practice
		(1) Tomatoes; Canned vegetables; Frozen apples; Frozen sliced apples (2) Canned apples (3) Unstandardized foods	(1) 0.026% calculated as calcium (2) 0.026% calculated as calcium (3) Good Manufacturing Practice
	Calcium Citrate	(1) Tomatoes; Canned vegetables; Frozen apples; Frozen sliced apples (2) Canned apples (3) Unstandardized foods	(1) 0.026% calculated as calcium (2) 0.026% calculated as calcium (3) Good Manufacturing Practice
	Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice
17-11-77	Calcium Lactate	(1) Canned grapefruit	(1) 0.035% calculated as calcium in accordance with subparagraph B.11.101(c)(vii)
13-9-79		(2) Canned peas	(2) 0.035% calculated as calcium
	Calcium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
17-11-77	Calcium Phosphate, monobasic	(1) Tomatoes; Canned vegetables; Frozen apples (2) Canned apples (3) Unstandardized foods	(1) 0.026% calculated as calcium (2) 0.026% calculated as calcium (3) Good Manufacturing Practice

TABLE VI -- (concluded)
FOOD ADDITIVES THAT MAY BE USED AS FIRING AGENTS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
C.6	Calcium Sulphate	(1) Tomatoes; Canned vegetables; Frozen apples (2) Canned apples	(1) 0.026% calculated as calcium (2) 0.026% calculated as calcium
P.1	Potassium Aluminum Sulphate	(1) Pickles and relishes (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
S.1	Sodium Aluminum Sulphate	(1) Pickles and relishes (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

17-11-77

**TABLE VII
FOOD ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENTS**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
31-1-66	A.1 Acetylated Mono-glycerides	(1) Confectionery (2) Frozen fish	(1) 0.4% (2) Good Manufacturing Practice
	B.1 Beeswax	Confectionery	0.4%
	C.1 Carnauba Wax	Confectionery	0.4%
25-3-65	C.2 Candelilla Wax	Confectionery	0.4%
	G.1 Gum Arabic	Confectionery	0.4%
25-3-65	G.2 Gum Benzoin	Confectionery	0.4%
	M.1 Magnesium Silicate	Confectionery	0.4%
	M.2 Mineral Oil	Confectionery	0.15%
	P.1 Petrolatum	Confectionery	0.15%
	S.1 Shellac	Cake decorations; Confectionery	0.4%
	S.2 Spermaceti Wax	Confectionery	0.4%
	Z.1 Zein	Confectionery	1.0%

**TABLE VIII
MISCELLANEOUS FOOD ADDITIVES**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>	
	A.1	Acetylated Mono-glycerides	Unstandardized foods	Coating: Release agent	Good Manufacturing Practice
28-4-77	A.1.1	Aluminum Sulphate	Liquid or frozen whole egg; Egg white (albumen) or egg yolk	To stabilize albumen during pasteurization	0.036%
10-12-74	A.2	Ammonium Persulphate	Brewer's yeast	Antimicrobial agent	0.1%
25-5-93	A.3	Revoked by P.C. 1993-1038 of May 25, 1993.			

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
25-5-93	A.4	Revoked by P.C. 1993-1038 of May 25, 1993.		
	B.2	Beeswax	Unstandardized foods	Antisticking agent 0.4%
23-11-89	B.2.1	Benzoyl Peroxide	Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula	To decolourize 100 p.p.m.
16-6-70 28-4-77	B.3	Brominated vegetable oil	(naming the flavour) Flavour for use in citrus-flavoured or spruce-flavoured beverages	Density adjusting agent 15 p.p.m. in citrus-flavoured or spruce-flavoured beverages as consumed
27-4-78	B.4	n-Butane	Edible vegetable oil-based or lecithin-based pan coatings or a mixture of both	Propellant Good Manufacturing Practice
	C.1	Caffeine	Cola type beverages	To characterize the product 200 p.p.m. in the finished product
	C.2	Caffeine Citrate	Cola type beverages	To characterize the product 200 p.p.m. calculated as caffeine, in the finished product

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
1-3-94 31-7-80 15-6-67	Calcium Carbonate	(1) Flour; Whole wheat flour (2) Confectionery (3) Chewing gum (4) Unstandardized food	(1) Carrier of benzoyl peroxide (2) Creaming and fixing agent (3) Filler (4) Carrier and dusting agent	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi) (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
7-7-83 4-6-92	Calcium Lactate	(1) Egg albumen (delysozymized) (2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(1) Restoration of functional properties (2) To modify texture	(1) Good Manufacturing Practice (Quantity of calcium added not to exceed that lost during processing) (2) Good Manufacturing Practice
6-4-89 4-6-92	Calcium Oxide	(1) Frozen crustaceans and molluscs (2) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(1) To facilitate the removal of extraneous matter and to reduce moisture loss during cooking (2) To modify texture	(1) When used in combination with sodium chloride (salt) and sodium hydroxide in solution, calcium oxide not to exceed 30 p.p.m. (2) Good Manufacturing Practice

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
15-6-67 1-3-94 31-7-80	Calcium Phosphate dibasic	(1) Flour; Whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
1-3-94 31-7-80 23-11-89 13-6-91	Calcium Phosphate tribasic	(1) Flour; Whole wheat flour (2) Liquid whey destined for the manufacture of dried whey products other than those for use in infant formula (3) Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients)	(1) Carrier of benzoyl peroxide (2) Carrier of benzoyl peroxide (3) To improve colour, texture, consistency and spreadability	(1) 900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi) (2) 0.04% of dried whey product (3) 1.0%
C.7	Calcium Silicate	Oil-soluble annatto	Carrier	Good Manufacturing Practice
C.8	Calcium Stearate	Confectionery	Release agent	Good Manufacturing Practice

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
8-10-69 17-12-69 23-1-74	C.9 Calcium Stearoyl-2-Lactylate	(1) Liquid and frozen egg whites (2) Dried egg whites (3) Vegetable fat toppings (4) Dehydrated potatoes	(1) Whipping agent (2) Whipping agent (3) Whipping Agent (4) Conditioning agent	(1) 0.05% (2) 0.5% (3) 0.3% (4) 0.2% of dry weight
1-3-94 31-7-80	C.10 Calcium Sulphate	(1) Flour; Whole wheat flour (2) Baking powder	(1) Carrier of benzoyl peroxide (2) Neutral filler	(1) 900 p.p.m in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi) (2) Good Manufacturing Practice
25-8-76 1-3-01	C.11 Carbon Dioxide	(1) Ale; Beer; Carbonated (naming the fruit) juice; Cider; Light beer; Malt liquor; Porter; Stout; Wines; Water represented as mineral water or spring water (2) Unstandardized foods (3) Cottage Cheese; Creamed Cottage Cheese	(1) Carbonation (2) Carbonation and pressure dispensing agent (3) To extend durable life	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
	C.12 Castor Oil	Confectionery	Release agent	Good Manufacturing Practice
1-10-68 25-2-69	C.13 Cellulose, Microcrystalline	(1) Ice milk mix (2) Sherbet (3) Carbohydrate or calorie reduced dietetic foods (4) Whipped vegetable oil topping (5) Unstandardized frozen desserts	(1) Bodying and texturizing agent (2) Bodying and texturizing agent (3) Filler (4) Bodying and texturizing agent (5) Bodying and texturizing agent	(1) 1.5% (2) 0.5% (3) Good Manufacturing Practice (4) 1.5% (5) 0.5%

TABLE VIII - (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
27-3-73	C.13 Cellulose, Micro-crystalline (conc.)	(6) Unstandardized sandwich spreads and dips	(6) Bodying and texturizing agent	(6) 3.0%
23-1-74		(7) Unstandardized foods other than those unstandardized foods in this item	(7) Bodying and texturizing agent	(7) 2.0%
18-12-75		(8) Ice cream mix	(8) Bodying and texturizing agent	(8) 0.5% or, if used in combination with stabilizing agents, the combined amount shall not exceed 0.5% of the ice cream made from the mix
5-5-83		(9) Table-top sweetener tablets containing aspartame	(9) Tablets disintegration	(9) 2.2%
11-8-88		(10) Cream for whipping, heat-treated above 100°C	(10) Stabilizing and thickening agent	(10) 0.2%
31-1-66	C.14A Chloropenta-fluoroethane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
	C.15 Citric Acid	(1) Beef blood	(1) Anticoagulant	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Culture nutrient	(2) Good Manufacturing Practice
23-1-74	C.16 Copper gluconate	Breath freshener products in candy, tablet or gum form	To characterize the product	50 p.p.m.

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
31-1-66 7-10-96	D.3 Dioctyl sodium sulfo-succinate	(1) Fumaric acid-acidulated dry beverage bases (2) Sausage casings	(1) Wetting agent (2) Reduce casing breakage	(1) 10 p.p.m. in the finished drink (2) 200 p.p.m. of the casing
22-1-81	E.1 Ethoxyquin	Paprika; Ground Chili Pepper	To promote colour retention	100 p.p.m
22-1-81	E.2 Ethylene oxide	Whole or ground spice (except mixtures containing salt)	Fumigation	G.M.P. (Residues of ethylene chlorohydrin not to exceed 1,500 p.p.m.)
	F.1 Ferrous Gluconate	Ripe olives	Colour retention	Good Manufacturing Practice
23-3-89	G.1	Revoked by P.C. 1989-475 of March 23, 1989		
23-3-89	G.2	Revoked by P.C. 1989-475 of March 23, 1989		
14-1-70	G.2A Glucono delta lactone	(1) Cooked sausage, Meat loaf (2) Dry sausage	(1) To accelerate colour fixing (2) To assist in curing	(1) 0.5% (2) Good Manufacturing Practice
	G.3 Glycerol	(1) Meat curing compounds; Sausage casings (2) Preserved meats (Division 14) (3) Unstandardized foods	(1) Humectant (2) Glaze for preserved meats (3) Humectant; Plasticizer	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
11-2-99	G.4 Glycerol ester of wood rosin	Citrus-flavoured or spruce-flavoured beverages	Density adjusting agent	100 p.p.m.
2-12-82	H.1 Hydrogen Peroxide	(1) Brewers' Mash (2) Liquid whey destined for the manufacture of dried whey products	(1) Clarification aid (2) To decolourize and maintain pH	(1) 135 p.p.m. in the mash (2) 100 p.p.m. (see also sub-item C.1(3) of Table V)

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
18-12-75	I. Isobutane	Edible vegetable oil-based or lecithin-based pan coatings or a mixture of both	Propellant	Good Manufacturing Practice
25-3-65	L.1 Lactic Esters of Fatty Acids	Unstandardized foods	Plasticizing Agent	Good Manufacturing Practice
	L.2 Lanolin	Chewing Gum	Plasticizing Agent	Good Manufacturing Practice
28-4-77	L.3 Lecithin	Surfaces that come in contact with food	Release Agent	Good Manufacturing Practice
23-7-81	L.4 L-Leucine	Table-top sweetener tablets containing aspartame	Lubricant in tablet manufacture	3% of tablet weight
	M.1 Magnesium Aluminium Silicate	Chewing Gum	Dusting agent	Good Manufacturing Practice
1-3-94 15-6-67 31-7-80	M.2 Magnesium Carbonate	(1) Flour, Whole wheat flour (2) Confectionery	(1) Carrier of benzoyl peroxide (2) Release agent	(1) 900 p.p.m in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi) (2) Good Manufacturing Practice
7-7-83	M.2A Magnesium Chloride	Egg albumen (delysozymized)	Restoration of functional properties	Good Manufacturing Practice (Quantity of magnesium added not to exceed that lost during processing)
	M.3 Magnesium Silicate	(1) Confectionery (2) Chewing Gum (3) Rice	(1) Release agent (2) Dusting agent (3) Coating	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
23-1-74	M.4 Magnesium Stearate	(1) Confectionery (2) Foods sold in tablet form	(1) Release agent (2) Binding agent	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
7-7-83	M.4A Magnesium Sulphate	Egg albumen (delysozymized)	Restoration of functional properties	Good Manufacturing Practice (Quantity of magnesium added not to exceed that lost during processing)

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
25-5-93	M.5A	Revoked by P.C. 1993-1038 of May 25, 1993.		
	M.5C	Methyl Ethyl Cellulose	Unstandardized Foods	Aerating agent Good Manufacturing Practice
	M.6	Micro-crystalline Cellulose	Same foods as listed for Cellulose, Microcrystalline	Filler Same levels as prescribed for Cellulose Microcrystalline
2-12-82	M.7	Mineral Oil	(1) Bakery products; Confectionery; Seeded raisins	(1) Release agent
12-11-81			(2) Fresh fruits and vegetables	(2) Coating
			(3) Sausage casings	(3) Lubricant
15-12-83			(4) Salt substitute	(4) Binding agent and protective coating
	M.8	Monoacetin	Unstandardized bakery foods	Plasticizer Good Manufacturing Practice
	M.9	Mono-and di-glycerides	(1) Apple (or rhubarb) and (naming the fruit) Jam; Fats and Oils; Fig marmalade; with pectin; (naming the fruit) Jam; (naming the fruit) Jam with pectin; naming the fruit)	(1) Antifoaming agent (1) Good Manufacturing Practice

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
	M.9 Mono and di-glycerides (Conc.)	Jelly; (naming the fruit) Jelly with pectin; (Naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple marmalade; Pineapple marmalade with pectin (2) Unstandardized foods	(2) Antifoaming agent; Humectant; Release agent	(2) Good Manufacturing Practice
23-1-75	M.10 Mono-glycerides	Unstandardized foods	Antifoaming agent; Humectant; Release agent	Good Manufacturing Practice
18-10-79	N.1 Nitrogen	(1) Cream cheese; Cream cheese with (named added ingredients); Cream cheese spread; Cream cheese spread with (named added ingredients) (2) Margarine (3) Unstandardized foods	(1) To improve spreadability (2) To improve spreadability (3) Pressure dispensing agent	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
	N.2 Nitrous Oxide	Unstandardized foods	Pressure dispensing agent	Good Manufacturing Practice
	O.1 Octafluoro-cycloubutane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
12-1-71	0.2 Oxystearin	Cotton seed oil; Peanut oil; Soy bean oil	To inhibit crystal formation	0.125%
25-8-76	0.3 Ozone	(1) Cider (2) Water represented as mineral water or spring water (3) Wine	(1) Maturing agent (2) Chemosterilant (3) Maturing agent	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
31-1-66	Pancreas Extract	Acid producing bacterial cultures	To control bacteriophages	Good Manufacturing Practice
31-1-66	Paraffin Wax	(1) Fresh fruits and vegetables (2) Cheese and turnips	(1) Coating (2) Coating	(1) 0.3% in accordance with Section B.01.047 (2) Good Manufacturing Practice in accordance with Section B.01.047
2-12-82	Petrolatum	(1) Bakery products (2) Fresh fruits and vegetables	(1) Release agent (2) Coating	(1) 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% (2) 0.3% in accordance with section B.01.047
11-10-84	Polyethylene glycol (molecular weight range 3000-9000)	(1) Soft drinks (2) Table-top sweetener tablets containing aspartame (3) L-Lysine tablets	(1) Antifoaming agent (2) Lubricant (3) Tablet binder	(1) 10 p.p.m. (2) 1.0% (3) 7.0%
34113	Polydextrose	Unstandardized foods	Bodying and texturizing agent	Good Manufacturing Practice
5-5-83	Polyvinylpyrrolidone	(1) Ale; Beer; Cider; Light beer; Malt liquor; Porter; Stout; Wine (2) Table-top sweetener tablets containing aspartame (3) Colour lake dispersions for use in confectionery in tablet form	(1) Clarifying agent (2) Tablet binder (3) Viscosity reduction agent and stabilizer in colour lake dispersions	(1) 2 p.p.m. in the finished product (2) 0.3% (3) Good Manufacturing Practice (Residues of polyvinylpyrrolidone not to exceed 100 p.p.m. in the finished foods)
4-12-86				

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
25-8-76 1-3-94	P.4 Potassium Aluminium Sulphate	Flour; Whole wheat flour	Carrier of benzoyl peroxide	900 p.p.m. in accordance with subparagraphs B.13.001(e)(vi) and B.13.005(d)(vi)
14-5-96	P.5 Potassium Stearate	(1) Chewing gum (2) Emulsifying preparations containing propylene glycol monoesters	(1) Plasticizing agent (2) Stabilizing agent	(1) Good Manufacturing Practice (2) 2%
4-10-65	P.6 Propane	Unstandardized foods	Pressure dispensing and aerating agent	Good Manufacturing Practice
	P.7 Propylene Glycol	(1) Oil-soluble annatto (2) Unstandardized foods	(1) Solvent (2) Humectant	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
31-1-66	Q.1 Quillaia Extract	Beverage bases; Beverage mixes; Soft drinks	Foaming Agent	Good Manufacturing Practice
	S.1 Saponin	Beverage bases; Beverage mixes; Soft drinks	Foaming Agent	Good Manufacturing Practice
20-11-97	S.1.01 Silicon Dioxide	Edible vegetable oil-based cookware coating emulsions	Suspending agent	2.0% of preparation
17-10-88 14-2-91 31-1-91	S.1.1 Sodium Acid Pyrophosphate	Frozen fish fillets; frozen minced fish; frozen lobster; frozen crab; frozen clams; frozen shrimp	To reduce processing losses and to reduce thaw drip	Used in combination with sodium tripolyphosphate and sodium pyrophosphate tetrabasic, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic
25-3-65 31-7-80	S.2 Sodium Aluminium Sulphate	Flour; Whole wheat flour	Carrier of benzoyl peroxide	900 p.p.m. in accordance with subparagraph B.13.001(e)(vi) and B.13.005(d)(vi)
	S.3 Sodium Bicarbonate	(1) Confectionery (2) Salt	(1) Aerating agent (2) To stabilize potassium iodide in salt	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
10-2-70	S.3A Sodium carbonate	In combination with sodium hexametaphosphate for use on frozen fish fillets, frozen lobster, frozen crabs, frozen clams and frozen shrimp	To reduce thaw drip	15% of the combination of sodium carbonate and sodium hexametaphosphate

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
27-4-78 12-11-81	S.3B Sodium Carboxy-methyl cellulose	Sausage casings	Coatings to enable peeling	0.25% of the casing
15-11-94 16-11-78 4-6-92	S.4 Sodium Citrate	(1) Beef blood (2) Sour Cream (3) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(1) Anticoagulant (2) Flavour precursor (3) To modify texture	(1) 0.5% (2) 0.1% (3) Good Manufacturing Practice
3-9-74 25-3-65	S.5 Sodium Ferrocyanide decahydrate	Dendritic salt	As an adjuvant in the production of dendritic salt crystals	13 p.p.m. calculated as anhydrous sodium ferrocyanide
31-1-91 10-2-70 17-11-77	S.6 Sodium Hexameta-phosphate	(1) Beef blood (2) Frozen fish filets; frozen lobsters; frozen crab; frozen clams and frozen shrimp (3) Gelatin intended for marshmallow compositions	(1) Anticoagulant (2) To reduce thaw drip (3) Whipping agent	(1) 0.2% (2) 0.5% total added phosphate calculated as sodium phosphate, dibasic (3) 2%
6-4-89	S.6A Sodium Hydroxide	Frozen crustaceans and molluscs	To facilitate the removal of extraneous matter and to reduce moisture loss during cooking	When used in combination with sodium chloride (salt) and calcium oxide in solution, sodium hydroxide not to exceed 70 p.p.m.
24-4-77 17-11-77	S.6.1 Sodium Lauryl Sulphate	(1) Dried egg white (dried albumen) (2) Liquid egg white (liquid albumen); Frozen egg white (frozen albumen) (3) Gelatin intended for marshmallow compositions	(1) Whipping agent (2) Whipping agent (3) Whipping agent	(1) 0.1% (2) 0.0125% (3) 0.5%
28-4-77 23-1-74	S.6.2 Sodium potassium copper chlorophyllin	Breath freshener products in candy, tablet or gum form	To characterize the product	700 p.p.m.
9-9-70	S.7 Sodium Phosphate, dibasic	(1) Frozen fish (2) Frozen mushrooms	(1) To prevent cracking of glaze (2) To prevent discolouration	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
17-10-88 14-2-91 31-1-91	Sodium Pyro-phosphate Tetrabasic	Frozen fish fillets; frozen minced fish; frozen lobster; frozen crab; frozen clams; frozen shrimp	To reduce processing losses and to reduce thaw drip	Used in combination with sodium tripolyphosphate and sodium acid pyrophosphate, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic
25-3-65	Sodium Silicate	Canned Drinking water	Corrosion Inhibitor	Good Manufacturing Practice
	S.9 Sodium Stearate	Chewing gum	Plasticizing agent	Good Manufacturing Practice
17-12-69 23-1-74	S.9A Sodium Stearoyl-2- Lactylate	(1) Liquid and frozen egg-whites (2) Dried eggwhites (3) Oil toppings or topping mixes (4) Dehydrated potatoes	(1) Whipping agent (2) Whipping agent (3) Whipping agent (4) Conditioning agent	(1) 0.05% (2) 0.5% (3) 0.3% (4) 0.2% of dry weight
9-9-70	S.9B Sodium Sulphate	Frozen mushrooms	To prevent discolouration	Good Manufacturing Practice
25-3-65	S.9C Sodium Sulphite	Canned flaked tuna	To prevent discolouration	300 p.p.m.
	S.10 Sodium Thiosulphate	Salt	To stabilize potassium iodine in salt	Good Manufacturing Practice
24-8-72 31-1-91 17-10-88	S.11 Sodium Tripoly- phosphate	Frozen fish fillets; frozen minced fish; frozen comminuted fish; frozen lobster; frozen crab; frozen clams and frozen shrimp	To reduce processing losses and to reduce thaw drip	Used singly or in combination with sodium acid pyrophosphate and sodium pyrophosphate tetrabasic, total added phosphate not to exceed 0.5% calculated as sodium phosphate, dibasic

TABLE VIII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
25-5-93	S.12	Revoked by P.C. 1993-1038 of May 25, 1993.		
25-3-65 13-9-79 6-4-89	S.13 Stannous Chloride	(1) Asparagus packed in glass containers or fully-lined (lacquered) cans (2) Canned carbonated soft drinks; concentrated fruit juices except frozen concentrated orange juice; lemon juice; lime juice	(1) Flavour and colour stabilizer (2) Flavour and colour stabilizer	(1) 25 p.p.m. calculated as tin (2) Good Manufacturing Practice
25-3-65 11-10-84	S.14 Stearic Acid	(1) Confectionery (2) Chewing gum (3) Foods sold in tablet form	(1) Release agent (2) Plasticizing agent (3) Release agent and lubricant	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice
8-9-66	S.15 Sodium Methyl Sulphate	Pectin	A processing aid, the result of methylation of pectin by sulfuric acid and methyl alcohol and neutralized by sodium bicarbonate	0.1% of pectin

TABLE VIII -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Purpose of Use</i>	<i>Column IV Maximum Level of Use</i>
25-5-93	S.15A	Revoked by P.C. 1993-1038 of May 25, 1993.		
2-6-94	S.16 Sucrose Acetate Isobutyrate	(naming the flavour) Flavour for use in citrus-flavoured or spruce-flavoured beverages	Density adjusting agent	300 p.p.m. in citrus-flavoured or spruce-flavoured beverages as consumed
30-7-87	S.17 Sulphuric Acid	Coffee beans	To improve the extraction yield of coffee solids	Good Manufacturing Practice
18-10-79	T.1 Talc	(1) Rice (2) Chewing gum base	(1) Coating agent (2) Filler	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	T.2 Tannic Acid	Chewing gum	To reduce adhesion	Good Manufacturing Practice
25-5-93	T.2A	Revoked by P.C. 1993-1038 of May 25, 1993.		
27-4-78	T.3 Triacetin	Cake mixes	Wetting agent	Good Manufacturing Practice
	T.4 Triethyl Citrate	Liquid egg white (liquid albumen); Frozen egg white (frozen albumen)	Whipping agent	0.25%
25-5-93	X.1	Revoked by P.C. 1993-1038 of May 25, 1993.		

TABLE IX

FOOD ADDITIVES THAT MAY BE USED AS SWEETENERS

Item No.	Column I Additive	Column II Permitted in or on	Column III Maximum Level of Use
6-10-94	A.01 Acesulfame-potassium	(1) Table-top sweeteners (2) Carbonated beverages (3) Beverages; Beverage concentrates; Beverage mixes; Dairy beverages; (except for any of these products for which standards are set out in these Regulations) (4) Desserts; Dessert mixes; Toppings; Topping mixes; Fillings; Filling mixes; (except for any of these products for which standards are set out in these Regulations) (5) Chewing gum; Breath freshener products (6) Fruit spreads (except for any of these products for which standards are set out in these Regulations) (7) Salad dressings (except for any of these products for which standards are set out in these Regulations) (8) Confectionery (9) Bakery mixes; Bakery products; (except for any of these products for which standards are set out in these Regulations)	(1) Good Manufacturing Practice (2) 0.025% in beverages as consumed (3) 0.05% in beverages as consumed (4) 0.1% in products as consumed (5) 0.35% (6) 0.1% (7) 0.05% (8) 0.25% (9) 0.1% in products as consumed
25-5-93	A.1 Aspartame	(1) Table-top sweeteners (2) Breakfast cereals (3) Beverages; Beverage concentrates; Beverage mixes; (except for any of these products for which standards are set out in these Regulations) (4) Desserts, Dessert mixes; Toppings; Topping mixes; Fillings; Filling mixes; (except for any of these products for which standards are set out in these Regulations) (5) Chewing gum; Breath freshener products (6) Fruit spreads; Purées and sauces; Table syrups; (except for any of these products for which standards are set out in these Regulations) (7) Salad dressings; Peanut and other nut spreads; (except for any of these products for which standards are set out in these Regulations)	(1) Good Manufacturing Practice (2) 0.5% (3) 0.1% in beverages as consumed (4) 0.3% in products as consumed (5) 1.0% (6) 0.2% (7) 0.05%

TABLE IX -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS SWEETENERS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or on</i>	<i>Column III Maximum Level of Use</i>
25-5-93	A.1 Aspartame (cont'd)	(8) Condiments (except for any of these products for which standards are set out in these Regulations) (9) Confectionery glazes for snack foods; Sweetened seasonings or coating mixes for snack foods (10) Confections and their coatings (except for any of these products for which standards are set out in these Regulations)	(8) 0.2% (9) 0.1% (10) 0.3%
25-5-93	A.2 Aspartame, encapsulated to prevent degradation during baking	Bakery products and baking mixes (except for any of these products for which standards are set out in these Regulations)	0.4% in product as consumed
20-11-97	H.1 Hydrogenated starch hydrolysates	Unstandardized foods	Good Manufacturing Practice
14-12-94	I.1 Isomalt	Unstandardized foods	Good Manufacturing Practice
	L.1 Lactitol	Unstandardized foods	Good Manufacturing Practice
25-5-93	M.1 Maltitol	Unstandardized foods	Good Manufacturing Practice
25-5-93	M.2 Maltitol syrup	Unstandardized foods	Good Manufacturing Practice
25-5-93	M.3 Mannitol	Unstandardized foods	Good Manufacturing Practice
25-5-93	S.1 Sorbitol	(1) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n) (2) Unstandardized foods	(1) 3.5% (2) Good Manufacturing Practice
20-11-97	S.1.1 Sorbitol syrup	Unstandardized foods	Good Manufacturing Practice

TABLE IX -- (continued)
FOOD ADDITIVES THAT MAY BE USED AS SWEETENERS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or on</i>	<i>Column III Maximum Level of Use</i>
S.2	Sucralose	(1) Table-top sweeteners (2) Breakfast cereals (3) Beverages; Beverage concentrates; Beverage mixes; Dairy beverages; (except for any of these products for which standards are set out in these Regulations) (4) Desserts; Dessert mixes; Toppings; Topping mixes; Dairy Desserts; Frozen Desserts; Fillings; Filling mixes; (except for any of these products for which standards are set out in these Regulations) (5) Chewing gum; Breath freshener products (6) Fruit spreads (except for any of these products for which standards are set out in these Regulations) (7) Salad dressings; Condiments; (except for any of these products for which standards are set out in these Regulations) (8) 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) (9) Baking mixes; Bakery products; (except for any of these products for which standards are set out in these Regulations) (10) Processed fruit and vegetable products (except for any of these products for which standards are set out in these Regulations) (11) Alcoholic beverages (except for any of these products for which standards are set out in these Regulations) (12) Puddings; Pudding mixes (13) Table syrups (except for any of these products for which standards are set out in these Regulations)	(1) Good Manufacturing Practice (2) 0.1% (3) 0.025% in beverages as consumed (4) 0.025% in products as consumed (5) 0.15% (6) 0.045% (7) 0.04% (8) 0.07% (9) 0.065% in products as consumed (10) 0.015% (11) 0.07% (12) 0.04% in products as consumed (13) 0.15%

25-5-93

TABLE IX -- (concluded)
FOOD ADDITIVES THAT MAY BE USED AS SWEETENERS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or on</i>	<i>Column III Maximum Level of Use</i>
25-5-93 T.1	Thaumatococcus	(1) Chewing gum; Breath freshener products (2) Salt substitutes (3) (naming the flavour) Flavour referred to in section B.10.005; Unstandardized flavouring preparations	(1) 500 p.p.m. (2) 400 p.p.m. (3) 100 p.p.m.
25-5-93 X.1	Xylitol	Unstandardized foods	Good Manufacturing Practice

TABLE X

**FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS,
ACID-REACTING MATERIALS AND WATER CORRECTING AGENTS**

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>	
18-10-79	Acetic Acid	(1) 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 (2) Canned Asparagus (3) Gelatin (4) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice	
	A.2	Adipic Acid	Unstandardized foods	Good Manufacturing Practice
	A.3	Ammonium Aluminum Sulphate	(1) Baking Powder (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
20-5-97 13-9-79	A.4	Ammonium Bicarbonate	(1) Cocoa products (2) Unstandardized foods	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005 (2) Good Manufacturing Practice
20-5-97 13-9-79	A.5	Ammonium Carbonate	(1) Cocoa products (2) Unstandardized foods	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005 (2) Good Manufacturing Practice
	A.6	Ammonium Citrate, dibasic	Unstandardized foods	Good Manufacturing Practice
	A.7	Ammonium Citrate, monobasic	Unstandardized foods	Good Manufacturing Practice
20-5-97 17-11-77 13-9-79	A.8	Ammonium Hydroxide	(1) Cocoa products (2) Gelatin (3) Unstandardized foods	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005 (2) Good Manufacturing Practice (3) Good Manufacturing Practice

*(R) Minor correction

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	C.6 Calcium Gluconate	Unstandardized foods	Good Manufacturing Practice
16-11-71 9-8-67 4-12-86	C.7 Calcium Hydroxide	(1) Ale; Beer; Ice cream mix; Ice milk mix; Light beer; Malt liquor; Porter; Stout (2) Canned peas (3) Infant formula (4) Grape Juice (5) Unstandardized foods	(1) Good Manufacturing Practice (2) 0.01% (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
	C.8 Calcium Lactate	(1) Baking Powder (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
13-5-75	C.9 Calcium Oxide	(1) Ale; Beer; Ice cream mix; Ice milk mix; Light beer; Malt liquor; Porter; Stout (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	C.10 Calcium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
16-11-71	C.11 Calcium Phosphate, monobasic	(1) Ale; Baking powder; Beer; Light beer; Malt liquor; Porter; Stout (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	C.12 Calcium Phosphate, tribasic	Unstandardized foods	Good Manufacturing Practice
16-11-71	C.13 Calcium Sulphate	Ale; Beer; Light beer; Malt liquor; Porter; Stout; Wine	Good Manufacturing Practice
1-3-01	C.13A Carbon Dioxide	(Naming the variety) Cheese	Good Manufacturing Practice

TABLE X -- (continued)

Item No.	Column I Additive	Column II Permitted in or Upon	Column III Maximum Level of Use
C.14	Citric Acid	<p>(1) Ale; Apple (or rhubarb) and (naming the 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; Frozen (naming the fruit); Gelatin; Grape juice; Honey wine; Ice cream mix; Ice milk mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Mayonnaise; Mincemeat; Olives; Peach nectar; Pear nectar; Pineapple marmalade; Pineapple marmalade with pectin; Porter; Salad dressing; Sherbet; Stout; Tomatoes; Wine</p> <p>(2) Canned applesauce; Canned grapefruit; Canned mandarin oranges; Canned pears; Canned pineapple; Canned strawberries</p> <p>(3) Infant formula</p> <p>(4) Margarine</p> <p>(5) Cream cheese spread; Cream cheese spread with (named added ingredients); Processed (named variety) cheese; Processed (named variety) cheese with (named added ingredients); Processes 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</p> <p>(6) Unstandardized foods</p> <p>(7) Cocoa products</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Sufficient to maintain pH 4.2 to 4.5</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p> <p>(6) Good Manufacturing Practice</p> <p>(7) 1%, singly or in combination with tartaric acid, calculated on a fat-free basis</p>
13-9-79			
30-8-95			
13-9-79			
9-12-97			
18-10-79			
20-5-97			

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
17-11-77	C.15 Cream of Tartar	Same Foods as listed for Potassium Acid Tartrate	Same levels as prescribed for Potassium Acid Tartrate.
	F.1 Fumaric Acid	(1) Gelatin (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	G.1 Gluconic Acid	Unstandardized foods	Good Manufacturing Practice
	G.2 Glucono-delta-lactone	Unstandardized foods	Good Manufacturing Practice
17-11-77 10-11-76	H.1 Hydrochloric Acid	(1) Ale; Beer; Gelatine; Light beer; Malt liquor; Porter; Stout (2) Infant formula	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
28-4-77	L.1 Lactic acid	(1) Ale; Baking powder; Beer; 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; Light beer; Malt liquor; Mayonnaise; Olives; Pickles and Relishes; Porter; Salad dressing; Sherbet; Stout (2) Canned pears; Canned strawberries.	(1) Good Manufacturing Practice (2) Sufficient to maintain pH 4.2 to 4.5
17-11-77		(3) Margarine (4) 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 (5) Unstandardized foods	(3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
18-10-79			
20-5-97	M.2 Magnesium Carbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
13-9-79		(2) Ice cream mix; Ice milk mix (3) Unstandardized foods	(2) Good Manufacturing Practice (3) Good Manufacturing Practice

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
M.3	Magnesium Citrate	Soft drinks	Good Manufacturing Practice
M.4	Magnesium Fumarate	Unstandardized foods	Good Manufacturing Practice
M.5	Magnesium Hydroxide	(1) Canned peas (2) Cocoa products (3) Gelatin; Ice cream mix; Ice milk mix (4) Bacterial cultures	(1) 0.05% (2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005 (3) Good Manufacturing Practice (4) Good Manufacturing Practice

9-8-67
20-5-97

26-6-80
13-6-95

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
20-5-97	Potassium Carbonate	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
17-11-77		(2) Cream cheese spread; Cream cheese spread with (named added ingredients); Processed (named variety) cheese; Processed (named variety) cheese with (named added ingredients); Processed cheese foods; 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	(2) Good Manufacturing Practice
18-10-79		(3) Margarine	(3) Good Manufacturing Practice
4-6-92		(4) Unstandardized foods	(4) Good Manufacturing Practice
		(5) A blend of prepared fish and prepared meat referred to in paragraph B.21.006(n)	(5) Good Manufacturing Practice
26252	Potassium Chloride	Ale; Beer; Light beer; Malt liquor; Porter; Stout;	Good Manufacturing Practice
28445	Potassium Citrate	(1) Infant formula (2) Margarine (3) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	P.8 Potassium Fumarate	Unstandardized foods	Good Manufacturing Practice
20-5-97	P.9 Potassium Hydroxide	(1) Oil-soluble annatto (2) Cocoa products (3) Ice cream mix; Ice milk mix; Pumping pickle; Cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (Division 14 only) (4) Infant formula (5) Margarine (6) Grape juice (7) Unstandardized foods	(1) 1.0% (2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005 (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice (7) Good Manufacturing Practice
13-9-79			
4-12-86			
17-11-77	P.9A Potassium Lactate	Margarine	Good Manufacturing Practice
25-3-65	P.10 Potassium Phosphate, dibasic	Unstandardized foods	Good Manufacturing Practice
16-11-71	P.11 Potassium Sulphate	Ale; Beer; Light beer; Malt liquor; Porter; Soft drinks; Stout	Good Manufacturing Practice
25-8-76	P.12 Potassium Tartrate	Cider	Good Manufacturing Practice
	S.1 Sodium Acetate	Unstandardized foods	Good Manufacturing Practice
	S.2 Sodium Acid Pyrophosphate	(1) Baking powder (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	S.3 Sodium Acid Tartrate	Baking powder	Good Manufacturing Practice
4-10-65	S.4 Sodium Aluminum Phosphate	Unstandardized foods	Good Manufacturing Practice
	S.5 Sodium Aluminum Sulphate	(1) Baking powder (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
<p>6-2-92</p> <p>13-9-79</p> <p>20-5-97</p>	<p>S.6</p> <p>Sodium Bicarbonate</p>	<p>(1) Apple (or rhubarb) and (naming the fruit) jam; Baking powder; Egg white (albumen) and yolk; Liquid, dried or frozen whole egg; Ice cream mix; Ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; 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-product</p> <p>(2) Cocoa products</p> <p>(3) 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</p> <p>(4) Infant formula</p> <p>(5) Margarine</p> <p>(6) Unstandardized foods</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p> <p>(6) Good Manufacturing Practice</p>
<p>16-11-66</p>	<p>S.7</p> <p>Sodium Bisulphate</p>	<p>Ale; Beer; Light beer; Malt liquor; Porter; Stout</p>	<p>Good Manufacturing Practice</p>

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
<p>S.8</p> <p>13-9-79</p> <p>17-11-77</p> <p>20-5-97</p> <p>18-10-79</p>	<p>Sodium Carbonate</p>	<p>(1) Apple (or rhubarb) and (naming the fruit) Jam; Egg white (albumen) and yolk; Liquid, dried or frozen whole egg; Gelatin; Ice cream mix; Ice milk mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (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</p> <p>(2) Cocoa products</p> <p>(3) 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</p> <p>(4) Margarine</p> <p>(5) Unstandardized foods</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p>

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
10-11-76	S.9 Sodium Citrate	(1) Apple (or rhubarb and (naming the fruit) Jam; Cottage cheese; Cream; Creamed cottage cheese; Ice cream mix; Ice milk mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple Marmalade or Fig Marmalade; Pineapple Marmalade with pectin or Fig Marmalade with pectin; Sherbet	(1) Good Manufacturing Practice
17-11-77		(2) Infant formula (3) Unstandardized foods (4) Margarine	(2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
	S.12 Sodium Fumarate	Unstandardized foods	Good Manufacturing Practice
	S.13 Sodium Gluconate	Unstandardized foods	Good Manufacturing Practice
	S.14 Sodium Hexameta-phosphate	Unstandardized foods	Good Manufacturing Practice
20-5-97	S.15 Sodium Hydroxide	(1) Cocoa products	(1) Sufficient to process the cocoa products in accordance with the requirements of section B.04.005
17-11-77		(2) Gelatin; Ice cream mix; Ice milk mix; (naming the flavour) Skim milk; (naming the flavour) Partly skimmed milk; Pumping pickle; Cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (Division 14 only)	(2) Good Manufacturing Practice
13-9-79		(3) Infant formula (4) Margarine (5) Unstandardized foods	(3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
17-11-77	S.16 Sodium Lactate	(1) Margarine (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
16-11-71	S.17 Sodium Phosphate, dibasic	(1) Ale; Bacterial culture; Beer; Cream; Light beer; Malt liquor; Porter; Stout (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE X -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
16-11-71	S.18 Sodium Phosphate, monobasic	(1) Ale; Beer; Light beer; Malt liquor; Porter, Stout (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
16-11-71	S.19 Sodium Phosphate, tribasic	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
25-3-65	S.20 Sodium Potassium Tartrate	(1) Apple (or Rhubarb) and (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Pineapple Marmalade or Fig Marmalade; Pineapple Marmalade with pectin or Fig Marmalade with pectin	(1) Good Manufacturing Practice
17-11-77		(2) Unstandardized foods (3) Margarine	(2) Good Manufacturing Practice (3) Good Manufacturing Practice
	S.21 Sodium Pyrophosphate, tetrabasic	Unstandardized foods	Good Manufacturing Practice
	S.22 Sodium Tripolyphosphate	Unstandardized foods	Good Manufacturing Practice
16-11-71	S.23 Sulphuric Acid	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
17-11-77	S.24 Sulphurous Acid	Gelatin	Good Manufacturing Practice provided the finished product does not contain more than 500 p.p.m. calculated as sulphur dioxide

TABLE X -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column II Maximum Level of Use</i>
T.1	Tartaric Acid	<p>(1) Ale; Apple (or rhubarb) and (naming the fruit) Jam; Baking powder; Beer; Cider; Canned asparagus; Fig marmalade; Fig marmalade with pectin; French dressing; Honey wine; Ice cream mix; Ice cream mix; (naming the fruit) Jam; (naming the fruit) Jam with pectin; (naming the fruit) Jelly; (naming the fruit) Jelly with pectin; Light beer; Malt liquor; (naming the citrus fruit) Marmalade; (naming the citrus fruit) Marmalade with pectin; Mayonnaise; Pineapple marmalade; Pineapple marmalade with pectin; Porter; Salad dressing; Sherbet; Stout; Wine</p> <p>(2) Canned pears; Canned strawberries</p> <p>(3) 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</p> <p>(4) Margarine</p> <p>(5) Unstandardized foods</p> <p>(6) Cocoa products</p>	<p>(1) Good Manufacturing Practice</p> <p>(2) Sufficient to maintain pH 4.2 to 4.5</p> <p>(3) Good Manufacturing Practice</p> <p>(4) Good Manufacturing Practice</p> <p>(5) Good Manufacturing Practice</p> <p>(6) 1%, singly or in combination with citric acid, calculated on a fat-free basis</p>
13-9-79			
17-11-77			
18-10-79			
20-5-97			

TABLE XI

PART I

FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	Acetic Acid	(1) Preserved 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 (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
13-9-79	Ascorbic Acid	(1) Ale; Beer; Canned mushrooms; Canned 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 fish; Frozen comminuted 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 (2) Canned applesauce	(1) Good Manufacturing Practice (2) If used either singly or in combination with Iso-Ascorbic Acid, the total not to exceed 150 p.p.m. (3) 550 p.p.m. (4) Good Manufacturing Practice
25-8-76			
17-11-77			
C.1	Calcium Ascorbate	Same foods as listed for Ascorbic Acid	Same levels as prescribed for Ascorbic Acid

TABLE XI

PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
26-6-80	E.1 Erythorbic Acid	(1) 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; Glace 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 (2) Canned applesauce	(1) Good Manufacturing Practice
25-8-76			(2) If used either singly or in combination with Ascorbic Acid, the total not to exceed 150 p.p.m.
17-11-77			(3) Good Manufacturing Practice
I.1	Iso-Ascorbic Acid	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid

TABLE XI

PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
P.1	Potassium Nitrate	<p>(1) Meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)</p> <p>(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)</p> <p>(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)</p> <p>(4) 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</p>	<p>(1) 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 shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation.</p> <p>(2) 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 there-by added to each batch of preserved meat 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</p> <p>(3) 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 parts per million, calculated prior to any smoking, cooking or fermentation</p> <p>(4) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m. (based in milk). Residue in the finished cheese not to exceed 50 p.p.m.</p>
22-3-79			
8-4-75			
3-2-77			
3-2-77			

TABLE XI
PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
3-2-77	Potassium Nitrate (conc.)	(5) Mold ripened cheese packed in hermetically sealed containers	(5) If used singly or in combination with sodium nitrate, the total not to exceed 200 p.p.m. (based in milk). Residue in the finished cheese not to exceed 50 p.p.m.
8-4-75	Potassium Nitrite	(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing or preserved meat and preserved meat by-products (Division 14)	(1) 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 there-by added to each batch of preserved meat 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.
22-3-79		(2) Preserved meat except side bacon and preserved meat by-products (Division 14)	(2) 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.
5-3-87		(3) Side bacon	(3) 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 parts per million, calculated prior to any smoking, cooking or fermentation.
		(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)	(4) 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 shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation.

TABLE XI

PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	S.1 Sodium Ascorbate	Same foods as listed for Ascorbic Acid	Same levels as prescribed for Ascorbic Acid.
17-17-75	S.2 Sodium Erythorbate	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid.
24-8-72	S.3 Sodium Iso-Ascorbate	Same foods as listed for Erythorbic Acid	Same levels as prescribed for Erythorbic Acid.
8-4-75	S.4 Sodium Nitrate	(1) Meat binder for dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(1) 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 thereby 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 parts per million, calculated prior to any smoking, cooking or fermentation.
		(2) Cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products prepared by slow cure processes (Division 14)	(2) 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 parts per million, calculated prior to any smoking, cooking or fermentation.
22-3-79		(3) Dry sausage, semi-dry sausage, preserved meat and preserved meat by-products prepared by the slow cure processes (Division 14)	(3) 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 shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking or fermentation.

*(R) Minor correction

TABLE XI

PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
S.4	Sodium Nitrate (conc.)	(4) 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 (5) Mold ripened cheese packed in hermetically sealed containers	(4) If singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. (based in milk). Residue in the finished cheese not to exceed 50 p.p.m. (5) If used singly or in combination with potassium nitrate, the total not to exceed 200 p.p.m. (based in milk). Residue in the finished cheese not to exceed 50 p.p.m.

3-2-77

TABLE XI

PART I -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
<p>S.5</p> <p>22-3-79</p> <p>8-4-75</p> <p>5-3-87</p> <p>22-3-79</p>	<p>Sodium Nitrite</p>	<p>(1) Meat binder, pumping pickle, cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-products (Division 14)</p> <p>(2) Preserved meat, except side bacon, and preserved meat by-products (Division 14)</p> <p>(3) Side bacon</p> <p>(4) Preserved poultry meat and preserved poultry meat by-products (Division 22)</p>	<p>(1) 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 parts per million, calculated prior to any smoking, cooking or fermentation.</p> <p>(2) 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 parts per million, calculated prior to any smoking, cooking or fermentation.</p> <p>(3) 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 parts per million, calculated prior to any smoking, cooking or fermentation.</p> <p>(4) 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 shall not exceed 0.32 ounce per 100 pounds or 200 parts per million, calculated prior to any smoking, cooking or fermentation.</p>

*(R) Minor correction

TABLE XI -- (continued)

PART II

FOOD ADDITIVES THAT MAY BE USED AS CLASS II PRESERVATIVES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
19-3-97	B.1 Benzoic Acid	(1) Apple (or rhubarb) and (naming the fruit) jam; Fig marmalade with pectin; Fruit juices except frozen concentrated orange juice; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Marinated or similar cold-processed packaged fish and meat (Division 21); (naming the citrus fruit) marmalade with pectin; Mincemeat; Pickles and relishes; Pineapple marmalade with pectin; Tomato catsup; Tomato paste; tomato pulp; Tomato puree (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product] (3) Margarine	(1) 1,000 p.p.m.
6-4-89			(2) 1,000 p.p.m.
19-3-97			(2) 1,000 p.p.m.
17-11-77			(3) If used singly or in combination with Sorbic Acid, the total shall not exceed 1,000 p.p.m.
31-1-91	C.1 Calcium Sorbate	Same foods as listed for Sorbic Acid	Same levels prescribed for Sorbic Acid
15-9-98	H.1 4-Hexyl-resorcinol	Crustaceans	Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 1.0 p.p.m.
19-3-97	M.1 Methyl-p-hydroxy Benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Fig marmalade with pectin; Fruit juices except frozen concentrated orange juice; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; Marinated or similar cold-processed packaged fish and meat (Division 21); (naming the citrus fruit) marmalade with pectin; Mincemeat; Pickles and relishes; Pineapple marmalade with pectin; Tomato catsup; Tomato paste; Tomato pulp; Tomato puree (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 1,000 p.p.m.
6-4-89			(2) 1,000 p.p.m.

TABLE XI

PART II -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
31421	P.6 Propyl Paraben	Same foods as listed for Propyl-p-hydroxy Benzoate	Same levels as prescribed for propyl-p-hydroxy Benzoate
19-3-97	S.1 Sodium Benzoate	Same foods as listed for Benzoic Acid	1,000 p.p.m. calculated as Benzoic Acid
	S.2 Sodium Bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
	S.3 Sodium Meta- bisulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
19-3-97	S.4 Sodium Salt of Methyl-p- hydroxy Benzoic Acid	Same foods as listed for Methyl-p-hydroxy Benzoate	1,000 p.p.m. calculated as Methyl-p-hydroxy Benzoate
19-3-97	S.5 Sodium Salt of Propyl-p- hydroxy Benzoic Acid	Same foods as listed for Propyl-p-hydroxy Benzoate	1,000 p.p.m. as calculated as Propyl-p-hydroxy Benzoate
8-4-75 31-1-91	S.6 Sodium Sorbate	Same foods as listed for Sorbic Acid	Same levels as prescribed for Sorbic Acid
	S.7 Sodium Sulphite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid
	S.8 Sodium Dithionite	Same foods as listed for Sulphurous Acid	Same levels as prescribed for Sulphurous Acid

TABLE XI

PART II -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
S.10	Sulphurous Acid - (conc.)	(4) Beverages (5) Dried fruits and vegetables (6) Unstandardized foods [except in food recognized as a source of thiamine and except unstandardized preparation of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(4) 100 p.p.m. calculated as sulphur dioxide (5) 2,500 p.p.m. calculated as sulphur dioxide (6) 500 p.p.m. calculated as sulphur dioxide
9-9-70		(7) Frozen mushrooms	(7) 90 p.p.m. calculated as sulphur dioxide
26-2-76		(8) Dextrose, Anhydrous; Dextrose Monohydrate (9) Glucose or glucose syrup	(8) 20 p.p.m. calculated as sulphur dioxide (9) 40 p.p.m. except glucose or glucose syrup for the manufacture of sugar confectionery not more than 400 p.p.m. calculated as sulphur dioxide
9-10-86		(10) Glucose solids or dried glucose syrup (11) Crustaceans	(10) 40 p.p.m. except glucose solids or dried glucose syrup for the manufacture of sugar confectionery not more than 150 p.p.m. calculated as sulphur dioxide (11) Good Manufacturing Practice. Residues in the edible portion of the uncooked product not to exceed 100 p.p.m., calculated as sulphur dioxide

TABLE XI -- (continued)

PART III

FOOD ADDITIVES THAT MAY BE USED AS CLASS III PRESERVATIVES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>	
	C.1	Calcium Propionate	Same foods as listed for Propionic Acid	2,000 p.p.m. calculated as Propionic Acid
23-11-67	C.2	Calcium Sorbate	Same foods as listed for Sorbic Acid	Same maximum levels of use as listed for Sorbic Acid.
8-4-97 1-4-82	N.1	Natamycin	(1) The surface of (named variety) cheese and cheddar cheese (2) The surface of grated or shredded (named variety) cheese and grated or shredded cheddar cheese	(1) 20 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034 (2) 10 p.p.m. in accordance with the requirements of sections B.08.033 and B.08.034
23-11-67	P.1	Potassium Sorbate	Same foods as listed for Sorbic Acid	Same maximum levels of use as listed for Sorbic Acid
18-10-79	P.2	Propionic Acid	(1) Bread (2) (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) Unstandardized foods except unstandardized preparations of (a) Meat and meat by-product (Division 14 and 21); (b) fish; and (c) poultry meat, and poultry meat by-products	(1) 2,000 p.p.m (2) 2,000 p.p.m. or 3,000 p.p.m., 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, B.08.041.08 (3) 2,000 p.p.m

*(R) Minor correction

TABLE XI

PART III -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
18-10-79	S.1 Sodium Diacetate	(1) Bread (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 3,000 p.p.m. (2) 3,000 p.p.m.
	S.2 Sodium Propionate	Same foods as listed for Propionic Acid	2,000 p.p.m. calculated as Propionic Acid
	S.3 Sodium Sorbate	Same foods as listed for Sorbic Acid	Same maximum levels of use as listed for Sorbic Acid
23-11-67 25-3-65 25-8-76 18-10-79 9-7-81 30-4-96	S.4 Sorbic Acid	(1) Bread (2) (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) Cider; Wine; Honey wine (4) Unstandardized foods except unstandardized preparations of (a) meat and meat by-product (Division 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-products	(1) 1,000 p.p.m. (2) 3,000 p.p.m. 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.08.041.08 (3) 500 p.p.m. (4) 1,000 p.p.m.

*(R) Minor correction

TABLE XI -- (continued)

PART IV

FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVES

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	Ascorbic Acid	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
17-11-77	Ascorbyl Palmitate	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) Meat and meat by-product (Divisions 14 and 21) (b) fish; and (c) poultry meat and poultry meat by-product] (3) Margarine	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) 0.02% of the fat content. If ascorbyl stearate is also used the total must not exceed 0.02% of the fat content
25-8-76	Ascorbyl Stearate	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Margarine	(1) Good Manufacturing Practice (2) 0.02% of the fat content. If ascorbyl palmitate is also used the total must not exceed 0.02% of the fat content.
17-11-77			

TABLE XI

PART IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
23-6-99	B.1 Butylated Hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole)	(1) Fats and oils, lard, shortening	(1) 0.02%. If butylated hydroxytoluene, propyl gallate or tertiary butyl hydroquinone is also used, the total must not exceed 0.02%.
15-5-68		(2) Dried breakfast cereals; Dehydrated potato products	(2) 0.005%. If butylated hydroxytoluene or propyl gallate is also used the total must not exceed 0.005%.
		(3) Chewing Gum	(3) 0.02%. If butylated hydroxytoluene or propyl gallate is also used the total must not exceed 0.02%.
		(4) Essential oils; Citrus oil flavours; Dry flavours	(4) 0.125%. If butylated hydroxytoluene or propyl gallate is also used the total must not exceed 0.125%.
		(5) Citrus oils	(5) 0.5%. If butylated hydroxytoluene or propyl gallate is also used the total must not exceed 0.5%.
		(6) Partially defatted pork fatty tissue; Partially defatted beef fatty tissue	(6) 0.0065%. If butylated hydroxytoluene is also used the total must not exceed 0.0065%.
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units.
		(8) Dry beverage mixes; Dry dessert and confection mixes	(8) 0.009%
		(9) Active dry yeast	(9) 0.1%
28-4-77		(10) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21) (b) fish; and (c) poultry meat and poultry meat by-product]	(10) 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
17-11-77		(11) Dry Vitamin D preparations for addition to food	(11) 10 mg/1,000,000 International Units
12-11-81		(12) Margarine	(12) 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
		(13) Dried cooked poultry meat	(13) 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

*(R) Minor correction

TABLE XI
PART IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
23-6-99	B.2 Butylated Hydroxytoluene (3,5-ditertiary butyl-4-hydroxy-toluene)	(1) Fats and oils, lard, shortening	(1) 0.02%. If butylated hydroxyanisole, propyl gallate or tertiary butyl hydroquinone is also used, the total must not exceed 0.02%.
15-5-68		(2) Dried breakfast cereals; Dehydrated potato products	(2) 0.005%. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.005%.
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.02%.
		(4) Essential oils; Citrus oil flavours; Dry flavours	(4) 0.125%. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.125%.
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.5%.
28-4-77		(6) Partially defatted pork fatty tissue; Partially defatted beef fatty tissue	(6) 0.0065%. If butylated hydroxyanisole is also used the total must not exceed 0.0065%.
		(7) Vitamin A liquids for addition to food	(7) 5 mg/1,000,000 International Units.
		(8) Parboiled rice	(8) 0.0035%.
28-4-77		(9) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-products (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total must not exceed 0.02% of the fat or the oil content of the food.
17-11-77		(10) Dry Vitamin D preparations for addition to food	(10) 10 mg/1,000,000 International Units.
		(11) Margarine	(11) 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.

TABLE XI

PART IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
15-5-68	Citric Acid	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product] (3) Dried cooked poultry meat	(1) Good Manufacturing Practice
12-11-81			(2) Good Manufacturing Practice
37741	C.1.1 L-Cysteine	Nutritional supplements set out in section B.24.201	Good Manufacturing Practice
30-4-92	C.2 L-Cysteine Hydrochloride	Sulphite replacement formulations for prepared fruits and vegetables	Good Manufacturing Practice
	G.1 Gum Guaiacum	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good Manufacturing Practice
			(2) Good Manufacturing Practice
	L.1 Lecithin	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE XI

PART IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
L.2	Lecithin Citrate	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21) (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
M.1	Mono-glyceride Citrate	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21) (b) fish; and (c) poultry meat and poultry meat by-product] (3) Margarine	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) 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
M.2	Mono-isopropyl Citrate	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21) (b) fish; and (c) poultry meat and poultry meat by-product] (3) Margarine	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) 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

17-11-77

15-5-68

17-11-77

TABLE XI
PART IV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
23-6-99	P.1 Propyl Gallate	(1) Fats and oils, lard, shortening	(1) 0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or tertiary butyl hydroquinone is also used, the total must not exceed 0.02%.
		(2) Dried Breakfast cereals; Dehydrated potato products	(2) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used, the total must not exceed 0.005%.
		(3) Chewing gum	(3) 0.02%. If butylated hydroxyanisole or butylated hydroxytoluene is also used, the total must not exceed 0.02%.
		(4) Essential oils; Dry flavours	(4) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene is also used, the total must not exceed 0.125%.
		(5) Citrus oils	(5) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene is also used, the total must not exceed 0.5%.
17-11-77		(6) Other unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(6) 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.
		(7) Margarine	(7) 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.
12-11-81		(8) Dried cooked poultry meat	(8) 0.015% of the fat content. If butylated hydroxyanisole or citric acid or both are also used, the total must not exceed 0.015% of the fat content.

TABLE XI -- (concluded)

PART IV -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
15-5-68	Tartaric Acid	(1) Fats and oils; Lard; Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstandardized preparations of (a) meat and meat by-product (Division 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
23-6-99	Tertiary Butyl Hydroquinone	Fats and oils, lard, shortening	0.02%. If butylated hydroxyanisole, butylated hydroxytoluene or propylgallate is also used, the total must not exceed 0.02%.
28-4-77	Tocopherols (alpha-tocopherol; tocopherols concentrate, mixed)	(1) Fat and oils; Lard, Monoglycerides and diglycerides; Shortening (2) Unstandardized foods [except unstantandardized preparations of (a) meat and meat by-product (Divisions 14 and 21); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE XII

FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
A.1	Ammonium Citrate, dibasic	Unstandardized foods	Good Manufacturing Practice
A.2	Ammonium Citrate, monobasic	Unstandardized foods	Good Manufacturing Practice
C.1	Calcium Citrate	Unstandardized foods	Good Manufacturing Practice
C.2	Calcium Disodium Ethylene-diamine-tetraacetate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) French dressing; Mayonnaise; Salad dressing; Unstandardized dressings and sauces (3) Potato salad; Sandwich spread (4) Canned shrimp; Canned tuna (5) Canned crabmeat; Canned lobster; Canned salmon (6) Margarine (7) Canned clams (8) Canned ripe lima beans (butter beans); Canned pinto beans (9) Canned snails; Canned sea snails (10) Canned fava beans (11) Soft drinks; Ready-to-drink teas	(1) 25 p.p.m. calculated as the anhydrous form (2) 75 p.p.m. calculated as the anhydrous form (3) 100 p.p.m. calculated as the anhydrous form (4) 250 p.p.m. calculated as the anhydrous form (5) 275 p.p.m. calculated as the anhydrous form (6) 75 p.p.m. calculated as the anhydrous form (7) 340 p.p.m. calculated as the anhydrous form (8) 130 p.p.m. calculated as the anhydrous form and in accordance with the requirements of subparagraph B.11.002(d)(vi) (9) 300 p.p.m. calculated as the anhydrous form (10) 365 p.p.m. calculated as the anhydrous form and in accordance with the requirements of subparagraph B.11.002(d)(vi.1) (11) 33 p.p.m. calculated as the anhydrous form
C.3	Calcium Disodium EDTA	Same foods as listed for Calcium Disodium Ethylenediaminetetraacetate	Same levels as prescribed for Calcium Disodium Ethylenediaminetetraacetate
C.4	Calcium Phosphate, monobasic	(1) Ice cream mix; ice milk mix; Sherbet (2) Unstandardized dairy products	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
C.5	Calcium Phosphate, tribasic	Ice cream mix; Ice milk mix	Good Manufacturing Practice
C.6	Calcium Phytate	Glazed fruit	Good Manufacturing Practice

19-12-96

TABLE XII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
15-5-68 9-12-97	Citric Acid	(1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (2) Unstandardized foods (3) Frozen fish fillets; frozen minced fish; frozen comminuted fish	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) 0.1%
31-1-66 13-9-79 26-6-80	Disodium Ethylene-diamine-tetraacetate	(1) Dressing and sauces (2) Sandwich spread (3) Canned red kidney beans; Canned chick peas (garbanzo beans); Canned black-eye peas (4) Dried banana products	(1) 70 p.p.m. (2) 90 p.p.m. (3) 150 p.p.m. in accordance with the requirements of subparagraph B.11.002(d)(vii) (4) 265 p.p.m.
	D.2 Disodium EDTA	Same foods as listed for Disodium Ethylenediaminetetraacetate	Same levels as prescribed for Disodium Ethylenediaminetetraacetate
	G.1 Glycine	Mono- and diglycerides	0.02%
	P.1 Phosphoric Acid	Mono- and diglycerides	0.02%
24-3-94	P.2 Potassium Phosphate, monobasic	(1) Ice cream mix; Ice milk mix; Sherbet (2) Unstandardized foods (3) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
24-3-94	P.3 Potassium Pyro-phosphate, tetrabasic	(1) Meat tenderizers (2) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice (2) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
24-3-94	P.4 Potassium Phosphate, dibasic	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

TABLE XII -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
26-2-76 10-6-82 24-3-94	Sodium Acid Pyro-phosphate	(1) Canned seafoods (2) Ice cream mix; Ice milk mix (3) Injection or cover solution for the curing of poultry or poultry meat (4) Pumping pickle for the curing of pork, beef and lamb cuts (5) Unstandardized foods (6) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) 0.5% total added Phosphate calculated as Sodium Phosphate, dibasic (2) Good Manufacturing Practice (3) Good Manufacturing Practice, and in accordance with B.22.021(e) (4) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (5) Good Manufacturing Practice (6) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
15-5-68	Sodium Citrate	(1) 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-product (2) Unstandardized foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
26-2-76 10-6-82 24-3-94	Sodium Hexameta-phosphate	(1) Canned seafoods (2) Ice cream mix; Ice milk mix (3) Injection or cover solution for the curing of poultry or poultry meat (4) Pumping pickle for the curing of pork, beef and lamb cuts (5) Unstandardized foods (6) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) 0.1% (2) Good Manufacturing Practice (3) Good Manufacturing Practice, and in accordance with B.22.021(e) (4) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (5) Good Manufacturing Practice (6) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
26-2-76 10-6-82 24-3-94	Sodium Phosphate, dibasic	(1) Ice cream mix, Ice milk mix; Sherbet (2) Injection or cover solution for the curing of poultry or poultry meat (3) Pumping pickle for the curing of pork, beef and lamb cuts (4) Unstandardized foods (5) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice (2) Good Manufacturing Practice, and in accordance with B.22.021(e) (3) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (4) Good Manufacturing Practice (5) 0.5% total added phosphate, calculated as sodium phosphate, dibasic

TABLE XII -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
10-6-82 26-2-76 24-3-94	Sodium Phosphate, monobasic	(1) Ice cream mix; Ice milk mix; Sherbet (2) Injection or cover solution for the curing of poultry or poultry meat (3) Pumping pickle for the curing of pork, beef and lamb cuts (4) Unstandardized foods (5) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice (2) Good Manufacturing Practice, and in accordance with B.22.021(e) (3) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (4) Good Manufacturing Practice (5) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
26-2-76 10-6-82 24-3-94	Sodium Pyro-phosphate, tetrabasic	(1) Ice cream mix; Ice milk mix; Sherbet (2) Meat tenderizers (3) Injection or cover solution for the curing of poultry or poultry meat (4) Pumping pickle for the curing of pork, beef and lamb cuts (5) Unstandardized foods (6) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice, and in accordance with B.22.021(e) (4) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (5) Good Manufacturing Practice (6) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
26-2-76 10-6-82 24-3-94	Sodium Tripoly-phosphate	(1) Injection or cover solution for the curing of poultry or poultry meat (2) Meat tenderizers (3) Pumping pickle for the curing of pork, beef and lamb cuts (4) Unstandardized foods (5) Solid cut meat; prepared meat; prepared meat by-product; solid cut poultry meat; prepared poultry meat; prepared poultry meat by-product	(1) Good Manufacturing Practice, and in accordance with B.22.021(e) (2) Good Manufacturing Practice (3) Good Manufacturing Practice, and in accordance with B.14.009(f) and B.14.031(h) (4) Good Manufacturing Practice (5) 0.5% total added phosphate, calculated as sodium phosphate, dibasic
17-11-77	Stearyl Citrate	Margarine	0.01% of the fat content. If mono-glyceride citrate or monoisopropyl citrate or both are also used, the total must not exceed 0.01% of the fat content

TABLE XIII

FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
A.1	Acetic Anhydride	Starch	Good Manufacturing Practice
A.2	Adipic Acid	Starch	Good Manufacturing Practice
A.3	Aluminum Sulphate	Starch	Good Manufacturing Practice
E.1	Epichlorohydrin	Starch	Good Manufacturing Practice
H.1	Hydrochloric Acid	Starch	Good Manufacturing Practice
H.2	Hydrogen Peroxide	Starch	Good Manufacturing Practice
M.1	Magnesium Sulphate	Starch	0.4%
N.1	Nitric Acid	Starch	Good Manufacturing Practice
O.1	Octenyl Succinic Anhydride	Starch	Good Manufacturing Practice
P.1	Peracetic Acid	Starch	Good Manufacturing Practice
P.2	Phosphorus Oxychloride	Starch	Good Manufacturing Practice
P.3	Potassium Permanganate	Starch	50 p.p.m. of Manganese Sulphate calculated as Manganese
P.4	Propylene Oxide	Starch	25%
S.1	Sodium Acetate	Starch	Good Manufacturing Practice
S.2	Sodium Bicarbonate	Starch	Good Manufacturing Practice
S.3	Sodium Carbonate	Starch	Good Manufacturing Practice
S.4	Sodium Chlorite	Starch	Good Manufacturing Practice
S.5	Sodium Hydroxide	Starch	Good Manufacturing Practice

17-12-69

TABLE XIII -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
S.6	Sodium Hypochlorite	Starch	Good Manufacturing Practice
S.7	Sodium Trimetaphosphate	Starch	400 p.p.m. calculated as Phosphorous
S.7A	Sodium Tripolyphosphate	Starch	Total residual phosphate not to exceed 0.4% (calculated as Phosphorus)
S.8	Succinic Anhydride	Starch	Good Manufacturing Practice
S.9	Sulphuric Acid	Starch	Good Manufacturing Practice

24-8-72

TABLE XIV

FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	A.1 Ammonium Chloride	(1) Flour; Whole wheat flour (2) Bread (3) Unstandardized foods	(1) 2,000 p.p.m. of the flour (2) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (3) Good Manufacturing Practice
25-8-76	A.2 Ammonium Phosphate, dibasic	(1) Bread (2) Cider; Honey wine; Wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (2) Good Manufacturing Practice (3) Good Manufacturing Practice
25-8-76	A.3 Ammonium Phosphate, monobasic	(1) Bread (2) Ale; Beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (2) Good Manufacturing Practice (3) Good Manufacturing Practice
25-8-76	A.4 Ammonium Sulphate	(1) Bread (2) Cider; Honey wine; Wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (2) Good Manufacturing Practice (3) Good Manufacturing Practice
	C.1 Calcium Carbonate	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (2) Good Manufacturing Practice
	C.2 Calcium Chloride	Unstandardized bakery foods	Good Manufacturing Practice
	C.3 Calcium Citrate	Unstandardized bakery foods	Good Manufacturing Practice
	C.4 Calcium Lactate	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour For combinations see Section B.13.021(m) (2) Good Manufacturing Practice
	C.5 Calcium Phosphate, dibasic	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of flour For combinations See Section B.13.021(m) (2) Good Manufacturing Practice
10-3-70	C.6 Calcium Phosphate, Monobasic	(1) Bread (2) Flour (3) Unstandardized bakery foods	(1) 7,500 p.p.m. of flour For combinations see Section B.13.021(m) (2) 7,500 p.p.m. of flour (3) Good Manufacturing Practice

TABLE XIV -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Level of Use</i>
	C.7 Calcium Phosphate, tribasic	Unstandardized bakery foods	Good Manufacturing Practice
23-11-67	C.8 Calcium Sulphate	(1) Bread (2) Unstandardized foods	(1) 5,000 p.p.m. of flour (2) Good Manufacturing Practice
13-6-95	F.1 Ferrous Sulphate	Bacterial cultures	Good Manufacturing Practice
16-11-71	M.1 Manganese Sulphate	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
16-11-71	P.1 Phosphoric Acid	Ale; Beer; Light beer; Malt liquor; Porter; Stout	Good Manufacturing Practice
16-11-71	P.2 Potassium Chloride	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Unstandardized bakery foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
25-8-76	P.4 Potassium Phosphate, dibasic	(1) Ale; Beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine (2) Unstandardized bakery foods	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
25-7-76	P.5 Potassium Phosphate, monobasic	Ale; beer; Cider; Honey wine; Light beer; Malt liquor; Porter; Stout; Wine	Good Manufacturing Practice
	S.1 Sodium sulphate	Unstandardized bakery foods	Good Manufacturing Practice
18-12-86	U.1	Revoked by P.C. 1986-2842 of December 18, 1986	
13-6-95	Z.1 Zinc Sulphate	(1) Ale; Beer; Light beer; Malt liquor; Porter; Stout (2) Bacterial cultures	(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE XV

FOOD ADDITIVES THAT MAY BE USED AS CARRIER OR EXTRACTION SOLVENTS

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Residues</i>	<i>Column IV Maximum Level of Use</i>
1-4-82	1. Acetone	(1) Spice extracts; Natural extractives (2) Meat and Egg Marking Inks	(1) 30 p.p.m.	(2) Good Manufacturing Practice
	2. Benzyl Alcohol	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	3. 1,3-Butylene Glycol	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
4-12-86	3.1 Carbon Dioxide	(1) Green coffee beans and tea leaves for decaffeination purposes (2) Spice extracts; Natural extractives; (naming the flavour) Flavour (Division 10); 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)(ii) (3) Egg products		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
14-5-96		(4) Cocoa powder		(3) Good Manufacturing Practice (4) Good Manufacturing Practice
7-10-96				
23-1-75	4. Castor Oil	Oil-soluble annatto; Annatto butter colour; Annatto margarine colour		Good Manufacturing Practice
2-12-82	5. Ethyl Acetate	(1) Spice extracts; Natural extractives; (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations (3) Green coffee beans for decaffeination purposes (4) Tea leaves for decaffeination purposes	(3) 10 p.p.m. in both roasted and decaffeinated soluble (instant) coffee (4) 50 p.p.m.	(1) Good Manufacturing Practice (2) Good Manufacturing Practice
27-9-90				

TABLE XV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Residue</i>	<i>Column IV Maximum Level of Use</i>
6 1-4-82 10-11-76 1-11-94	Ethyl Alcohol (Ethanol)	(1) Spice extracts; Natural extractives; (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations (3) Colour mixtures and preparations (Division 6) (4) Meat and Egg Marking Inks (5) Food additive preparations (6) 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)		(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice (6) Good Manufacturing Practice
27-4-78	6.A Ethyl alcohol denatured with methanol	Vegetable oil seed meals	10 p.p.m. methanol	
7. Revoked by P.C. 1982-1091 of April 8, 1982				
23-1-75 10-11-76	8. Glycerol (Glycerin)	(1) (naming the flavour) Extract; (naming the flavour) Essence; (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations (3) Colour mixtures and preparations (Division 6) (4) Food additive preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
	9. Glyceryl diacetate	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	10. Glyceryl triacetate (Triacetin)	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice

TABLE XV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Residue</i>	<i>Column IV Maximum Level of Use</i>
11	Glyceryl tributyrate (Tributylin)	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
1-11-94	Hexane	(1) Spice extracts; Natural extractives	(1) 25 p.p.m.	
27-4-78		(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a)	(2) 2.2%	
1-11-94		(3) Vegetable fats and oils (4) Vegetable oil seed meals (5) Pre-isomerized hop extract in accordance with subparagraph B.02.134(1)(a)(i) and subsection B.02.134(2)	(3) 10 p.p.m. (4) 10 p.p.m. (5) 1.5 p.p.m. per percent iso-alpha acid content of the pre-isomerized hop extract	
1-4-82	Isopropyl alcohol (Isopropanol)	(1) Spice extracts; Natural extractives (2) Fish protein (3) (naming the flavour) Flavour (Division 10) (4) Unstandardized flavouring preparations (5) Meat and Egg Marking Inks	(1) 50 p.p.m. (2) 0.15%	(3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
1-11-94	Methyl Alcohol (methanol)	(1) Spice extracts; Natural extractives	(1) 50 p.p.m.	
1-4-82		(2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a) (3) Meat and Egg Marking Inks	(2) 0.15%	
30230	14.1 Methyl ethyl ketone (2-Butanone)	(1) Spice extracts; Natural extractives	(1) 50 p.p.m.	

TABLE XV -- (continued)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Residue</i>	<i>Column IV Maximum Level of Use</i>
10-8-77 1-11-94 12-7-84	Methylene Chloride (Dichloro-methane)	(1) Spice extracts; Natural extractives (2) Hop extract in accordance with subparagraph B.02.130(b)(v) and paragraph B.02.133(a) (3) Green coffee beans and Tea leaves for decaffeination purposes	(1) 30 p.p.m. (2) 2.2% in hop extract (3) 10 p.p.m. in decaffeinated roasted coffee, decaffeinated soluble (instant) coffee, decaffeinated tea leaves and decaffeinated instant tea	
23-1-75 10-11-76	Monoglycerides and diglycerides	(1) (naming the flavour) Flavour (Division 10) (2) Oil-soluble annatto; Annatto butter colour; Annatto margarine colour (3) Unstandardized flavouring preparations (4) Food Additive preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice
	Monoglyceride citrate	(1) Spice extracts; Natural extractives (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
	2-Nitropropane	Vegetable oils	0.5 p.p.m.	

TABLE XV -- (concluded)

<i>Item No.</i>	<i>Column I Additive</i>	<i>Column II Permitted in or Upon</i>	<i>Column III Maximum Residue</i>	<i>Column IV Maximum Level of Use</i>
10-11-76	19. 1,2-Propylene glycol (1,2-propane-diol)	(1) (naming the flavour) Extract; (naming the flavour) Essence; (naming the flavour) Flavour (Division 10) (2) Oil-soluble annatto; Annatto butter colour; Annatto margarine colour (3) Unstandardized flavouring preparations (4) Colour mixtures and preparations (Division 6) (5) Food additive preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice (3) Good Manufacturing Practice (4) Good Manufacturing Practice (5) Good Manufacturing Practice
	20. Propylene glycol monoesters and diesters of fat-forming fatty acids	Oil-soluble annatto; Annatto butter colour; Annatto margarine colour		Good Manufacturing Practice
27416	21. Triethyl-citrate	(1) (naming the flavour) Flavour (Division 10) (2) Unstandardized flavouring preparations		(1) Good Manufacturing Practice (2) Good Manufacturing Practice
3-2-77	22.	Revoked by P.C. 1977-204 of February 3, 1977		

