

Voluntary Report – Voluntary - Public Distribution

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Report Name: Bangladesh issues Use of Food Additives Act 2017

Country: Bangladesh

Post: Dhaka

Report Category: Sanitary/Phytosanitary/Food Safety, FAIRS Subject Report

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Report Highlights:

On March 15, 2017 the Bangladesh Food Safety Authority released the Use of Food Additives Act. As of March 7, 2021, Bangladesh has not notified the regulation to the WTO SPS Committee. This report contains an unofficial translation of the standard.

BEGIN TRANSLATION

Reg. No. D A-1



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Government of the Peoples' Republic of Bangladesh

Bangladesh Food Safety Authority

NOTIFICATION

Dated: 3 Falgun, 1423 Bengali Era/15 February, 2017 AD

S. R. O. no. 34/2017.--- In exercise of the powers conferred by section 87 of the Safe Food Act, 2013 ((Regulation no. 43 of 2013), readable with section 27, the Bangladesh Food Safety Authority, with the pre-permission of the Government, is pleased to enact the following rules and regulations, such as:

1. The title and enactment:-(1) this act will be called as Use of Food Additives Act, 2017. (2) The act will come into force immediately.

2. Definitions:-

(1) In this Act, unless there is anything repugnant in the subject or context—

(A) “**Other Food Additives**” will mean as the following materials or ingredients, such as –

- (1) Sweetener –makes food items sweet when added in the food;
- (2) Acid – Helps change the acidic or sour taste of the food;
- (3) Anti-foaming agents – Prevents foaming of food items;
- (4) Foaming agents – maintains uniform aeration of gases in liquid or solid food;
- (5) Firming agents – maintains even food dispersion and firmness of fruits and vegetables;
- (6) Thickeners – enhances viscosity of food;
- (7) Anti-coagulant – reduces or prevents the tendency of uniting one food particle with another;
- (8) Diacritic agent – ensures availability of positive ion in food items;
- (9) Gelling agent – Control acceptable formation of food through forming gel;
- (10) Emulsifier – Helps in maintain or forming a balanced mixture of two or more categories of insoluble surfaces in food;
- (11) Bulking agents –additives that increase the bulk of a food without affecting its nutritional value;
- (12) Flour processor – maintains baking quality of flour doughs;
- (13) Glazing agents – provides a shiny appearance or protective coating to foods;
- (14) Humectants – keep food moist I low humidity environment guarding against dryness;
- (15) Propellants – any other gaseous substance, instead of air, that helps propel food from a container;
- (16) Raising agents – additives which increases the volume of food without major changes to its available energy.

(B) “**Law**” means Food Safety Act, 2013 (Act no. 13 of 2013);

(C) “**Authority**” means Bangladesh Food Safety Authority formed under the section 5 of the law;

(D) “**Codex Alimentarius**” means prescribed or accepted standard, usage, directives and other recommendations related to food, food production and safe food prescribed by the Codex Alimentarius Commission of Food & Agriculture Organization and World Health Organization of League of Nations;

(E) “**Food-Additive Stuff**s” means any substance added to the food items, which is not generally taken as a food, yet used as an ingredient to add certain characteristics, as for some technical benefits like processing, manufacturing, packaging or preservation purposes, directly or indirectly, to achieve some expected congeniality, used with the food and without inclusion of any harmful or any other mixed materials and to preserve the quality standard of the food, that influence on the characteristics of the main food item;

(F) “**Anti-oxidant**” means such substances that when added with the food-stuffs or food materials decreases or prevents unexpected-change-related harms or damages;

(G) “**Schedule**” means any schedule of this Act;

(H) “**Non-nutritional additives**” means any such ingredient, that increases the sweetness of the food item, but does not increase any sugar or other starches, polyhydric alcohol, honey or any nutritional ingredient;

(I) “**Color retention agents**” means such additives that preserve the color property of any coloring material or prevents color from changing;

(J) “**Bangladesh National Standard**” means Bangladesh Standard defined in Section 2(1)(b) of Bangladesh Standards and Testing Institution Ordinance, 1985;

(K) “**Coloring material**” means such ingredient that when added to any food or food ingredient, it only adds the color, without any harmful or poisonous effect on human health;

(L) “**Precautions**” means the precautions prescribed by the authority or any statutory authority and in absence of it the Codex Alimentarius or precautions published in any internationally recognized paper;

(M) “**Preservative materials**” means addition of those materials with the food or food ingredients, which inhibits or prolongs the oxidation, decomposition or deterioration or increase of acidity and able to help keep the quality of the food, but there won't be added any salt, sugar, acetic acid, glycerin, alcohol, spice, herbal-medicine and essential oil, which are generally used to make taste or flavor;

(N) “**Aromatic substances**” means such materials which, when added with the food or food ingredients produces or increases good smell without creating any harmful poisonous effect on the human body;

(O) “**Resilient material**” or “**stabilizer**” means such materials that help keep or make homogenous mixture of two or more ingredients in the insoluble state.

(2) The words or meanings used in this act, but no definition or explanation provided, those will be used in the meaning that is used in the law.

3. Usage of coloring material or color bearing materials in foods: --

(1) Any person or any appointed person on behalf of him/her, directly or indirectly, will not mix any coloring material or any form of its mixture with any food or food ingredient or will not manufacture, import, store, supply or sell any food or food ingredient prepared with such a mixture.

(2) Any person or a person appointed on behalf of him/her, directly or indirectly, will not be allowed to use or include any coloring material or color-bearing material mentioned in the part-1 of Schedule-1 or its mixture in more than Bangladesh National Standard in any food or food ingredient or will not manufacture, import, process, store, supply or sell any food or food ingredient prepared that way.

However, the condition is that, if no standard of any coloring or color-bearing material is mentioned in Bangladesh Standard, then the standard mentioned in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be followed:

Yet another condition is that, natural coloring or color-bearing material acknowledged by Codex Alimentarius or accepted internationally as not a toxic material can be used in the food or food ingredient.

(3) To use any coloring material or color-bearing material or any mixture thereof not mentioned in part-1 of schedule-1 should be used according to Codex Alimentarius or internationally accepted standard.

(4) In case of using any coloring or color-bearing material or its part mentioned in part-1 of schedule-2 maximum amount and directives described in the note of revised general standard in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be carefully and necessarily followed.

4. Use of preservatives in food—

(1) Any person or any other one on behalf of him/her, directly or indirectly, cannot use or include a preservative material or its mixture, mentioned in part-2 of schedule-1 in excess than the national standard amount in any food or food ingredient or cannot manufacture, import, process, store, supply or sell any food or food ingredient manufactured that way:

However, the condition is that, if no standard of any such preservative material is mentioned in Bangladesh Standard or under any other law, then the standard mentioned in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be followed:

Yet another condition is that, natural food or food ingredient acknowledged by Codex Alimentarius or accepted internationally as not a toxic material can be used in the food or food ingredient.

(2) To use any preservative material or any mixture thereof not mentioned in part-2 of schedule-1 should be used according to Codex Alimentarius or internationally accepted standard.

(3) In case of using any preservative mentioned in part-2 of schedule-2 or any of its mixture maximum amount and directives described in the note of revised general standard in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be carefully and necessarily followed.

5. Usage of aromatic material in food –

(1) Any person or any other one on behalf of him/her, directly or indirectly, cannot use or include any aromatic material or its mixture, mentioned in part-3 of schedule-1 in excess than the national standard amount in any food or food ingredient or cannot manufacture, import, process, store, supply or sell any food or food ingredient manufactured that way:

However, the condition is that, if no standard of any such aromatic material is mentioned in Bangladesh Standard or under any other law, then the standard mentioned in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be followed:

Yet another condition is that, natural food or food ingredient acknowledged by Codex Alimentarius or accepted internationally as not a toxic material can be used in the food or food ingredient.

(2) To use any preservative material or any mixture thereof not mentioned in part-3 of schedule-1 should be used according to Codex Alimentarius or internationally accepted standard.

(3) In case of using any aromatic material mentioned in part-3 of schedule-2 or any of its mixture maximum amount and directives described in the note of revised general standard in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be carefully and necessarily followed.

6. Usage of anti-oxidant in the food –

(1) Any person or any other one on behalf of him/her, directly or indirectly, cannot use or include any anti-oxidant material or its mixture, mentioned in part-4 of schedule-1 in excess quantity than the Bangladesh National Standard amount in any food or food ingredient or cannot manufacture, import, process, store, supply or sell any food or food ingredient manufactured that way:

However, the condition is that, if no standard of any such anti-oxidant material is mentioned in Bangladesh National Standard or under any other law, then the standard mentioned in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be followed:

Yet another condition is that, natural food or food ingredient acknowledged by Codex Alimentarius or accepted internationally as not a toxic material can be used in the food or food ingredient.

(2) To use any anti-oxidant material or any mixture thereof not mentioned in part-4 of Schedule-1 should be used according to Codex Alimentarius or internationally accepted standard.

(3) In case of using any anti-oxidant material mentioned in part-4 of schedule-2 or any of its mixture maximum amount and directives described in the note of revised general standard in the last edition of Codex Standard for Food Additive 192-1995 of Codex alimentarius should be carefully and necessarily followed.

7. Usage of stabilizer in food –

(1) Any person or any other one on behalf of him/her, directly or indirectly, cannot use or include any stabilizing material or its mixture, mentioned in part-5 of schedule-1 in excess quantity than the Bangladesh National Standard amount in any food or food ingredient or cannot manufacture, import, process, store, supply or sell any food or food ingredient manufactured that way:

However, the condition is that, if no standard of any such stabilizer material be mentioned in Bangladesh National Standard or under any other law, then the standard mentioned in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be followed:

Yet another condition is that, natural food or food ingredient acknowledged by Codex Alimentarius or accepted internationally as not a toxic material can be used in the food or food ingredient.

(2) To use any stabilizer material or any mixture thereof not mentioned in part-5 of Schedule-1 should be used according to Codex Alimentarius or internationally accepted standard.

(3) In case of using any stabilizer material mentioned in part-5 of schedule-2 or any of its mixture maximum amount and directives described in the note of revised general standard in the last edition of Codex Standard for Food Additive 192-1995 of Codex Alimentarius should be carefully and necessarily followed.

8. Usage of non-nourishing food materials –

(1) No person or any other person employed on his behalf, directly or indirectly, may use or incorporate in any foodstuff or foodstuff in excess of the national standard any of the non-nutritional auxiliary ingredients or its mixture referred to in Part-6 of Schedule-1 or so May not produce, import, process, store, supply or sell any prepared food or food material:

Provided, however, that in the case of the national standard of Bangladesh or any existing law, the level of the nutrient-deficient auxiliary substance must be determined in accordance with the standards set forth in the latest version of the Codex Standard for Food Additives 192-1995, included in the Codex Alimentarius:

Provided that such natural non-nutritious auxiliary ingredients, not Codex Alimentarius or internationally recognized toxins, may be used in food.

(2) If any such non-nutritious auxiliary or its mixture is not used in any food or food item not mentioned in Part-6 of Schedule-1, it shall be in accordance with Codex Alimentarius or internationally recognized standards.

(3) In the case of the use of any non-nutritious auxiliary ingredient or a mixture thereof in Part-6 of Schedule 2, the Codex Standard for Food Additives included in the latest version of the Codex Standard for Food Additives 192-1995 shall comply with the above standards.

9. Use of other additives in food—

(1) No person or any other person employed on his behalf, directly or indirectly, may use or include in any food or beverage in excess of the national standards of Bangladesh any other food additives or its mixture mentioned in Part-I of Schedule-1. Or produce, import, process, store, supply or sell any food or foodstuff prepared in such manner.

Provided, however, that if the quantity of other food additives is not specified under the Bangladesh national standard or any existing law, the standards prescribed in the latest version of the Codex Standard for Food Additives 192-1995 included in the Codex Alimentarius must be followed:

Provided that Codex Alimentarius or other internationally recognized food additives that do not cause internationally recognized poisoning may be used in food or beverages.

(2) If any other food additives or their mixtures not mentioned in Part-7 of Schedule-1 are to be used in any foodstuff or foodstuff, they shall be in accordance with Codex Alimentarius or internationally recognized standards.

(3) In the case of the use of any other food additives or mixtures mentioned in Part-7 of Schedule-2, the Code of Standardization for Food Additives included in the Codex Alimentarius shall comply with the above standards in accordance with the revised General Standards as noted in the latest edition of 192-1995.

10. Inapplicability – All the provisions relating to the provisions of Pure Food Rules, 1967 shall be invalid as soon as this Regulation comes in to force.

11. Publication of translated text into English – Upon enactment of this Regulation, the Authority may, with the prior approval of the Government, by notification in the Official Gazette, publish an authentic English text of this Regulation.

Provided, however, that in case of conflict between the Bengali and English texts, the Bengali text shall prevail.

Schedule -1**[Regulation 2 (1) (Cha) Note]****List of Food Additives****Part -1****Dyes or Pigmenting Material**

SL No.	INS SL No.	(Colour)
1	2	3
1	162	Beet red
2	170i	Calcium carbonate
3	161g	Canthaxanthin
4	160e	Carotenal, bta-apo-8
5	160aiii	beta-Carotenese, Blakesleatrispora
6	160ai	beta-Carotenese, synthetic
7	160aii	beta-Carotenese, Vegetable
8	160f	Carotenoic acid, ethyl ester, beta-apo-8
9	141ii	Chlorophyllincooper complexes, potassium and sodium salts
10	140	Chlorophylls
11	141i	Chlorophyllis, copper complexes
12	100i	Curcumin
13	163ii	Grape skin extract

14	172i	Iron oxide, black
15	172ii	Iron oxide, red
16	172iii	Iron oxide, yellow
17	161bi	Lutein from <i>Tagetes erecta</i>
18	160diii	Lycopene, <i>Blakeslea trispora</i>
19	160di	Lycopene, synthetic
20	160dii	Lycopene, tomato
21	101ii	Riboflavin 5'-phosphate, sodium
22	101iii	Riboflavin from <i>Bacillus subtilis</i>
23	101i	Riboflavin, synthetic
24	181	Tannic acid (Tannis)
25	161bi	Zeaxanthin, synthetic

Pigment

1	2	3
26	523	Aluminium ammonium sulphate
27	385	Calciumdisodium ethylene diamine tetraacetate
28	330	Citric acid
29	386	Disodium ethylenediamine tetraacetate
30	579	Ferrous gluconate

31	585	Ferrous lactate
32	504i	Magnesium carbonate
33	511	Magnesium chloride
34	528	Magnesium hydroxide
35	504ii	Magnesium hydroxide carbonate
36	512	Stannous chloride

Part -2

Preservatives

SL No.	INS SL No.	Preservatives
1	2	3
1	263	Calcium acetate
2	385	Calciumdisodium ethylene diamine tetraacetate
3	282	Calcium propionate
4	290	Carbon dioxide
5	242	Dimethyl dicarbonate
6	386	Disodium ethylenediamine tetraacetate
7	384	Isopropyl citrates
8	243	Lauric Arginate Ethyl Ester
9	1105	Lysozyme
10	218	Methyl para-hydroxybenzoate

11	235	Natamycin (Pimaricin)
12	234	Nisin
13	261i	Potassium acetate
14	262i	Sodium acetate
15	262ii	Sodium diacetate
16	232	Sodium ortho-phenylphenol
17	339iii	Trisodium phosphate

Part -3

Aromatic agents

SL No.	INS SL No.	Flavour Enhancer
1	2	3
1	1101iii	Bromelain
2	629	Calcium 5'-guanylate
3	633	Calcium 5'-inosinate
4	634	Calcium 5'-ribonucleotides
5	628	Dipotassium 5'-guanylate
6	968	Erythritol
7	637	Ethyl maltol
8	620	Glutamic acid, L(+)
9	626	Glutamic acid, 5'-
10	630	Inosinic acid, 5'-

11	1104	Lipases
12	580	Magnesium gluconate
13	636	Maltol
14	961	Neotame
15	1101ii	Papain
16	632	Potassium 5'-inosinate
17	508	Potassium chloride
18	1101i	Protease
19	334	L(+)- Tartaric acid
20	957	Thaumatococin

Part -4

Anti-oxidant

SL No.	INS SL No.	(Anti-oxidant)
1	2	3
1	300	Ascorbic acid, L-
2	304	Ascorbyl palmitate
3	305	Ascorbyl stearate
4	302	Calcium ascorbate
5	385	Calciumdisodium ethylene diamine tetraacetate
6	330	Citric acid

7	472c	Citric and fatty acid esters of glycerol
8	389	Dilauryl thiodipropionate
9	386	Disodium ethylenediamine tetraacetate
10	315	Erythorbic Acid (Isoascorbic acid)
11	1102	Glucose oxidase
12	314	Guaiac resin
13	384	Isopropyl citrates
14	322i	Lecithin
15	942	Nitrous oxide
16	338	Phosphoric acid
17	326	Potassium lactate
18	301	Sodium ascorbate
19	316	Sodium erythorbic (Sodium isoascorbate)
20	325	Sodium lactate
21	539	Sodium thiosulfate
1	2	3
22	512	Stannous chloride
23	484	Stearyl citrate
24	334	L(+)- Tartaric acid
25	388	Thiodipropionic acid
26	307b	Tocopherol concentrate, mixed
27	307a	d-alpha Tocopherol
	307c	dl-alpha Tocopherol

Part -5
Stabilizer

SL No.	INS SL No.	Stabilizer
1	2	3
1	472a	Acetic and fattyacid esters of glycerol
2	1422	Acetylated distrach adipate
3	1414	Acetylated distrach phosphate
4	1451	Acetylated oxidized starch
5	1401	Acid treated starch
6	406	Agar
7	400	Alginic acid
8	1402	Alkaline treated starch
9	523	Aluminium ammonium sulfate
10	403	Ammonium alginate
11	452v	Ammonium polyphodphate
12	901	Beeswax
13	1403	Bleached starch
14	1101iii	Bromelain
15	263	Calcium acetate
16	404	Calcium alginate
17	170i	Calcium carbonate

18	509	Calcium chloride
19	450vii	Calcium dihydrogendiphosphate
20	341i	Calcium dihydrogen phosphate
21	341ii	Calcium hydrogen phosphate
22	452vi	Calcium polyphosphate
23	482i	Calcium stearoyl lactylate
24	516	Calcium sulfate
25	410	Carob bean gum
26	427	Cassia gum
27	472c	Citric and fatty acid esters of glycerol
28	468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)
29	424	Curdlan
30	457	Cyclodextrin, alpha-
31	459	Cyclodextrin, beta-
32	458	Cyclodextrin, gamma-
33	1400	Dextrins, roasted starch
34	472e	Diacetyltartaric and fatty acid esters of glycerol
35	450vi	Dicalcium diphosphate
36	340ii	Dipotassium hydrogenphosphate
37	336ii	Dipotassium tartrate
1	2	3
38	450i	Disodium diphosphate
39	386	Disodium ethylenediamine tetraacetate

40	339ii	Disodium hydrogen phosphate
41	1412	Distarch phosphate
42	467	Ethyl hydroxyethyl cellulose
43	418	Gellan gum
44	445iii	Glycerol ester of wood rosin
45	412	Guar gum
46	463	Hydroxypropyl cellulose
47	1442	Hydroxypropyl distarchphospate
48	464	Hydroxypropyl methylcellulose
49	1440	Hydroxypropyl starch
50	1103	Invertases
51	953	Isomalt (Hydrogenated isomaltulose)
52	425	Konjac flour
53	472b	Lactic and fatty acidesters of glycerol
54	511	Magnesium chloride
55	965i	Maltitol
56	965ii	Maltitol syrup
57	461	Methyl cellulose
58	465	Methyl ethyl cellulose
59	460i	Microcrystallinecellulose (Cellulose gel)
60	471	Mono- and di-glycerides of fatty acids
61	336i	Monopotassium tartrate
62	335i	Monosodium tartrate
63	1410	Monostarch phosphate

64	1404	Oxidized starch
65	440	Pectins
66	451ii	Pentapotassium triphosphate
67	451i	Pentasodium triphosphate
68	1413	Phosphate distarch phosphate
69	1200	Polydexitroses
70	1201	Polyvinyl pyrrolidone
71	402	Potassium alginate
72	501i	Potassium carbonate
73	508	Potassium chloride
74	332i	Potassium dihydrogen citrate
75	340i	Potassium dihydrogenphosphate
76	501ii	Potassium dihydrogencarbonate
77	452ii	Potassium polyphosphate
78	337	Potassium sodium L (+)- tartrate
79	460ii	Powdered cellulose
80	407a	Processed eucheumaseaweed (PES)
81	405	Propylene glycol alginate
82	1101i	Protease
83	470i	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium
84	470ii	Salts of oleic, acid with calcium, potassium and sodium
85	335ii	Sodium L (+)- tartrate
86	401	Sodium alginate

87	541i	Sodium aluminiumphosphate, acidic
88	541ii	Sodium aluminiumphosphate, basic
89	452iii	Sodium calcium polyphosphate
1	2	3
90	469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (cellulose gum, enzymatically hydrolysed)
91	331i	Sodium dihydrogen citrate
92	339i	Sodium dihydrogen phosphate
93	576	Sodium gluconate
94	452i	Sodium polyphosphate
95	481i	Sodium stearyl lactylate
96	493	Sorbitan monolaurate
97	494	Sorbitan monooleate
98	420i	Sorbitol
99	420ii	Sorbitol syrup
100	1420	Starch acetate
101	1450	Starch sodium octenylsuccinate
102	1405	Starches, enzyme treated
103	473a	Sucrose Oligoesters, Type I and Type II
104	444	Sucrose acetate isobutyrate
105	473	Sucrose esters of fatty acids
106	181	Tannic acid, Tannins
107	417	Tara gum
108	450v	Tetrapotassium diphosphate

109	450iii	Tetrasodium diphosphate
110	333iii	Tricalcium citrate
111	341iii	Tricalcium phosphate
112	1505	Triethyl citrate
113	332ii	Tripotassium citrate
114	340iii	Tripotassium phosphate
115	331iii	Trisodium citrate
116	450ii	Trisodium Diphosphate
117	339iii	Trisodium phosphate
118	415	Xanthan gum
119	967	Xylitol

Part – 6

Non-Nutritative Agent

SL No.	INS SL No.	Non-Nutritative Agent
1	2	3
1	961	Neotame
2	955	Sucralose (Trichlorogalactosucrose)
3	962	Aspartame-acesulfame salt

Part -7
Other Food Additives
Sub-Part-1

SL No.	INS SL No.	Sweetener
1	2	3
1	956	Alitame
2	962	Aspartame-acesulfame salt
3	964	Polyglycitol syrup
4	960	Steviol glycosides
5	420i	Sorbitol
6	420ii	Sorbitol syrup
7	953	Isomalt (Hydrogenated isomaltulose)
8	955	Sucralose (trichlorogalactosucrose)
9	957	Thaumatococin
10	961	Neotame
11	965i	Maltitol
12	965ii	Maltitol syrup
13	966	Lactitol
14	967	Xylitol
15	968	Erythritol

Sub-Part-2

SI No.	INS SI No.	Acid or Acidity regulator
1	2	3
1	260	Acetic acid, glacial
2	523	Aluminium ammonium sulfate
3	503i	Ammonium carbonate
4	342i	Ammonium dihydrogenphosphate
5	503ii	Ammonium hydrogencarbonate
6	527	Ammonium hydroxide
7	300	Ascorbice acid, L-
8	263	Calcium acetate
9	170 i	Calcium carbonate
10	450vii	Calcium dihydrogendiphosphate
11	341i	Calcium dihydrogenphosphate
12	578	Calcium gluconate
13	341ii	Calcium hydrogen phosphate
14	526	Calcium hydroxide
15	327	Calcium lactate
16	352ii	Calcium malate, DL-
17	529	Calcium oxide
18	452iv	Calcium polyphosphate

1	2	3
19	516	Calcium sulphate
20	330	Citric Acid
21	342ii	Diammonium hydrogenphosphate
22	450vi	Dicalcium diphosphate
23	340ii	Dipotassium hydrogen phosphate
24	336ii	Dipotassium tartrate
25	450i	Disodium diphosphate
26	339ii	Disodium hydrogen phosphate
27	297	Fumaric acid
28	575	Glucono delta-lactone
29	270	Lactic acid, L-,D-and DL-
30	504i	Magnesium carbonate
31	343i	Magnesium dihydrogenphosphate
32	580	Magnesium gluconate
33	343ii	Magnesium hydrogenphosphate
34	528	Magnesium hydroxide
35	504ii	Magnesium HydroxideCarbonate
36	329	Magnesium lactate, DL-
37	296	Malic acid, DL-
38	336i	Monopotassium tartate
39	335i	Monosodium tartate
40	451ii	Pentapotassium triphosphate

41	451i	Pentasodium triphosphate
42	338	Phosphoric acid
43	501i	Potassium carbonate
44	332i	Potassium dihydrogen citrate
45	340i	Potassium dihydrogenphosphate
46	577	Potassium gluconate
47	501ii	Potassium hydrogen carbonate
48	515ii	Potassium hydrogen sulfate
49	525	Potassium hydroxide
50	326	Potassium lactate
51	452ii	Potassium polyphosphate
52	337	Potassium sodium L (+)-tartrate
53	515i	Potassium sulphate
54	350ii	Sodium DL-malate
55	335ii	Sodium L(+)-tartrate
56	262i	Sodium acetate
57	541i	Sodium(aluminium phosphate, acidic)
1	2	3
58	541ii	Sodium(aluminium phosphate, basic)
59	452iii	Sodium calcium polyphosphate
60	500i	Sodium carbonate
61	331i	Sodium dihydrogen citrate
62	339i	Sodium dihydrogenphosphate
63	365	Sodium fumarates

64	350i	Sodium hydrogen DL-malate
65	500ii	Sodium hydrogen carbonate
66	514ii	Sodium hydrogen sulphate
67	524	Sodium hydroxide
68	325	Sodium lactate
69	452i	Sodium polyphosphate
70	500iii	Sodium sesquicarbonate
71	514i	Sodium sulfate
72	334	L(+)-Tartaric acid
73	450v	Tetrapotassium diphosphate
74	450iii	Tetrasodium diphosphate
75	380	Triammonium citrate
76	333iii	Tricalcium citrate
77	341iii	Tricalcium phosphate
78	343iii	Trimagnesium phosphate
79	332ii	Tripotassium citrate
80	340iii	Tripotassium phosphate
81	331iii	Trisodium citrate
82	450ii	Trisodium diposphate
83	339iii	Trisodium phosphate

Sub-Part-3

SI No.	INS SI No.	Antifoaming agent
1	2	3
1	404	Calcium alginate
2	905d	Mineral oil, high viscosity
3	471	Mono-and di-glycerides of fatty acids
4	900a	Polydimethyl siloxane
5	1521	Polyethylene glycol

Sub-Part-4

SI No.	INS SI No.	Foaming agent
1	2	3
1	400	Alginic acid
2	403	Ammonium alginate
3	404	Calcium alginate
4	482(i)	Calcium stearoyllactylate
5	463	cellulose
6	465	ethyl cellulose
7	460(i)	Microcrystallinecellulose (Cellulose gel)
8	942	Nitrous oxide
9	402	Potassium alginate
10	405	Propylene glycol alginate
11	999(ii)	Quillaia (extract type 2)

12	999(i)	Quillaia (extract type 1)
13	401	Sodium alginate
14	481(i)	Sodium stearyl lactylate
15	415	Xanthan gum

Sub-Part-5

SI No.	INS SI No.	Firming Agent
1	2	3
1	523	Aluminium (ammonium sulfate)
2	170(i)	Calcium carbonate
3	509	Calcium chloride
4	341(i)	Calcium dihydrogen phosphate
5	578	Calcium gluconate
6	341(ii)	Calcium hydrogen phosphate
7	526	Calcium hydroxide
8	327	Calcium lactate
9	516	Calcium sulfate
10	424	Curdlan
11	450(vi)	Dicalcium diphosphate
12	511	Magnesium chloride
13	580	Magnesium gluconate
14	333(iii)	Tricalcium citrate
15	341(iii)	Tricalcium phosphate

16	340(iii)	Tripotassium phosphate
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Sub-Part-6

SI No.	INS SI No.	Thickener
1	2	3
1	1422	Acetylated distarchadipate
2	1414	Acetylated distarch phosphate
3	1451	Acetylated oxidized starch
4	1401	Acid treated starch
5	406	Agar
6	400	Aginic acid
7	1402	Alkaline theated starch
8	403	Ammonium alginate
9	452(v)	Ammonium polyphosphate
10	901	Beeswax
11	1403	Bleached starch
12	404	Calcium alginate
13	509	Calcium chloride
14	341(i)	Calcium dihydrogenphosphate
15	341(ii)	Calcium hydrogen phosphate
16	452(iv)	Calcium polyphosphate
17	902	Candelilla wax
18	410	Carob bean gum

19	427	Cassia gum
20	468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)
21	424	Curdlan
22	457	Cyclodextrin, alpha-
23	459	Cyclodextrin, beta-
24	458	Cyclodextrin, gamma-
25	1400	Dextrins, roasted starch
26	450(vi)	Dicalcium diphosphate
27	340(ii)	Dipotassium hydrogenphosphate
28	450(i)	Disodium diphosphate
29	339(ii)	Disodium hydrogen phosphate
30	1412	Distarch phosphate
31	462	Ethyl (cellulose)
32	467	Ethyl(hydroxyethyl cellulose)
33	418	Gellan gum
34	422	Glycerol
35	412	Guar gum
36	463	Hydroxypropyl cellulose
37	1442	Hydroxypropyl distarch phosphate
38	464	Hydroxypropyl (methyl cellulose)
1	2	3
39	1440	Hydroxypropyl starch
40	953	Isomalt (Hydrogenated isomaltulose)

41	425	Koniac flour
42	966	Lactitol
43	965(i)	Maltitol
44	965(ii)	Maltitol syrup
45	461	Methyl cellulose
46	465	Methyl ethyl cellulose
47	460(i)	Microcrystalline cellulose (Cellulose gel)
48	1410	Monostarch phosphate
49	1404	Oxidized starch
50	440	Pectins
51	451(ii)	Pentapotassium triphosphate
52	451(i)	Pentasodium triphosphate
53	1413	Phosphated distarch phosphate
54	1200	Polydextroses
55	1521	Polyethylene glycol
56	1203	Polyvinyl alcohol
57	1201	Polyvinyl pyrrolidone
58	402	Potassium alginate
59	508	Potassium chloride
60	340(i)	Potassium dihydrogen phosphate
61	452(ii)	Potassium polyphosphate
62	460(i)	Powdered cellulose
63	407a	Processed [eucheuma seaweed (PES)]
64	405	Propylene glycol alginate

65	1204	Pullulan
66	401	Sodium alginate
67	541(i)	Sodium aluminium phosphate, acidic
68	541(ii)	Sodium aluminium phosphate, basic
69	469	Sodium carboxymethyl cellulose enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)
70	339(i)	Sodium dihydrogen phosphate
71	576	Sodium gluconate
72	325	Sodium lactate
73	452(i)	Sodium polyphosphate
74	420(i)	Sorbitol
75	420(ii)	Sorbitol syrup
76	1420	Starch acetate
77	1450	Starch sodium octenyl succinate
78	1405	Starches, enzyme treated
1	2	3
79	181	Tannic acid (Tannins)
80	417	Tara gum
81	450(v)	Tetrapotassium diphosphate
82	450(iii)	Tetrasodium diphosphate
83	341(iii)	Tricalcium phosphate
84	340(iii)	Tripotassium phosphate
85	450(ii)	Trisodium diphosphate
86	339(iii)	Trisodium phosphate

87	415	Xanthan gum
88	967	Xylitol

Sub-Part-7

SI No.	INS SI No.	Anti-caking agent
1	2	3
1	559	Aluminium silicate
2	542	Bone phosphate
3	556	Calcium aluminium silicate
4	170(i)	Calcium carbonate
5	341(i)	Calcium dihydrogen phosphate
6	538	Calcium Ferrocyanide
7	341(ii)	Calcium hydrogen phosphate
8	552	Calcium silicate
9	1503	Castor oil
10	381	Ferric ammonium citrate
11	953	Isomalt (Hydrogenated isomaltulose)
12	504(i)	Magnesium carbonate
13	343(i)	Magnesium dihydrogen phosphate
14	343(ii)	Magnesium hydrogen phosphate
15	504(ii)	Magnesium hydroxide carbonate
16	530	Magnesium oxide

17	553(i)	Magnesium silicate, synthetic
18	460(i)	Microcrystalline cellulose (Cellulose gel)
19	900a	Polydimethyl siloxane
20	460(ii)	Powdered cellulose
21	470(i)	Salts of oleic acid with calcium, potassium and sodium
22	470(ii)	Salts of oleic acid with calcium, potassium and sodium
23	554	Sodium aluminosilicate
24	500(i)	Sodium carbonate
25	535	Sodium ferrocyanide
26	500(ii)	Sodium hydrogen carbonate

1	2	3
27	500(iii)	Sodium sesquicarbonate
28	341(iii)	Tricalcium phosphate
29	343(iii)	Trimagnesium phosphate
30	340(iii)	Tripotasslm phosphate

Sub-Part-8

SI No.	INS SI No.	Sequestrant
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1	2	3
1	472a	Acetic and fatty(acid esters of glycerol)
2	400	Alginic acid
3	403	Ammonium alginate
4	452v	Ammonium polyphosphate
5	404	Calcium alginate
6	450vii	Calcium dihydrogen diphosphate)
7	341i	Calcium dihydrogen phosphate
8	385	Calcium disodium ethylene diamine tetraacetate
9	578	Calcium gluconate
10	452iv	Calcium polyphosphate
11	516	Calcium sulfate
12	330	Citric acid
13	472c	Citric and fatty acid esters of glycerol
14	472e	Diacetyltartaric and fatty acid esters of glycerol
15	450vi	Dicalcium diphosphate
16	340ii	Dipotassium hydrogen phosphate
17	336ii	Dipotassium tartrate
18	450i	Disodium diphosphate
19	386	Disodium ethylene diamine tetraacetate
20	339ii	Disodium hydrogen phosphate
21	575	Glucone delta-lactone
22	384	Isopropyl citrates
23	472b	Lactic and fatty acid esters of glycerol

24	336i	Monopotassium tartrate
25	335i	Monosodium tartrate
26	451ii	Pentapotassium triphosphate
27	451i	Pentasodium triphosphate
28	338	Phosphoric acid
29	402	Potassium alginate
30	332i	Potassium dihydrogen citrate
31	340i	Potassium dihydrogen phosphate

1	2	3
32	577	Potassium gluconate
33	452ii	Potassium polyphosphate
34	337	Potassium sodium L(+)-tartrate
35	335ii	Sodium L(+)-tartrate
36	262i	Sodium Acetate
37	401	Sodium alginate
38	452iii	Sodium calcium polyphosphate
39	262ii	Sodium diacetate
40	331i	Sodium dihydrogen citrate
41	339i	Sodium dihydrogen phosphate
42	576	Sodium gluconate
43	452i	Sodium polyphosphae
44	539	Sodium thiosulfate
45	420i	Sorbitol

46	420ii	Sorbitol syrup
47	484	Stearyl citrate
48	334	L(+)-Tartaric acid
49	450v	Tetrapotassium diphosphate
50	450iii	Tetrasodium diphosphate
51	333iii	Tricalcium citrate
52	1505	Triethyl citrate
53	332ii	Tripotassium citrate
54	340iii	Tripotassium phosphate
55	331iii	Trisodium citrate
56	450ii	Trisodium diphosphate
57	339ii	Trisodium phosphate

Sub-Part-9

SI No.	INS SI No.	Gelling agent
1	2	3
1	406	Agar
2	400	Alginic acid
3	403	Ammonium alginate
4	404	Calcium alginate
5	427	Cassia gum
6	424	Curdlan
7	425	Konjac flour

8	440	Pectins
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1	2	3
9	402	Potassium alginate
10	407a	Processed eucheuma seaweek (PES)
11	405	Propylene glycol alginate
12	401	Sodium alginate
13	417	Tara gum

Sub-Part-10

SI No.	INS SI No.	Emulsifier
1	2	3
1	472a	Acetic and fatty acid esters of glycerol
2	1422	Acetylated distarch adipate
3	1414	Acetylated distarch phosphate
4	1451	Acetylated oxidized starch
5	1401	Acid-treated starch
6	406	Agar
7	400	Alginic acid
8	1402	Alkaline treated starch
9	403	Ammonium alginate
10	452v	Ammonium polyphosphate
11	442	Ammonium salts of phosphatidic acid

12	901	Beeswax
13	1403	Bleached starch
14	542	Bone phosphate
15	450vii	Calcium dihydrogen diphosphate
16	452iv	Calcium polyphosphate
17	482i	Calcium stearoyl lactylate
18	902	Candelilla wax
19	410	Carob bean gum
20	427	Cassia gum
21	1503	Castor oil
22	472c	Citric and fatty acid esters of glycerol
23	1400	Dextrins, roasted starch
24	472e	Diacetyltartaric and fatty acid esters of glycerol
25	450vi	Dicalcium diphosphate
26	480	Diocetyl sodium sulfosuccinate
27	340ii	Dipotassium hydrogen phosphate
28	450i	Disodium diphosphate
29	339ii	Disodium hydrogen phosphate
30	1412	Distarch phosphate

1	2	3
31	467	Ethyl hydroxyethyl cellulose
32	445iii	Glycerol ester of wood rosin

33	412	Guar gum
34	463	Hydroxypropyl cellulose
35	1442	Hydroxypropyl distarch phosphate
36	464	Hydroxypropyl methyl cellulose
37	1440	Hydroxypropyl starch
38	425	Koniac flour
39	472b	Lactic and fatty acid esters of glycerol
40	966	Lactitol
41	322i	Lecithin
42	965i	Maltitol
43	965ii	Maltitol syrup
44	461	Methyl cellulose
45	465	Methyl ethyl cellulose
46	460i	Microcrystalline cellulose (Cellulose gel)
47	471	Mono-and di-glycerides of fatty acids
48	1410	Monostarch phosphate
49	1404	Oxidized starch
50	440	Pectins
51	451ii	Pentapotassium triphosphate
52	451i	Pentasodium triphosphate
53	1413	Phosphated distarch phosphate
54	900a	Polydimethyl siloxane
55	1521	Polyethylene glycol
56	475	Polyglycerol esters of fatty acids

57	476	Polyglycerol esters of interesterified ricinoleic acid
58	1201	Polyvinyl pyrrolidone
59	402	Potassium alginate
60	340i	Potassium dihydrogen phosphate
61	326	Potassium lactate
62	452ii	Potassium polyphosphate
63	460ii	Powdered cellulose
64	407a	Processed eucheuma seaweed (PES)
65	1520	Propylene glycol
66	405	Propylene glycol alginate
67	477	Propylene glycol esters of fatty acids
68	999ii	Quillaia extract type 2
69	999i	Quillaia extract type 1
70	470i	Salts of myristic, palmitic and stearic acids with ammonia calcium, potassium and sodium
1	2	3
71	470ii	Salts of oleic acid with calcium, potassium and sodium
72	401	Sodium alginate
73	541i	Sodium aluminium phosphate, acidic
74	541ii	Sodium aluminium phosphate, basic
75	452iii	Sodium calcium polyphosphate
76	331i	Sodium dihydrogen citrate
77	339i	Sodium dihydrogen phosphate

78	325	Sodium lactate
79	452i	Sodium polyphosphate
80	481i	Sodium stearyl lactylate
81	493	Sorbitan monolaurate
82	494	Sorbitan monooleate
83	495	Sorbitan monopalmitate
84	491	Sorbitan monostearate
85	492	Sorbitan tristearate
86	1420	Starch acetate
87	1450	Starch sodium octenyl succinate
88	1405	Starches, enzyme treated
89	484	Stearyl citrate
90	474	Sucroglycerides
91	473a	Sucrose Oligoesters, Type I and Type II
92	444	Sucrose acetate isobutyrate
93	473	Sucrose esters of fatty acids
94	181	Tannic acid, Tannins
95	450v	Tetrapotassium, diphosphate
96	450iii	Tetrasodium, diphosphate
97	479	Thermally oxidized soya bean oil interacted with mono-and diglycerides of fatty acids
98	1518	Triacetin
99	341iii	Tricalcium phosphate
100	1505	Triethyl citrate

101	331iii	Trisodium citrate
102	450ii	Trisodimu diphosphate
103	339iii	Trisodium phosphate
104	415	Xanthan gum
105	967	Xylitol

Sub-Part-11

SI No.	INS SI No.	Bulking agent
1	2	3
1	406	Agar
2	400	Alginic acid
3	403	Ammonium alginate
4	404	Calcium alginate
5	462	Ethyl cellulose
6	464	Hydroxypropyl methyl cellulose
7	953	Isomalt (Hydrogenated isomaltulose)
8	965i	Maltitol
9	965ii	Maltitol syrup
10	461	Methyl cellulose
11	460i	Microcrystalline cellulose (Cellulose gel)
12	1200	Polydextroses
13	402	Potassium alginate

14	460ii	Powdered cellulose
15	407a	Processed eucheuma seaweed (PES)
16	405	Propylene glycol alginate
17	401	Sodium alginate
18	325	Sodium lactate
19	420i	Sorbitol
20	420ii	Sorbitol syrup

Sub-Part-12

SI No.	INS SI No.	Flour treatment agent
1	2	3
1	510	Ammonium chloride
2	342i	Ammonium dihydrogen phosphate
3	1100(i)	alpha- Amylase from <i>Aspergillus oryzae</i> var.
4	1100(vi)	Carbohydrase from <i>Bacillus licheniformis</i>
5	1100(iv)	alpha-Amylase from <i>Bacillus megaterium</i> expressed in <i>Bacillus subtilis</i>
6	1100(v)	alpha-Amylase from <i>Bacillus stearothermophilus</i> expressed in <i>Bacillus subtilis</i>
7	1100(ii)	alpha-Amylase from <i>Bacillus stearothermophilus</i>
8	1100(iii)	alpha-Amylase from <i>Bacillus subtilis</i>
9	300	Ascorbic acid, L-

10	927a	Azodicarbonamide
11	1101iii	Bromelain
12	170i	Calcium carbonate
13	341i	Calcium dihydrogen phosphate

1	2	3
14	341ii	Calcium hydrogen phosphate
15	327	Calcium lactate
16	529	Calcium oxide
17	482i	Calcium stearyl lactylate
18	516	Calcium sulfate
19	472c	Citric and fatty acid esters of glycerol
20	342ii	Diammonium hydrogen phosphate
21	329	Magnesium lactate, DL-
22	1101i	Protease
23	481i	Sodium stearyl lactylate
24	483	Stearyl tartrate
25	341iii	Tricalcium phosphate
26	340iii	Tripotassium phosphate

Sub-Part-13

SI No.	INS SI No.	Glazing agent
1	2	3

1	406	Agar
2	400	Alginic acid
3	403	Ammonium alginate
4	901	Beeswax
5	404	Calcium alginate
6	902	Candelilla wax
7	1503	Castor oil
8	462	Ethyl cellulose
9	907	Hydrogenated poly-1-decenes
10	463	Hydroxypropyl cellulose
11	464	Hydroxypropyl methyl cellulose
12	953	Isomalt(Hydrogenated isomaltulose)
13	425	Konjac flour
14	461	Methyl cellulose
15	460i	Microcrystalline cellulose (Cellulose gel)
16	905d	Mineral oil, high viscosity
17	905e	Mineral oil, medium viscosity
18	1200	Polydextroses
19	1521	Polyethylene glycol
20	1203	Polyvinyl alcohol
21	1201	Polyvinyl pyrrolidone
22	402	Potassium alginate

1	2	3
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23	460ii	Powdered cellulose
24	407a	Processed eucheuma seaweed (PES)
25	1520	Proylene glycol
26	1204	Pullulan
27	904	Shellac, bleached
28	401	Sodium alginate

Sub-Part-14

SI No.	INS SI No.	Humectant
1	2	3
1	406	Agar
2	400	Alginic acid
3	403	Ammonium alginate
4	452v	Ammonium polyphosphate
5	542	Bone phosphate
6	404	Calcium alginate
7	450vii	Calcium dihydrogen diphosphate
8	341i	Calcium dihydrogen phosphate
9	341i	Calcium hydrogen phosphate
10	452iv	Calcium polyphosphate
11	480	Diocetyl sodium sulfosuccinate
12	340ii	Dipotassium hydrogen phosphate

13	450i	Disodium diphosphate
14	339ii	Dipotassium hydrogen phosphate
15	968	Erythritol
16	422	Glycerol
17	425	Koniac flour
18	965i	Maltitol
19	965ii	Maltitol Syrup
20	451ii	Pentapotassium triphosphate
21	451i	Pentasodium triphosphate
22	1200	Polydextroses
23	402	Potassium alginate
24	340i	Potassium dihydrogen phosphate
25	326	Potassium lactate
26	452ii	Potassium polyphosphate
27	460ii	Powdered cellulose
28	407a	Processed eucheuma seaweed (PES)
29	1520	Propylene glycol
30	350ii	Sodium DL-malate

1	2	3
31	401	Sodium alginate
32	452iii	Sodium calcium polyphosphate
33	339i	Sodium dihydrogen phosphate
34	350i	Sodium hydrogen DL-malate

35	325	Sodium lactate
36	452i	Sodium Polyphosphate
37	420i	Sorbitol
38	420ii	Sorbitol syrup
39	450v	Tetrapotassium diphosphate
40	450iii	Tetrasodium diphosphate
41	1518	Triacetin
42	341iii	Tricalcium phosphate
43	340iii	Tripotassium phosphate
44	450ii	Trisodium diphosphate
45	339iii	Trisodium phosphate
46	967	Xylitol

Sub-Part-15

SI No.	INS SI No.	Propellant
1	2	3
1	290	Carbon dioxide
2	941	Nitrogen
3	942	Nitrous oxide
4	523	Aluminium ammonium sulfate
5	503i	Ammonium Carbonate
6	503ii	Ammonium hydrogen Carbonate
7	450vii	Calcium dihydrogendiphosphate

Sub-Part-16

SI No.	INS SI No.	Raising agent
1	2	3
1	341i	Calcium dihydrogen phosphate
2	341ii	Calcium hydrogen phosphate
3	452iv	Calcium polyphosphate
4	450vi	Dicalcium diphosphate
5	450i	Disodium diphosphate
6	575	Glucono delta-lactone
7	501ii	Potassium hydrogen carbonate
8	452ii	Potassium ployphosphate

1	2	3
9	541i	Sodium aluminium phosphate, acidic
10	452iii	Sodium calcium ployphosphate
11	500i	Sodium carbonate
12	339i	Sodium dihydrogen phosphate
13	500ii	Sodium hydrogen Carbonate
14	452i	Sodium ployphosphate
15	500iii	Sodium sesquicarbonate
16	450v	Tetrapotassium diphosphate
17	450iii	Tetrasodium diphosphate

18	341iii	Tricalcium phosphate
19	340iii	Tripotassium phosphate
20	450ii	Trisodium diphosphate

Schedule-2**[Note Regulation 2(1) (g)]****List of Food Additives to be Used with Caution****Part-1****Dyes or Pigments**

SI No.	INS SI No.	Colour
1	2	3
1	102	Tartrazine
2	104	Quinoline Yellow
3	110	Sunset Yellow FCF
4	120	Carmines, Cochineal
5	122	Azorubine, Carmoisine
6	123	Amaranth
7	124	Ponceau 4R (Cochineal red A)
8	127	Erythrosine
9	128	Red 2G
10	129	Allura Red AC
11	132	Indigotine, Indigo Carmine
12	133	Brilliant blue
13	143	Fast green
14	150a	Caramel-I plain caramel
15	150b	Caramel-II sulfite caramel

16	150c	Caramel-III ammonia caramel
17	150d	Caramel-IV sulfite ammonia
18	151	Brilliant black (Black PN)

1	2	3
19	155	Chocolate Brown HT
20	160b (i)	Annatto extracts, bixin based
21	160b (ii)	Annatto extracts, norbixin based
22	171	Titanium Dioxide, TiO ₂

Part-2

Preservatives

SI No.	INS SI No.	Preservatives
1	2	3
1	200	Sorbic acid
2	201	Sodium sorbates
3	202	Potassium sorbates
4	203	Calcium sorbates
5	210	Benzoic acid
6	211	Sodium benzoate
7	212	Potassium benzoate
8	213	Calcium benzoate

9	214	Ethyl para hydroxybenzoate
10	220	Sulphur dioxide
11	221	Sodium sulfite
12	222	Sodium hydrogen sulfite
13	223	Sodium metabisulphite
14	224	Potassium metabisulphite
15	225	Potassium sulfite
16	226	Calcium sulfite
17	227	Calcium hydrogen sulfite
18	228	Potassium bisulfite
19	230	Diphenyl
20	231	Orthophenyl phenol
21	239	Hexamethylene tetramine
22	249	Potassium nitrite
23	250	Sodium nitrite
24	251	Sodium nitrate
25	252	Potassium nitrate
26	260	Acetic acid, Glacial
27	280	Propionic acid
28	281	Sodium propionate
29	282	Calcium propionate
30	283	Potassium propionate

Part-3**Flavour Enhancer**

SI No.	INS SI No.	Flavour Enhancer
(1)	(2)	(3)
1	621	Monosodium L-glutamate
2	622	Monopotassium L-glutamate
3	623	Calcium di-L-glutamate
4	624	Monoammonium L-glutamate
5	625	Magnesium di-L-glutamate
6	627	Disodium 5'-guanylate
7	631	Disodium 5'-inosinate
8	635	Disodium 5'-ribonucleotides

Part-4**Antioxidant**

SI No.	INS SI No.	Antioxidant
1	2	3
1	310	Propyl gallate
2	319	Tertiary butylhydroquinone
3	320	Butylated hydroxyanisole
4	321	Butylated hydroxytoluen

Part-5

Stabilizer

SI No.	INS SI No.	Stabilizer
1	2	3
1	407	Carrageenan
2	413	Tragacanth
3	414	Gum arabic (Acacia gum)

Part-6

Non-Nutritive Agent

SI No.	INS SI No.	Non-Nutritive Agent
1	2	3
1	951	Aspartame
2	950	Acesulfame potassium

Part-7

Other Food Additives

Sub-Part-1

SI No.	INS SI No.	Sweetener
1	2	3
1	421	Mannitol
2	952 i	Cyclamic acid
3	952 ii	Calcium cyclamate

4	954 i	Saccharin
5	954 ii	Calcium saccharin
6	954iii	Potassium saccharin
7	954 iv	Sodium saccharin

Sub-Part-2

SI No.	INS SI No.	Acid or Acidity regulator
1	2	3
1	507	Hydrochloric acid
2	518	Magnesium sulfate

Sub-Part-3

SI No.	INS SI No.	Antifoaming agent
1	2	3
1	551	Silicon dioxide, amorphous

Sub-Part-4

SI No.	INS SI No.	Thickener
1	2	3
1	407	Carrageenan

2	413	Tragacanth gum
3	414	Gum arabic (Acacia gum)

Sub-Part-5

SI No.	INS SI No.	Anti-caking agent
1	2	3
1	536	Potassium ferrocyanide
2	553(iii)	Talc

Sub-Part-6

SI No.	INS SI No.	Gelling agent
1	2	3
1	466	Sodium carboxymethyl cellulose (Cellulose gum)

Sub-Part-7

SI No.	INS SI No.	Emulsifier
1	2	3
1	416	Karaya Gum
2	430	Polyoxyethylene (8) stearate
3	431	Polyoxyethylene (40) stearate
4	432	Polyoxyethylene 20 sorbitan monolaurate

5	433	Polyoxyethylene 20 sorbitan monooleate
6	434	Polyoxyethylene 20 sorbitan monopalmitate
7	435	Polyoxyethylene 20 sorbitan monostearate
8	436	Polyoxyethylene 20 sorbitan tristearate
9	466	Sodiumcarboxymethyl cellulose (Cellulose gum)

Sub-Part-8

SI No.	INS SI No.	Glazing agent
1	2	3
1	903	Carnauba wax
2	905c(i)	Microcrystalline wax
3	925	Chlorine
4	928	Benzoyl peroxide

Sub-Part-9

SI No.	INS SI No.	Thickener
1	2	3
1	1202	Insoluble polyvinylpyrrolidone
2	1403	Bleached starch

Explanation:

“INS” is the International Numbering System for Food Additives, published by the International Food Standards Organization, the World Health Organization and the Food and Agriculture Organization of the United Nations and revised / modified / refined from time to time.

By order of Bangladesh Food Safety Authority

Mohammad Mahfuzul Haque

Chairman

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END TRANSLATION

Attachments:

No Attachments.