

Preservatives in Food Regulation
(Cap. 132 sub. leg. BD)

Contents

Section		Page
1.	<i>(Repealed)</i>	2
2.	Interpretation	2
2A.	Use of alternative forms	12
3.	Restrictions on sale etc. of food containing food additive	14
4.	Food containing antioxidant not to be recommended for babies and young children	18
5.	Sale, labelling and advertisement of preservatives and antioxidants	18
6.	Labelling of food containing a preservative or antioxidant	20
7.	Regulation not to apply to food etc. for re-export	22
7A.	Application to air transit or air transshipment cargo	22
8.	Defences	26
9.	Offences and penalties	28
10.	Name in which proceedings for offences may be brought	28

Section	Page
10A. Transitional: Continued application of repealed provisions during transitional period	28
11. Amendment of Schedule 1	32
Schedule 1 Food which may Contain Food Additive and the Description and Proportion of Food Additive in Each Case	S1-2
Schedule 1A	S1A-2
Schedule 2 Labelling of Articles of Food Containing Preservative or Antioxidant Labelling of Preservatives or Antioxidants and Statements about Articles of Food Containing Excess Amounts of Permitted Preservatives	S2-2

Preservatives in Food Regulation

(L.N. 85 of 2008)

(Cap. 132, sections 55 and 143)

[2 February 1973]

(Format changes—E.R. 1 of 2022)

1. *(Repealed L.N. 85 of 2008)*

2. Interpretation

(1) In this Regulation unless the context otherwise requires— *(L.N. 85 of 2008)*

air transshipment cargo (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

air transit cargo (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; *(29 of 2000 s. 5)*

alternative form (替代物), in relation to a permitted food additive set out in column 1 of Schedule 1A, means a substance specified in relation to that food additive in column 2 of that Schedule; *(L.N. 85 of 2008)*

antioxidant (抗氧化劑) means any substance that protects food against deterioration caused by oxidation (including fat rancidity and colour changes) but does not include—

- (a) lecithin;
- (b) ascorbic acid or salts or esters of ascorbic acid;
- (c) tocopherols;

- (d) erythorbic acid, citric acid, tartaric acid, phosphoric acid, lactic acid or the calcium, potassium or sodium salts of any such acid;
- (e) calcium, potassium or sodium salts of gluconic acid;
- (f) acetic and fatty acid esters of glycerol, lactic and fatty acid esters of glycerol or citric and fatty acid esters of glycerol; or
- (g) glucose oxidase derived from *Aspergillus niger* var.; (L.N. 85 of 2008)

article in transit (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (29 of 2000 s. 5)

canned food (罐頭食物) means food in a hermetically sealed container which has been sufficiently heat processed to destroy any *Clostridium Botulinum* in that food or container or which has a pH of less than 4.5;

cargo transshipment area of Hong Kong International Airport (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (29 of 2000 s. 5)

catering business (飲食供應業) includes the business or undertaking of an inn, public house, hotel, restaurant, cafe, tea-shop, buffet, coffee-stall or any place of refreshment open to the public, or of a club, boarding house, apartment house, refreshment contractor, school feeding centre, staff dining room or canteen;

Codex Alimentarius Commission (食品法典委員會) means the body created in 1963 by the World Health Organization and the Food and Agriculture Organization to develop food standards, guidelines and related texts; (L.N. 85 of 2008)

compounded food (合成食物) means food containing 2 or more ingredients;

container (容器) includes any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article, and in particular includes a wrapper or confining band;

deterioration (變壞), in relation to food, means deterioration due to the action of bacteria, yeasts or moulds;

food additive (食物添加劑) means a preservative or an antioxidant; (L.N. 85 of 2008)

GMP (優良製造規範) means good manufacturing practice, which includes a manufacturing practice that complies with the following—

- (a) the quantity of the food additive added to the food is limited to the lowest possible level necessary to accomplish the desired effect of adding it;
- (b) the quantity of the food additive that becomes a component of the food as a result of its use in the manufacturing, processing or packaging of a food and that is not intended to accomplish any physical or other technical effect in the food itself, is reduced to a reasonably possible extent; and
- (c) the food additive is prepared and handled in the same way as a food ingredient; (L.N. 85 of 2008)

importer (進口商) includes any person who, whether as owner, consignee, agent or broker, is in possession of or entitled to the custody or control of any article of food brought from a place outside Hong Kong; (10 of 1986 s. 32(2))

INS (國際編碼系統) means the system known as the “International Numbering System for Food Additives” that was adopted by the Codex Alimentarius Commission for identifying food additives in the list of ingredients of any pre-packaged food; (L.N. 85 of 2008; E.R. 1 of 2022)

maximum permitted level (最高准許含量), in relation to a permitted food additive set out in column 2 of Schedule 1, means the proportion specified in relation to that food additive in column 3 of that Schedule; (*L.N. 85 of 2008*)

permitted antioxidant (准許抗氧化劑) means a substance specified in column 2 of Schedule 1 that functions primarily as an antioxidant; (*L.N. 85 of 2008*)

permitted colouring matter (准許染色料) means any colouring matter inasmuch as its use is permitted by the Colouring Matter in Food Regulations (Cap. 132 sub. leg. H);

permitted food additive (准許食物添加劑) means a food additive specified in column 2 of Schedule 1; (*L.N. 85 of 2008*)

permitted preservative (准許防腐劑) means a substance specified in column 2 of Schedule 1 that functions primarily as a preservative; (*L.N. 85 of 2008*)

pre-packed (預先包裝) means made up in advance ready for retail sale in or on a container; and on any premises where food of any description is so made up, or is kept or stored for sale after being so made up, any food of that description found made up in or on a container shall be deemed to be pre-packed unless the contrary is proved;

preparation (配製), in relation to food, includes manufacture and any form of treatment; and **preparation for sale** (配製以供出售) includes packaging;

preservative (防腐劑) means any substance which is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other deterioration of food or of masking any of the evidence of putrefaction but does not include—

- (a) (*Repealed L.N. 85 of 2008*)
- (b) any permitted colouring matter;
- (c) common salt (sodium chloride);

- (d) lecithin, sugars or tocopherols;
- (e) nicotinic acid or its amide;
- (f) vinegar or acetic acid, lactic acid, ascorbic acid, citric acid, malic acid, phosphoric acid, polyphosphoric acid or tartaric acid or the calcium, potassium or sodium salts of any of the acids specified in this paragraph; (*L.N. 85 of 2008*)
- (g) glycerol, alcohol or potable spirits, isopropyl alcohol, propylene glycol, monoacetin, diacetin or triacetin;
- (h) herbs or hop extract;
- (i) spices or essential oils when used for flavouring purposes;
- (j) any substance added to food by the process of curing known as smoking;
- (k) carbon dioxide, nitrogen or hydrogen when used in the packing of food in hermetically sealed containers;
- (l) nitrous oxide when used in the making of whipped cream; or (*L.N. 85 of 2008*)
- (m) glucose oxidase derived from *Aspergillus niger* var.; (*L.N. 85 of 2008*)

relevant food (有關食物), in relation to a scheduled food category, means food that constitutes or belongs to the scheduled food category; (*L.N. 85 of 2008*)

retail sale (零售) and **sale by retail** (以零售方式出售) mean respectively any sale to a person buying otherwise than for the purpose of re-sale, but does not include a sale to a caterer for the purposes of his catering business, or a sale to a manufacturer for the purposes of his manufacturing business;

scheduled food category (附表所列食物分類) means a category or sub-category of food specified in column 1 of Schedule 1; *(L.N. 85 of 2008)*

sell (售賣) includes offer or expose for sale or have in possession for sale;

storage (貯存), in relation to food, means storage at, in or upon any farm, dock, vehicle, warehouse, fumigation chamber, cold store, or any barge or ship whilst, in either case, in the waters of Hong Kong. *(L.N. 85 of 2008)*

(L.N. 85 of 2008)

- (2) For the purposes of this Regulation, percentages and parts per million shall be calculated by weight. *(L.N. 85 of 2008)*
- (3) *(Repealed L.N. 85 of 2008)*

2A. Use of alternative forms

- (1) An alternative form may be used in place of a permitted food additive set out in relation to it in column 1 of Schedule 1A but only as follows—
 - (a) subject to paragraph (b), the alternative form may be used up to the maximum permitted level specified for the relevant permitted food additive subject to the alternative form being calculated in the form of the permitted food additive;
 - (b) calcium disodium ethylene diamine tetraacetate, which is the alternative form of disodium ethylene diamine tetraacetate, must be calculated in the form of anhydrous calcium disodium ethylene diamine tetraacetate.
- (2) A reference to a permitted food additive in this Regulation is to be construed in accordance with subsection (1).

(L.N. 85 of 2008)

3. Restrictions on sale etc. of food containing food additive

- (1) Subject to this section, a person shall not import, manufacture for sale or sell any article of food that contains a food additive.
- (2) Any relevant food may contain the permitted food additive specified in relation to its scheduled food category but in a proportion that does not exceed the maximum permitted level.
- (3) Subject to subsection (4), any relevant food or any food intended for use in the preparation of a relevant food may—
 - (a) on importation on a sale that is not a retail sale; or
 - (b) on consignment or delivery pursuant to a sale that is not a retail sale,contain, in any proportion, a permitted preservative that is specified for the scheduled food category of the relevant food.
- (4) Subsection (3)—
 - (a) applies only if the seller has given to the importer on or before importation or to the buyer on or before sale a document, in the form specified in Schedule 2, that accurately states the description and the maximum quantity of the preservatives present in the food; and
 - (b) does not apply to pre-packed food, or fruit or fruit pulp that contains sulphur dioxide and is intended for manufacturing purposes.
- (5) Where 2 or more permitted food additives are specified in relation to a scheduled food category, any relevant food of that food category may contain an admixture of those food additives—
 - (a) if each such food additive does not exceed the maximum permitted level; or

- (b) if a note referred to in column 4 of Schedule 1 opposite to that scheduled food category specifies a different condition, that condition is complied with instead of paragraph (a).
- (6) Any food may contain, in a proportion that does not exceed 5 parts per million, formaldehyde derived from—
 - (a) any wet strength wrapping containing any resin based on formaldehyde; or
 - (b) any plastic food container or utensil manufactured from any resin of which formaldehyde is a condensing component.
- (7) The skin, but not the flesh, of a banana may contain nystatin.
- (8) Any canned food may contain nisin, and any food may contain nisin introduced in the preparation of that food by the use of canned food containing nisin.
- (9) Any compounded food may contain any permitted food additive introduced in the preparation of that food by the use of any relevant food (other than fruit or fruit pulp intended for manufacturing purposes or any unfermented grape juice product intended for sacramental use), if—
 - (a) that permitted food additive is specified in Schedule 1 for the scheduled food category of the relevant food used in the compounded food; and
 - (b) the proportion of the permitted food additive present in the compounded food does not exceed, in relation to the quantity of the relevant food used, the maximum permitted level.
- (10) Subsection (1) does not apply to an article of food containing any food additive that is naturally present in that food.

(L.N. 85 of 2008)

4. Food containing antioxidant not to be recommended for babies and young children

No person shall—

- (a) give with any food sold by him or display with any food for sale any label, whether attached to or printed on the container of that food or not; or
- (b) publish, or be a party to the publication of any advertisement for any food; or
- (c) use on, or in connexion with, the sale of food any description,

which bears or includes any words or description stating directly or by implication that the food is intended mainly for babies and young children, if the food to which the label, advertisement or description relates has in it or on it any added antioxidant.

[cf. S.I. 1966/1500 r. 7 U.K.]

5. Sale, labelling and advertisement of preservatives and antioxidants

- (1) No person shall sell any substance which is recommended in any mark or label placed on its container for use as a preservative or antioxidant in food unless that container bears a label in accordance with the provisions of Schedule 2.
- (2) Where in accordance with the provisions of subsection (1) a container is required to bear such a label and such container is wrapped in paper or any other wrapper through which the label on the container is not clearly readable the outermost wrapper shall on any exposure or offer for sale by retail bear a label as if it were the container or receptacle to which subsection (1) applies.

- (3) No person shall sell or advertise for sale with a view to its use in the preparation of food—
- (a) any food additive other than a permitted food additive;
(L.N. 85 of 2008)
 - (b) *(Repealed L.N. 85 of 2008)*
 - (c) any permitted food additive in such a manner as to be likely to lead to its use contrary to this Regulation.

(L.N. 85 of 2008)

[cf. S.I. 1962/1532 r. 6 U.K.]

6. Labelling of food containing a preservative or antioxidant

- (1) Subject to the provisions of this section, no person shall sell, consign or deliver any relevant food mentioned in section 1 of Schedule 2 which contains a permitted preservative or permitted antioxidant specified in relation to the scheduled food category of that food except in a container bearing a label in accordance with the provisions of Schedule 2 unless, in the case of a retail sale, a notice written in English and Chinese languages to the effect that the food contains preservative or antioxidant is exhibited in a conspicuous place so as to be easily readable by a customer.
- (2) Where in accordance with subsection (1) a container is required to bear such a label and such container is wrapped in paper or any other wrapper through which the label on the container is not clearly readable the outermost wrapper shall on any exposure or offer for sale by retail bear a label as if it were the container to which the subsection applies.
- (3) Nothing in this section shall apply as respects any sale of any relevant food for immediate consumption on or at the premises of the seller or in or at any stall or mobile refreshment vehicle.

(L.N. 85 of 2008)

[cf. S.I. 1962/1532 r. 5 U.K.]

7. Regulation not to apply to food etc. for re-export

(L.N. 85 of 2008)

The provisions of this Regulation which prohibit any preservative or antioxidant in articles of food and which require the labelling of certain articles of food and of articles sold as preservatives or antioxidants shall not apply in the case of any article which has been imported into Hong Kong for the purpose of re-export or manufactured in Hong Kong solely for the purpose of export.

(10 of 1986 s. 32(2); L.N. 85 of 2008)

7A. Application to air transit or air transshipment cargo

- (1) Section 3 does not apply in relation to the import of an article of food referred to in that section that is air transit cargo or air transshipment cargo; but if at any time between its being brought into and taken out of Hong Kong such article of food is removed from the cargo transshipment area of Hong Kong International Airport then, for the purposes of section 3— *(L.N. 85 of 2008)*
 - (a) the article of food is deemed to be imported at the time of such removal; and
 - (b) the person who brought the article of food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the article of food at the time of its removal,and, except to that extent, that section has effect as if this subsection had not been enacted.
- (2) In proceedings against a person for an offence under section 9, being proceedings— *(L.N. 85 of 2008)*

- (a) in relation to the import of an article of food referred to in section 3 that is air transit cargo or air transshipment cargo; and
- (b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out of Hong Kong, the article of food was removed from the cargo transshipment area of Hong Kong International Airport,

it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.

- (3) Where in any proceedings the defence provided by subsection (2) involves an allegation that the commission of the offence was due to— (*L.N. 85 of 2008*)
 - (a) the act or default of another person; or
 - (b) reliance on information given by another person,the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—
 - (i) the person who committed the act or default or gave the information; and
 - (ii) the act, default or information,of which he is aware at the time he serves the notice.
- (4) A person is not entitled to rely on the defence provided by subsection (2) by reason of his reliance on information supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to— (*L.N. 85 of 2008*)

- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
- (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5; L.N. 85 of 2008)

8. Defences

- (1) In any proceedings for an offence against this Regulation in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish, or arrange for the publication of, advertisements, he received the advertisement for publication in the ordinary course of business. [*cf. S.I. 1962/1532 r. 8(4) U.K.*]
- (2) In any proceedings against the manufacturer or importer for an offence against this Regulation in relation to the publication of an advertisement it shall rest on the defendant to prove that he did not publish and was not a party to the publication of the advertisement. [*cf. S.I. 1966/1500 r. 10(2) U.K.*]
- (3) In any proceedings for an offence against section 3 it shall be a defence for the defendant to prove that the presence in any food of any preservative other than a permitted preservative or the presence of a permitted preservative in any food other than a relevant food, is solely due to the use of that preservative in food storage— (*L.N. 85 of 2008*)
 - (a) as an acaricide, fungicide, insecticide, or rodenticide, for the protection, in each case, of food whilst in storage; or
 - (b) as a sprout inhibitor or depressant, otherwise than in a place where food is packed for retail sale. [*cf. S.I. 1962/1532 r. 8(5) U.K.*]

(L.N. 85 of 2008)

9. Offences and penalties

Any person who contravenes any of the provisions of section 3, 4, 5 or 6 shall be guilty of an offence and shall be liable on summary conviction to a fine at level 5 and to imprisonment for 6 months.

(L.N. 114 of 1984; L.N. 334 of 1987; L.N. 177 of 1996; L.N. 85 of 2008)

10. Name in which proceedings for offences may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences and without prejudice to the powers of the Secretary for Justice in relation to the prosecution of criminal offences, prosecutions for an offence under any of the provisions of this Regulation may be brought in the name of the Director of Food and Environmental Hygiene.

(L.N. 362 of 1997; 78 of 1999 s. 7; L.N. 85 of 2008)

10A. Transitional: Continued application of repealed provisions during transitional period

- (1) During the transitional period, a person who imports, manufactures for sale or sells any article of food that contains a preservative or an antioxidant (as defined in the Amended Regulation) does not contravene section 3 if the importation, manufacture for sale or sale would not have contravened any provision of regulation 3 of the former Regulations.
- (2) During the transitional period, a person does not contravene section 4 if the antioxidant (as defined in the Amended Regulation) that the food to which the label, advertisement or description relates has in it or on it was not an antioxidant within the meaning of the former Regulations.
- (3) During the transitional period, a person does not contravene section 5(1) if the substance that—

- (a) is sold by the person; and
- (b) is recommended for use as a preservative or an antioxidant in food (as defined in the Amended Regulation),

was not a preservative or an antioxidant within the meaning of the former Regulations.

- (4) During the transitional period, a person who sells or advertises for sale, a preservative or an antioxidant (as defined in the Amended Regulation), with a view to its use in the preparation of food, does not contravene section 5(3) if the sale or advertisement would not have contravened regulation 5(3) of the former Regulations.
- (5) During the transitional period, if any food sold, consigned or delivered by a person contains an added preservative or antioxidant that was specified as permissible in the case of such food in the First Schedule of the former Regulations, the person does not contravene section 6 if the food is sold, consigned or delivered in accordance with regulation 6 of the former Regulations.
- (6) To avoid doubt it is stated that the provisions of the former Regulations that are necessary to give effect to this section continue to apply to the extent necessary, despite their repeal or amendment by the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008).
- (7) To avoid doubt it is stated that this section (the purpose of which is to enable the continued application of the former Regulations as an alternative to the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008)) does not limit or prejudice the application of the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008).
- (8) In this section—

Amended Regulation (經修訂規例) means the former Regulations as amended by the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008);

former Regulations (舊有規例) means the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) as they were in force immediately before the commencement* of the Preservatives in Food (Amendment) Regulation 2008 (L.N. 85 of 2008);

transitional period (過渡期) means the period beginning on 1 July 2008 and ending on 30 June 2010 (both dates inclusive).

(L.N. 85 of 2008)

Editorial Note:

* Commencement date: 1 July 2008.

11. Amendment of Schedule 1

(L.N. 85 of 2008)

The Director of Food and Environmental Hygiene may, by notice in the Gazette, amend the concentrations specified in column 3 of Schedule 1.

(L.N. 114 of 1984; L.N. 67 of 1985; L.N. 85 of 1990; 78 of 1999 s. 7; L.N. 85 of 2008)

Preservatives in Food Regulation

Schedule 1

S1-2

Cap. 132BD

Schedule 1

[ss. 2, 3 & 11 & Sch. 1A]

Food which may Contain Food Additive and the Description and Proportion of Food Additive in Each Case

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1	Dairy products and analogues, excluding infant formulae and follow-up formulae, and products of food category 2 and its sub-categories				
1.1	Beverage whiteners	319	Tertiary butylhydroquinone	100	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.2	Clotted cream	234	Nisin	GMP	
1.3	Milk powder and cream powder (plain), including casein and caseinates	320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Last updated date
24.3.2022

Preservatives in Food Regulation

Schedule 1

S1-4

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1.3.1	Milk powder for vending machines	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
1.4	Milk powder and cream powder analogues	319	Tertiary butylhydroquinone	100	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.5	Cheese and analogues				
1.5.1	Unripened cheese (e.g. cottage cheese, cream cheese and mozzarella cheese)	200	Sorbic acid	1000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	GMP	

Preservatives in Food Regulation

Schedule 1

S1-6

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1.5.2	Ripened cheese (e.g. camembert cheese, cheddar cheese, edam cheese and gouda cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.2.1	Cheese powder (for reconstitution (e.g. for cheese sauces))	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	

Preservatives in Food Regulation

Schedule 1

S1-8

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1.5.2.2	Provolone cheese	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		239	Hexamethylene tetramine	25	Note 4
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.3	Whey cheese	200	Sorbic acid	1000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
1.5.4	Processed cheese	200	Sorbic acid	3000	Note 5
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	Note 5

Preservatives in Food Regulation

Schedule 1

S1-10

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1.5.5	Cheese analogues, including imitation cheese, imitation cheese mixes and imitation cheese powders	200	Sorbic acid	1000	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
1.5.6	Whey protein cheese (e.g. ricotta cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
1.6	Dairy-based desserts (e.g. ice cream, pudding and fruit or flavoured yoghurt), excluding plain yoghurt	210	Benzoic acid	300	
		310	Propyl gallate	90	Notes 1 and 6
1.6.1	Fruit-based milk and cream desserts	200	Sorbic acid	300	Note 22
		210	Benzoic acid	300	Note 22
		220	Sulphur dioxide	100	Note 10
		310	Propyl gallate	90	Notes 1 and 6

Preservatives in Food Regulation

Schedule 1

S1-12

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1.6.2	Fruit yoghurt	200	Sorbic acid	300	Note 18
		210	Benzoic acid	300	Note 18
		214	Ethyl para-hydroxybenzoate	120	Note 18
		218	Methyl para-hydroxybenzoate	120	Note 18
		220	Sulphur dioxide	60	Note 10
		310	Propyl gallate	90	Notes 1 and 6
2	Fats and oils, and fat emulsions				
2.1	Fats and oils essentially free from water				
2.1.1	Anhydrous butter oil and ghee	310	Propyl gallate	100	Notes 1 and 7
		311	Octyl gallate	100	Notes 1 and 7
		312	Dodecyl gallate	100	Notes 1 and 7
		320	Butylated hydroxyanisole	175	Notes 1 and 7
		321	Butylated hydroxytoluene	75	Notes 1 and 7

Preservatives in Food Regulation

Schedule 1

S1-14

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.1.2	Vegetable oils and fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	

Preservatives in Food Regulation

Schedule 1

S1-16

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.1.3	Lard, tallow, fish oil and other animal fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	
2.2	Fat emulsions mainly of type water-in-oil				
2.2.1	Emulsions containing at least 80% fat				

Preservatives in Food Regulation

Schedule 1

S1-18

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.2.1.1	Margarine and similar products	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	75	Note 9
388	Thiodipropionic acid	200			

Preservatives in Food Regulation

Schedule 1

S1-20

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.2.1.2	Butter for manufacturing purposes	310	Propyl gallate	80	Notes 1 and 23
		311	Octyl gallate	80	Notes 1 and 23
		312	Dodecyl gallate	80	Notes 1 and 23
		320	Butylated hydroxyanisole	160	Notes 1 and 23
		321	Butylated hydroxytoluene	160	Notes 1 and 23
2.2.1.3	Blends of butter and margarine	310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-22

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.2.2	Emulsions containing less than 80% fat, including fat-reduced butter, fat-reduced margarine and their mixtures	200	Sorbic acid	2000	Note 21
		210	Benzoic acid	1000	Note 21
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	100	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
		388	Thiodipropionic acid	200	
2.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions, excluding products with fat derived from milkfat and dessert products of food category 2.4 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-24

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
2.4	Fat-based desserts, excluding dairy-based dessert products of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
3	Edible ices, including water-based frozen desserts, confections and novelties (e.g. sherbet and sorbet)	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.1	Surface-treated fresh fruit	220	Sulphur dioxide	50	Note 10
4.1.1	Apples	220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	

Preservatives in Food Regulation

Schedule 1

S1-26

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.1.2	Pears		Copper carbonate	3	Note 24
		220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	
4.1.3	Citrus fruit	220	Sulphur dioxide	50	Note 10
		230	Diphenyl	100	
		231	Ortho-phenylphenol	12	
4.2	Frozen sliced apples	220	Sulphur dioxide	500	Note 10
4.3	Dried fruit	210	Benzoic acid	800	
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.1	Dried figs	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.2	Prunes	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9

Preservatives in Food Regulation

Schedule 1

S1-28

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.3.3	Dried apricots	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	2000	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.4	Raisins	210	Benzoic acid	800	
		220	Sulphur dioxide	1500	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.3.5	Desiccated coconuts	210	Benzoic acid	800	
		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	265	Note 9
4.4	Fruit pickled in vinegar, oil or brine	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

Preservatives in Food Regulation

Schedule 1

S1-30

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.5	Canned or bottled (pasteurized or heat-sterilized) fruit	210	Benzoic acid	800	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		512	Stannous chloride	20	Note 11
4.6	Jams, jellies, marmalades	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	500	Note 18
		218	Methyl para-hydroxybenzoate	500	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	130	Note 9
4.7	Fruit-based spreads (e.g. apple butter, lemon curd and chutney) excluding products of food category 4.6 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	100	Note 9

Preservatives in Food Regulation

Schedule 1

S1-32

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.8	Candied fruit	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	100	Note 10
4.9	Fruit preparations, including pulps, purees, fruit sauces, fruit toppings, coconut milk and coconut cream	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	500	Note 10

Preservatives in Food Regulation

Schedule 1

S1-34

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.10	Fruit-based desserts, including fruit-flavoured water-based desserts, excluding fine bakery wares containing fruit of food categories 7.2.1 and 7.2.2 and their sub-categories (if applicable), fruit-flavoured edible ices of food category 3 and its sub-categories (if applicable) and fruit-containing frozen dairy desserts of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
4.11	Fermented fruit products	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

Preservatives in Food Regulation

Schedule 1

S1-36

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.12	Fruit fillings for pastries, excluding purees of food category 4.9 and its sub-categories (if applicable)	200	Sorbic acid	450	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	650	Note 9
4.13	Cooked fruit	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
4.14	Peeled, cut or shredded fresh potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.15	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.15.1	Frozen French fried potatoes	386	Disodium ethylene diamine tetraacetate	100	Note 9

Preservatives in Food Regulation

Schedule 1

S1-38

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.15.2	Frozen avocados	220	Sulphur dioxide	300	Note 10
4.15.3	Frozen potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.16	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
4.16.1	Dried potatoes	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		310	Propyl gallate	50	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
4.16.2	Dried beans	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	800	Notes 9 and 27
4.16.3	Ready-to-eat dried vegetables	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	200	Notes 9 and 27

Preservatives in Food Regulation

Schedule 1

S1-40

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.16.4	Kampyo	210	Benzoic acid	1000	
		220	Sulphur dioxide	5000	Note 10
4.17	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds pickled in vinegar, oil, brine, or soy sauce, excluding fermented soybean products of food categories 12.13 and 12.14 and their sub-categories (if applicable) and fermented vegetables of food category 4.21 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.17.1	Pickled olives	200	Sorbic acid	500	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
		579	Ferrous gluconate	150	Note 12

Preservatives in Food Regulation

Schedule 1

S1-42

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.18	Canned or bottled (pasteurized or heat-sterilized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	365	Note 9
		512	Stannous chloride	25	Note 11
4.19	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. tomato puree, peanut butter and cashew butter)	210	Benzoic acid	1000	
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.19.1	Energy-reduced products	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

Preservatives in Food Regulation

Schedule 1

S1-44

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.19.2	Tomato purees	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.20	Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps, pastes and preparations (e.g. vegetable desserts and sauces, and candied vegetables) other than food category 4.19, and its sub-categories (if applicable)	210	Benzoic acid	3000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9

Preservatives in Food Regulation

Schedule 1

S1-46

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.20.1	Tomato pulp and tomato paste	210	Benzoic acid	3000	Note 20
		214	Ethyl para-hydroxybenzoate	800	Note 20
		218	Methyl para-hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9
4.20.2	Sweetened nut paste	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	3000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9
4.20.3	Horseradish pulp	210	Benzoic acid	3000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	80	Note 9

Preservatives in Food Regulation

Schedule 1

S1-48

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
4.21	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 12.13 and 12.14, and their sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	210	Benzoic acid	1000	
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22.1	Cooked and pre-packed beetroot	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	250	Note 20
		218	Methyl para-hydroxybenzoate	250	Note 20
		386	Disodium ethylene diamine tetraacetate	250	Note 9
5	Confectionery				

Preservatives in Food Regulation

Schedule 1

S1-50

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
5.1	Cocoa products and chocolate products including imitations and chocolate substitutes				
5.1.1	Cocoa mixes (powders) and cocoa mass/cakes	310	Propyl gallate	200	Note 1
5.1.2	Cocoa mixes (syrops)	210	Benzoic acid	700	Note 20
		214	Ethyl para-hydroxybenzoate	700	Note 20
		218	Methyl para-hydroxybenzoate	700	Note 20
		310	Propyl gallate	200	Note 1
5.1.3	Cocoa-based spreads, including fillings (e.g. cocoa butter)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Note 1
		386	Disodium ethylene diamine tetraacetate	50	Note 9
5.1.4	Cocoa and chocolate products, including chocolate-covered nuts and fruit	310	Propyl gallate	200	Note 1

Preservatives in Food Regulation

Schedule 1

S1-52

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
5.1.4.1	White chocolate	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.1.4.2	Chocolate-covered mallow	200	Sorbic acid	1000	
		310	Propyl gallate	200	Note 1
5.1.5	Imitation chocolate, chocolate substitute products	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.2	Confectionery, including hard candy, soft candy and nougats, excluding products of food categories 5.1, 5.3 and 5.4 and their sub-categories (if applicable)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-54

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
5.2.1	Marzipans	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.3	Chewing gum	210	Benzoic acid	1500	
		310	Propyl gallate	1000	Note 2
		314	Guaiac resin	1500	
		319	Tertiary butylhydroquinone	400	Note 2
		320	Butylated hydroxyanisole	400	Note 2
		321	Butylated hydroxytoluene	400	Note 2

Preservatives in Food Regulation

Schedule 1

S1-56

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6	Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 7 and its sub-categories				
6.1	Whole, broken, or flaked grain, including barley, corn, oats, rice, sorghum, soybeans and wheat	310	Propyl gallate	100	Note 1
6.2	Flours	220	Sulphur dioxide	200	Note 10
6.3	Starches	220	Sulphur dioxide	50	Note 10

Preservatives in Food Regulation

Schedule 1

S1-58

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
6.4	Breakfast cereals, including rolled oats	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
6.5	Pre-cooked pastas and noodles and like products	210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-60

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
6.5.1	Instant noodles	200	Sorbic acid	2000	
		210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6.6	Cereal and starch based desserts (e.g. rice pudding and tapioca pudding), including cereal or starch based fillings for desserts	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
		386	Disodium ethylene diamine tetraacetate	315	Note 9
7	Bakery wares				
7.1	Bread and ordinary bakery wares and mixes, including all types of non-sweet bakery products and bread-derived products				

Preservatives in Food Regulation

Schedule 1

S1-62

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
7.1.1	Breads and rolls (e.g. white breads, rye breads, raisin breads, whole wheat breads, whole wheat rolls and soda breads)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.2	Crackers (e.g. soda crackers, rye crisps), excluding flavoured crackers of food category 14.1 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		280	Propionic acid	1000	Note 5
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-64

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
7.1.3	Other ordinary bakery products (e.g. bagels, pita and English muffins)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.4	Bread-type products, including bread stuffing and bread crumbs	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.5	Steamed breads (e.g. mantou and bao)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-66

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
7.1.6	Mixes for bread and ordinary bakery wares	210	Benzoic acid	1000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2	Fine bakery wares and mixes				
7.2.1	Cakes, cookies and pies (e.g. cheesecakes, western cakes, moon cakes, oatmeal cookie, fruit-filled pies and custard pies)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2.2	Other fine bakery products (e.g. pancakes, waffles, Danish pastry, cones for ice cream, flour confectionery, doughnuts, sweet rolls, scones and muffins)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-68

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
7.2.3	Mixes for fine bakery wares (e.g. cake mix, flour confectionery mix, pancake mix, pie mix and waffle mix)	210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
8	Meat and meat products, including poultry and game				
8.1	Fresh meat, poultry and game, comminuted	384	Isopropyl citrates	200	
8.2	Processed meat, poultry and game products in whole pieces or cuts				

Preservatives in Food Regulation

Schedule 1

S1-70

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.2.1	Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.2	Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts	210	Benzoic acid	1000	
		235	Pimaricin	6	
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
		384	Isopropyl citrates	200	

Preservatives in Food Regulation

Schedule 1

S1-72

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.2.3	Fermented non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.4	Heat-treated processed meat, poultry and game products in whole pieces or cuts including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25

Preservatives in Food Regulation

Schedule 1

S1-74

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.2.4.1	Cured and heat-treated meat	250	Sodium nitrite	125	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.5	Frozen processed meat, poultry and game products in whole pieces or cuts, including raw and cooked meat cuts that have been frozen	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.3	Processed comminuted meat, poultry and game products				

Preservatives in Food Regulation

Schedule 1

S1-76

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.1	Cured (including salted) non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

Preservatives in Food Regulation

Schedule 1

S1-78

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products	210	Benzoic acid	1000	
		220	Sulphur dioxide	450	Note 10
		235	Pimaricin	1 mg/dm ²	Note 3
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		384	Isopropyl citrates	200	

Preservatives in Food Regulation

Schedule 1

S1-80

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.3	Fermented non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
8.3.4	Heat-treated processed comminuted meat, poultry and game products, including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products (e.g. foie gras and pates, cooked meatballs)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9

Preservatives in Food Regulation

Schedule 1

S1-82

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.4.1	Cured and heat-treated processed comminuted meat, poultry and game products (e.g. cooked, cured chopped meat, canned corned beef and luncheon meat)	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	125	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.4.2	Heat-treated hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9

Preservatives in Food Regulation

Schedule 1

S1-84

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.4.3	Heat-treated sausages or sausage meat (e.g. breakfast sausages)	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.5	Frozen processed comminuted meat, poultry and game products, including raw, partially cooked and fully cooked products (e.g. frozen breaded or battered chicken fingers)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

Preservatives in Food Regulation

Schedule 1

S1-86

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
8.3.5.1	Frozen hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
9	Fish and fish products, including aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), molluscs (e.g. clams and snails), crustaceans (e.g. shrimps, crabs and lobsters) and echinoderms (e.g. sea urchins and sea cucumbers)				
9.1	Fresh molluscs, crustaceans and echinoderms	220	Sulphur dioxide	100	Note 10
9.2	Processed fish and fish products, including molluscs, crustaceans and echinoderms				

Preservatives in Food Regulation

Schedule 1

S1-88

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.2.1	Frozen (including fresh and partially cooked) fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms (e.g. frozen clams, frozen cod fillets, frozen crabs, frozen finfish, frozen lobsters, frozen prawns, frozen fish roe and frozen surimi)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
9.2.1.1	Frozen molluscs, crustaceans and echinoderms	220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
9.2.2	Frozen uncooked battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen breaded fish fingers and frozen batter-coated fish fillets)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
		388	Thiodipropionic acid	200	Note 1

Preservatives in Food Regulation

Schedule 1

S1-90

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.2.3	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe	386	Disodium ethylene diamine tetraacetate	50	Note 9
9.2.3.1	Cooked fish balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		386	Disodium ethylene diamine tetraacetate	50	Note 9
9.2.4	Cooked molluscs, crustaceans and echinoderms (excluding frying)	220	Sulphur dioxide	150	Note 10
9.2.4.1	Cooked mollusc, crustacean, and echinoderm balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	150	Note 10
9.2.4.2	Cooked shrimps (excluding frying)	210	Benzoic acid	2000	
		220	Sulphur dioxide	150	Note 10

Preservatives in Food Regulation

Schedule 1

S1-92

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.2.4.2.1	Cooked shrimps of species <i>Crangon crangon</i> and <i>Crangon vulgaris</i> (excluding frying)	210	Benzoic acid	6000	
		220	Sulphur dioxide	150	Note 10
9.2.5	Fried fish balls and cakes, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
9.2.6	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms	210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-94

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.2.6.1	Dried shredded fish, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	200	Note 18
		214	Ethyl para-hydroxybenzoate	200	Note 18
		218	Methyl para-hydroxybenzoate	200	Note 18
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.2	Fermented fish products	210	Benzoic acid	1000	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-96

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.2.6.3	Salted fish	200	Sorbic acid	200	
		210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms				
9.3.1	Fish and fish products, including molluscs, crustaceans and echinoderms, marinated with vinegar or wine and/ or in jelly	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-98

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	250	Note 9
9.3.3	Semi-preserved salmon substitutes, caviar and other fish roe products, salted and/or treated with a preservative	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-100

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.3.3.1	Semi-preserved caviar	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2500	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. traditional Oriental fish paste), excluding products of food categories 9.3.1-9.3.3 and their sub-categories (if applicable)	210	Benzoic acid	2000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-102

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
9.3.4.1	Shrimp paste	210	Benzoic acid	2000	Note 20
		214	Ethyl para-hydroxybenzoate	1000	Note 20
		218	Methyl para-hydroxybenzoate	1000	Note 20
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.4	Fully preserved (including canned or fermented) fish and fish products, including molluscs, crustaceans and echinoderms	220	Sulphur dioxide	150	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
9.4.1	Canned abalone	220	Sulphur dioxide	1000	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
10	Egg products				

Preservatives in Food Regulation

Schedule 1

S1-104

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
10.1	Pasteurized and chemically preserved (e.g. by addition of salt) liquid egg products, including whole egg, egg yolk and egg white	210	Benzoic acid	5000	
10.2	Dried and/or heat coagulated (pasteurized) egg products	386	Disodium ethylene diamine tetraacetate	200	Notes 9 and 15
10.3	Egg-based desserts (e.g. egg custard and custard fillings for fine bakery wares)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
11	Sugars and table-top sweeteners, excluding lactose and honey				
11.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	220	Sulphur dioxide	15	Note 10
11.2	Powdered sugar, powdered dextrose	220	Sulphur dioxide	15	Note 10
11.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	220	Sulphur dioxide	20	Note 10
11.3.1	Dried glucose syrup used to manufacture candy products	220	Sulphur dioxide	150	Note 10

Preservatives in Food Regulation

Schedule 1

S1-106

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
11.3.2	Glucose syrup used to manufacture candy products	220	Sulphur dioxide	400	Note 10
11.4	Plantation or mill white sugar	220	Sulphur dioxide	70	Note 10
11.5	Brown sugar (e.g. Demerara sugar), excluding products of food category 11.3 and its sub-categories (if applicable)	220	Sulphur dioxide	40	Note 10
11.6	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.3 and its sub-categories (if applicable)	220	Sulphur dioxide	70	Note 10
11.7	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)	210	Benzoic acid	1000	
		220	Sulphur dioxide	40	Note 10
11.8	Table-top sweeteners, including those containing high-intensity sweeteners (e.g. acesulfame potassium and sorbitol)	210	Benzoic acid	2000	
		386	Disodium ethylene diamine tetraacetate	1000	Notes 9 and 16

Preservatives in Food Regulation

Schedule 1

S1-108

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12	Spices, condiments, soups, sauces, salads, yeast and like products, soy sauces, fermented soybeans and soy protein powders and mixes				
12.1	Herbs and spices (e.g. basil, oregano, chilli paste and curry paste)	220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9

Preservatives in Food Regulation

Schedule 1

S1-110

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.1.1	Curry paste	210	Benzoic acid	350	Note 20
		214	Ethyl para-hydroxybenzoate	350	Note 20
		218	Methyl para-hydroxybenzoate	350	Note 20
		220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9

Preservatives in Food Regulation

Schedule 1

S1-112

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.2	Condiments (e.g. meat tenderisers, onion salt and garlic salt), excluding condiment sauces (e.g. ketchup, mayonnaise and mustard)	210	Benzoic acid	1000	
		220	Sulphur dioxide	200	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9
12.3	Vinegars, including cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar and fruit (wine) vinegar	210	Benzoic acid	1000	
		220	Sulphur dioxide	100	Note 10
12.4	Mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	250	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene diamine tetraacetate	75	Note 9

Preservatives in Food Regulation

Schedule 1

S1-114

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.4.1	Dijon mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene diamine tetraacetate	75	Note 9
12.5	Ready-to-eat soups and broths, including canned, bottled, and frozen (e.g. bouillon, consommés, water- and cream-based soups, chowders and bisques)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-116

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.6	Mixes for soups and broths (e.g. bouillon powders and cubes, powdered and condensed soups and stock cubes and powders)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		218	Methyl para-hydroxybenzoate	175	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-118

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.7	Emulsified sauces (e.g. mayonnaise and salad dressing)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	100	Note 9

Preservatives in Food Regulation

Schedule 1

S1-120

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.8	Non-emulsified sauces, including water-, coconut milk- and milk-based sauces (e.g. barbecue sauce, ketchup, cheese sauce, cream sauce, Worcestershire sauce, brown gravy and chilli sauce)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	250	Note 18
		218	Methyl para-hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
386	Disodium ethylene diamine tetraacetate	75	Note 9		

Preservatives in Food Regulation

Schedule 1

S1-122

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.9	Mixes for sauces and gravies (e.g. mixes for cheese sauce, hollandaise sauce and salad dressing)	210	Benzoic acid	1000	
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2

Preservatives in Food Regulation

Schedule 1

S1-124

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.10	Fish sauce and oyster sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	1000	Note 18
		218	Methyl para-hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
12.11	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.19 and 5.1.3, and their sub-categories (if applicable)	210	Benzoic acid	1500	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
12.12	Yeast and like products	320	Butylated hydroxyanisole	200	Note 1

Preservatives in Food Regulation

Schedule 1

S1-126

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
12.13	Soy sauces	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	550	Note 18
		214	Ethyl para-hydroxybenzoate	550	Note 18
		218	Methyl para-hydroxybenzoate	550	Note 18
12.13.1	Non-fermented soy sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para-hydroxybenzoate	550	Note 18
		218	Methyl para-hydroxybenzoate	550	Note 18
12.14	Fermented soybeans (e.g. dou chi)	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	1000	Note 20
		218	Methyl para-hydroxybenzoate	1000	Note 20
12.15	Soy protein powders and mixes (for reconstitution (e.g. for soy beverage and home-made soft tofu))	210	Benzoic acid	1000	
13	Beverages, excluding dairy products				

Preservatives in Food Regulation

Schedule 1

S1-128

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.1	Fruit juice	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10
13.1.1	Grape juice products (unfermented, intended for sacramental use)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
		220	Sulphur dioxide	70	Note 10
13.2	Vegetable juice	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10

Preservatives in Food Regulation

Schedule 1

S1-130

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.3	Concentrates for fruit juice	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.4	Concentrates for vegetable juice	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.5	Fruit nectar	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10

Preservatives in Food Regulation

Schedule 1

S1-132

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.6	Vegetable nectar	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10
13.7	Concentrates for fruit nectar	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.8	Concentrates for vegetable nectar	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	600	Note 18
		214	Ethyl para-hydroxybenzoate	600	Note 18
		218	Methyl para-hydroxybenzoate	600	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14

Preservatives in Food Regulation

Schedule 1

S1-134

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.9	Water-based flavoured drinks, including carbonated and non-carbonated varieties and concentrates, “sport”, “energy” or “electrolyte” drinks, particulated drinks, ready-to-drink coffee and tea drinks and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea and chilled canned cappuccino drinks)	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

Preservatives in Food Regulation

Schedule 1

S1-136

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.9.1	Fruit juice-based drinks and dry ginger ale	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para-hydroxybenzoate	160	Note 18
		218	Methyl para-hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	70	Notes 10 and 14
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

Preservatives in Food Regulation

Schedule 1

S1-138

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.9.2	Glucose drinks containing not less than 2.3 kg of glucose syrup per 10 litres of the drink	200	Sorbic acid	400	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

Preservatives in Food Regulation

Schedule 1

S1-140

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.9.3	Concentrates (liquid or solid) for water-based flavoured drinks	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para-hydroxybenzoate	800	Note 18
		218	Methyl para-hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
13.10	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, including treated coffee beans for the manufacture of coffee products, excluding cocoa	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	450	Note 20
		218	Methyl para-hydroxybenzoate	450	Note 20
		242	Dimethyl dicarbonate	250	Note 13
		386	Disodium ethylene diamine tetraacetate	35	Note 9

Preservatives in Food Regulation

Schedule 1

S1-142

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.10.1	Coffee extract, solid	210	Benzoic acid	1000	Note 20
		214	Ethyl para-hydroxybenzoate	450	Note 20
		218	Methyl para-hydroxybenzoate	450	Note 20
		220	Sulphur dioxide	150	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		386	Disodium ethylene diamine tetraacetate	35	Note 9
13.11	Beer and malt beverages	210	Benzoic acid	70	Note 20
		214	Ethyl para-hydroxybenzoate	70	Note 20
		218	Methyl para-hydroxybenzoate	70	Note 20
		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9
13.12	Cider and perry	200	Sorbic acid	200	
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		1105	Lysozyme	500	

Preservatives in Food Regulation

Schedule 1

S1-144

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.12.1	Cider and perry containing less than 7% ethanol	200	Sorbic acid	200	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13
		1105	Lysozyme	500	
13.13	Grape wines	200	Sorbic acid	400	
		220	Sulphur dioxide	350	Note 10
		242	Dimethyl dicarbonate	200	Note 13
		1105	Lysozyme	500	
13.13.1	White wines	200	Sorbic acid	400	
		220	Sulphur dioxide	400	Note 10
		242	Dimethyl dicarbonate	200	Note 13
		1105	Lysozyme	500	
13.14	Wines (other than grape, apple and pear) (e.g. rice wine (sake) and sparkling and still fruit wines)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	250	Note 13

Preservatives in Food Regulation

Schedule 1

S1-146

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
13.15	Mead	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	Dimethyl dicarbonate	200	Note 13
13.16	Distilled spirituous beverages containing more than 15% alcohol	200	Sorbic acid	400	
		220	Sulphur dioxide	200	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9
13.17	Aromatised alcoholic beverages (e.g. wine and spirituous cooler-type beverages and low-alcoholic refreshers)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	70	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9
14	Ready-to-eat savouries				

Preservatives in Food Regulation

Schedule 1

S1-148

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
14.1	Snacks—potato, cereal, flour or starch based (from roots and tubers, pulses and legumes), including all plain and flavoured savoury snacks (e.g. potato chips, popcorn and flavoured crackers), excluding plain crackers of food category 7.1.2 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
14.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	

Preservatives in Food Regulation

Schedule 1

S1-150

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
14.3	Snacks—fish based, excluding dried fish snacks of food category 9.2.6 and dried meat snacks of food category 8.3.2 and their sub-categories (if applicable)	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
15	Miscellaneous				
15.1	Food additives				
15.1.1	Colouring matter (if in the form of a solution of a permitted colouring matter)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
15.1.2	Preparations of permitted sweetener and water only	210	Benzoic acid	750	
		214	Ethyl para-hydroxybenzoate	250	Note 17
		218	Methyl para-hydroxybenzoate	250	Note 17

Preservatives in Food Regulation

Schedule 1

S1-152

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
15.1.3	Dimethylpolysiloxane	200	Sorbic acid	1000	Note 19
		210	Benzoic acid	2000	Note 19
		214	Ethyl para-hydroxybenzoate	2000	Note 19
		218	Methyl para-hydroxybenzoate	2000	Note 19
		220	Sulphur dioxide	1000	Notes 10 and 19
15.2	Flavourings and flavouring syrups	210	Benzoic acid	800	Note 19
		214	Ethyl para-hydroxybenzoate	800	Note 19
		218	Methyl para-hydroxybenzoate	800	Note 19
		220	Sulphur dioxide	350	Notes 10 and 19
15.3	Enzymes				
15.3.1	Rennet, liquid	210	Benzoic acid	2000	Note 20
		214	Ethyl para-hydroxybenzoate	2000	Note 20
		218	Methyl para-hydroxybenzoate	2000	Note 20
15.3.2	Papain, solid	220	Sulphur dioxide	30000	Note 10
15.3.3	Papain, aqueous solutions	200	Sorbic acid	1000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19

Preservatives in Food Regulation

Schedule 1

S1-154

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
15.3.4	Aqueous solutions of enzyme preparations not otherwise specified, including immobilised enzyme preparations in aqueous media	200	Sorbic acid	3000	Note 19
		210	Benzoic acid	3000	Note 19
		214	Ethyl para-hydroxybenzoate	3000	Note 19
		218	Methyl para-hydroxybenzoate	3000	Note 19
		220	Sulphur dioxide	500	Notes 10 and 19
15.4	Essential oils and isolates from the concentrates of essential oils	310	Propyl gallate	1000	Notes 1 and 2
		311	Octyl gallate	1000	Notes 1 and 2
		312	Dodecyl gallate	1000	Notes 1 and 2
		320	Butylated hydroxyanisole	1000	Notes 1 and 2
		321	Butylated hydroxytoluene	1000	Notes 1 and 2
15.5	Liquid foam headings	210	Benzoic acid	10000	Note 19
		214	Ethyl para-hydroxybenzoate	10000	Note 19
		218	Methyl para-hydroxybenzoate	10000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19
15.6	Gelatin	220	Sulphur dioxide	1000	Note 10

Preservatives in Food Regulation

Schedule 1

S1-156

Cap. 132BD

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
15.7	Gelatin capsules	200	Sorbic acid	3000	
15.8	Silicone antifoam emulsion	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para-hydroxybenzoate	2000	Note 18
		218	Methyl para-hydroxybenzoate	2000	Note 18
15.9	Pectin, liquid	220	Sulphur dioxide	250	Note 10
15.10	Partial glycerol esters	310	Propyl gallate	100	Notes 1 and 28
		311	Octyl gallate	100	Notes 1 and 28
		312	Dodecyl gallate	100	Notes 1 and 28
		320	Butylated hydroxyanisole	100	Notes 1 and 28
		321	Butylated hydroxytoluene	200	Notes 1 and 28

Note 1 Levels of butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate, tertiary butylhydroquinone, thiodipropionic acid and guaiac resin, are calculated against the weight of the fat or oil content of the food.

Note 2 In relation to butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate and tertiary butylhydroquinone, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

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Preservatives in Food Regulation

Schedule 1

S1-158

Cap. 132BD

- Note 3 Pimaricin should be applied on the surface of food and only present up to a maximum depth of 5 mm. Every 1 mg/dm² is equivalent to 20 ppm of the applicable surface of the food.
- Note 4 Level of hexamethylene tetramine is calculated as formaldehyde.
- Note 5 Sorbic acid and propionic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 6 Level of propyl gallate is calculated on the dry ingredient, dry weight, dry mix or concentrate basis.
- Note 7 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate, as appropriate, can be used in combination only if the combined level does not exceed 200 ppm, and the individual maximum permitted levels are not exceeded.
- Note 8 Sodium nitrate and sodium nitrite can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 9 Level of disodium ethylene diamine tetraacetate is calculated as anhydrous calcium disodium ethylene diamine tetraacetate.
- Note 10 Level of sulphur dioxide is calculated as residual sulphur dioxide.
- Note 11 Level of stannous chloride is calculated as tin.
- Note 12 Level of ferrous gluconate is calculated as iron.
- Note 13 The maximum permitted level refers to the added level during manufacturing of the food.
- Note 14 Levels of food additives concerned are measured in the form of the food which is reconstituted according to the instruction of manufacturer or is served to consumer.
- Note 15 Level of disodium ethylene diamine tetraacetate is calculated against the egg yolk weight on a dry basis.
- Note 16 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis of the high intensity sweetener.
- Note 17 Ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Preservatives in Food Regulation

Schedule 1

S1-160

Cap. 132BD

- Note 18 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate and sorbic acid, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 19 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate, sorbic acid and sulphur dioxide, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 20 Benzoic acid, ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 21 Benzoic acid and sorbic acid can be used in combination only if the combined level does not exceed 2000 ppm, and the individual maximum permitted levels are not exceeded.
- Note 22 Benzoic acid and sorbic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 23 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 240 ppm, and the individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 80 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene or mixtures of them do not exceed 160 ppm.
- Note 24 Level of copper carbonate is calculated as copper.
- Note 25 For use in dehydrated products only.
- Note 26 For use in dehydrated products and in salami-type products only.
- Note 27 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis.
- Note 28 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 300 ppm, and that individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 100 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene do not exceed 100 ppm and 200 ppm respectively, or mixtures of them do not exceed 200 ppm.

(Schedule 1 replaced L.N. 85 of 2008)

Preservatives in Food Regulation

Schedule 1A

S1A-2

Cap. 132BD

Schedule 1A

[ss. 2 & 2A]

Item	Column 1 Permitted food additive (with INS no.) specified for it in Schedule 1	Column 2 Alternative form (with INS no.) in which the permitted food additive may be used (to be calculated as the permitted food additive shown in column 1)
1.	Sorbic acid (200)	Sodium sorbate (201) Potassium sorbate (202) Calcium sorbate (203)
2.	Benzoic acid (210)	Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
3.	Ethyl para-hydroxybenzoate (214)	Sodium ethyl para-hydroxybenzoate (215)
4.	Methyl para-hydroxybenzoate (218)	Sodium methyl para-hydroxybenzoate (219)
5.	Sulphur dioxide (220)	Sodium sulphite (221) Sodium hydrogen sulphite (222) Sodium metabisulphite (223) Potassium metabisulphite (224) Potassium sulphite (225) Calcium sulphite (226) Calcium hydrogen sulphite (227) Potassium bisulphite (228) Sodium thiosulphate (539) Sulphurous acid
6.	Ortho-phenylphenol (231)	Sodium ortho-phenylphenol (232)
7.	Sodium nitrite (250)	Potassium nitrite (249)
8.	Sodium nitrate (251)	Potassium nitrate (252)
9.	Propionic acid (280)	Sodium propionate (281) Calcium propionate (282) Potassium propionate (283)

Preservatives in Food Regulation

Schedule 1A

S1A-4

Cap. 132BD

Item	Column 1 Permitted food additive (with INS no.) specified for it in Schedule 1	Column 2 Alternative form (with INS no.) in which the permitted food additive may be used (to be calculated as the permitted food additive shown in column 1)
10.	Disodium ethylene diamine tetraacetate (386)	Calcium disodium ethylene diamine tetraacetate (385)
11.	Thiodipropionic acid (388)	Dilauryl thiodipropionate (389)

(Schedule 1A added L.N. 85 of 2008)

Schedule 2

[ss. 3, 5 & 6]
(L.N. 85 of 2008)

Labelling of Articles of Food Containing Preservative or Antioxidant Labelling of Preservatives or Antioxidants and Statements about Articles of Food Containing Excess Amounts of Permitted Preservatives

1. The food (being relevant food) containing preservatives to which the rules as to labelling set out in this Schedule apply are sausages, sausage meat, liquid coffee extract, liquid tea extract, pickles and sauces, and (where the proportion of benzoic acid exceeds 800 parts per million) unfermented grape juice products intended for sacramental use and any food containing antioxidant. *(L.N. 85 of 2008)*
2. (1) Each container to which section 6 relates shall bear a label on which is printed clearly and conspicuously a true statement in the form of the following declaration— *(L.N. 85 of 2008)*

(X)	CONTAIN(S) PRESERVATIVE(S)
-----	-------------------------------

- (2) The declaration shall be completed by inserting at (X) the word “This” or “These” followed by the common or usual name of the food as specified in section 1 of this Schedule. *(E.R. 1 of 2022)*
- (3) In the case of any unfermented grape juice product intended for sacramental use to which this Regulation applies the

words “and is not intended for use as a beverage” shall be added to the declaration. *(L.N. 85 of 2008)*

3. Where any of the said article of food contains antioxidant it shall bear a label on which is printed in relation to every added antioxidant contained therein—
 - (a) an accurate description of such antioxidant; and
 - (b) the maximum amount of such antioxidant, expressed as parts per million (estimated by weight).

4. (1) The statement to which section 3(3) and (4) relates shall be printed clearly and conspicuously in the form of the following declaration— *(L.N. 85 of 2008)*

(X) CONTAINS
 NOT MORE THAN
 (Y) PER CENT OF (Z)
 (Y) PER CENT OF (Z)
 AND IS/ARE NOT FOR RETAIL SALE

- (2) The declaration shall be completed by inserting at (X) the word “This” or “These” followed by the common or usual name of the food, at (Y) in words and figures (for example, “seventy (70)”), the maximum percentage by weight, correct to the nearest whole digit, of each and every preservative present in the food and at (Z) a correct description of the preservative to which such percentage relates:

Provided that in any such declaration the words “parts per million” may be substituted for “per cent” and in any such case, the words and figures to be inserted at (Y) shall be the number of parts per million by weight of each and every preservative present in the food.

5. (1) Each container to which section 5(1) relates shall bear a label on which is printed clearly and conspicuously a true statement in the form of the following declaration— (*L.N. 85 of 2008*)

THIS PRESERVATIVE CONTAINS
 (X) PER CENT OF (Y)
 (X) PER CENT OF (Y)

- (2) The declaration shall be completed by inserting at (X) in words and figures, (for example, “seventy (70)”), the percentage by weight, correct to the nearest whole digit, of each and every preservative present in the substance in the container and at (Y) a correct description of the preservative to which such percentage relates:

Provided that in any such declaration the words “parts per million” may be substituted for “per cent” and in any such case the words and figures to be inserted at (X) shall be the number of parts per million by weight of each and every preservative present in the substance in the container.

6. (1) In the case of antioxidants, every container to which section 5(1) relates shall bear a label on which is printed a true statement in the form of the following declaration— (*L.N. 85 of 2008*)

This antioxidant contains
 (X)
 (Y)

- (2) There shall be inserted at (X) in every such declaration a true statement of the percentage, or the number of parts per million, by weight in figures, excluding fractions, correct to the nearest whole digit, or in words and figures excluding fractions, correct to the nearest whole digit, of each and

every antioxidant present in the preparation in the container and a correct description of each antioxidant to which such statement relates. There shall be inserted at (Y) a correct description of any other substance present in the preparation in the container and where more than one such substance is present such substances shall be declared in the order of the proportion in which they were present at the time of sale by the manufacturer, the substance present in the greatest proportion by weight being specified first.

7. Each declaration prescribed in this Schedule shall be printed distinctly and legibly in dark type on a light-coloured ground or in a light type on a dark-coloured ground, the type being not less than 3 mm in height, within a surrounding line and no other matter shall be printed within such surrounding line. The words and figures in such declaration shall be of uniform size and colour and the ground within the said surrounding line shall be of uniform colour, provided that the initial letter in any such word may be larger than the other letters in that word. (*L.N. 89 of 1979*)
8. The label required in this Schedule shall be securely affixed to or be part of the wrapper or container and in any case shall be so placed as to be clearly visible and shall be either part of any main label or a separate label placed in close proximity thereto, provided that if the article bears a label containing the name, trade mark, or a design representing the brand, of the article or the name and address of the manufacturer or dealer, the prescribed declaration shall be printed as part of such label.
9. The declarations prescribed in this Schedule shall also be printed in easily readable Chinese characters where either—

Preservatives in Food Regulation

Schedule 2

S2-10

Cap. 132BD

- (a) the wrappers or containers contain articles which have been manufactured, processed or packed in Hong Kong;
or
 - (b) the wrappers or containers contain articles of food imported into Hong Kong for sale therein and bear labels or markings with writing in Chinese characters.
10. No comment on or explanation of the prescribed declaration (other than any direction as to use in the case of a preservative or antioxidant) shall be placed on the label or on wrapper or container.