CLASS NAMES AND THE INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

CAC/GL 36-1989

SECTION 1 - INTRODUCTION

BACKGROUND

The International Numbering System for Food Additives (INS) is intended as a harmonised naming system for food additives as an alternative to the use of the specific name, which may be lengthy. Inclusion in the INS does not imply approval by Codex for use as food additives. The list may include those additives that have not been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

The INS does not include flavourings, which have a JECFA number as identifier, chewing gum bases, and dietetic and nutritive additives. Enzymes which function as food additives have been included in an 1100 series.

EXPLANATORY NOTES ON THE LAY-OUT OF THE INS

The INS in numerical order (Section 3) is set out in three columns giving the identification number, the name of the food additive and the technological purposes. The identification number usually consists of three or four digits such as 100 for curcumins and 1001 for choline salts and esters. However, in some instances the number is followed by an alphabetical suffix, for example, 150a identifies Caramel I – plain caramel and 150b identifies Caramel II - sulfite caramel. The alphabetical designations are included in order to further characterize the different classes of additives (e.g. caramel produced by different processes).

Under the column listing the name of the food additive, some additives are further subdivided by numerical subscripts. For example, curcumins are subdivided into (i) curcumin and (ii) turmeric. These identifications identify sub-classes (in this case of curcumins) which are covered by separate Codex specifications.

The name of the food additive is sometimes followed by an additional name in parentheses. The parenthetical name is optional, and may be used, when necessary, to indicate another commonly associated name or synonym for the additive, for example INS 235 Natamycin (Pimaricin). Not all synonyms are listed. The name of an additive is sometimes, after a comma, followed by a description of the additive, for example INS 161h(i) Zeaxanthin, synthetic.

The various technological purposes of the food additives are included in the INS in a third column. The purposes listed are indicative rather than exhaustive. The technological purposes are grouped under more descriptive functional class titles which are intended to be meaningful to consumers. These are listed in Section 2 along with simple definitions of the function performed.

A single food additive can often be used for a range of technological purposes in a food and it remains the responsibility of the manufacturer to declare the most descriptive functional class in the list of ingredients.

In preparing the INS in numerical order, an effort has been made to group food additives with similar purposes together. However, because of the extension of the list and its open nature, most of the three digit numbers have already been allocated. Consequently, the positioning of a food additive in the list can no longer be taken as an indication of the purpose, although this will often be the case.

The food additives that have been allocated an ADI by JECFA, may be found at: http://www.fao.org/ag/agn/agns/jecfa_index_en.asp and http://www.who.int/ipcs/food/jecfa/en/

JECFA specifications adopted by the Codex Alimentarius Commission are listed in CAC/MISC 6 “Codex Specifications for Food Additives” that can be found on Codex website: http://www.codexalimentarius.net/download/standards/9/CXA_006e.pdf

THE OPEN NATURE OF THE LIST

Because of its primary purpose of identification, the INS is an open list subject to the inclusion of additional additives or removal of existing ones on an ongoing basis.

Adopted in 1989, Revision 2008. Section 3 and 4 “International Numbering System for Food Additives” are regularly updated. Last amendment 2012.

SECTION 2 – TABLE OF FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
1. Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	antioxidant, antioxidant synergist, antibrowning agent
5. Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments.	bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrient.	carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
9. Colour	A food additive, which adds or restores colour in a food.	colour, decorative pigment, surface colourant
10. Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food.	colour retention agent, colour fixative, colour stabilizer, colour adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment agent (flavouring oils in beverages), suspension agent, clouding agent
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	firming agent
14. Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food.	flavour enhancer, flavour synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or colour.	flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food.	foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere.	humectant, moisture-retention agent, wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food	packaging gas

FUNCTIONAL CLASSES	DEFINITION	TECHNOLOGICAL PURPOSE
	with the intention to protect the food, for example, from oxidation or spoilage.	
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms.	preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	sequestrant
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	thickener, bodying agent, binder, texturizing agent

SECTION 3

INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

List in numerical order

INS No.	Name of Food Additive	Functional class	Technological purpose
100	**Curcumins**		
100(i)	Curcumin	Colour	*colour*
100(ii)	Turmeric	Colour	*colour*
101	**Riboflavins**		
101(i)	Riboflavin, synthetic	Colour	*colour*
101(ii)	Riboflavin 5'-phosphate sodium	Colour	*colour*
101(iii)	Riboflavin from *Bacillus subtilis*	Colour	*colour*
102	Tartarzine	Colour	*colour*
103	Alkanet	Colour	*colour*
104	Quinoline yellow	Colour	*colour*
107	Yellow 2G	Colour	*colour*
110	Sunset yellow FCF	Colour	*colour*
120	Carmines	Colour	*colour*
121	Citrus red No. 2	Colour	*colour*
122	Azorubine (Carmoisine)	Colour	*colour*
123	Amaranth	Colour	*colour*
124	Ponceau 4R (Cochineal red A)	Colour	*colour*
125	Ponceau SX	Colour	*colour*
127	Erythrosine	Colour	*colour*
128	Red 2G	Colour	*colour*
129	Allura red AC	Colour	*colour*
130	Manascorubin	Colour	*colour*
131	Patent blue V	Colour	*colour*
132	Indigotine (Indigo carmine)	Colour	*colour*
133	Brilliant blue FCF	Colour	*colour*
140	Chlorophylls	Colour	*colour*
141	**Chlorophylls and chlorophyllins, copper complexes**		
141(i)	Chlorophylls, copper complexes	Colour	*colour*
141(ii)	Chlorophyllins, copper complexes, potassium and sodium salts	Colour	*colour*
142	Green S	Colour	*colour*
143	Fast Green FCF	Colour	*colour*
150	**Caramels**		
150a	Caramel I – plain caramel	Colour	*colour*
150b	Caramel II - sulfite caramel	Colour	*colour*
150c	Caramel III - ammonia caramel	Colour	*colour*
150d	Caramel IV - sulfite ammonia caramel	Colour	*colour*
151	Brilliant black (Black PN)	Colour	*colour*
152	Carbon black (Hydrocarbon)	Colour	*colour*
153	Vegetable carbon	Colour	*colour*
154	Brown FK	Colour	*colour*
155	Brown HT	Colour	*colour*
160a	**Carotenes**		
160a (i)	Carotenes, *beta*-, synthetic	Colour	*colour*
160a(ii)	Carotenes, *beta*-, vegetable	Colour	*colour*
160a(iii)	Carotenes, *beta*-, *Blakeslea trispora*	Colour	*colour*
160a(iv)	Carotenes, *beta*-, algae	Colour	*colour*
160b	**Annatto extracts**		
160b(i)	Annatto extracts, bixin-based	Colour	*colour*
160b(ii)	Annatto extracts, norbixin-based	Colour	*colour*
160c(i)	Paprika oleoresin	Colour	*colour*
160c(ii)	Paprika extract	Colour	*colour*
160d	**Lycopenes**		
160d(i)	Lycopene, synthetic	Colour	*colour*
160d(ii)	Lycopene, tomato	Colour	*colour*

INS No.	Name of Food Additive	Functional class	Technological purpose
160d(iii)	Lycopene , *Blakeslea trispora*	Colour	*colour*
160e	Carotenal, *beta*-apo-8'-	Colour	*colour*
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	Colour	*colour*
161a	Flavoxanthin	Colour	*colour*
161b	**Luteins**		
161b(i)	Lutein from *Tagetes erecta*	Colour	*colour*
161b(ii)	Tagetes extract	Colour	*colour*
161c	Kryptoxanthin	Colour	*colour*
161d	Rubixanthin	Colour	*colour*
161e	Violoxanthin	Colour	*colour*
161f	Rhodoxanthin	Colour	*colour*
161g	Canthaxanthin	Colour	*colour*
161h	**Zeaxanthins**		
161h(i)	Zeaxanthin, synthetic	Colour	*colour*
161h(ii)	Zeaxanthin-rich extract from *Tagetes erecta*	Colour	*colour*
162	Beet red	Colour	*colour*
163	**Anthocyanins**		
163(ii)	Grape skin extract	Colour	*colour*
163(iii)	Blackcurrant extract	Colour	*colour*
163(iv)	Purple corn colour	Colour	*colour*
163(v)	Red cabbage colour	Colour	*colour*
164	Gardenia yellow	Colour	*colour*
165	Gardenia blue	Colour	*colour*
166	Sandalwood	Colour	*colour*
170	**Calcium carbonates**		
170(i)	Calcium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour	*surface colourant*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
		Stabilizer	*stabilizer*
170(ii)	Calcium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour	*surface colourant*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
		Stabilizer	*stabilizer*
171	Titanium dioxide	Colour	*colour*
172	**Iron oxides**		
172(i)	Iron oxide, black	Colour	*colour*
172(ii)	Iron oxide, red	Colour	*colour*
172(iii)	Iron oxide, yellow	Colour	*colour*
173	Aluminium powder	Colour	*colour*
			surface colourant
174	Silver	Colour	*colour*
175	Gold, metallic	Colour	*colour*
180	Lithol rubine BK	Colour	*colour*
181	Tannic acid (Tannins)	Colour	*colour*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
182	Orchil	Colour	*colour*
200	Sorbic acid	Preservative	*preservative*
201	Sodium sorbate	Preservative	*preservative*
202	Potassium sorbate	Preservative	*preservative*
203	Calcium sorbate	Preservative	*preservative*
209	Heptyl para-hydroxybenzoate	Preservative	*preservative*
210	Benzoic acid	Preservative	*preservative*
211	Sodium benzoate	Preservative	*preservative*
212	Potassium benzoate	Preservative	*preservative*

INS No.	Name of Food Additive	Functional class	Technological purpose
213	Calcium benzoate	Preservative	*preservative*
214	Ethyl para-hydroxybenzoate	Preservative	*preservative*
215	Sodium ethyl para-hydroxybenzoate	Preservative	*preservative*
216	Propyl para-hydroxybenzoate	Preservative	*preservative*
217	Sodium propyl para-hydroxybenzoate	Preservative	*preservative*
218	Methyl para-hydroxybenzoate	Preservative	*preservative*
219	Sodium methyl para-hydroxybenzoate	Preservative	*preservative*
220	Sulfur dioxide	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
221	Sodium sulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
222	Sodium hydrogen sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
223	Sodium metabisulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
224	Potassium metabisulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
225	Potassium sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
226	Calcium sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
227	Calcium hydrogen sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
228	Potassium bisulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
230	Diphenyl	Preservative	*preservative*
231	Ortho-phenylphenol	Preservative	*preservative*
232	Sodium ortho-phenylphenol	Preservative	*preservative*
233	Thiabendazole	Preservative	*preservative*
234	Nisin	Preservative	*preservative*
235	Natamycin (Pimaricin)	Preservative	*preservative*
236	Formic acid	Preservative	*preservative*
237	Sodium formate	Preservative	*preservative*
238	Calcium formate	Preservative	*preservative*
239	Hexamethylene tetramine	Preservative	*preservative*
240	Formaldehyde	Preservative	*preservative*
241	Gum guaicum	Preservative	*preservative*
242	Dimethyl dicarbonate	Preservative	*preservative*
243	Lauric arginate ethyl ester	Preservative	*preservative*
249	Potassium nitrite	Colour retention agent	*colour fixative*
		Preservative	*preservative*
250	Sodium nitrite	Colour retention agent	*colour fixative*
		Preservative	*preservative*
251	Sodium nitrate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
252	Potassium nitrate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
260	Acetic acid, glacial	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
261	**Potassium acetates**		
261(i)	Potassium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*

INS No.	Name of Food Additive	Functional class	Technological purpose
261(ii)	Potassium diacetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
262	**Sodium acetates**		
262(i)	Sodium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
262(ii)	Sodium diacetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
263	Calcium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Stabilizer	*stabilizer*
264	Ammonium acetate	Acidity regulator	*acidity regulator*
265	Dehydroacetic acid	Preservative	*preservative*
266	Sodium dehydroacetate	Preservative	*preservative*
270	Lactic acid, L-, D- and DL-	Acidity regulator	*acidity regulator*
280	Propionic acid	Preservative	*preservative*
281	Sodium propionate	Preservative	*preservative*
282	Calcium propionate	Preservative	*preservative*
283	Potassium propionate	Preservative	*preservative*
290	Carbon dioxide	Carbonating agent	*carbonating agent*
		Packaging gas	*packaging gas*
		Preservative	*preservative*
		Propellant	*propellant*
296	Malic acid, DL-	Acidity regulator	*acidity regulator*
297	Fumaric acid	Acidity regulator	*acidity regulator*
300	Ascorbic acid, L-	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
		Flour treatment agent	*flour treatment agent*
301	Sodium ascorbate	Antioxidant	*antioxidant*
302	Calcium ascorbate	Antioxidant	*antioxidant*
303	Potassium ascorbate	Antioxidant	*antioxidant*
304	Ascorbyl palmitate	Antioxidant	*antioxidant*
305	Ascorbyl stearate	Antioxidant	*antioxidant*
307	**Tocopherols**		
307a	Tocopherol, d-*alpha*-	Antioxidant	*antioxidant*
307b	Tocopherol concentrate, mixed	Antioxidant	*antioxidant*
307c	Tocopherol, dl-*alpha*-	Antioxidant	*antioxidant*
308	Tocopherol, *gamma*-, synthetic	Antioxidant	*antioxidant*
309	Tocopherol, *delta*-, synthetic	Antioxidant	*antioxidant*
310	Propyl gallate	Antioxidant	*antioxidant*
311	Octyl gallate	Antioxidant	*antioxidant*
312	Dodecyl gallate	Antioxidant	*antioxidant*
313	Ethyl gallate	Antioxidant	*antioxidant*
314	Guaiac resin	Antioxidant	*antioxidant*
315	Erythorbic acid (Isoascorbic acid)	Antioxidant	*antioxidant*
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	*antioxidant*
317	Potassium isoascorbate	Antioxidant	*antioxidant*
318	Calcium isoascorbate	Antioxidant	*antioxidant*
319	Tertiary butylhydroquinone	Antioxidant	*antioxidant*
320	Butylated hydroxyanisole	Antioxidant	*antioxidant*
321	Butylated hydroxytoluene	Antioxidant	*antioxidant*
322	**Lecithins**		
322(i)	Lecithin	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
322(ii)	Lecithin, partially hydrolysed	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
323	Anoxomer	Antioxidant	*antioxidant*
324	Ethoxyquin	Antioxidant	*antioxidant*
325	Sodium lactate	Acidity regulator	*acidity regulator*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Antioxidant	*antioxidant synergist*
		Bulking agent	*bulking agent*
		Humectant	*humectant*
		Thickener	*bodying agent*
326	Potassium lactate	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
327	Calcium lactate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
328	Ammonium lactate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
329	Magnesium lactate, DL-	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
330	Citric acid	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
		Sequestrant	*sequestrant*
331	**Sodium citrates**		
331(i)	Sodium dihydrogen citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
331(ii)	Disodium monohydrogen citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
331(iii)	Trisodium citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
332	**Potassium citrates**		
332(i)	Potassium dihydrogen citrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
332(ii)	Tripotassium citrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
333	**Calcium citrates**		
333(i)	Monocalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
333(ii)	Dicalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
333(iii)	Tricalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
334	Tartaric acid, L(+)-	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
		Flavour enhancer	*flavour synergist*
		Sequestrant	*sequestrant*
335	**Sodium tartrates**		
335 (i)	Monosodium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
335(ii)	Sodium L(+)-tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
336	**Potassium tartrates**		

INS No.	Name of Food Additive	Functional class	Technological purpose
336(i)	Monopotassium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
336(ii)	Dipotassium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
337	Potassium sodium L(+)-tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
338	Phosphoric acid	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
		Sequestrant	*sequestrant*
339	**Sodium phosphates**		
339(i)	Sodium dihydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
339(ii)	Disodium hydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
339(iii)	Trisodium phosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Preservative	*antimicrobial synergist*
		Stabilizer	*stabilizer*
		Sequestrant	*sequestrant*
		Thickener	*texturizing agent*
340	**Potassium phosphates**		
340(i)	Potassium dihydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
340(ii)	Dipotassium hydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
340(iii)	Tripotassium phosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
341	**Calcium phosphates**		
341(i)	Calcium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
			flour treatment agent
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
341(ii)	Calcium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
			flour treatment agent
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
341(iii)	Tricalcium phosphate	Acidity regulator	*acidity regulator*
			buffer
		Anticaking agent	*anticaking agent*
		Emulsifier	*clouding agent*
		Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Stabilizer	*Stabilizer*
		Thickener	*texturizing agent*
342	**Ammonium phosphates**		
342(i)	Ammonium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
342(ii)	Diammonium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
343	**Magnesium phosphates**		
343(i)	Magnesium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
343(ii)	Magnesium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
343(iii)	Trimagnesium phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
344	Lecithin citrate	Preservative	*preservative*
345	Magnesium citrate	Acidity regulator	*acidity regulator*
349	Ammonium malate	Acidity regulator	*acidity regulator*
350	**Sodium malates**		
350(i)	Sodium hydrogen DL-malate	Acidity regulator	*acidity regulator*
		Humectant	*humectant*
350(ii)	Sodium DL-malate	Acidity regulator	*acidity regulator*
		Humectant	*humectant*
351	**Potassium malates**		
351(i)	Potassium hydrogen malate	Acidity regulator	*acidity regulator*
351(ii)	Potassium malate	Acidity regulator	*acidity regulator*
352	**Calcium malates**		
352(i)	Calcium hydrogen malate	Acidity regulator	*acidity regulator*

INS No.	Name of Food Additive	Functional class	Technological purpose
352(ii)	Calcium malate, D,L-	Acidity regulator	*acidity regulator*
353	Metatartaric acid	Acidity regulator	*acidity regulator*
354	Calcium tartrate, DL-	Acidity regulator	*acidity regulator*
355	Adipic acid	Acidity regulator	*acidity regulator*
356	Sodium adipates	Acidity regulator	*acidity regulator*
357	Potassium adipates	Acidity regulator	*acidity regulator*
359	Ammonium adipates	Acidity regulator	*acidity regulator*
363	Succinic acid	Acidity regulator	*acidity regulator*
364	**Sodium succinates**		
364(i)	Monosodium succinate	Acidity regulator	*acidity regulator*
		Flavour enhancer	*flavour enhancer*
364(ii)	Disodium succinate	Acidity regulator	*acidity regulator*
		Flavour enhancer	*flavour enhancer*
365	Sodium fumarates	Acidity regulator	*acidity regulator*
366	Potassium fumarates	Acidity regulator	*acidity regulator*
367	Calcium fumarates	Acidity regulator	*acidity regulator*
368	Ammonium fumarate	Acidity regulator	*acidity regulator*
370	Heptonolactone, 1,4-	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
375	Nicotinic acid	Colour retention agent	*colour retention agent*
380	Triammonium citrate	Acidity regulator	*acidity regulator*
381	Ferric ammonium citrate	Anticaking agent	*anticaking agent*
383	Calcium glycerophosphate	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
384	Isopropyl citrates	Antioxidant	*antioxidant*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
385	Calcium disodium ethylenediaminetetraacetate	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
386	Disodium ethylenediaminetetraacetate	Antioxidant	*antioxidant*
		Colour retention agent	*colour stabilizer*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
387	Oxystearin	Antioxidant	*antioxidant*
		Sequestrant	*sequestrant*
388	Thiodipropionic acid	Antioxidant	*antioxidant*
389	Dilauryl thiodipropionate	Antioxidant	*antioxidant*
390	Distearyl thiodipropionate	Antioxidant	*antioxidant*
391	Phytic acid	Preservative	*preservative*
392	Rosemary extract	Antioxidant	*antioxidant*
399	Calcium lactobionate	Stabilizer	*stabilizer*
400	Alginic acid	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
401	Sodium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
402	Potassium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
403	Ammonium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
404	Calcium alginate	Antifoaming agent	*antifoaming agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
405	Propylene glycol alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
406	Agar	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Glazing agent	*coating agent*
			glazing agent
		Gelling agent	*gelling agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
407	Carrageenan	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*

INS No.	Name of Food Additive	Functional class	Technological purpose
407a	Processed euchema seaweed (PES)	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
408	Bakers yeast glycan	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
409	Arabinogalactan	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
410	Carob bean gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
411	Oat gum	Stabilizer	*stabilizer*
		Thickener	*thickener*
412	Guar gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
413	Tragacanth gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
414	Gum arabic (Acacia gum)	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Glazing agent	*glazing agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
415	Xanthan gum	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
416	Karaya gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
417	Tara gum	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
418	Gellan gum	Stabilizer	*stabilizer*
		Thickener	*thickener*
419	Gum ghatti	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
420	**Sorbitols**		
420(i)	Sorbitol	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
420(ii)	Sorbitol syrup	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
421	Mannitol	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
422	Glycerol	Humectant	*humectant*
		Thickener	*bodying agent*
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	*emulsifier*
424	Curdlan	Firming agent	*firming agent*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
425	Konjac flour	Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
426	Soybean hemicellulose	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
427	Cassia gum	Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
428	Gelatin	Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
429	Peptones	Emulsifier	*emulsifier*
430	Polyoxyethylene (8) stearate	Emulsifier	*emulsifier*
431	Polyoxyethylene (40) stearate	Emulsifier	*emulsifier*
432	Polyoxyethylene (20) sorbitan monolaurate	Emulsifier	*dispersing agent*
			emulsifier
433	Polyoxyethylene (20) sorbitan monooleate	Emulsifier	*dispersing agent*
			emulsifier
434	Polyoxyethylene (20) sorbitan monopalmitate	Emulsifier	*dispersing agent*
			emulsifier
435	Polyoxyethylene (20) sorbitan monostearate	Emulsifier	*dispersing agent*
			emulsifier
436	Polyoxyethylene (20) sorbitan tristearate	Emulsifier	*dispersing agent*
			emulsifier
440	Pectins	Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
441	Superglycerinated hydrogenated rapeseed oil	Emulsifier	*emulsifier*
442	Ammonium salts of phosphatidic acid	Emulsifier	*emulsifier*
443	Brominated vegetable oils	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
444	Sucrose acetate isobutyrate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
445	**Glycerol esters of rosin**		
445(i)	Glycerol ester of gum rosin	Emulsifier	*density adjustment agent*
			emulsifier
445(ii)	Glycerol ester of tall oil rosin	Emulsifier	*density adjustment agent*
			emulsifier

INS No.	Name of Food Additive	Functional class	Technological purpose
445(iii)	Glycerol ester of wood rosin	Emulsifier	*density adjustment agent*
			emulsifier
		Stabilizer	*stabilizer*
446	Succistearin	Emulsifier	*emulsifier*
450	**Diphosphates**		
450(i)	Disodium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(ii)	Trisodium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Raising agent	*raising agent*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(iii)	Tetrasodium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(iv)	Dipotassium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
450(v)	Tetrapotassium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(vi)	Dicalcium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Firming agent	*firming agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(vii)	Calcium dihydrogen diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
450(viii)	Dimagnesium diphosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*dough conditioner*
		Emulsifier	*emulsifier*
		Firming agent	*firming agent*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(ix)	Magnesium dihydrogen diphosphate	Raising agent	*raising agent*
451	**Triphosphates**		
451(i)	Pentasodium triphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*stabilizer*
		Stabilizer	*sequestrant*
		Thickener	*texturizing agent*
451(ii)	Pentapotassium triphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
451(iii)	Sodium potassium trisphospate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
452	**Polyphosphates**		
452(i)	Sodium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
452(ii)	Potassium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
452(iii)	Sodium calcium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
452(iv)	Calcium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
452(v)	Ammonium polyphosphate	Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
452(vi)	Sodium potassium hexametaphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
457	Cyclodextrin, *alpha-*	Stabilizer	*stabilizer*
		Thickener	*binder*
458	Cyclodextrin, *gamma-*	Stabilizer	*stabilizer*
		Thickener	*binder*
459	Cyclodextrin, *beta-*	Carrier	*carrier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
460	**Celluloses**		
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*dispersing agent*
			emulsifier
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
460(ii)	Powdered cellulose	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*dispersing agent*
			emulsifier
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
461	Methyl cellulose	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
462	Ethyl cellulose	Binder	*binder*
		Bulking agent	*filler*
		Carrier	*diluent for other food additives*
		Glazing agent	*coating agent*
			glazing agent
		Thickener	*thickener*
463	Hydroxypropyl cellulose	Binder	*binder*
		Emulsifier	*emulsifier*
			suspension agent
		Foaming agent	*foaming agent*
		Glazing agent	*coating agent*
			film-forming agent
			glazing agent
		Stabilizer	*stabilizer*
		Thickener	*thickener*
464	Hydroxypropyl methyl cellulose	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
465	Methyl ethyl cellulose	Emulsifier	*emulsifier*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
			suspension agent
		Firming agent	*firming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
467	Ethyl hydroxyethyl cellulose	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer	*stabilizer*
		Thickener	*binder*
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer	*stabilizer*
		Thickener	*thickener*
470	**Salts of fatty acids, with base aluminium, ammonium, calcium, magnesium, potassium, sodium**		
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
470(iii)	Magnesium stearate	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Thickener	*binder*
471	Mono- and di- glycerides of fatty acids	Antifoaming agent	*antifoaming agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
472a	Acetic and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
472b	Lactic and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
472c	Citric and fatty acid esters of glycerol	Antioxidant	*antioxidant synergist*
		Emulsifier	*emulsifier*
		Flour treatment agent	*dough conditioner*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
472d	Tartaric acid esters of mono- and di-glycerides of fatty acids	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
472e	Diacetyltartaric and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
472g	Succinylated monoglycerides	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
473	Sucrose esters of fatty acids	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
473a	Sucrose oligoesters, type I and type II	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*

INS No.	Name of Food Additive	Functional class	Technological purpose
474	Sucroglycerides	Emulsifier	*emulsifier*
475	Polyglycerol esters of fatty acids	Emulsifier	*emulsifier*
476	Polyglycerol esters of interesterified ricinoleic acid	Emulsifier	*emulsifier*
477	Propylene glycol esters of fatty acids	Emulsifier	*emulsifier*
478	Lactylated fatty acid esters of glycerol and propylene glycol	Emulsifier	*emulsifier*
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	Emulsifier	*emulsifier*
480	Dioctyl sodium sulfosuccinate	Emulsifier	*emulsifier*
		Humectant	*wetting agent*
481	**Sodium lactylates**		
481(i)	Sodium stearoyl lactylate	Flour treatment agent	*dough conditioner*
		Emulsifier	*emulsifier*
		Foaming agent	*whipping agent*
		Stabilizer	*stabilizer*
481(ii)	Sodium oleyl lactylate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
482	**Calcium lactylates**		
482(i)	Calcium stearoyl lactylate	Emulsifier	*emulsifier*
		Flour treatment agent	*dough conditioners*
		Foaming agent	*whipping agent*
		Stabilizer	*stabilizer*
482(ii)	Calcium oleyl lactylate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
483	Stearyl tartrate	Flour treatment agent	*flour treatment agent*
484	Stearyl citrate	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
485	Sodium stearoyl fumarate	Emulsifier	*emulsifier*
486	Calcium stearoyl fumarate	Emulsifier	*emulsifier*
487	Sodium laurylsulfate	Emulsifier	*emulsifier*
488	Ethoxylated mono- and di-glycerides	Emulsifier	*emulsifier*
489	Methyl glucoside-coconut oil ester	Emulsifier	*emulsifier*
491	Sorbitan monostearate	Emulsifier	*emulsifier*
492	Sorbitan tristearate	Emulsifier	*emulsifier*
493	Sorbitan monolaurate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
494	Sorbitan monooleate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
495	Sorbitan monopalmitate	Emulsifier	*emulsifier*
496	Sorbitan trioleate	Stabilizer	*stabilizer*
500	**Sodium carbonates**		
500(i)	Sodium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
500(ii)	Sodium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
500(iii)	Sodium sesquicarbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
501	**Potassium carbonates**		
501(i)	Potassium carbonate	Acidity regulator	*acidity regulator*
		Stabilizer	*stabilizer*
501(ii)	Potassium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
503	**Ammonium carbonates**		
503(i)	Ammonium carbonate	Acidity regulator	*acidity regulator*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Raising agent	*raising agent*
503(ii)	Ammonium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
504	**Magnesium carbonates**		
504(i)	Magnesium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour retention agent	*colour retention agent*
504(ii)	Magnesium hydroxide carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
			drying agent
		Carrier	*carrier*
		Colour retention agent	*colour retention agent*
505	Ferrous carbonate	Acidity regulator	*acidity regulator*
507	Hydrochloric acid	Acidity regulator	*acidity regulator*
508	Potassium chloride	Gelling agent	*gelling agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
509	Calcium chloride	Firming agent	*firming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
510	Ammonium chloride	Flour treatment agent	*flour treatment agent*
511	Magnesium chloride	Colour retention agent	*colour retention agent*
		Firming agent	*firming agent*
		Stabilizer	*stabilizer*
512	Stannous chloride	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
513	Sulfuric acid	Acidity regulator	*acidity regulator*
514	**Sodium sulfates**		
514(i)	Sodium sulfate	Acidity regulator	*acidity regulator*
514(ii)	Sodium hydrogen sulfate	Acidity regulator	*acidity regulator*
515	**Potassium sulfates**		
515(i)	Potassium sulfate	Acidity regulator	*acidity regulator*
515(ii)	Potassium hydrogen sulfate	Acidity regulator	*acidity regulator*
516	Calcium sulfate	Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
517	Ammonium sulfate	Flour treatment agent	*flour treatment agent*
		Stabilizer	*stabilizer*
518	Magnesium sulfate	Firming agent	*firming agent*
		Flavour enhancer	*flavour enhancer*
519	Cupric sulfate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
520	Aluminium sulfate	Firming agent	*firming agent*
521	Aluminium sodium sulfate	Firming agent	*firming agent*
522	Aluminium potassium sulfate	Acidity regulator	*acidity regulator*
		Stabilizer	*stabilizer*
523	Aluminium ammonium sulfate	Aciditiy regulator	*aciditiy regulator*
			buffer
		Colour retention agent	*colour fixative*
		Firming agent	*firming agent*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
524	Sodium hydroxide	Acidity regulator	*acidity regulator*
525	Potassium hydroxide	Acidity regulator	*acidity regulator*
526	Calcium hydroxide	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
527	Ammonium hydroxide	Acidity regulator	*acidity regulator*
528	Magnesium hydroxide	Acidity regulator	*acidity regulator*

INS No.	Name of Food Additive	Functional class	Technological purpose
		Colour retention agent	*colour retention agent*
529	Calcium oxide	Acidity regulator	*acidity regulator*
		Flour treatment agent	*dough conditioner*
			flour treatment agent
530	Magnesium oxide	Anticaking agent	*anticaking agent*
535	Sodium ferrocyanide	Anticaking agent	*anticaking agent*
536	Potassium ferrocyanide	Anticaking agent	*anticaking agent*
537	Ferrous hexacyanomanganate	Anticaking agent	*anticaking agent*
538	Calcium ferrocyanide	Anticaking agent	*anticaking agent*
539	Sodium thiosulfate	Antioxidant	*antibrowning agent*
			Antioxidant
		Sequestrant	*Sequestrant*
541	**Sodium aluminium phosphates**		
541(i)	Sodium aluminium phosphate, acidic	Acidity regulator	*acidity regulator*
		Emulsifier	*Emulsifier*
		Raising agent	*raising agent*
		Stabilizer	*Stabilizer*
		Thickener	*texturizing agent*
541(ii)	Sodium aluminium phosphate, basic	Acidity regulator	*acidity regulator*
		Emulsifier	*Emulsifier*
		Stabilizer	*Stabilizer*
		Thickener	*texturizing agent*
542	Bone phosphate	Anticaking agent	*anticaking agent*
		Emulsifier	*Emulsifier*
		Humectant	*moisture-retention agent*
550	**Sodium silicates**		
550(i)	Sodium silicate	Anticaking agent	*anticaking agent*
550(ii)	Sodium metasilicate	Anticaking agent	*anticaking agent*
551	Silicon dioxide, amorphous	Anticaking agent	*anticaking agent*
		Carrier	*carrier*
		Antifoaming agent	*defoaming agent*
552	Calcium silicate	Anticaking agent	*anticaking agent*
553	**Magnesium silicates**		
553(i)	Magnesium silicate, synthetic	Anticaking agent	*anticaking agent*
			dusting agent
553(ii)	Magnesium trisilicate	Anticaking agent	*anticaking agent*
			dusting agent
553(iii)	Talc	Anticaking agent	*anticaking agent*
			dusting agent
		Glazing agent	*coating agent*
			surface-finishing agent
		Thickener	*texturizing agent*
554	Sodium aluminosilicate	Anticaking agent	*anticaking agent*
555	Potassium aluminium silicate	Anticaking agent	*anticaking agent*
556	Calcium aluminium silicate	Anticaking agent	*anticaking agent*
557	Zinc silicate	Anticaking agent	*anticaking agent*
558	Bentonite	Anticaking agent	*anticaking agent*
559	Aluminium silicate	Anticaking agent	*anticaking agent*
560	Potassium silicate	Anticaking agent	*anticaking agent*
570	Fatty acids	Antifoaming agent	*antifoaming agent*
		Glazing agent	*glazing agent*
		Stabilizer	*foam stabilizer*
574	Gluconic acid, D-	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
575	Glucono delta-lactone	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
576	Sodium gluconate	Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*

INS No.	Name of Food Additive	Functional class	Technological purpose
577	Potassium gluconate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
578	Calcium gluconate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
579	Ferrous gluconate	Colour retention agent	*colour retention agent*
			colour stabilizer
580	Magnesium gluconate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Flavour enhancer	*flavour enhancer*
585	Ferrous lactate	Colour retention agent	*colour retention agent*
586	Hexylresorcinol, 4-	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
620	Glutamic acid, L(+)-	Flavour enhancer	*flavour enhancer*
621	Monosodium L-glutamate	Flavour enhancer	*flavour enhancer*
622	Monopotassium L-glutamate	Flavour enhancer	*flavour enhancer*
623	Calcium di-L-glutamate	Flavour enhancer	*flavour enhancer*
624	Monoammonium L-glutamate	Flavour enhancer	*flavour enhancer*
625	Magnesium di-L-glutamate	Flavour enhancer	*flavour enhancer*
626	Guanylic acid, 5'-	Flavour enhancer	*flavour enhancer*
627	Disodium 5'-guanylate	Flavour enhancer	*flavour enhancer*
628	Dipotassium 5'-guanylate	Flavour enhancer	*flavour enhancer*
629	Calcium 5'-guanylate	Flavour enhancer	*flavour enhancer*
630	Inosinic acid, 5'-	Flavour enhancer	*flavour enhancer*
631	Disodium 5'-inosinate	Flavour enhancer	*flavour enhancer*
632	Potassium 5'-inosinate	Flavour enhancer	*flavour enhancer*
633	Calcium 5'-inosinate	Flavour enhancer	*flavour enhancer*
634	Calcium 5'-ribonucleotides	Flavour enhancer	*flavour enhancer*
635	Disodium 5'-ribonucleotides	Flavour enhancer	*flavour enhancer*
636	Maltol	Flavour enhancer	*flavour enhancer*
637	Ethyl maltol	Flavour enhancer	*flavour enhancer*
638	Sodium L-aspartate	Flavour enhancer	*flavour enhancer*
639	Alanine, DL-	Flavour enhancer	*flavour enhancer*
640	Glycine	Flavour enhancer	*flavour enhancer*
641	Leucine, L-	Flavour enhancer	*flavour enhancer*
642	Lysin hydrochloride	Flavour enhancer	*flavour enhancer*
650	Zinc acetate	Flavour enhancer	*flavour enhancer*
900a	Polydimethylsiloxane	Anticaking agent	*anticaking agent*
		Antifoaming agent	*antifoaming agent*
		Emulsifier	*emulsifier*
900b	Methylphenylpolysiloxane	Antifoaming agent	*antifoaming agent*
901	Beeswax	Carrier	*carrier*
		Emulsifier	*clouding agent*
		Glazing agent	*coating agent*
			glazing agent
		Stabilizer	*stabilizer*
		Thickener	*texturing agent*
			thickener
902	Candelilla wax	Carrier	*carrier*
		Emulsifier	*clouding agent*
		Glazing agent	*glazing agent*
			surface finishing agent
		Thickener	*texturizing agent*
903	Carnauba wax	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Glazing agent	*glazing agent*
904	Shellac, bleached	Glazing agent	*coating agent*
			glazing agent

INS No.	Name of Food Additive	Functional class	Technological purpose
			surface-finishing agent
905a	Mineral oil, food grade	Glazing agent	*glazing agent*
			sealing agent
905b	Petroleum jelly (Petrolatum)	Antifoaming agent	*antifoaming agent*
		Glazing agent	*glazing agent*
			sealing agent
905c	Petroleum wax	Glazing agent	*glazing agent*
			sealing agent
905c(i)	Microcrystalline wax	Antifoaming agent	*defoaming agent*
		Glazing agent	*glazing agent*
905c(ii)	Paraffin wax	Glazing agent	*glazing agent*
905d	Mineral oil, high viscosity	Antifoaming agent	*defoaming agent*
		Glazing agent	*glazing agent*
			sealing agent
905e	Mineral oil, medium and low viscosity, class I	Glazing agent	*glazing agent*
			sealing agent
905f	Mineral oil, medium and low viscosity, class II	Glazing agent	*glazing agent*
			sealing agent
905g	Mineral oil, medium and low viscosity, class III	Glazing agent	*glazing agent*
			sealing agent
906	Benzoin gum	Glazing agent	*glazing agent*
907	Hydrogenated poly-1-decenes	Glazing agent	*glazing agent*
908	Rice bran wax	Glazing agent	*glazing agent*
909	Spermaceti wax	Glazing agent	*glazing agent*
910	Wax esters	Glazing agent	*glazing agent*
911	Methyl esters of fatty acids	Glazing agent	*glazing agent*
913	Lanolin	Glazing agent	*glazing agent*
915	Glycerol, methyl, or pentaerithrytol esters of colophane	Glazing agent	*glazing agent*
916	Calcium iodate	Flour treatment agent	*flour treatment agent*
917	Potassium iodate	Flour treatment agent	*flour treatment agent*
918	Nitrogen oxides	Flour treatment agent	*flour treatment agent*
919	Nitrosyl chloride	Flour treatment agent	*flour treatment agent*
920	Cysteine, L- and its hydrochlorides – sodium and potassium salts	Flour treatment agent	*flour treatment agent*
921	Cystine, L-and its hydrochlorides sodium and potassium salts	Flour treatment agent	*flour treatment agent*
922	Potassium persulfate	Flour treatment agent	*flour treatment agent*
923	Ammonium persulfate	Flour treatment agent	*flour treatment agent*
925	Chlorine	Flour bleaching agent	*flour bleaching agent*
926	Chlorine dioxide	Flour treatment agent	*flour treatment agent*
927a	Azodicarbonamide	Flour treatment agent	*flour treatment agent*
927b	Urea (Carbamide)	Flour treatment agent	*flour treatment agent*
928	Benzoyl peroxide	Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
929	Acetone peroxide	Flour treatment agent	*flour treatment agent*
930	Calcium peroxide	Flour treatment agent	*flour treatment agent*
940	Dichlorodifluormethane	Propellant	*propellant*
941	Nitrogen	Packaging gas	*packaging gas*
		Propellant	*propellant*
942	Nitrous oxide	Antioxidant	*antioxidant*
		Foaming agent	*foaming agent*
		Packaging gas	*packaging gas*
		Propellant	*propellant*
943a	Butane	Propellant	*propellant*
943b	Isobutane	Propellant	*propellant*
944	Propane	Propellant	*propellant*
945	Chloropentafluorethane	Propellant	*propellant*
946	Octafluorcyclobutane	Propellant	*propellant*

INS No.	Name of Food Additive	Functional class	Technological purpose
949	Hydrogen	Packaging gas	*packaging gas*
950	Acesulfame potassium	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
951	Aspartame	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
952	**Cyclamates**		
952(i)	Cyclamic acid	Sweetener	*sweetener*
952(ii)	Calcium cyclamate	Sweetener	*sweetener*
952(iv)	Sodium cyclamate	Sweetener	*sweetener*
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Glazing agent	*glazing agent*
		Sweetener	*sweetener*
954	**Saccharins**		
954(i)	Saccharin	Sweetener	*sweetener*
954(ii)	Calcium saccharin	Sweetener	*sweetener*
954(iii)	Potassium saccharin	Sweetener	*sweetener*
954(iv)	Sodium saccharin	Sweetener	*sweetener*
955	Sucralose (Trichlorogalactosucrose)	Sweetener	*sweetener*
956	Alitame	Sweetener	*sweetener*
957	Thaumatin	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
958	Glycyrrhizin	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
959	Neohesperidine dihydrochalcone	Sweetener	*sweetener*
960	Steviol glycosides	Sweetener	*sweetener*
961	Neotame	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
962	Aspartame-acesulfame salt	Sweetener	*sweetener*
963	Tagatose, D-	Sweetener	*sweetener*
964	Polyglycitol syrup	Sweetener	*sweetener*
965	**Maltitols**		
965(i)	Maltitol	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
		Sweetener	*sweetener*
		Stabilizer	*stabilizer*
965(ii)	Maltitol syrup	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
966	Lactitol	Emulsifier	*emulsifier*
		Sweetener	*sweetener*
		Thickener	*texturizing agent*
967	Xylitol	Emulsifier	*emulsifier*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	*thickener*
968	Erythritol	Flavour enhancer	*flavour enhancer*
		Humectant	*humectant*
		Sweetener	*sweetener*
999	Quillaia extracts		
999(i)	Quillaia extract type 1	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
999(ii)	Quillaia extract type 2	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
1000	Cholic acid	Emulsifier	*emulsifier*
1001	**Choline salts and esters**		

INS No.	Name of Food Additive	Functional class	Technological purpose
1001(i)	Choline acetate	Emulsifier	*emulsifier*
1001(ii)	Choline carbonate	Emulsifier	*emulsifier*
1001(iii)	Choline chloride	Emulsifier	*emulsifier*
1001(iv)	Choline citrate	Emulsifier	*emulsifier*
1001(v)	Choline tartrate	Emulsifier	*emulsifier*
1001(vi)	Choline lactate	Emulsifier	*emulsifier*
1100	Amylases	Flour treatment agent	*flour treatment agent*
1101	**Proteases**		
1101(i)	Protease	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
1101(ii)	Papain	Flavour enhancer	*flavour enhancer*
1101(iii)	Bromelain	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
1101(iv)	Ficin	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
1102	Glucose oxidase	Antioxidant	*antioxidant*
1103	Invertases	Stabilizer	*stabilizer*
1104	Lipases	Flavour enhancer	*flavour enhancer*
1105	Lysozyme	Preservative	*preservative*
1200	Polydextroses	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
1201	Polyvinylpyrrolidone	Emulsifier	*dispersing agent*
		Glazing agent	*coating agent*
		Stabilizer	*stabilizer*
		Thickener	*bodying agent*
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent	*colour stabilizer*
		Stabilizer	*colloidal stabilizer*
			stabilizer
1203	Polyvinyl alcohol	Glazing agent	*coating agent*
			sealing agent
			surface-finishing agent
		Thickener	*binder*
1204	Pullulan	Glazing agent	*film-forming agent*
			glazing agent
		Thickener	*thickener*
1503	Castor oil	Anticaking agent	*anticaking agent*
		Carrier	*carrier solvent*
		Emulsifier	*emulsifier*
			plasticizer
		Glazing agent	*glazing agent*
1504(i)	Cyclotetraglucose	Carrier	*carrier*
1504(ii)	Cyclotetraglucose syrup	Carrier	*carrier*
1505	Triethyl citrate	Carrier	*carrier solvent*
		Emulsifier	*emulsifier*
			plasticizer
		Stabilizer	*foam stabilizer*
		Sequestrant	*sequestrant*
1517	Glycerol diacetate	Carrier	*carrier*
1518	Triacetin	Carrier	*carrier solvent*
		Emulsifier	*emulsifier*
			plasticizer
		Humectant	*humectant*

INS No.	Name of Food Additive	Functional class	Technological purpose
1519	Benzyl alcohol	Carrier	*carrier*
1520	Propylene glycol	Emulsifier	*dispersing agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
			wetting agent
1521	Polyethylene glycol	Antifoaming agent	*antifoaming agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
			plasticizer
		Glazing agent	*glazing agent*
		Thickener	*binder*
1522	Calcium lignosulfonate, 40-65	Carrier	*carrier* *encapsulating agent*

SUPPLEMENTARY LIST - MODIFIED STARCHES

List in numerical order

INS No.	Name of Food Additive	Functional Class	Technological purpose
1400	Dextrins, roasted starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1401	Acid-treated starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1402	Alkaline treated starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1403	Bleached starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1404	Oxidized starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1405	Starches, enzyme treated	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1410	Monostarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1411	Distarch glycerol	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1412	Distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1413	Phosphated distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1414	Acetylated distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1420	Starch acetate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1422	Acetylated distarch adipate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1440	Hydroxypropyl starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener

INS No.	Name of Food Additive	Functional Class	Technological purpose
1442	Hydroxypropyl distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1450	Starch sodium octenyl succinate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1451	Acetylated oxidized starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1452	Starch aluminium octenyl succinate	Anticaking Agent	*anticaking agent*
		Carrier	*carrier*
		Stabilizer	*stabilizer*

SECTION 4

INTERNATIONAL NUMBERING SYSTEM FOR FOOD ADDITIVES

List in alphabetical order

INS No.	Name of Food Additive	Functional Class	Technological Purpose
950	Acesulfame potassium	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
260	Acetic acid, glacial	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
472a	Acetic and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
929	Acetone peroxide	Flour treatment agent	*flour treatment agent*
355	Adipic acid	Acidity regulator	*acidity regulator*
406	Agar	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Glazing agent	*coating agent*
			glazing agent
		Gelling agent	*gelling agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
639	Alanine, DL-	Flavour enhancer	*flavour enhancer*
400	Alginic acid	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
956	Alitame	Sweetener	*sweetener*
103	Alkanet	Colour	*colour*
129	Allura red AC	Colour	*colour*
173	Aluminium powder	Colour	*colour*
			surface colourant
523	Aluminium ammonium sulfate	Aciditiy regulator	*aciditiy regulator*
			buffer
		Colour retention agent	*colour fixative*
		Firming agent	*firming agent*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
522	Aluminium potassium sulfate	Acidity regulator	*acidity regulator*
		Stabilizer	*stabilizer*
559	Aluminium silicate	Anticaking agent	*anticaking agent*
521	Aluminium sodium sulfate	Firming agent	*firming agent*
520	Aluminium sulfate	Firming agent	*firming agent*
123	Amaranth	Colour	*colour*
264	Ammonium acetate	Acidity regulator	*acidity regulator*
359	Ammonium adipates	Acidity regulator	*acidity regulator*
403	Ammonium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Stabilizer	*stabilizer*
		Thickener	*thickener*
503(i)	Ammonium carbonate	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
503	**Ammonium carbonates**		
510	Ammonium chloride	Flour treatment agent	*flour treatment agent*
342(i)	Ammonium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
368	Ammonium fumarate	Acidity regulator	*acidity regulator*
503(ii)	Ammonium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
527	Ammonium hydroxide	Acidity regulator	*acidity regulator*
328	Ammonium lactate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
349	Ammonium malate	Acidity regulator	*acidity regulator*
923	Ammonium persulfate	Flour treatment agent	*flour treatment agent*
342	**Ammonium phosphates**		
452(v)	Ammonium polyphosphate	Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
442	Ammonium salts of phosphatidic acid	Emulsifier	*emulsifier*
517	Ammonium sulfate	Flour treatment agent	*flour treatment agent*
		Stabilizer	*stabilizer*
1100	Amylases	Flour treatment agent	*flour treatment agent*
160b	**Annatto extracts**		
160b(i)	Annatto extracts, bixin-based	Colour	*colour*
160b(ii)	Annatto extracts, norbixin-based	Colour	*colour*
323	Anoxomer	Antioxidant	*antioxidant*
163	**Anthocyanins**		
409	Arabinogalactan	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
300	Ascorbic acid, L-	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
		Flour treatment agent	*flour treatment agent*
304	Ascorbyl palmitate	Antioxidant	*antioxidant*
305	Ascorbyl stearate	Antioxidant	*antioxidant*
951	Aspartame	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
962	Aspartame-acesulfame salt	Sweetener	*sweetener*
927a	Azodicarbonamide	Flour treatment agent	*flour treatment agent*
122	Azorubine (Carmoisine)	Colour	*colour*
408	Bakers yeast glycan	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
901	Beeswax	Carrier	*carrier*
		Emulsifier	*clouding agent*
		Glazing agent	*coating agent*
			glazing agent
		Stabilizer	*stabilizer*
		Thickener	*texturing agent*
			thickener
162	Beet red	Colour	*colour*
558	Bentonite	Anticaking agent	*anticaking agent*
210	Benzoic acid	Preservative	*preservative*
906	Benzoin gum	Glazing agent	*glazing agent*
928	Benzoyl peroxide	Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Preservative	*preservative*
1519	Benzyl alcohol	Carrier	*carrier*
163(iii)	Blackcurrant extract	Colour	*colour*
542	Bone phosphate	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
151	Brilliant black (Black PN)	Colour	*colour*
133	Brilliant blue FCF	Colour	*colour*
1101(iii)	Bromelain	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
443	Brominated vegetable oils	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
154	Brown FK	Colour	*colour*
155	Brown HT	Colour	*colour*
943a	Butane	Propellant	*propellant*
320	Butylated hydroxyanisole	Antioxidant	*antioxidant*
321	Butylated hydroxytoluene	Antioxidant	*antioxidant*
629	Calcium 5’-guanylate	Flavour enhancer	*flavour enhancer*
633	Calcium 5’-inosinate	Flavour enhancer	*flavour enhancer*
634	Calcium 5’-ribonucleotides	Flavour enhancer	*flavour enhancer*
263	Calcium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Stabilizer	*stabilizer*
404	Calcium alginate	Antifoaming agent	*antifoaming agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
556	Calcium aluminium silicate	Anticaking agent	*anticaking agent*
302	Calcium ascorbate	Antioxidant	*antioxidant*
213	Calcium benzoate	Preservative	*preservative*
170(i)	Calcium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour	*surface colourant*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
		Stabilizer	*stabilizer*
170	**Calcium carbonates**		
509	Calcium chloride	Firming agent	*firming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
333	**Calcium citrates**		
952(ii)	Calcium cyclamate	Sweetener	*sweetener*
450(vii)	Calcium dihydrogen diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
341(i)	Calcium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
			flour treatment agent

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
623	Calcium di-L-glutamate	Flavour enhancer	*flavour enhancer*
385	Calcium disodium ethylenediaminetetraacetate	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
538	Calcium ferrocyanide	Anticaking agent	*anticaking agent*
238	Calcium formate	Preservative	*preservative*
367	Calcium fumarates	Acidity regulator	*acidity regulator*
578	Calcium gluconate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
383	Calcium glycerophosphate	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
170(ii)	Calcium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour	*surface colourant*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
		Stabilizer	*stabilizer*
352(i)	Calcium hydrogen malate	Acidity regulator	*acidity regulator*
341(ii)	Calcium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Firming agent	*firming agent*
		Flour treatment agent	*dough conditioner*
			flour treatment agent
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
227	Calcium hydrogen sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
526	Calcium hydroxide	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
916	Calcium iodate	Flour treatment agent	*flour treatment agent*
318	Calcium isoascorbate	Antioxidant	*antioxidant*
327	Calcium lactate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
399	Calcium lactobionate	Stabilizer	*stabilizer*
482	**Calcium lactylates**		
1522	Calcium lignosulfonate, 40-65	Carrier	*carrier*
			encapsulating agent
352(ii)	Calcium malate, D,L-	Acidity regulator	*acidity regulator*
352	**Calcium malates**		
482(ii)	Calcium oleyl lactylate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
529	Calcium oxide	Acidity regulator	*acidity regulator*
		Flour treatment agent	*dough conditioner*
			flour treatment agent
930	Calcium peroxide	Flour treatment agent	*flour treatment agent*
341	**Calcium phosphates**		
452(iv)	Calcium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
282	Calcium propionate	Preservative	*preservative*
954(ii)	Calcium saccharin	Sweetener	*sweetener*
552	Calcium silicate	Anticaking agent	*anticaking agent*
203	Calcium sorbate	Preservative	*preservative*
486	Calcium stearoyl fumarate	Emulsifier	*emulsifier*
482(i)	Calcium stearoyl lactylate	Emulsifier	*emulsifier*
		Flour treatment agent	*dough conditioners*
		Foaming agent	*whipping agent*
		Stabilizer	*stabilizer*
516	Calcium sulfate	Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
226	Calcium sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
354	Calcium tartrate, DL-	Acidity regulator	*acidity regulator*
902	Candelilla wax	Carrier	*carrier*
		Emulsifier	*clouding agent*
		Glazing agent	*glazing agent*
			surface finishing agent
		Thickener	*texturizing agent*
161g	Canthaxanthin	Colour	*colour*
150a	Caramel I – plain caramel	Colour	*colour*
150b	Caramel II - sulfite caramel	Colour	*colour*
150c	Caramel III - ammonia caramel	Colour	*colour*
150d	Caramel IV - sulfite ammonia caramel	Colour	*colour*
150	**Caramels**		
152	Carbon black (Hydrocarbon)	Colour	*colour*
290	Carbon dioxide	Carbonating agent	*carbonating agent*
		Packaging gas	*packaging gas*
		Preservative	*preservative*
		Propellant	*propellant*
120	Carmines	Colour	*colour*
903	Carnauba wax	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Glazing agent	*glazing agent*
410	Carob bean gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
160e	Carotenal, *beta*-apo-8'-	Colour	*colour*
160a	**Carotenes**		
160a(iv)	Carotenes, *beta*-, algae	Colour	*colour*
160a(iii)	Carotenes, *beta*-, *Blakeslea trispora*	Colour	*colour*
160a (i)	Carotenes, *beta*-, synthetic	Colour	*colour*
160a(ii)	Carotenes, *beta*-, vegetable	Colour	*colour*
160f	Carotenoic acid, ethyl ester, *beta*-apo-8'-	Colour	*colour*
407	Carrageenan	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Stabilizer	*stabilizer*
		Thickener	*thickener*
427	Cassia gum	Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
1503	Castor oil	Anticaking agent	*anticaking agent*
		Carrier	*carrier solvent*
		Emulsifier	*emulsifier*
			plasticizer
		Glazing agent	*glazing agent*
460	**Celluloses**		
925	Chlorine	Flour bleaching agent	*flour bleaching agent*
926	Chlorine dioxide	Flour treatment agent	*flour treatment agent*
945	Chloropentafluorethane	Propellant	*propellant*
141(ii)	Chlorophyllins, copper complexes, potassium and sodium salts	Colour	*colour*
140	Chlorophylls	Colour	*colour*
141	**Chlorophylls and chlorophyllins, copper complexes**		
141(i)	Chlorophylls, copper complexes	Colour	*colour*
1000	Cholic acid	Emulsifier	*emulsifier*
1001(i)	Choline acetate	Emulsifier	*emulsifier*
1001(ii)	Choline carbonate	Emulsifier	*emulsifier*
1001(iii)	Choline chloride	Emulsifier	*emulsifier*
1001(iv)	Choline citrate	Emulsifier	*emulsifier*
1001(vi)	Choline lactate	Emulsifier	*emulsifier*
1001	**Choline salts and esters**		
1001(v)	Choline tartrate	Emulsifier	*emulsifier*
330	Citric acid	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant*
		Sequestrant	*sequestrant*
472c	Citric and fatty acid esters of glycerol	Antioxidant	*antioxidant synergist*
		Emulsifier	*emulsifier*
		Flour treatment agent	*dough conditioner*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
121	Citrus red No. 2	Colour	*colour*
468	Cross-linked sodium carboxymethyl cellulose (Cross-linked cellulose gum)	Stabilizer	*stabilizer*
		Thickener	*binder*
519	Cupric sulfate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
100(i)	Curcumin	Colour	*colour*
100	**Curcumins**		
424	Curdlan	Firming agent	*firming agent*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
952	**Cyclamates**		
952(i)	Cyclamic acid	Sweetener	*sweetener*
457	Cyclodextrin, *alpha-*	Stabilizer	*stabilizer*
		Thickener	*binder*
459	Cyclodextrin, *beta-*	Carrier	*carrier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
458	Cyclodextrin, *gamma-*	Stabilizer	*stabilizer*
		Thickener	*binder*
1504(i)	Cyclotetraglucose	Carrier	*carrier*
1504(ii)	Cyclotetraglucose syrup	Carrier	*carrier*
920	Cysteine, L- and its hydrochlorides – sodium	Flour treatment agent	*flour treatment agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
	and potassium salts		
921	Cystine, L-and its hydrochlorides sodium and potassium salts	Flour treatment agent	*flour treatment agent*
265	Dehydroacetic acid	Preservative	*preservative*
472e	Diacetyltartaric and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
342(ii)	Diammonium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
333(ii)	Dicalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
450(vi)	Dicalcium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Firming agent	*firming agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
940	Dichlorodifluormethane	Propellant	*propellant*
389	Dilauryl thiodipropionate	Antioxidant	*antioxidant*
450(viii)	Dimagnesium diphosphate	Acidity regulator	*acidity regulator*
		Flour treatment agent	*dough conditioner*
		Emulsifier	*emulsifier*
		Firming agent	*firming agent*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
242	Dimethyl dicarbonate	Preservative	*preservative*
480	Dioctyl sodium sulfosuccinate	Emulsifier	*emulsifier*
		Humectant	*wetting agent*
230	Diphenyl	Preservative	*preservative*
450	**Diphosphates**		
628	Dipotassium 5’-guanylate	Flavour enhancer	*flavour enhancer*
450(iv)	Dipotassium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
340(ii)	Dipotassium hydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
336(ii)	Dipotassium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
627	Disodium 5’-guanylate	Flavour enhancer	*flavour enhancer*
631	Disodium 5’-inosinate	Flavour enhancer	*flavour enhancer*
635	Disodium 5’-ribonucleotides	Flavour enhancer	*flavour enhancer*
450(i)	Disodium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
386	Disodium ethylenediaminetetraacetate	Antioxidant	*antioxidant*
		Colour retention agent	*colour stabilizer*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
339(ii)	Disodium hydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
331(ii)	Disodium monohydrogen citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
364(ii)	Disodium succinate	Acidity regulator	*acidity regulator*
		Flavour enhancer	*flavour enhancer*
390	Distearyl thiodipropionate	Antioxidant	*antioxidant*
312	Dodecyl gallate	Antioxidant	*antioxidant*
315	Erythorbic acid (Isoascorbic acid)	Antioxidant	*antioxidant*
968	Erythritol	Flavour enhancer	*flavour enhancer*
		Humectant	*humectant*
		Sweetener	*sweetener*
127	Erythrosine	Colour	*colour*
488	Ethoxylated mono- and di-glycerides	Emulsifier	*emulsifier*
324	Ethoxyquin	Antioxidant	*antioxidant*
462	Ethyl cellulose	Binder	*binder*
		Bulking agent	*filler*
		Carrier	*diluent for other food additives*
		Glazing agent	*coating agent*
			glazing agent
		Thickener	*thickener*
313	Ethyl gallate	Antioxidant	*antioxidant*
467	Ethyl hydroxyethyl cellulose	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
637	Ethyl maltol	Flavour enhancer	*flavour enhancer*
214	Ethyl para-hydroxybenzoate	Preservative	*preservative*
143	Fast Green FCF	Colour	*colour*
570	Fatty acids	Antifoaming agent	*antifoaming agent*
		Glazing agent	*glazing agent*
		Stabilizer	*foam stabilizer*
381	Ferric ammonium citrate	Anticaking agent	*anticaking agent*
505	Ferrous carbonate	Acidity regulator	*acidity regulator*
579	Ferrous gluconate	Colour retention agent	*colour retention agent*
			colour stabilizer
537	Ferrous hexacyanomanganate	Anticaking agent	*anticaking agent*
585	Ferrous lactate	Colour retention agent	*colour retention agent*
1101(iv)	Ficin	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
161a	Flavoxanthin	Colour	*colour*
240	Formaldehyde	Preservative	*preservative*
236	Formic acid	Preservative	*preservative*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
297	Fumaric acid	Acidity regulator	*acidity regulator*
165	Gardenia blue	Colour	*colour*
164	Gardenia yellow	Colour	*colour*
428	Gelatin	Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
418	Gellan gum	Stabilizer	*stabilizer*
		Thickener	*thickener*
574	Gluconic acid, D-	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
575	Glucono delta-lactone	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
1102	Glucose oxidase	Antioxidant	*antioxidant*
620	Glutamic acid, L(+)-	Flavour enhancer	*flavour enhancer*
422	Glycerol	Humectant	*humectant*
		Thickener	*bodying agent*
1517	Glycerol diacetate	Carrier	*carrier*
445(i)	Glycerol ester of gum rosin	Emulsifier	*density adjustment agent*
			emulsifier
445(ii)	Glycerol ester of tall oil rosin	Emulsifier	*density adjustment agent*
			emulsifier
445(iii)	Glycerol ester of wood rosin	Emulsifier	*density adjustment agent*
			emulsifier
		Stabilizer	*stabilizer*
445	**Glycerol esters of rosin**		
915	Glycerol, methyl, or pentaerithrytol esters of colophane	Glazing agent	*glazing agent*
640	Glycine	Flavour enhancer	*flavour enhancer*
958	Glycyrrhizin	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
175	Gold, metallic	Colour	*colour*
163(ii)	Grape skin extract	Colour	*colour*
142	Green S	Colour	*colour*
314	Guaiac resin	Antioxidant	*antioxidant*
626	Guanylic acid, 5'-	Flavour enhancer	*flavour enhancer*
412	Guar gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
414	Gum arabic (Acacia gum)	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Glazing agent	*glazing agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
419	Gum ghatti	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
241	Gum guaicum	Preservative	*preservative*
370	Heptonolactone, 1,4-	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
209	Heptyl para-hydroxybenzoate	Preservative	*preservative*
239	Hexamethylene tetramine	Preservative	*preservative*
586	Hexylresorcinol, 4-	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
507	Hydrochloric acid	Acidity regulator	*acidity regulator*
949	Hydrogen	Packaging gas	*packaging gas*
907	Hydrogenated poly-1-decenes	Glazing agent	*glazing agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
463	Hydroxypropyl cellulose	Binder	*binder*
		Emulsifier	*emulsifier*
			suspension agent
		Foaming agent	*foaming agent*
		Glazing agent	*coating agent*
			film-forming agent
			glazing agent
		Stabilizer	*stabilizer*
		Thickener	*thickener*
464	Hydroxypropyl methyl cellulose	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
132	Indigotine (Indigo carmine)	Colour	*colour*
630	Inosinic acid, 5'-	Flavour enhancer	*flavour enhancer*
1103	Invertases	Stabilizer	*stabilizer*
172(i)	Iron oxide, black	Colour	*colour*
172(ii)	Iron oxide, red	Colour	*colour*
172(iii)	Iron oxide, yellow	Colour	*colour*
172	**Iron oxides**		
943b	Isobutane	Propellant	*propellant*
953	Isomalt (Hydrogenated isomaltulose)	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Glazing agent	*glazing agent*
		Sweetener	*sweetener*
384	Isopropyl citrates	Antioxidant	*antioxidant*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
416	Karaya gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
425	Konjac flour	Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
161c	Kryptoxanthin	Colour	*colour*
270	Lactic acid, L-, D- and DL-	Acidity regulator	*acidity regulator*
472b	Lactic and fatty acid esters of glycerol	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
966	Lactitol	Emulsifier	*emulsifier*
		Sweetener	*sweetener*
		Thickener	*texturizing agent*
478	Lactylated fatty acid esters of glycerol and propylene glycol	Emulsifier	*emulsifier*
913	Lanolin	Glazing agent	*glazing agent*
243	Lauric arginate ethyl ester	Preservative	*preservative*
322(i)	Lecithin	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
344	Lecithin citrate	Preservative	*preservative*
322(ii)	Lecithin, partially hydrolysed	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
322	**Lecithins**		
641	Leucine, L-	Flavour enhancer	*flavour enhancer*
1104	Lipases	Flavour enhancer	*flavour enhancer*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
180	Lithol rubine BK	Colour	*colour*
161b(i)	Lutein from *Tagetes erecta*	Colour	*colour*
161b	**Luteins**		
160d(iii)	Lycopene, *Blakeslea trispora*	Colour	*colour*
160d(i)	Lycopene, synthetic	Colour	*colour*
160d(ii)	Lycopene, tomato	Colour	*colour*
160d	**Lycopenes**		
642	Lysin hydrochloride	Flavour enhancer	*flavour enhancer*
1105	Lysozyme	Preservative	*preservative*
504(i)	Magnesium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Colour retention agent	*colour retention agent*
504	**Magnesium carbonates**		
511	Magnesium chloride	Colour retention agent	*colour retention agent*
		Firming agent	*firming agent*
		Stabilizer	*stabilizer*
345	Magnesium citrate	Acidity regulator	*acidity regulator*
450(ix)	Magnesium dihydrogen diphosphate	Raising agent	*raising agent*
343(i)	Magnesium dihydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
625	Magnesium di-L-glutamate	Flavour enhancer	*flavour enhancer*
580	Magnesium gluconate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Flavour enhancer	*flavour enhancer*
343(ii)	Magnesium hydrogen phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
528	Magnesium hydroxide	Acidity regulator	*acidity regulator*
		Colour retention agent	*colour retention agent*
504(ii)	Magnesium hydroxide carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
			drying agent
		Carrier	*carrier*
		Colour retention agent	*colour retention agent*
329	Magnesium lactate, DL-	Acidity regulator	*acidity regulator*
		Flour treatment agent	*flour treatment agent*
530	Magnesium oxide	Anticaking agent	*anticaking agent*
343	**Magnesium phosphates**		
553(i)	Magnesium silicate, synthetic	Anticaking agent	*anticaking agent*
			dusting agent
553	**Magnesium silicates**		
470(iii)	Magnesium stearate	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Thickener	*binder*
518	Magnesium sulfate	Firming agent	*firming agent*
		Flavour enhancer	*flavour enhancer*
553(ii)	Magnesium trisilicate	Anticaking agent	*anticaking agent*
			dusting agent
296	Malic acid, DL-	Acidity regulator	*acidity regulator*
965(ii)	Maltitol syrup	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
965(i)	Maltitol	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
		Sweetener	*sweetener*
		Stabilizer	*stabilizer*
965	**Maltitols**		
636	Maltol	Flavour enhancer	*flavour enhancer*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
130	Manascorubin	Colour	*colour*
421	Mannitol	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
353	Metatartaric acid	Acidity regulator	*acidity regulator*
461	Methyl cellulose	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
911	Methyl esters of fatty acids	Glazing agent	*glazing agent*
465	Methyl ethyl cellulose	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
489	Methyl glucoside-coconut oil ester	Emulsifier	*emulsifier*
218	Methyl para-hydroxybenzoate	Preservative	*preservative*
900b	Methylphenylpolysiloxane	Antifoaming agent	*antifoaming agent*
460(i)	Microcrystalline cellulose (Cellulose gel)	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Carrier	*carrier*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*dispersing agent*
			emulsifier
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
905c(i)	Microcrystalline wax	Antifoaming agent	*defoaming agent*
		Glazing agent	*glazing agent*
905a	Mineral oil, food grade	Glazing agent	*glazing agent*
			sealing agent
905d	Mineral oil, high viscosity	Antifoaming agent	*defoaming agent*
		Glazing agent	*glazing agent*
			sealing agent
905e	Mineral oil, medium and low viscosity, class I	Glazing agent	*glazing agent*
			sealing agent
905f	Mineral oil, medium and low viscosity, class II	Glazing agent	*glazing agent*
			sealing agent
905g	Mineral oil, medium and low viscosity, class III	Glazing agent	*glazing agent*
			sealing agent
471	Mono- and di- glycerides of fatty acids	Antifoaming agent	*antifoaming agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
624	Monoammonium L-glutamate	Flavour enhancer	*flavour enhancer*
333(i)	Monocalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
622	Monopotassium L-glutamate	Flavour enhancer	*flavour enhancer*
336(i)	Monopotassium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
621	Monosodium L-glutamate	Flavour enhancer	*flavour enhancer*
364(i)	Monosodium succinate	Acidity regulator	*acidity regulator*
		Flavour enhancer	*flavour enhancer*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
335 (i)	Monosodium tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
235	Natamycin (Pimaricin)	Preservative	*preservative*
959	Neohesperidine dihydrochalcone	Sweetener	*sweetener*
961	Neotame	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
375	Nicotinic acid	Colour retention agent	*colour retention agent*
234	Nisin	Preservative	*preservative*
941	Nitrogen	Packaging gas	*packaging gas*
		Propellant	*propellant*
918	Nitrogen oxides	Flour treatment agent	*flour treatment agent*
919	Nitrosyl chloride	Flour treatment agent	*flour treatment agent*
942	Nitrous oxide	Antioxidant	*antioxidant*
		Foaming agent	*foaming agent*
		Packaging gas	*packaging gas*
		Propellant	*propellant*
411	Oat gum	Stabilizer	*stabilizer*
		Thickener	*thickener*
946	Octafluorcyclobutane	Propellant	*propellant*
423	Octenyl succinic acid (OSA) modified gum arabic	Emulsifier	*emulsifier*
311	Octyl gallate	Antioxidant	*antioxidant*
182	Orchil	Colour	*colour*
231	Ortho-phenylphenol	Preservative	*preservative*
387	Oxystearin	Antioxidant	*antioxidant*
		Sequestrant	*sequestrant*
1101(ii)	Papain	Flavour enhancer	*flavour enhancer*
160c(ii)	Paprika extract	Colour	*colour*
160c(i)	Paprika oleoresin	Colour	*colour*
905c(ii)	Paraffin wax	Glazing agent	*glazing agent*
131	Patent blue V	Colour	*colour*
440	Pectins	Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
451(ii)	Pentapotassium triphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
451(i)	Pentasodium triphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Sequestrant	*stabilizer*
		Stabilizer	*sequestrant*
		Thickener	*texturizing agent*
429	Peptones	Emulsifier	*emulsifier*
905b	Petroleum jelly (Petrolatum)	Antifoaming agent	*antifoaming agent*
		Glazing agent	*glazing agent*
			sealing agent
905c	Petroleum wax	Glazing agent	*glazing agent*
			sealing agent
338	Phosphoric acid	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
		Sequestrant	*sequestrant*
391	Phytic acid	Preservative	*preservative*
1200	Polydextroses	Bulking agent	*bulking agent*
		Glazing agent	*coating agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
900a	Polydimethylsiloxane	Anticaking agent	*anticaking agent*
		Antifoaming agent	*antifoaming agent*
		Emulsifier	*emulsifier*
1521	Polyethylene glycol	Antifoaming agent	*antifoaming agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
			plasticizer
		Glazing agent	*glazing agent*
		Thickener	*binder*
475	Polyglycerol esters of fatty acids	Emulsifier	*emulsifier*
476	Polyglycerol esters of interesterified ricinoleic acid	Emulsifier	*emulsifier*
964	Polyglycitol syrup	Sweetener	*sweetener*
432	Polyoxyethylene (20) sorbitan monolaurate	Emulsifier	*dispersing agent*
			emulsifier
433	Polyoxyethylene (20) sorbitan monooleate	Emulsifier	*dispersing agent*
			emulsifier
434	Polyoxyethylene (20) sorbitan monopalmitate	Emulsifier	*dispersing agent*
			emulsifier
435	Polyoxyethylene (20) sorbitan monostearate	Emulsifier	*dispersing agent*
			emulsifier
436	Polyoxyethylene (20) sorbitan tristearate	Emulsifier	*dispersing agent*
			emulsifier
431	Polyoxyethylene (40) stearate	Emulsifier	*emulsifier*
430	Polyoxyethylene (8) stearate	Emulsifier	*emulsifier*
452	**Polyphosphates**		
1203	Polyvinyl alcohol	Glazing agent	*coating agent*
			sealing agent
			surface-finishing agent
		Thickener	*binder*
1201	Polyvinylpyrrolidone	Emulsifier	*dispersing agent*
		Glazing agent	*coating agent*
		Stabilizer	*stabilizer*
		Thickener	*bodying agent*
1202	Polyvinylpyrrolidone, insoluble	Colour retention agent	*colour stabilizer*
		Stabilizer	*colloidal stabilizer*
			stabilizer
124	Ponceau 4R (Cochineal red A)	Colour	*colour*
125	Ponceau SX	Colour	*colour*
357	Potassium adipates	Acidity regulator	*acidity regulator*
632	Potassium 5'-inosinate	Flavour enhancer	*flavour enhancer*
261(i)	Potassium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
261	**Potassium acetates**		
357	Potassium adipates	Acidity regulator	*acidity regulator*
402	Potassium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
555	Potassium aluminium silicate	Anticaking agent	*anticaking agent*
303	Potassium ascorbate	Antioxidant	*antioxidant*
212	Potassium benzoate	Preservative	*preservative*
228	Potassium bisulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
501(i)	Potassium carbonate	Acidity regulator	*acidity regulator*
		Stabilizer	*stabilizer*
501	**Potassium carbonates**		
508	Potassium chloride	Gelling agent	*gelling agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
332	**Potassium citrates**		
261(ii)	Potassium diacetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
332(i)	Potassium dihydrogen citrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
340(i)	Potassium dihydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
536	Potassium ferrocyanide	Anticaking agent	*anticaking agent*
366	Potassium fumarates	Acidity regulator	*acidity regulator*
577	Potassium gluconate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
501(ii)	Potassium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
351(i)	Potassium hydrogen malate	Acidity regulator	*acidity regulator*
515(ii)	Potassium hydrogen sulfate	Acidity regulator	*acidity regulator*
525	Potassium hydroxide	Acidity regulator	*acidity regulator*
917	Potassium iodate	Flour treatment agent	*flour treatment agent*
317	Potassium isoascorbate	Antioxidant	*antioxidant*
326	Potassium lactate	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
351(ii)	Potassium malate	Acidity regulator	*acidity regulator*
351	**Potassium malates**		
224	Potassium metabisulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
252	Potassium nitrate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
249	Potassium nitrite	Colour retention agent	*colour fixative*
		Preservative	*preservative*
922	Potassium persulfate	Flour treatment agent	*flour treatment agent*
340	**Potassium phosphates**		
452(ii)	Potassium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
283	Potassium propionate	Preservative	*preservative*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
954(iii)	Potassium saccharin	Sweetener	*sweetener*
560	Potassium silicate	Anticaking agent	*anticaking agent*
337	Potassium sodium L(+)-tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
202	Potassium sorbate	Preservative	*preservative*
515(i)	Potassium sulfate	Acidity regulator	*acidity regulator*
515	**Potassium sulfates**		
225	Potassium sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
336	**Potassium tartrates**		
460(ii)	Powdered cellulose	Anticaking agent	*anticaking agent*
		Bulking agent	*bulking agent*
		Glazing agent	*coating agent*
			glazing agent
		Emulsifier	*dispersing agent*
			emulsifier
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
			thickener
407a	Processed euchema seaweed (PES)	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
944	Propane	Propellant	*propellant*
280	Propionic acid	Preservative	*preservative*
310	Propyl gallate	Antioxidant	*antioxidant*
216	Propyl para-hydroxybenzoate	Preservative	*preservative*
1520	Propylene glycol	Emulsifier	*dispersing agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
			wetting agent
405	Propylene glycol alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
477	Propylene glycol esters of fatty acids	Emulsifier	*emulsifier*
1101(i)	Protease	Flour treatment agent	*flour treatment agent*
		Flavour enhancer	*flavour enhancer*
		Stabilizer	*stabilizer*
1101	**Proteases**		
1204	Pullulan	Glazing agent	*film-forming agent*
			glazing agent
		Thickener	*thickener*
163(iv)	Purple corn colour	Colour	*colour*
999(i)	Quillaia extract type 1	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
999(ii)	Quillaia extract type 2	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
999	**Quillaia extracts**		
104	Quinoline yellow	Colour	*colour*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
128	Red 2G	Colour	*colour*
163(v)	Red cabbage colour	Colour	*colour*
161f	Rhodoxanthin	Colour	*colour*
101(ii)	Riboflavin 5'-phosphate sodium	Colour	*colour*
101(iii)	Riboflavin from *Bacillus subtilis*	Colour	*colour*
101(i)	Riboflavin, synthetic	Colour	*colour*
101	**Riboflavins**		
908	Rice bran wax	Glazing agent	*glazing agent*
392	Rosemary extract	Antioxidant	*antioxidant*
161d	Rubixanthin	Colour	*colour*
954(i)	Saccharin	Sweetener	*sweetener*
954	**Saccharins**		
470	**Salts of fatty acids, with base aluminium, ammonium, calcium, magnesium, potassium, sodium**		
470(i)	Salts of myristic, palmitic and stearic acids with ammonia, calcium, potassium and sodium	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
470(ii)	Salts of oleic acid with calcium, potassium and sodium	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
166	Sandalwood	Colour	*colour*
904	Shellac, bleached	Glazing agent	*coating agent*
			glazing agent
			surface-finishing agent
551	Silicon dioxide, amorphous	Anticaking agent	*anticaking agent*
		Carrier	*carrier*
		Antifoaming agent	*defoaming agent*
174	Silver	Colour	*colour*
262(i)	Sodium acetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
262	**Sodium acetates**		
356	Sodium adipates	Acidity regulator	*acidity regulator*
401	Sodium alginate	Bulking agent	*bulking agent*
		Carrier	*carrier*
		Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*glazing agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
541(i)	Sodium aluminium phosphate, acidic	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
541(ii)	Sodium aluminium phosphate, basic	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
541	**Sodium aluminium phosphates**		
554	Sodium aluminosilicate	Anticaking agent	*anticaking agent*
301	Sodium ascorbate	Antioxidant	*antioxidant*
211	Sodium benzoate	Preservative	*preservative*
452(iii)	Sodium calcium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
500(i)	Sodium carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
500	**Sodium carbonates**		
466	Sodium carboxymethyl cellulose (Cellulose gum)	Bulking agent	*bulking agent*
		Emulsifier	*emulsifier*
			suspension agent
		Firming agent	*firming agent*
		Gelling agent	*gelling agent*
		Glazing agent	*coating agent*
			glazing agent
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
469	Sodium carboxymethyl cellulose, enzymatically hydrolysed (Cellulose gum, enzymatically hydrolyzed)	Stabilizer	*stabilizer*
		Thickener	*thickener*
331	**Sodium citrates**		
952(iv)	Sodium cyclamate	Sweetener	*sweetener*
266	Sodium dehydroacetate	Preservative	*preservative*
262(ii)	Sodium diacetate	Acidity regulator	*acidity regulator*
		Preservative	*preservative*
		Sequestrant	*sequestrant*
331(i)	Sodium dihydrogen citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
339(i)	Sodium dihydrogen phosphate	Acidity regulator	*acidity regulator*
			buffer
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
350(ii)	Sodium DL-malate	Acidity regulator	*acidity regulator*
		Humectant	*humectant*
316	Sodium erythorbate (Sodium isoascorbate)	Antioxidant	*antioxidant*
215	Sodium ethyl para-hydroxybenzoate	Preservative	*preservative*
535	Sodium ferrocyanide	Anticaking agent	*anticaking agent*
237	Sodium formate	Preservative	*preservative*
365	Sodium fumarates	Acidity regulator	*acidity regulator*
576	Sodium gluconate	Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
500(ii)	Sodium hydrogen carbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
350(i)	Sodium hydrogen DL-malate	Acidity regulator	*acidity regulator*
		Humectant	*humectant*
514(ii)	Sodium hydrogen sulfate	Acidity regulator	*acidity regulator*
222	Sodium hydrogen sulfite	Antioxidant	*antioxidant*
		Preservative	*preservative*
524	Sodium hydroxide	Acidity regulator	*acidity regulator*
335(ii)	Sodium L(+)-tartrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
		Stabilizer	*stabilizer*
325	Sodium lactate	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
		Bulking agent	*bulking agent*
		Humectant	*humectant*
		Thickener	*bodying agent*
481	**Sodium lactylates**		
638	Sodium L-aspartate	Flavour enhancer	*flavour enhancer*
487	Sodium laurylsulfate	Emulsifier	*emulsifier*
350	**Sodium malates**		
223	Sodium metabisulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
550(ii)	Sodium metasilicate	Anticaking agent	*anticaking agent*
219	Sodium methyl para-hydroxybenzoate	Preservative	*preservative*
251	Sodium nitrate	Colour retention agent	*colour fixative*
		Preservative	*preservative*
		Preservative	*preservative*
250	Sodium nitrite	Colour retention agent	*colour fixative*
		Preservative	*preservative*
481(ii)	Sodium oleyl lactylate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
232	Sodium ortho-phenylphenol	Preservative	*preservative*
339	**Sodium phosphates**		
452(i)	Sodium polyphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
452(vi)	Sodium potassium hexametaphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
451(iii)	Sodium potassium trisphospate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
281	Sodium propionate	Preservative	*preservative*
217	Sodium propyl para-hydroxybenzoate	Preservative	*preservative*
954(iv)	Sodium saccharin	Sweetener	*sweetener*
500(iii)	Sodium sesquicarbonate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
		Raising agent	*raising agent*
550(i)	Sodium silicate	Anticaking agent	*anticaking agent*
550	**Sodium silicates**		
201	Sodium sorbate	Preservative	*preservative*
485	Sodium stearoyl fumarate	Emulsifier	*emulsifier*
481(i)	Sodium stearoyl lactylate	Flour treatment agent	*dough conditioner*
		Emulsifier	*emulsifier*
		Foaming agent	*whipping agent*
		Stabilizer	*stabilizer*
364	**Sodium succinates**		

INS No.	Name of Food Additive	Functional Class	Technological Purpose
514(i)	Sodium sulfate	Acidity regulator	*acidity regulator*
514	**Sodium sulfates**		
221	Sodium sulfite	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
335	**Sodium tartrates**		
539	Sodium thiosulfate	Antioxidant	*antibrowning agent*
			antioxidant
		Sequestrant	*sequestrant*
200	Sorbic acid	Preservative	*preservative*
493	Sorbitan monolaurate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
494	Sorbitan monooleate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
495	Sorbitan monopalmitate	Emulsifier	*emulsifier*
491	Sorbitan monostearate	Emulsifier	*emulsifier*
496	Sorbitan trioleate	Stabilizer	*stabilizer*
492	Sorbitan tristearate	Emulsifier	*emulsifier*
420(i)	Sorbitol	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
420(ii)	Sorbitol syrup	Bulking agent	*bulking agent*
		Humectant	*humectant*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
420	**Sorbitols**		
426	Soybean hemicellulose	Anticaking agent	*anticaking agent*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
909	Spermaceti wax	Glazing agent	*glazing agent*
512	Stannous chloride	Antioxidant	*antioxidant*
		Colour retention agent	*colour retention agent*
484	Stearyl citrate	Antioxidant	*antioxidant*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
483	Stearyl tartrate	Flour treatment agent	*flour treatment agent*
960	Steviol glycosides	Sweetener	*sweetener*
363	Succinic acid	Acidity regulator	*acidity regulator*
472g	Succinylated monoglycerides	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
446	Succistearin	Emulsifier	*emulsifier*
955	Sucralose (Trichlorogalactosucrose)	Sweetener	*sweetener*
474	Sucroglycerides	Emulsifier	*emulsifier*
444	Sucrose acetate isobutyrate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
473	Sucrose esters of fatty acids	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
473a	Sucrose oligoesters, type I and type II	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
220	Sulfur dioxide	Antioxidant	*antioxidant*
		Bleaching agent	*bleaching agent*
		Flour treatment agent	*flour treatment agent*
		Preservative	*preservative*
513	Sulfuric acid	Acidity regulator	*acidity regulator*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
110	Sunset yellow FCF	Colour	*colour*
441	Superglycerinated hydrogenated rapeseed oil	Emulsifier	*emulsifier*
963	Tagatose, D-	Sweetener	*sweetener*
161b(ii)	Tagetes extract	Colour	*colour*
553(iii)	Talc	Anticaking agent	*anticaking agent*
			dusting agent
		Glazing agent	*coating agent*
			surface-finishing agent
		Thickener	*texturizing agent*
181	Tannic acid (Tannins)	Colour	*colour*
		Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
417	Tara gum	Gelling agent	*gelling agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
472d	Tartaric acid esters of mono- and di-glycerides of fatty acids	Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
334	Tartaric acid, L(+)-	Acidity regulator	*acidity regulator*
		Antioxidant	*antioxidant synergist*
		Flavour enhancer	*flavour synergist*
		Sequestrant	*sequestrant*
102	Tartarzine	Colour	*colour*
319	Tertiary butylhydroquinone	Antioxidant	*antioxidant*
450(v)	Tetrapotassium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
450(iii)	Tetrasodium diphosphate	Acidity regulator	*acidity regulator*
			buffering agent
		Emulsifier	*emulsifier*
		Humectant	*moisture-retention agent*
		Raising agent	*raising agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
957	Thaumatin	Flavour enhancer	*flavour enhancer*
		Sweetener	*sweetener*
479	Thermally oxidized soya bean oil interacted with mono- and diglycerides of fatty acids	Emulsifier	*emulsifier*
233	Thiabendazole	Preservative	*preservative*
388	Thiodipropionic acid	Antioxidant	*antioxidant*
171	Titanium dioxide	Colour	*colour*
307b	Tocopherol concentrate, mixed	Antioxidant	*antioxidant*
307a	Tocopherol, d-*alpha*-	Antioxidant	*antioxidant*
309	Tocopherol, *delta*-, synthetic	Antioxidant	*antioxidant*
307c	Tocopherol, dl-*alpha*-	Antioxidant	*antioxidant*
308	Tocopherol, *gamma*-, synthetic	Antioxidant	*antioxidant*
307	**Tocopherols**		
413	Tragacanth gum	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
1518	Triacetin	Carrier	*carrier solvent*
		Emulsifier	*emulsifier*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
			plasticizer
		Humectant	*humectant*
380	Triammonium citrate	Acidity regulator	*acidity regulator*
333(iii)	Tricalcium citrate	Acidity regulator	*acidity regulator*
		Firming agent	*firming agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
341(iii)	Tricalcium phosphate	Acidity regulator	*acidity regulator*
			buffer
		Anticaking agent	*anticaking agent*
		Emulsifier	*clouding agent*
		Firming agent	*firming agent*
		Flour treatment agent	*flour treatment agent*
		Humectant	*humectant*
			moisture-retention agent
		Raising agent	*raising agent*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
1505	Triethyl citrate	Carrier	*carrier solvent*
		Emulsifier	*emulsifier*
			plasticizer
		Stabilizer	*foam stabilizer*
		Sequestrant	*sequestrant*
343(iii)	Trimagnesium phosphate	Acidity regulator	*acidity regulator*
		Anticaking agent	*anticaking agent*
451	**Triphosphates**		
332(ii)	Tripotassium citrate	Acidity regulator	*acidity regulator*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
340(iii)	Tripotassium phosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
331(iii)	Trisodium citrate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
450(ii)	Trisodium diphosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Raising agent	*raising agent*
		Humectant	*moisture-retention agent*
		Sequestrant	*sequestrant*
		Stabilizer	*stabilizer*
		Thickener	*texturizing agent*
339(iii)	Trisodium phosphate	Acidity regulator	*acidity regulator*
		Emulsifier	*emulsifier*
		Humectant	*humectant*
			moisture-retention agent
		Preservative	*antimicrobial synergist*
		Stabilizer	*stabilizer*
		Sequestrant	*sequestrant*
		Thickener	*texturizing agent*
100(ii)	Turmeric	Colour	*colour*
927b	Urea (Carbamide)	Flour treatment agent	*flour treatment agent*
153	Vegetable carbon	Colour	*colour*
161e	Violoxanthin	Colour	*colour*

INS No.	Name of Food Additive	Functional Class	Technological Purpose
910	Wax esters	Glazing agent	*glazing agent*
415	Xanthan gum	Emulsifier	*emulsifier*
		Foaming agent	*foaming agent*
		Stabilizer	*stabilizer*
		Thickener	*thickener*
967	Xylitol	Emulsifier	*emulsifier*
		Humectant	*humectant*
		Stabilizer	*stabilizer*
		Sweetener	*sweetener*
		Thickener	*thickener*
107	Yellow 2G	Colour	*colour*
161h(i)	Zeaxanthin, synthetic	Colour	*colour*
161h(ii)	Zeaxanthin-rich extract from *Tagetes erecta*	Colour	*colour*
161h	**Zeaxanthins**		
650	Zinc acetate	Flavour enhancer	*flavour enhancer*
557	Zinc silicate	Anticaking agent	*anticaking agent*

SUPPLEMENTARY LIST - MODIFIED STARCHES

List in alphabetical order

INS No.	Name of Food Additive	Functional Class	Technological purpose
1422	Acetylated distarch adipate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1414	Acetylated distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1451	Acetylated oxidized starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1401	Acid-treated starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1402	Alkaline treated starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1403	Bleached starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1400	Dextrins, roasted starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1411	Distarch glycerol	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1412	Distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1442	Hydroxypropyl distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1440	Hydroxypropyl starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1410	Monostarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1404	Oxidized starch	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener

INS No.	Name of Food Additive	Functional Class	Technological purpose
1413	Phosphated distarch phosphate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1420	Starch acetate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1452	Starch aluminium octenyl succinate	Anticaking Agent	*anticaking agent*
		Carrier	*carrier*
		Stabilizer	*stabilizer*
1450	Starch sodium octenyl succinate	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener
1405	Starches, enzyme treated	Emulsifier	*emulsifier*
		Stabilizer	*stabilizer*
		Thickener	*binder*
			thickener