Technical Regulations TR CU 029/2012

In accordance with Article 3 of the Treaty on the Eurasian Economic Commission of 18 November 2011, the Council of the Eurasian Economic Commission **decided**:

1. To adopt the Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012) (attached).

2. To establish that:

2.1. The Technical Regulation of the Customs Union referred to in item 1 of this Decision enters into force on 1 July 2013;

2.2. The requirements established by subitems 2, 3 and 4 of item 9.4 of part 9 of Article 7, item 4 of part 5 and items 7 and 9 of part 6 of Article 10 (with respect to food additives, flavouring preparations, flavour precursors and enzyme preparations of microbial origin), and by Annex 28 (with respect to the assay) to the Technical Regulation referred to in item 1 of this Decision enter into force on the date when international and regional (interstate) standards, or, in their absence, national (state) standards, containing rules and methods of analysis (testing) and measurement, including sampling rules, necessary for the application and fulfilment of these requirements and for the conformity assessment of objects of technical regulation, are included in the list of standards specified by item 4 of the Protocol on Technical Regulation within the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014).

Footnote. Subitem 2.2. - as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force

upon the expiry of 180 calendar days from the date of its official publication).

3. This Decision enters into force upon the expiry of 30 calendar days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:

For the Republic of Belarus	*For the Republic of Kazakhstan*	*For the Russian Federation*
S. Rumas	*K. Kelimbetov*	*I. Shuvalov*

ADOPTED
by Decision of the Council of the Eurasian Economic Commission
of 20 July 2012 No. 58

TECHNICAL REGULATION OF THE CUSTOMS UNION

TR CU 029/2012
Safety Requirements for Food Additives, Flavourings and Processing Aids

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PREFACE

1. The Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (hereinafter, the Technical Regulation) has been developed in accordance with the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation of 18 November 2010.

2. This Technical Regulation has been developed in order to establish, in the single customs territory of the Customs Union, uniform mandatory

requirements for food additives, flavourings and processing aids and for their content in food products, and to ensure the free movement of food additives, flavourings and processing aids placed on the market in the single customs territory of the Customs Union.

3. Requirements for the content and use of food additives, flavourings and processing aids established by other Technical Regulations of the Customs Union may not contain requirements that contradict the requirements of this Technical Regulation.

4. Repealed by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 1. SCOPE OF APPLICATION

1. This Technical Regulation establishes:

1) objects of technical regulation;

2) safety requirements for objects of technical regulation;

3) identification rules for objects of technical regulation;

4) forms and procedures for the conformity assessment (confirmation) of objects of technical regulation with the requirements of this Technical Regulation.

Article 2. OBJECTIVES OF ADOPTION

1. The objectives of adopting this Technical Regulation are:

1) protection of human life and health;

2) prevention of actions that mislead purchasers (consumers);

3) protection of the environment.

Article 3. OBJECTS OF TECHNICAL REGULATION

1. The objects of technical regulation of this Technical Regulation are the following, placed on the market and in circulation in the single customs territory of the Customs Union:

1) food additives, complex food additives;

2) flavourings;

3) processing aids;

4) food products with respect to their content of food additives, biologically active substances from flavourings, and residual amounts of processing aids;

5) processes of production, storage, carriage, sale and disposal of food additives, flavourings and processing aids.

2. This Technical Regulation does not apply to processes of manufacture, storage, carriage, sale, disposal and use of food additives, flavourings and processing aids carried out by citizens at home and (or) on personal subsidiary plots, where these products are intended solely for personal consumption and are not intended for placing on the market in the single customs territory of the Customs Union.

Article 4. Definitions

For the purposes of applying this Technical Regulation, the concepts established by the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011), adopted by Decision of the Customs Union Commission No. 880 of 9 December 2011, are used, as well as the following terms and definitions: food flavouring (flavouring) – a product,

not consumed by humans directly as food, containing a flavouring substance or a flavouring preparation or a thermal process flavouring or a smoke flavouring or flavour precursors or other flavourings (containing components other than those listed above) or a mixture thereof (flavouring component), intended to impart aroma and (or) taste (except sweet, sour and salty) to food products and (or) to modify them, with or without the addition of food additives and food raw materials;

smoke flavouring – a mixture of substances isolated from smoke used in traditional smoking by fractionation and purification of smoke condensates;

thermal process flavouring – a mixture of substances obtained by heating food ingredients or ingredients not used as food, one of which must be an amino compound and the other a reducing sugar, under the following heat treatment conditions: temperature not exceeding 180 °C; heat treatment duration of 15 min at 180 °C, with a corresponding increase in time when lower temperatures are used – the heating time is doubled for each 10 °C decrease in temperature, but not more than 12 hours; the pH value during the process must not exceed 8,0;

antioxidant – a food additive intended to slow down oxidation and extend the shelf life of food products (food raw materials);

anti-caking agent – a food additive intended to prevent particles of powdered and finely crystalline food products from sticking together (caking) and to maintain their free-flowing properties;

flavouring substance – a chemically defined (chemically individual) substance with flavouring properties, having a characteristic aroma and (or) taste (except sweet, sour and salty);

natural flavouring substance – a flavouring substance obtained by physical, enzymatic or microbiological processes from raw materials of

plant, microbial or animal origin, including raw materials processed by traditional food preparation processes;

flour treatment agent – a food additive (other than emulsifiers) intended to improve the baking quality or the colour of flour (dough);

humectant (moisture-retaining substance) – a food additive intended to retain moisture and protect food products from drying out;

genetically modified microorganisms (GMM) – microorganisms whose genetic material has been altered using genetic engineering methods (recombination and (or) transgenesis);

glazing agent – a food additive intended for application to the surface of food products to impart shine to them and (or) to form a protective layer;

gelling agent – a food additive intended to form a gel-like texture in food products;

thickener – a food additive intended to increase the viscosity of food products;

catalyst – a processing aid intended to accelerate chemical reactions;

acid – a food additive intended to increase the acidity of food products and (or) to impart a sour taste to them;

preservative – a food additive intended to prolong (extend) the shelf life of food products by protecting them against microbial spoilage and (or) the growth of pathogenic microorganisms;

colour – a food additive intended to impart, enhance or restore the colour of food products; food colours do not include food products having a secondary colouring effect, or colours used to colour inedible external parts of food products (for example, to colour cheese and sausage casings,

to stamp meat, to mark cheeses and eggs);

complex food additive – a mixture of a food additive and food raw materials, or a mixture of food additives with or without the addition of food raw materials, and (or) a flavouring (flavourings), and (or) an enzyme preparation, in which one or more food additives exert a functional (technological) effect in the food product intended for the consumer;

maximum permitted level (maximum level, permitted level) – a hygienic standard establishing the maximum permitted amount of a food additive (flavouring, biologically active substance) in food products that guarantees their safety for humans;

mutant microorganisms – a hereditarily altered form of microorganisms whose genetic material has been altered by methods of induced (directed) mutagenesis using physical or chemical factors;

bulking agent – a food additive that increases the volume of food products without significantly increasing their energy value (calorie content);

natural sources of flavourings – plants (parts of plants) and products of animal origin used as flavouring raw materials in the production of flavourings (flavouring substances, flavouring preparations);

non-functional food additives – food additives that are used in food additives, complex food additives, enzyme preparations, flavourings and nutrients (including substances having a physiological effect) and perform technological functions in them (are intended to preserve, standardise, disperse, dilute or dissolve these types of products), but do not perform a technological function in the food product intended for the consumer (the term does not apply to processing aids, which do not perform technological functions in food products);

carrier – a food additive intended for dissolving, diluting, dispersing or otherwise physically modifying food additives, flavourings, enzyme preparations, nutrients and (or) other substances, used to increase their efficiency and simplify their use, without affecting their functions; food products that are not food additives may be used as a carrier;

antifoaming agent – a food additive intended to prevent or reduce foaming in food products;

foaming agent – a food additive intended for the uniform distribution of a gaseous phase in liquid and solid food products;

food additive – any substance (or mixture of substances), with or without its own nutritional value, not normally consumed directly as food, intentionally used in the production of food products for a technological purpose (function) to ensure the processes of production (manufacture), carriage (transportation) and storage, which results or may result in that substance or its transformation products becoming components of the food product; a food additive may perform several technological functions;

novel food additive, flavouring substance, natural source of flavouring – a food additive, flavouring substance or natural source of flavouring with a new or intentionally modified primary molecular structure; consisting of or isolated from microorganisms, microscopic fungi and algae, or plants; isolated from animals; obtained from genetically modified organisms (GMO) and (or) by means of GMM and (or) mutant microorganisms or with their use; obtained using nanomaterials and nanotechnology products; which are not regulated by this Technical Regulation or have not previously been used for the production (manufacture) of food products;

food with no added sugars – food products manufactured without the addition of mono- and disaccharides or food products containing them;

sweetener – a food additive intended to impart a sweet taste to food products or used in table-top sweeteners;

flavour precursor – a substance or a mixture of substances, which may be obtained both from food products and from products not used directly as food, not necessarily having flavouring properties, intentionally added to food products for the sole purpose of producing taste and aroma through breakdown or reaction with other components during food preparation;

flavouring preparation – a mixture of flavouring and other substances isolated by physical, enzymatic or microbiological processes: from food products or food raw materials, including after treatment by traditional food preparation processes, and (or) from products of plant, animal or microbial origin not used directly as food, used as such or processed using traditional food preparation processes;

propellant – a food additive in the form of a gas (other than air) intended to expel a food product from a container (vessel);

raising agent – a food additive intended to increase the volume of dough through the formation of gas;

acidity regulator – a food additive intended to change or regulate the pH (acidity or alkalinity) of food products;

stabiliser – a food additive intended to ensure aggregative stability and (or) to maintain a uniform dispersion of two or more immiscible ingredients;

according to technical documentation (according to TD) – rules established by the manufacturer for the use of food additives, flavourings and processing aids in cases where the levels of use and (or) the types of food products are determined by technological expediency; the quantities of food additives, flavourings and processing aids used must not exceed the

amounts necessary to achieve the technological effect;

table-top sweetener – a food product containing permitted food additives (sweeteners), with or without the addition of other food additives and (or) food ingredients, and intended for sale to the consumer as a sugar substitute;

production microorganisms – pure cultures of non-pathogenic, non-toxigenic microorganisms with an established genus and species (strain) identity, used for the production of food products and serving as sources (producers) of food substances, food additives, flavourings or enzymes;

processing aid – a substance (or mixture of substances) or material (excluding equipment and utensils) which, while not being a component of food products, is intentionally used in the manufacture (processing) of food raw materials and (or) food products to fulfil certain technological purposes (functions); processing aids are removed (inactivated) during the technological process, and their residual amounts do not exert a technological effect in the food product intended for the consumer and (or) do not exceed the regulated (standardised) values of their maximum residual amount (permitted level);

novel processing aid – a substance or material with a new or intentionally modified primary molecular structure; consisting of or isolated from microorganisms, microscopic fungi and algae, or plants; isolated from animals; obtained from GMM and (or) mutant microorganisms or with their use; obtained with the use of nanomaterials and nanotechnology products; which are not regulated by this Technical Regulation or have not previously been used for the production (manufacture) of food products;

traditional food preparation processes – boiling, including steaming and pressure cooking (at temperatures up to 120 °C), baking, roasting, stewing, frying, including on (in) oil (at temperatures up to 240 °C and atmospheric pressure), drying, evaporation, heating, cooling, freezing,

soaking, maceration (steeping), infusion (brewing), percolation (straining), filtration, pressing (squeezing), mixing, emulsification, comminution (cutting, crushing, grinding (pureeing), pounding), encapsulation, peeling (husking), glazing, smoking, distillation (rectification), extraction (including solvent extraction), fermentation and microbiological processes, or a combination of the above processes; applies only to flavouring preparations and natural flavouring substances;

packaging gas – a food additive – a gas (other than air) introduced into a vessel (container) before, during or after the food product is placed in the vessel (container);

flavour enhancer – a food additive intended to enhance the taste and (or) modify the natural taste and (or) aroma of food products;

contrast enhancer – a food additive which, when certain parts of the external surface of fruit or vegetables are treated in a manner involving depigmentation (for example, laser treatment), helps to distinguish these parts from the remaining surface by imparting colour to them through subsequent interaction with certain components of the epidermis;

firming agent – a food additive intended to maintain the firmness of fruit and vegetable tissues and to strengthen the gel structure of food products;

colour retention agent – a food additive intended to stabilise, retain (or intensify) the colour of food products;

enzyme preparations – purified and concentrated products containing specific enzymes or an enzyme complex of plant, animal or microbial (producer) origin, required to carry out the biochemical processes occurring during the production of products;

flocculant (clarifying agent, adsorbent) – a processing aid intended to increase the efficiency of the precipitation (adsorption) of impurities;

emulsifier – a food additive intended to form and (or) maintain a homogeneous mixture of two or more immiscible phases in a food product;

emulsifying salt – a food additive intended for the uniform distribution of fats and proteins and (or) for improving the plasticity of processed cheese and products based on it.

Footnote. Article 4 – as revised by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 5. RULES FOR CIRCULATION ON THE MARKET

1. Food additives, flavourings and processing aids shall be placed on the market in the single customs territory of the Customs Union provided that they comply with this Technical Regulation and with other Technical Regulations of the Customs Union that apply to them.

2. Food additives, flavourings and processing aids whose compliance with the requirements of this Technical Regulation has not been confirmed shall not be marked with the single mark of product circulation on the market of the Member States of the Customs Union and shall not be permitted for placing on the market.

3. Food additives, flavourings and processing aids in circulation in the single customs territory of the Customs Union shall be accompanied by information on the documents confirming their safety, by documents ensuring traceability (shipping documents), and by information on the storage conditions and shelf life of the products.

Article 6. IDENTIFICATION RULES

1. Identification of food additives, flavourings and processing aids shall be carried out in accordance with the rules established by the Technical Regulation of the Customs Union "On Safety of Food Products".

Article 7. SAFETY REQUIREMENTS FOR FOOD ADDITIVES, FLAVOURINGS AND PROCESSING AIDS, AND FOR THEIR USE IN FOOD PRODUCTION

1. To ensure the safe use of food additives, flavourings and processing aids in food production, and to prevent actions that mislead purchasers (consumers), the following requirements shall be met:

1) the use of food additives, flavourings and processing aids shall not increase the risk of possible adverse effects of food products on human health;

2) the content of food additives, residual amounts of processing aids and biologically active substances contained in flavourings, flavouring preparations and (or) natural sources of flavourings shall comply with the requirements established by this Technical Regulation for the permitted content of regulated substances in them;

3) food additives, flavourings and processing aids shall be used only where there is a need to improve the technology, or where there is a need to improve the consumer properties of food products or to extend their shelf life, and this cannot be achieved by other means or is not economically justified;

4) the use of food additives and flavourings shall not mislead the purchaser (consumer) with regard to the consumer properties of food products;

5) the use of food additives, flavourings and processing aids shall not impair the organoleptic properties of food products;

6) food additives, flavourings and processing aids shall be used in food production in the minimum quantity necessary to achieve the technological effect, in the technological functions determined by the manufacturer of the food products and established by this Technical Regulation;

7) the use of food additives and flavourings to conceal spoilage and poor quality of raw materials or finished food products and/or their falsification, and/or for the purpose of misleading purchasers (consumers), is not permitted;

8) food additives, flavourings and processing aids in circulation on the customs territory of the Customs Union that are produced by biotechnological methods, including with the use of GMM, shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011) and with the requirements of this Technical Regulation.

2. Food additives, flavourings and processing aids shall be portioned and packaged in a manner that ensures their safety and the consumer properties stated in the labelling throughout the shelf life, provided that the storage conditions are observed.

3. Materials used for packaging food additives, flavourings and processing aids shall comply with the requirements of the Technical Regulation of the Customs Union on the safety of materials in contact with food products.

4. The safety parameters of food additives (content of contaminants and microbiological indicators) and the purity criteria shall comply with the requirements set out in Annexes 23 and 28 to this Technical Regulation.

The safety parameters of complex food additives, except for microbiological parameters, are determined by the main component – the food additive (food additives). The microbiological safety parameters of complex food additives are determined by the component that presents the highest degree of risk to consumer health.

5. The safety parameters of food additives, flavourings and processing aids are controlled using the methods of analysis provided for in the list of international and regional (interstate) standards and, where these are absent, in national (state) standards containing rules and methods of analysis (testing) and measurement, including sampling rules, necessary for the application and fulfilment of the requirements of this Technical Regulation and for the conformity assessment of objects of technical regulation.

6. The safety parameters of flavourings and their composition shall comply with the requirements set out in Annexes 1, 19, 20 and 23 to this Technical Regulation.

7. The following components may be used as flavouring raw materials in the production of flavourings:

1) flavouring substances in accordance with Annex 19 to this Technical Regulation;

2) flavouring preparations;

3) smoke flavourings;

4) thermal process flavourings;

5) flavour precursors;

6) other flavourings (containing components other than those specified in items 1 – 5 of part 7 of this Article.

8. The production for placing on the market of food flavourings that include the flavourings specified in items 1 – 6 of part 7 of this Article, and of mixtures of the above flavourings, is permitted.

9. Processing aids may be used in the processing of raw materials and in food production in accordance with the requirements established by this Technical Regulation.

9.1. Processing aids are divided according to their main functional classes:

clarifying agents and filtering materials, flocculants and sorbents; extraction solvents;

catalysts;

yeast nutrients; enzyme preparations;

materials and carriers for enzyme immobilisation;

other processing aids (with other functions not specified above).

9.2. The hygienic standards for the use of processing aids are established in Annexes 21 – 27 to this Technical Regulation.

9.3. Food additives permitted for use in the food industry in accordance with Annex 2 to this Technical Regulation may be used as processing aids in food production.

The scope of use of a food additive used as a processing aid is limited to the types of food products in which its use is regulated in accordance with Annexes 3 – 18 and 29 to this Technical Regulation.";

9.4. Enzyme preparations, food additives and flavourings of microbial origin shall comply with the following requirements:

1) enzyme preparations (regardless of origin) shall comply with the following safety requirements:

a) lead content – not more than 5,0 mg/kg; b) microbiological indicators:

total count of mesophilic aerobic and facultative anaerobic microorganisms (TCMAFAnM), CFU/g, not more than – $5x10^4$ (for enzyme preparations of plant or microbial (bacterial and fungal) origin), $1x10^4$ (for enzyme preparations of animal origin, including milk-clotting enzyme preparations);

coliform bacteria in 0,1 g – not permitted;

pathogenic microorganisms, including Salmonella, in 25 g – not permitted;

E. coli in 25 g – not permitted;

2) enzyme preparations, food additives, flavouring preparations and flavour precursors of microbial origin shall not have antibiotic activity;

3) enzyme preparations, food additives, flavouring preparations and flavour precursors produced by microscopic fungi shall not contain mycotoxins (residual amounts, within the sensitivity of the method), µg/kg, not more than: aflatoxin B1 (less than 0,003), aflatoxin M1 (less than 0,005), sterigmatocystin (less than 0,005), T-2 toxin (less than 0,05), zearalenone (less than 0,005), ochratoxin A (less than 0,003), deoxynivalenol (less than 0,7), patulin (less than 0,05);

4) in enzyme preparations, food additives, flavouring preparations and flavour precursors of microbial origin, viable forms of producer strains and DNA of producer strains in 1 g are not permitted.

10. Organs and tissues of healthy farm animals, cultivated plants, and special non-pathogenic and non-toxigenic strains of production microorganisms (bacteria and lower fungi), including GMM and mutant

microorganisms, may be used as sources and producers for obtaining enzyme preparations in accordance with Annex 26 to this Technical Regulation.

Only non-pathogenic and non-toxigenic strains of microorganisms and enzyme preparations permitted for use in the food industry in accordance with the requirements of this Technical Regulation may be used to obtain food additives and flavourings (flavouring substances, flavouring preparations, flavour precursors) and to process food raw materials.

Food additives in accordance with Annexes 2 and 12 to this Technical Regulation may be used in the composition of enzyme preparations to standardise their activity and increase their stability.

11. Processing aids in accordance with Annex 27 to this Technical Regulation may be used as immobilising materials and solid carriers for the production of enzyme preparations.

12. The activity of enzymes used as processing aids shall not be detectable in ready-to-eat food products.

13. The content of food additives, residual amounts of processing aids and biologically active substances (from plant raw materials or from flavourings obtained from plant raw materials) in food products shall comply with the requirements established in Annexes 3 – 8, 10 – 18, 20 – 27 and 29 to this Technical Regulation and in the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

14. The total content of a food additive in food products from all sources shall not exceed the maximum permitted levels established by this Technical Regulation.

15. The content in food products of food additives and biologically active substances (from plant raw materials or from flavourings obtained from

plant raw materials) regulated by this Technical Regulation is controlled on the basis of the quantities added (according to the recipe) and (or) using analytical methods of analysis (where available).

The content of residual amounts of processing aids in food products regulated by this Technical Regulation is controlled using analytical methods of analysis (where available).

Where analytical methods are applied, the control of the content of food additives, biologically active substances (from flavourings or plant raw materials) and residual amounts of processing aids regulated by this Technical Regulation in food products manufactured with their use shall be carried out using methods of analysis (testing) established in the documents included in the list of international and regional (interstate) standards, and, in their absence, in national (state) standards containing rules and methods of analysis (testing) and measurement, including sampling rules, necessary for the application and fulfilment of the requirements of this Technical Regulation and for the conformity assessment of objects of technical regulation.

16. Hygienic standards for the content of food additives in food products are established in Annexes 3 – 18 and 29 to this Technical Regulation. They apply to food products intended for the consumer and ready-to-eat (unless otherwise specified).

Hygienic standards for the use of non-functional food additives are established in Annex 12 to this Technical Regulation.

17. This Technical Regulation establishes the following restrictions and specific conditions for the use of food additives in the production of certain types of food products:

1) food additives (except colours and sweeteners) whose use is regulated according to technical documentation, as established in Annexes 3 – 6, 7

(except carbon dioxide E290), 8, 12 and 15 – 17 to this Technical Regulation, are permitted for use in all types of food products, with the exception of:

a) unprocessed food products, fats of animal origin, cow's milk fat, butter, ghee, pasteurised and sterilised milk and cream, honey, wine, natural mineral waters, coffee (except flavoured instant coffee) and coffee extracts, unflavoured leaf tea, sugars, natural unflavoured buttermilk (except sterilised buttermilk);

b) food products in accordance with Annex 18 to this Technical Regulation, for which both a list of food additives used according to TD and the permitted levels of their use are established;

2) colours may be used: to restore the original appearance of a food product whose colour has changed as a result of technological processing, storage, packaging, etc.; to give colour to colourless food products and to change their organoleptic properties.

The maximum levels of colours in food products are established in accordance with Annexes 10 and 11 to this Technical Regulation. These levels refer to the content of the main colouring matter of the commercial colour preparations used;

3) colours shall not be used in the production of food products in accordance with Annex 9 to this Technical Regulation; colours whose use is regulated according to TD are permitted for use in all types of food products, except those established in Annexes 9 and 10 to this Technical Regulation;

4) water-insoluble lakes may be used for colouring food products. In this case, the maximum levels of colours in food products intended for the consumer shall correspond to the levels for the soluble forms of the colours according to Annexes 10 and 11 to this Technical Regulation.

The list of colours permitted for use in food lakes includes: Curcumin (E100), Riboflavins (E101), Tartrazine (E102), Quinoline Yellow (E104), Sunset Yellow FCF (E110), Carmines (E120), Azorubine, Carmoisine (E122), Ponceau 4R, Crimson 4R (E124), Allura Red AC (E129), Patent Blue V (E131), Indigo Carmine (E132), Blue Brilliant FCF, Brilliant Blue FCF (E133), Copper complexes of chlorophylls and chlorophyllins (E141), Green S (E142), Black Brilliant PN, Brilliant Black PN (E151), Brown HT (E155), Anthocyanins (E163);

5) the following colours are permitted for the stamping of meat and the marking of eggs and cheeses: methyl violet (according to the international colour classification – C.I. 42535), rhodamine C (C.I. 45170), acid fuchsin (C.I. 45685), as well as food colours in accordance with Annex 11 to this Technical Regulation;

6) only the food colours established in Annex 11 to this Technical Regulation may be used for colouring eggs;

7) flour treatment agents shall not be used in the manufacture of flour for retail sale (except special types: pancake flour, cake flour, etc.);

8) preservatives shall not be used in the production of milk, butter, ghee, flour, bread (except bread packaged for long-term storage) and meat raw materials for the production of food products. Benzoic acid that may be naturally (natively) present in raw milk (raw material) and dairy products, or that may be formed during the manufacture of dairy products using starter microorganisms, is not a food additive;

9) a sulphur dioxide content in food products of less than 10 mg/kg(l) (where desulphited raw materials are used or due to secondary carry-over) is assessed as residual amounts that have no preservative effect;

10) in the production of meat products, nitrites shall be used only in the form of nitrite curing mixtures (curing nitrite mixtures) with a mass

fraction of sodium nitrite (potassium nitrite) of not more than 0,9 percent;

11) sweeteners shall be used in energy-reduced food or food with no added sugars, in dietary products intended for persons advised to limit (exclude) sugar intake, in specialised products with a defined chemical composition, and for the partial or complete replacement of sugar.

18. The scope of application and the maximum dosages of flavourings are established by their manufacturer in technical documents in accordance with the standards established by this Technical Regulation, taking into account the permitted content of food additives and biologically active substances in food products. The dosages of flavourings in the production of food products shall not exceed the values established by the manufacturer of the flavourings.

19. The permitted levels in food products of biologically active substances contained in flavourings from plant raw materials (flavouring preparations) and/or in plant raw materials are established in Annex 20 to this Technical Regulation.

20. Where medicinal plants and/or flavouring preparations from medicinal plants are used as natural sources of flavourings, their content (expressed as dry raw material or as the biologically active substance they contain) in 1 kg (l) of food product shall not exceed the amount that produces a pharmacological effect.

21. The following compounds shall not be used as flavouring substances in the production of food products: agaric acid, beta-asarone, aloin, hypericin, capsaicin, quassin, coumarin, menthofuran, methyleugenol (4-allyl-1,2-dimethoxybenzene), pulegone, safrole (1-allyl-3,4-methylenedioxybenzene), hydrocyanic acid, thujone (alpha and beta), teucrin A, estragole (1-allyl-4-methoxybenzene).

22. In the production of food products, the use of natural sources of flavourings, as well as flavouring preparations and flavourings made from them, is subject to the following restrictions:

1) the tetraploid form of sweet flag (Acorus calamus L., CE 13) is not permitted in the production of food products and flavourings;

2) bitter quassia (Quassia amara L., CE332) and Jamaica quassia (Picrasma excelsa (Sw.) Planch., CE 2092) are permitted only in the production of non-alcoholic and alcoholic beverages and bakery products. The quassin content is regulated in accordance with Annex 20 to this Technical Regulation;

3) larch bracket fungus (Fomes officinalis (Vill.Fr.) Ames or Laricifomes officinalis (Vill.Fr.) Kotl. Et Pouz., CE2061a, CE359), St John's wort (Hypericum perforatum L., CE 234) and wall germander (Teucrium chamaedrys L., CE449) are permitted only in the production of alcoholic beverages. The teucrin A content is established in Annex 20 to this Technical Regulation;

23. The presence of a food additive in a food product, other than by direct addition, is permitted under one of the following carry-over conditions from raw materials or other components:

in a food product (including a compound food product) where the food additive is permitted for use in one of the ingredients (components);

a food additive may be used in a food ingredient if that ingredient is intended only for the manufacture of a food product for which this Technical Regulation permits the use of that food additive, and the maximum level of the additive in the food product intended for the consumer is not exceeded;

a food additive may be added to a food product as part of a complex food additive, food flavouring, enzyme or nutrient, provided that the food additive is permitted for use in these food ingredients (components) and has no technological function in the food product intended for the consumer;

a food additive may be used as a processing aid, provided that it is permitted for use in the given food product and has no technological function in the food product intended for the consumer.

The carry-over conditions for food additives do not apply to food for infants and young children (from 0 to 3 years).

In food for infants and young children (from 0 to 3 years), the use of food additives is permitted according to Annex 29 to this Technical Regulation, including food additives carried over from ingredients that have no technological function in the food product intended for the consumer.

24. Repealed by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).
Footnote. Article 7 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 8. REQUIREMENTS FOR THE PROCESSES OF PRODUCTION (MANUFACTURE), STORAGE, CARRIAGE (TRANSPORTATION), SALE AND DISPOSAL OF FOOD ADDITIVES, FLAVOURINGS AND PROCESSING AIDS

1. The processes of production, storage, sale, carriage and disposal of food additives, flavourings and processing aids shall comply with the requirements established by the Technical Regulation of the Customs

Union "On Safety of Food Products".

2. The following are not permitted for retail sale: flavourings with a volume fraction of ethanol of more than 0,5 percent, and flavourings that contain the biologically active substances specified in part 21 of Article 7 of this Technical Regulation and in Annex 20 to this Technical Regulation.

3. The following food additives are permitted for retail sale:

1) acids and acidity regulators: sodium hydrogen carbonate (E500ii, baking soda), citric acid (E330), carbon dioxide (E290);

2) colours, including those for Easter eggs: azorubine (E122), anthocyanins (E163), sunset yellow FCF (E110), quinoline yellow (E104), green S (E142), indigo carmine (E132), carmine (E120), carotene and its derivatives (E160), ponceau 4R (E124), brilliant blue FCF (E133), patent blue V (E131), tartrazine (E102);

3) sweeteners: aspartame (E951), acesulfame potassium (E950), salt of aspartame-acesulfame (E962), isomalt (E953), xylitol (E967), lactitol (E966), maltitol (E965), mannitol (E421), neohesperidine dihydrochalcone (E959), saccharin and its sodium, potassium and calcium salts (E954), sorbitol (E420), steviol glycosides (E960), sucralose (E955), thaumatin (E957), cyclamic acid and its sodium and calcium salts (E952), erythritol (E968) (including their mixtures – table-top sweeteners);

4) thickeners and gelling agents: agar-agar (E406) and pectins (E440).

4. The retail sale of other food additives (preservatives: sorbic acid (E200), potassium sorbate (E202), benzoic acid (E210), sodium benzoate (E211), potassium benzoate (E212), calcium benzoate (E213); flavour enhancers: glutamic acid (E620), 1-substituted sodium glutamate (E621), 1-substituted potassium glutamate (E622), calcium glutamate (E623), guanylic acid (E626), 2-substituted sodium guanylate (E627), 2-substituted

potassium guanylate (E628), calcium guanylate (E629), inosinic acid (E630), 2-substituted sodium inosinate (E631), 2-substituted potassium inosinate (E632), calcium inosinate (E633), calcium ribonucleotides (E634) and 2-substituted sodium ribonucleotides (E635)) is regulated by the legislation of the Member State of the Customs Union.

Footnote. Article 8 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 9. Requirements for the labelling of food additives, flavourings, processing aids and food products manufactured with their use

1. The labelling of food additives, flavourings and processing aids, as well as of food products containing food additives and flavourings, shall contain the information required by the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011), adopted by Customs Union Commission Decision No. 881 of 9 December 2011, taking into account the additional requirements established by this Article.

2. The labelling of food additives, flavourings and processing aids used as raw materials in food production and placed in transport packaging (labelling of transport packaging) shall additionally include the following information:

1) for food additives (including complex food additives), flavourings and processing aids – the words "not for retail sale" or "for industrial processing";

2) for food additives:

a) for a food additive, the name shall state "food additive", its name (including Roman numerals, where applicable) and (or) E number (where

applicable) in accordance with Annex 2 to this Technical Regulation (the fancy name of the food additive may also be stated);

b) for a complex food additive, the name shall state

"complex food additive", its fancy name and (or) article number;

c) for a complex food additive, the composition shall be stated in descending order of the mass fraction of the components;

d) for food additives contained in a complex food additive, the following shall be stated: the technological functions determined by the manufacturer in accordance with Annexes 2 – 18 to this Technical Regulation; the name of the food additive (including Roman numerals, where applicable) and (or) their E numbers (where applicable) in accordance with Annex 2 to this Technical Regulation; information on the food additives performing a technological function in the food product intended for the consumer; information on the quantitative content of regulated food additives (those having a numerical value of the maximum level in the food product);

e) where a complex food additive contains a flavouring, the labelling shall be provided in accordance with item 3 of part 2 of this Article;

f) the information specified in subitems "c" – "e" of this item may be stated in the documentation accompanying the food products;

for flavourings:

a) the name shall state "flavouring" or "smoke flavouring", its fancy name and (or) article number. The name of the flavouring may include the name of a flavouring substance or flavouring preparation if its flavouring component consists of a single component (for example, vanillin or orange essential oil);

b) the name of the flavouring may be supplemented by the word "natural" if its flavouring component contains only natural flavouring substances and (or) flavouring preparations;

c) a reference in the fancy name of a natural flavouring to the food product whose taste and aroma the flavouring has is permitted only where the flavouring component of the flavouring has been obtained exclusively, or to not less than 95 percent (by mass), from that food product;

d) the composition of the flavouring by type of flavouring components (flavouring substances, including natural ones, flavouring preparations, thermal process flavourings, smoke flavourings, flavour precursors, other flavourings), as well as other components, in descending order of mass fraction. Information on the composition of the flavouring components is not required, except as provided for in subitems "g" and "h" of this item;

e) where the flavouring contains food additives, their list shall be stated in descending order of mass fraction, indicating the technological functions determined by the manufacturer of the flavouring in accordance with Annexes 2 – 18 to this Technical Regulation, as well as information on the food additives performing a technological function in the food product intended for the consumer and information on the quantitative content of regulated food additives (those having a numerical value of the maximum level in the food product);

f) information on the presence and quantitative content of biologically active substances in accordance with part 21 of Article 7 and Annex 20 to this Technical Regulation; information on the presence of flavouring preparations and their sources specified in part 22 of Article 7 of this Technical Regulation that restrict the areas of application of the flavouring;

g) information on the presence and quantitative content of regulated substances in the flavouring derived from flavouring preparations:

steviol glycosides – expressed as steviol equivalents; glycyrrhizic acid (or its ammonium salt); quinine;

carnosol and carnosic acid; caffeine;

theobromine;

h) information on the presence and quantitative content (where required) of flavouring substances that restrict the areas of application of flavourings in accordance with Annex 19 to this Technical Regulation: Ru 02.060, Ru 02.091, Ru 02.139,

Ru	02.153,	Ru	02.162,	Ru	02.188, Ru 05.057,	Ru	05.064,	Ru	05.071,
Ru	05.081,	Ru	05.084,	Ru	05.101,Ru 05.106,	Ru	05.108,	Ru	05.125,
Ru	05.127, Ru 05.140, Ru				05.141,	Ru	05.173, Ru 05.186, Ru		05.194,
Ru	05.196,Ru 07.215, Ru				09.278,	Ru	09.302, Ru 09.573Ru		14.011,
Ru	14.152, Ru 14.155, Ru				16.012,	Ru	16.016, Ru 16.032, Ru		16.048,

Ru 16.060, Ru 16.061, Ru 16.113, Ru 16.119, Ru 16.126, Ru 17.038;

i) the information specified in subitems "d" – "h" of this item may be stated in the documentation accompanying the food products;

4) for processing aids:

a) the name shall state "processing aid", its functional class and its name in accordance with Annexes 21 – 27 to this Technical Regulation (the fancy name of the processing aid may also be stated);

b) the composition in descending order of the mass fraction of the components;

c) for enzyme preparations, the type(s) of activity of the enzyme(s) and the source shall be stated;

d) information on the presence of GMO in processing aids manufactured from or with the use of GMO (GMM) and (or) mutant microorganisms;

e) the information specified in subitems "b" – "d" of this item may be stated in the documentation accompanying the processing aid.

3. The labelling of packaged food additives and flavourings (labelling of consumer packaging) shall additionally include the following information on the consumer packaging, label or package leaflet:

1) for a food additive, the name shall state "food additive", its name and E number in accordance with Annex 2 to this Technical Regulation;

2) the name of food flavourings shall be formed taking into account the restrictions specified in subitems "a" – "c" of item 3 of part 2 of this Article.

4. The labelling of packaged food products (labelling of consumer packaging) containing food additives, flavourings and enzyme preparations shall additionally include the following information, which shall be stated on the packaging, label or package leaflet:

1) for food products containing food additives:

a) the list of ingredients of the food product shall state the technological function of the food additive, determined by the manufacturer in accordance with Annexes 2 – 18 to this Technical Regulation, and the name of the food additive or its E number (where applicable) in accordance with Annex 2 to this Technical Regulation. Lower-case letters are an integral part of the E number and shall be stated to designate the food additive. Roman numerals (i – vii) may be omitted in the labelling of food products;

b) for food products containing modified starches, namely:

E1400, E1405: after the technological function, the name "starch" may be used. The origin of the starch shall additionally be stated (for example, potato, maize, wheat, pea);

E1401 – E1404, E1410, E1412 – E1414, E1420, E1422, E1440,

E1442, E1450 – E1452: in the labelling, after the technological function, the name "modified starch" may be used;

c) for food products containing a sweetener (sweeteners), the name of the product shall be accompanied by the statement "with sweetener (sweeteners)", or the product labelling shall be accompanied, immediately after the list of ingredients, by the statement "contains sweetener (sweeteners)";

d) for food products containing added sugar (sugars) and sweetener (sweeteners), the name of the product shall be accompanied by the statement "with sugar (sugars) and sweetener (sweeteners)", or the product labelling shall be accompanied, immediately after the list of ingredients, by the statement "contains sugar (sugars) and sweetener (sweeteners)";

e) where food products, including table-top sweeteners, contain polyols (sorbitol E420, mannitol E421, isomalt E953, maltitol E965, lactitol E966, xylitol E967, erythritol E968) at a mass fraction of more than 10 percent, the labelling shall be supplemented, immediately after the list of ingredients of the food product, by the statement "excessive consumption may have a laxative effect";

f) for table-top sweeteners, the conditions for their safe use shall be stated in the recommendations;

g) the preservatives sulphur dioxide and sulphites (E221 – E228) need not be stated in the list of ingredients of the food product if their content in the food product is less than 10 mg/kg(l) expressed as sulphur dioxide;

h) for food products containing the colours E150a, E150b, E150c, E150d, the name "caramel colour I, II, III or IV" may be used after the functional class without stating the type of production technology;

i) for food products containing colours (azorubine E122, quinoline yellow E104, sunset yellow FCF E110, allura red AC E129, ponceau 4R E124 and tartrazine E102), the following warning statement shall be applied: "contains colour(s) that may have an adverse effect on activity and attention in children". This does not apply to alcoholic beverages or to food products in which these colours are used for the marking of slaughter products and meat products or for the marking or decorative colouring of Easter eggs;

k) for food products containing food additives from all sources, only those food additives that perform a technological function in the food product intended for the consumer shall be indicated, in accordance with subitem "a" of item 1 of part 4 of this Article;

l) for food products packaged with the use of food additives that are packaging gases, the following statement shall be given:

"packaged in a protective atmosphere", "packaged in a modified atmosphere" or a statement of similar meaning;

m) where the food product contains a complex food additive that contains a flavouring, the labelling of the flavouring shall be given in accordance with item 2 of part 4 of this Article;

n) in food for infants and young children (from 0 to 3 years) containing food additives, all food additives included in the ingredients of this product shall be indicated, including those that do not perform a technological function in the food product intended for the consumer. For food additives that do not perform a technological function in such a product, the technological function shall not be indicated;

o) for food additives used in food products as a source of biologically active substances for the manufacture of specialised food products, fortified food products or for water conditioning, the technological function in the food product shall not be indicated. The labelling of such food products shall be given in accordance with the requirements of the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and of the Technical Regulations of the Customs Union applicable to such food products;

2) for food products containing flavourings:

a) the list of ingredients of the food product shall state "flavouring" or

"smoke flavouring";

b) the name of the flavouring may be supplemented by the word

"natural" if the flavouring component of the flavouring contains only natural flavouring substances and (or) flavouring preparations;

c) the composition of the flavouring component of the flavouring is not required to be indicated;

d) for food products containing a flavouring preparation, it is permitted to indicate either its specific type (extract, infusion, essential oil, oleoresins, etc.) together with its name characterising the raw material used to obtain it, or

"natural flavouring";

e) flavouring preparations separated during the production of concentrated products are not required to be shown in the labelling when they are used for the production of reconstituted food products;

f) caffeine and (or) quinine used in flavourings in the production of food products shall be indicated in the list of ingredients of the food product immediately after the word "flavouring";

g) where flavourings containing flavouring preparations or substances from liquorice root (Glycyrrhiza glabra), glycyrrhizic acid or its ammonium salt are used in confectionery or beverages, the labelling of such food products shall state, immediately after the list of ingredients:

"Contains liquorice root" – where the content of glycyrrhizic acid or its ammonium salt is 100 mg/kg or more (for confectionery) or 10 mg/l or more (for beverages);

"Contains liquorice root. Persons prone to high blood pressure should avoid excessive consumption" – where the content of glycyrrhizic acid or its ammonium salt is 4 g/kg or more (for confectionery), 50 mg/l or more (for non-alcoholic beverages) or 300 mg/l or more (for alcoholic beverages with an ethanol content of more than 0,5 percent by volume);

h) where the flavouring contains food additives, only those food additives that perform a technological function in the food product intended for the

consumer shall be indicated in the list of ingredients of such product;

i) in food for infants and young children (from 0 to 3 years), all food additives included in the flavouring shall be indicated, including those that do not perform a technological function in the food product intended for the consumer. For food additives that do not perform a technological function in such a product, the technological function shall not be indicated;

for food products obtained with the use of starter cultures and (or) containing enzymes or enzyme preparations in active form, the labelling shall state the words "enzyme" or "enzyme preparation", its source and its generic name.

Footnote. Article 9 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 10. Conformity Assessment

1. The conformity of food additives, flavourings and processing aids with this Technical Regulation is ensured by compliance with its safety requirements and with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) and of the Technical Regulations of the Customs Union that apply to these products.

2. Conformity assessment of food additives, including complex food additives, flavourings and processing aids against the requirements of this Technical Regulation is carried out in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) and the requirements of this Article in the following forms:

1) conformity confirmation (declaration of conformity) of food additives, including complex food additives, flavourings and processing aids;

2) State Registration of novel food additives, flavourings and processing aids.

3. Methods of analysis (testing) and measurement are established in the documents included in the list of international and regional (interstate) standards or, where these are not available, in national (state) standards containing the rules and methods of analysis (testing) and measurement, including sampling rules, that are necessary for the application and fulfilment of the requirements of this Technical Regulation and for the conformity assessment of objects of technical regulation.

4. For the conformity confirmation (declaration of conformity) of food additives, including complex food additives, flavourings and processing aids, the applicant must hold the following product information (in the specification or accompanying documentation):

1) the composition of complex food additives (composition and the content of regulated food additives in accordance with Annexes 3 – 8, 10 – 18 and 29 to this Technical Regulation);

2) the composition of flavourings, specifying carriers, regulated flavouring substances, flavouring preparations and biologically active substances in accordance with Annexes 19 and 20 to this Technical Regulation, and regulated food additives in accordance with Annexes 3 – 8, 10 – 18 and 29 to this Technical Regulation;

3) information on the field of application of flavourings;

4) the composition of processing aids in accordance with Annexes 21 – 27 to this Technical Regulation;

5) a statement on the absence (presence) in food additives, flavourings and processing aids of components derived from GMO (GMM) and (or) mutant microorganisms and their toxic metabolites;

6) a statement on the absence (presence) of nanomaterials and nanotechnology products;

7) the technological function of the food additive or processing aid, including an enzyme preparation, in the food products;

8) technical documentation containing information on the physico-chemical properties and on compliance with the established safety parameters for the food additive, flavouring or processing aid;

9) the method for determining the main substances in the food additive or processing aid, where applicable.

5. For the conformity confirmation (declaration of conformity) of products of microbial origin (processing aids, food additives, flavouring substances, flavouring preparations, flavour precursors), the applicant includes in the set of documents information on the producer strain in the form of a statement containing the following:

1) the taxonomic classification of the strain, established to the level of genus (species, strain);

2) the binomial name of the strain in English;

3) the individual number (code) of the producer strain assigned by the manufacturer;

4) the absence of pathogenicity, toxigenicity, antibiotic resistance and allergenic properties in the producer strains.

6. For the conformity assessment of enzyme preparations, the following data are additionally submitted in the form of a statement:

1) the name (systematic name and trivial name, where applicable), synonyms and classification of the enzyme;

2) the binomial name of the strain in English;

3) the individual number (code) of the producer strain;

4) data on stability during the shelf life;

5) information on activity (in activity units);

6) the conditions required for the activity of the enzyme preparation (optimum pH, temperature, etc.);

7) the conditions for inactivation of the enzyme preparation (conditions under which no residual enzyme activity remains in the food product), data on the absence of antibiotic activity, and a description of side activities (where applicable);

8) information on the production method (submerged (surface)) and the general production flow chart;

9) a description of the method for determining enzyme activity in the enzyme preparation;

10) information on the technological function, field of application and dosages.

7. For the State Registration of novel products (food additives, flavourings and processing aids), the following information is submitted in addition to the information specified in parts 5 and 6 of this Article:

1) a description of the substances, their origin and chemical formula (for individual substances), composition, physico-chemical properties, production method, assay (degree of purity, presence and content of impurities), technological function, and compliance with the requirements established for the given type of food products;

2) for flavouring substances and flavouring preparations: information on the part of the source used (for example, the part of the plant), the composition and content of the main components, including biologically active components, a description of the organoleptic profile of the product (if applicable), and dosages;

3) for food additives, flavourings (flavouring substances, flavouring preparations, flavour precursors) and enzyme preparations of microbial origin, the following information on the producer strain:

a) the taxonomic classification of the strain, established to the level of genus (species, strain) on the basis of phenotypic and genotypic properties and confirmed by reproducible molecular genetic methods, and the source of isolation of the strain, or of a strain obtained using synthetic genes;

b) the binomial name of the strain in English;

c) the individual number (code) of the producer strain assigned by the manufacturer;

d) deposition in official national or international collections of microbial cultures (under controlled storage conditions);

e) the absence of pathogenicity, toxigenicity, antibiotic resistance and allergenic properties in the producer strains;

f) the intended use of the producer strain and a description of the main metabolite – ingredient (component);

g) for mutant microorganisms (where an additional mutation has been obtained): information on the nature of the mutation, safety, and stability of the genotypic and phenotypic characteristics;

h) for genetically modified microorganisms:

a description of the genetic modification of the DNA (information on the transformation event) and of the nucleotide sequence of the inserted (constructed) DNA locus in the form of a tertiary code;

information on its regulatory elements (where applicable) and the purpose of the modification;

information on the origin of the recipient strain and the donor strain, their taxonomic position at the level of genus (species, strain), and a description of their properties;

data on vector sequences, the use of transposons in the construction of GMM producers, the means of delivering the target gene into the recipient cells, the selective markers of GMM strains, and the stability of genotypic and phenotypic characteristics;

information on the profile of extrachromosomal elements (plasmids, transposons, bacteriophages, etc.) of the producer strains (where extrachromosomal elements are present, their functional role must be described and their inability to transfer genes must be demonstrated);

information on the stability of technological characteristics;

4) for food additives, flavourings (flavouring substances, flavouring preparations, flavour precursors) and enzyme preparations obtained using mutant and (or) GMM strains of microorganisms, data on any changes in their structure compared with ingredients already used and placed on the market of the Customs Union are additionally submitted;

5) risk assessment data: information on the biological and toxicological properties of the food additive, flavouring substance or processing aid, including an enzyme preparation*;*

6) the technological justification for use, the advantages of their use compared with ingredients already used, the list of food products in which

their use is proposed, and the dosages required to achieve the technological effect;

7) technical documentation containing information on the physico-chemical properties, compliance with the established safety parameters, and a description of the method for determining the main substances in the food additive, flavouring or processing aid;

8) information on registration abroad (where applicable);

9) information on risk assessments carried out abroad (where applicable).

8. State control (supervision) of compliance with the requirements of this Technical Regulation with regard to food additives, including complex food additives, flavourings, processing aids, food products containing them, and the processes of production, storage, transportation, sale and disposal is carried out in accordance with the procedure established by the legislation of the Member State of the Customs Union.

Footnote. Article 10 as revised by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Article 11. MARKING WITH THE SINGLE MARK OF PRODUCT CIRCULATION ON THE MARKET OF THE MEMBER STATES OF THE CUSTOMS UNION

1. Food additives, flavourings and processing aids that meet the requirements of this Technical Regulation and have undergone conformity assessment (confirmation) in accordance with Article 10 of this Technical Regulation must be marked with the single mark of product circulation on the market of the Member States of the Customs Union.

2. Marking with the single mark of product circulation on the market of the Member States of the Customs Union is carried out before the placing on the market of food additives, flavourings and processing aids in the Member States of the Customs Union.

3. The single mark of product circulation on the market of the Member States of the Customs Union is applied to the packaging by any method that ensures a clear and legible image throughout the entire shelf life of the food additives, flavourings and processing aids.

Article 12. SAFEGUARD CLAUSE

1. The Member States of the Customs Union shall take all measures to prevent the placing on the market within the single customs territory of the Customs Union of food additives, flavourings and processing aids that do not comply with the safety requirements of this Technical Regulation. They shall also take all measures to withdraw such products from the market.

2. The competent authority of a Member State of the Customs Union shall notify the competent authorities of the other Member States of the Customs Union of the decision taken. The notification shall state the reasons for the decision and provide evidence explaining why this measure is necessary.

Annex 1
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and
Processing Aids"
(TR CU 029/2012)

Safety Requirements for Flavourings

Footnote. Annex 1 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

1. The content of toxic elements in flavourings shall not

exceed the following levels:

lead - 5,0 mg/kg; cadmium - 1,0 mg/kg;

arsenic - 3,0 mg/kg; mercury - 1,0 mg/kg;

2. Smoke flavourings shall meet the following

additional requirements:

1) the benzo(a)pyrene content shall not exceed 2 µg/kg (L);

2) the benz(a)anthracene content shall not exceed 20 µg/kg (L).

3. Flavourings shall meet the following microbiological requirements. This does not apply to liquid and paste flavourings on a non-aqueous basis, including oil-based and essential oil-based flavourings:

Types of flavourings	TCMAFAnM CFU/g, not more than	Mass of product in which not permitted, g		Moulds, CFU/g, not more than	Yeasts, CFU/g, not more than	Notes
		Coliform bacteria	Pathogenic, including Salmonella			
Water-based liquid and paste flavourings [1]	5×10^2	1,0	25	100		moulds and yeasts combined
Dry flavourings based on sugars, gums, salt and other products	5×10^3	0,1	25	100	100	

Dry flavourings based on starch and spices	5 x 10^5	0,01	25	500	100	For spices: sulphite-reducing clostridia not permitted in 0,01 g
Amino acid-based flavourings	1 x 10^4	1,0	5,0	50	50	E.coli: not permitted in 5,0 g; S.aureus: not permitted in 5,0 g

Note:

[1]- except aqueous solutions with a mass fraction of ethanol or propylene glycol of more than 15%.

Annex 2
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

List of Food Additives Permitted for Use in Food Production

Footnote. Annex 2 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

E number	Name of additives	Main technological functions
E100	Curcumin (CURCUMIN)	colour
E101	Riboflavins (RIBOFLAVINS): (i) Riboflavin (Riboflavin), (ii) Riboflavin 5-phosphate sodium salt (Riboflavin 5-phosphate sodium).	colour
E102	Tartrazine (TARTRAZINE)	colour
E104	Quinoline Yellow (QUINOLINE YELLOW)	colour

E110	"Sunset" Yellow FCF (SUNSET YELLOW FCF)	colour
E120	Carmines (CARMINES)	colour
E122	Azorubine, Carmoisine (AZORUBINE)	colour
E124	Ponceau 4R, Crimson 4R (PONCEAU 4R)	colour
E129	Allura Red AC (ALLURA RED AC)	colour
E131	Patent Blue V (PATENT BLUE V)	colour
E132	Indigo carmine (INDIGOTINE)	colour

E133	Brilliant Blue FCF, Brilliant Light Blue FCF (BRILLIANT BLUE FCF)	colour
E140	Chlorophylls and chlorophyllins (CHLOROPHYLLS AND CHLOROPHYLLINS) (i) Chlorophylls (Chlorophylls) (ii) Chlorophyllins (Chlorophyllins)	colour

E141	Copper complexes of chlorophylls and chlorophyllins (COPPER COMPLEXS OF CHLOROPHYLLS AND CHLOROPHYLLINS):(i) Copper complexes of chlorophylls (copper complexes of chlorophylls),(ii) Copper complexes of chlorophyllins (copper complexes of chlorophyllins)	colour
E142	Green S (GREEN S)	colour
E143	Fast Green FCF (FAST GREEN FCF)	colour

E150a	Caramel colour I, plain (CARAMEL I - Plain)	colour
E150b	Caramel colour II, produced by the "caustic sulphite" process (Caramel II - Caustic sulphite process)	colour
E150c	Caramel colour III, produced by the "ammonia" process (CARAMEL III - Ammonia process)	colour

E150d	Caramel colour IV, produced by the "ammonia sulphite" process (CARAMEL IV - Ammonia-sulphite process)	colour
E151	Black Brilliant PN, Brilliant Black PN (BRILLIANT BLACK PN)	colour
E153	Vegetable carbon (VEGETABLE CARBON)	colour
E155	Brown HT (BROWN HT)	colour

E160a	Carotenes (CAROTENES): Beta-carotene (BETA-CAROTENE) Plant carotenes (PLANT CAROTENES) Beta-carotene from Blakeslea trispora (BETA-CAROTENE FROM BLAKESLEA TRISPORA) Algal carotenes (ALGAL CAROTENES)	colour
E160b	Annatto, bixin, norbixin (ANNATO, BIXIN, NORBIXIN)	colour

E160c	Paprika extract, capsanthin, capsorubin (PAPRIKA EXTRACT, CAPSANTHIN, CAPSORUBIN)	colour
E160d	Lycopene (LY COPENE)	colour
E160e	beta-apo-8'-Carotenal (C30) (BETA-APO-8'-CAROTENAl (C30))	Colour
E160f	beta-apo-8'-Carotenoic acid (C30) ethyl ester (BETA-APO-8'-CAROTENOIC ACID (C30) OF ETHYL ESTER)	Colour

E161b	Lutein (LUTEIN)	colour
E162	Beetroot Red (BEET RED)	colour
E163	Anthocyanins (ANTHOCYANINS)	colour
E170	Calcium carbonate (CALCIUM CARBONATE)	colour (surface), anti-caking agent, stabiliser, carrier
E171	Titanium dioxide (TITANIUM DIOXIDE)	colour
E172	Iron oxides and hydroxides (IRON OXIDES AND HYDROXIDES)	colour, contrast enhancer
E174	Silver (SILVER)	colour
E175	Gold (GOLD)	colour

E200	Sorbic acid (SORBIC ACID)	preservative
E202	Potassium sorbate (POTASSIUM SORBATE)	preservative
E210	Benzoic acid (BENZOIC ACID)	preservative
E211	Sodium benzoate (SODIUM BENZOATE)	preservative
E212	Potassium benzoate (POTASSIUM BENZOATE)	preservative
E213	Calcium benzoate (CALCIUM BENZOATE)	preservative

E214	para-Hydroxybenzoic acid ethyl ester (ETHYL p-HYDROXYBENZOATE)	preservative
E215	para-Hydroxybenzoic acid ethyl ester sodium salt (SODIUM ETHYL p-HYDROXYBENZOATE)	preservative
E218	para-Hydroxybenzoic acid methyl ester (METHYL p-HYDROXYBENZOATE)	preservative
E219	para-Hydroxybenzoic acid methyl ester sodium salt (SODIUM METHYL p-HYDROXYBENZOATE)	preservative

E220	Sulphur dioxide (SULPHUR DIOXIDE)	preservative, antioxidant
E221	Sodium sulphite (SODIUM SULPHITE)	preservative, antioxidant
E222	Sodium hydrogen sulphite (SODIUM HYDROGEN SULPHITE)	preservative, antioxidant
E223	Sodium pyrosulphite (SODIUM METABISULPHITE)	preservative, antioxidant, flour treatment agent
E224	Potassium pyrosulphite (POTASSIUM METABISULPHIT)	preservative, antioxidant

E225	Potassium sulphite (POTASSIUM SULPHITE)	preservative, antioxidant
E226	Calcium sulphite (CALCIUM SULPHITE)	preservative, antioxidant
E227	Calcium hydrogen sulphite (CALCIUM HYDROGEN SULPHITE)	preservative, antioxidant
E228	Potassium hydrogen sulphite (bisulphite) (POTASSIUM HYDROGEN SULPHITE (BISULPHITE))	preservative, antioxidant

E231	ortho-Phenylphenol (ORTO-PHENYLPHENOL)	preservative
E232	ortho-Phenylphenol sodium salt (SODIUM O-PHENYLPHENOL)	preservative
E234	Nisin (NISIN)	preservative
E235	Pimaricin, Natamycin (PIMARICIN, NATAMYCIN)	preservative
E242	Dimethyl dicarbonate (DIMETHYL DICARBONATE)	preservative
E243	Ethyl lauroyl arginate (ETHYL LAUROYL	preservative

E249	Potassium nitrite (POTASSIUM NITRITE)	preservative, colour retention agent
E250	Sodium nitrite (SODIUM NITRITE)	preservative, colour retention agent
E251	Sodium nitrate (SODIUM NITRATE)	preservative, colour retention agent
E252	Potassium nitrate (POTASSIUM NITRATE)	preservative, colour retention agent
E260	Glacial acetic acid (ACETIC ACID GLACIAL)	preservative, acidity regulator

E261	Potassium acetates (POTASSIUM ACETATES): (i) Potassium acetate (Potassium acetate), (ii) Potassium diacetate (Potassium diacetate).	preservative, acidity regulator
E262	Sodium acetates (SODIUM ACETATES): (i) Sodium acetate (Sodium acetate), (ii) Sodium diacetate (Sodium diacetate).	preservative, acidity regulator
E263	Calcium acetate (Calcium ACETATES)	preservative, stabiliser, acidity regulator, carrier

E265	Dehydroacetic acid (DEHYDROACETIC ACID)	preservative
E266	Sodium dehydroacetate (SODIUM DEHYDROACETATE)	preservative
E270	Lactic acid, L-, D- and DL- (LACTIC ACID, L-, D- and DL-)	acidity regulator
E280	Propionic acid (PROPIONIC ACID)	preservative
E281	Sodium propionate (SODIUM PROPIONATE)	preservative
E282	Calcium propionate (CALCIUM PROPIONATE)	preservative

E283	Potassium propionate (POTASSIUM PROPIONATE)	preservative
E290	Carbon dioxide (CARBON DIOXIDE)	acidity regulator, propellant, packaging gas
E296	Malic acid (MALIC ACID, DL-)	acidity regulator
E297	Fumaric acid (FUMARIC ACID)	acidity regulator
E300	Ascorbic acid, L- (ASCORBIC ASID, L-)	antioxidant
E301	Sodium ascorbate (SODIUM ASCORBATE)	antioxidant

E302	Calcium ascorbate (CALCIUM ASCORBATE)	antioxidant
E303	Potassium ascorbate (POTASSIUM ASCORBATE)	antioxidant
E304	(i)Ascorbyl palmitate(ASCORBYL PALMITATE) (ii) Ascorbyl stearate(ASCORBYL STEARATE)	antioxidant
E306	Tocopherols, mixed concentrate (MIXED TOCOPHEROLS CONCENTRATE)	antioxidant
E307	alpha-Tocopherol (ALPHA-TOCOPHEROL)	antioxidant

E308	Synthetic gamma-tocopherol (SYNTETHIC GAMMATOCOPHEROL)	antioxidant
E309	Synthetic delta-tocopherol (SYNTETHIC DELTA-TOCOPHEROL)	antioxidant
E310	Propyl gallate (PROPYL GALLATE)	antioxidant
E311	Octyl gallate (OCTYL GALLATE)	antioxidant
E312	Dodecyl gallate (DODECYL GALLATE)	antioxidant
E314	Guaiac resin (GUAIAC RESIN)	antioxidant

E315	Isoascorbic (erythorbic) acid (ISOASCORBIC ACID, ERYTHORBIC ACID)	antioxidant
E316	Sodium isoascorbate (SODIUM ISOASCORBATE)	antioxidant
E319	tert-Butylhydroquinone (TERTIARY BUTYLHYDROQUINONE)	antioxidant
E320	Butylated hydroxyanisole (BUTYLATED HYDROXYANISOLE)	antioxidant
E321	Butylated hydroxytoluene, "Ionol" (BUTYLATED HYDROXYTOLUENE)	antioxidant

E322	Lecithins, phosphatides (LECITHINS)	antioxidant, emulsifier
E325	Sodium lactate (SODIUM LACTATE)	humectant, bulking agent
E326	Potassium lactate (POTASSIUM LACTATE)	acidity regulator
E327	Calcium lactate (CALCIUM LACTATE)	acidity regulator, flour treatment agent
E329	Magnesium lactate, DL- (MAGNESIUM LACTATE, DL-)	acidity regulator, flour treatment agent
E330	Citric acid (CITRIC ACID)	acidity regulator, antioxidant, colour retention agent

E331	Sodium citrates (SODIUM CITRATES): (i) Sodium citrate, 1 - substituted (Sodium dihydrogen citrate), (ii) Sodium citrate, 2- substituted (Disodium monohydrogen citrate), (iii) Sodium citrate, 3-substituted (Trisodium citrate).	acidity regulator, emulsifier, stabiliser, carrier

E332	Potassium citrates (POTASSIUM CITRATES): (i) Potassium citrate, 1-substituted (Potassium dihydrogen citrate), (ii) Potassium citrate, 3-substituted (Tripotassium citrate).	acidity regulator, stabiliser, carrier
E333	Calcium citrates (CALCIUM CITRATES)	acidity regulator, stabiliser
E334	Tartaric acid, L(+)- (TARTARIC ACID, L(+)-)	acidity regulator, antioxidant

E335	Sodium tartrates (SODIUM TARTRATES): (i) Sodium tartrate, 1-substituted (Monosodium tartrate), (ii) Sodium tartrate, 2-substituted (Disodium tartrate).	stabiliser
E336	Potassium tartrates (POTASSIUM TARTRATES): (i) Potassium tartrate, 1 - substituted (Monopotassium tartrate), (ii) Potassium tartrate, 2-substituted (Dipotassium tartrate).	stabiliser

E337	Potassium sodium tartrate (POTASSIUM SODIUM TARTRATE)	stabiliser
E338	Orthophosphoric acid (ORTHOPHOSPHORIC ACID)	acidity regulator, antioxidant

E339	Sodium phosphates (SODIUM PHOSPHATES): (i) Sodium orthophosphate, 1-substituted (Monosodium orthophosphate), (ii) Sodium orthophosphate, 2-substituted (Disodium orthophosphate), (iii) Sodium orthophosphate, 3-substituted (Trisodium orthophosphate).	acidity regulator, emulsifier, humectant, stabiliser, emulsifying salt
E340	Potassium phosphates (POTASSIUM PHOSPHATES):	acidity regulator,

		(i) Potassium orthophosphate, 1-substituted (Monopotassium orthophosphate), (ii) Potassium orthophosphate, 2-substituted (Dipotassium orthophosphate), (iii) Potassium orthophosphate, 3-substituted (Tripotassium orthophosphate).	emulsifier, humectant, stabiliser, emulsifying salt
E341	Calcium phosphates (CALCIUM PHOSPHATES): (i) Calcium orthophosphate, 1-substituted (Monocalcium orthophosphate), (ii) Calcium orthophosphate, 2-substituted (Dicalcium orthophosphate), (iii) Calcium orthophosphate, 3-substituted (Tricalcium orthophosphate).	acidity regulator, flour treatment agent, stabiliser, raising agent, anti-caking agent, humectant, emulsifying salt, carrier	

E342	Ammonium phosphates (AMMONIUM PHOSPHATES): (i) Ammonium orthophosphate, monosubstituted (Monoammonium orthophosphate), (ii) Ammonium orthophosphate, disubstituted (Diammonium orthophosphate).	acidity regulator, flour treatment agent

E343	Magnesium phosphates (MAGNESIUM PHOSPHATES): (i) i) Magnesium orthophosphate, 1-substituted (Monomagnesium orthophosphate), (ii) Magnesium orthophosphate, 2-substituted (Dimagnesium orthophosphate), (iii) Magnesium orthophosphate, 3-substituted (Trimagnesium orthophosphate).	acidity regulator, anti-caking agent

E350	Sodium malates (SODIUM MALATES): (i) Sodium malate, 1-substituted (Sodium hydrogen malate), (ii) Sodium malate (Sodium malate).	acidity regulator, humectant, emulsifier, stabiliser, emulsifying salt
E351	Potassium malates (POTASSIUM MALATES): (i) Potassium malate, 1-substituted (Potassium hydrogen malate), (ii) Potassium malate (Potassium malate).	acidity regulator, humectant, emulsifier, stabiliser, emulsifying salt

E352	Calcium malates (CALCIUM MALATES): (i) Calcium malate, 1-substituted (Calcium hydrogen malate), (ii) Calcium malate (Calcium malate).	acidity regulator, humectant, emulsifier, stabiliser, emulsifying salt
E353	meta-Tartaric acid (METATARTARIC ACID)	acidity regulator
E354	Calcium tartrate (CALCIUM TARTRATE)	acidity regulator
E355	Adipic acid (ADIPIC ACID)	acidity regulator

E356	Sodium adipates (SODIUM ADIPATES)	acidity regulator
E357	Potassium adipates (POTASSIUM ADIPATES)	acidity regulator
E359	Ammonium adipates (AMMONIUM ADIPATES)	acidity regulator
E363	Succinic acid (SUCCINIC ACID)	acidity regulator
E365	Sodium fumarates (SODIUM FUMARATES)	acidity regulator
E380	Ammonium citrates (AMMONIUM CITRATES)	acidity regulator

E381	Ferric ammonium citrates (FERRIC AMMONIUM CITRATE)	acidity regulator
E384	Isopropyl citrate mixture (ISOPROPYL CITRATES)	antioxidant
E385	Calcium disodium ethylenediaminetetraacetate, calcium disodium EDTA (CALCIUM DISODIUM EDTA)	antioxidant

E386	Disodium ethylenediaminetetraacetate, disodium EDTA (DISODIUM ETHYLENE DIAMINE-TETRA-ACETATE, DISODIUM EDTA)	antioxidant
	DIAMINE-TETRA-ACETATE)	preservative
E392	Extracts of rosemary (EXTRACTS OF ROSEMARY)	antioxidant
E400	Alginic acid (ALGINIC ACID)	thickener, stabiliser, carrier
E401	Sodium alginate (SODIUM ALGINATE)	thickener, stabiliser, carrier

E402	Potassium alginate (POTASSIUM ALGINATE)	thickener, stabiliser
E403	Ammonium alginate (AMMONIUM ALGINATE)	thickener, stabiliser, carrier
E404	Calcium alginate (CALCIUM ALGINATE)	thickener, stabiliser, antifoaming agent, carrier
E405	Propylene glycol alginate (PROPYLENE GLY COL ALGINATE)	thickener, emulsifier, carrier
E406	Agar (AGAR)	thickener, gelling agent, stabiliser, carrier

E407	Carrageenan (CARRAGEENAN)	thickener, gelling agent, stabiliser, carrier
E407a	Carrageenan from EUCHEUMA seaweed (CARRAGEENAN PROCESSED EUCHEUMA SEAWEED)	thickener, gelling agent, stabiliser, carrier
E409	Arabinogalactan (ARABINOGALACTAN)	thickener, gelling agent, stabiliser
E410	Locust bean gum (CAROB BEAN GUM)	thickener, stabiliser, carrier
E412	Guar gum (GUAR GUM)	thickener, stabiliser, carrier
E413	Tragacanth gum (TRAGACANTH GUM)	thickener, stabiliser, emulsifier, carrier
E414	Gum arabic (GUM ARABIC (ACACIA GUM))	thickener, stabiliser, carrier
E415	Xanthan gum (XANTAN GUM)	thickener, stabiliser, carrier

E416	Karaya gum (KARAYA GUM)	thickener, stabiliser
E417	Tara gum (TARA GUM)	thickener, stabiliser
E418	Gellan gum (GELLAN GUM)	thickener, stabiliser, gelling agent
E420	Sorbitol (SORBITOL) (Sorbitol (SORBITOL) (п)Sorbitol syrup (SORBITOL SYRUP)	sweetener, humectant, emulsifier, carrier
E421	Mannitol (MANNITOL)	sweetener, anti-caking agent, carrier
E422	Glycerol (GLYCEROL)	humectant, thickener, carrier
E423	Gum arabic modified with octenyl succinic acid (OCTENIL SUCCINIC ACID MODIFIED GUMARABIC)	thickener, stabiliser, carrier

E425	Konjac (Konjac flour (KONJAC (KONJAC FLOUR)): (i) Konjac gum (KONJAC GUM), (ii) Konjac glucomannan (KONJAC GLUCOMANNANE).	thickener
E426	Soybean hemicellulose (SOYBEAN HEMICELLULOSE)	thickener, stabiliser
E427	Cassia gum (CASSIA GUM)	thickener, stabiliser
E430	Polyoxyethylene (8) stearate (POLYOXYETHYLENE (8)	emulsifier
	STEARATE)	
E431	Polyoxyethylene (40) stearate (POLY OXYETHYLENE (40) STEARATE)	emulsifier
E432	Polyoxyethylene (20) sorbitan monolaurate, Tween 20 (POLYOXYETHYLENE (20) SORBITAN MONOLAURATE)	emulsifier, carrier

E433	Polyoxyethylene (20) sorbitan monooleate, Tween 80 (POLYOXYETHYLENE (20) SORBITAN MONOOLEATE)	emulsifier, carrier
E434	Polyoxyethylene (20) sorbitan monopalmitate, Tween 40 (POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE)	emulsifier, carrier
E435	Polyoxyethylene (20) sorbitan monostearate, Tween 60 (POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE)	emulsifier, carrier
E436	Polyoxyethylene (20) sorbitan tristearate (POLYOXYETHYLENE (20) SORBITAN TRISTEARATE)	emulsifier, carrier
E440	Pectins (PECTINS)	thickener, stabiliser, gelling agent, carrier

E442	Ammonium salts of phosphatidic acid (ammonium phosphatides) (AMMONIUN SALTS OF PHOSPHATIDIC ACID)	emulsifier, carrier
E444	Sucrose acetate isobutyrate (SUCROSE ACETATE ISOBUTIRAT)	emulsifier, stabiliser
E445	Glycerol esters of resin acids (GLYCEROL ESTERS OF WOOD RESIN)	emulsifier, stabiliser

E450	Pyrophosphates (DIPHOSPHATES): (i) Sodium dihydrogen pyrophosphate (Disodium diphosphate), (ii) Sodium monohydrogen pyrophosphate (Trisodium diphosphate), (iii) Sodium pyrophosphate (Tetrasodium diphosphate); (iv) Potassium dihydrogen pyrophosphate (Dipotassium diphosphate), (v) Potassium pyrophosphate (Tetrapotassium diphosphate), (vi) Calcium pyrophosphate (Dicalcium diphosphate), (vii) Calcium dihydrogen pyrophosphate (Calcium dihydrogen diphosphate).	emulsifier, stabiliser, acidity regulator, raising agent, humectant
E451	Triphosphates (TRIPHOSPHATES): (i) Sodium triphosphate (5-substituted) (Pentasodium triphosphate), (ii) Potassium triphosphate (5-substituted) (Pentapotassium triphosphate).	acidity regulator

E452	Polyphosphates (POLYPHOSPHATES): (i) Sodium polyphosphate (Sodium polyphosphate), (ii) Potassium polyphosphate (Potassium polyphosphate), (iii) Sodium calcium polyphosphate (Sodiumcalcium polyphosphate), (iv) Calcium polyphosphates (Calcium polyphosphates), (v) Ammonium polyphosphates (Ammonium polyphosphates).	emulsifier, stabiliser, humectant
E459	beta-Cyclodextrin (BETA-CYCLODEXTRIN)	stabiliser, carrier
E460	Cellulose (CELLULOSE): (i) Microcrystalline cellulose (Microcrystalline cellulose), (ii) Powdered cellulose (Powdered cellulose).	emulsifier, anti-caking agent, carrier
E461	Methyl cellulose (METHYL CELLULOSE)	thickener, emulsifier, stabiliser, carrier

E462	Ethyl cellulose (ETHYL CELLULOSE)	bulking agent, carrier
E463	Hydroxypropyl cellulose (HYDROXYPROPYL CELLULOSE)	thickener, emulsifier, stabiliser
E464	Hydroxypropyl methyl cellulose (HYDROXYPROPYL METHYL CELLULOSE)	thickener, emulsifier, stabiliser, carrier
E465	Methyl ethyl cellulose (METHYL ETHYL CELLULOSE)	thickener, emulsifier, stabiliser, foaming agent, carrier
E466	Carboxymethyl cellulose (CARBOXYMETYL CELLULOSE) Sodium carboxymethyl cellulose (SODIUM CARBOXYMETYL CELLULOSE) Cellulose gum (CELLULOSE GUM)	thickener, stabiliser, carrier
E467	Ethyl hydroxyethyl cellulose (ETHYL HYDROXYETHYL CELLULOSE)	emulsifier, thickener, stabiliser

E468	Croscarmellose (cross-linked sodium carboxymethyl cellulose) - CROSCARAMELLOSE (CROSS-LINKED SODIUM CARBOXYMETYL CELLULOSE)	stabiliser, carrier
E469	Enzymatically hydrolysed carboxymethyl cellulose (ENZYMATICALLY HYDROLYSED CARBOXYMETYL CELLULOSE) Enzymatically hydrolysed cellulose gum (ENZYMATICALLY HYDROLYSED CELLULOSE GUM)	thickener, stabiliser, carrier
E470a	Potassium, calcium and sodium salts of fatty acids (SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS)	emulsifier, stabiliser, anti-caking agent, carrier
E470b	Magnesium salts of fatty acids (MAGNESIUM SALTS OF FATTY ACIDS)	emulsifier, stabiliser, anti-caking agent, carrier

E471	Mono- and diglycerides of fatty acids (MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier, stabiliser, carrier
E472a	Acetic and fatty acid esters of glycerol (ESTERS ACETIC AND FATTY ACID OF GLYCEROL)	emulsifier, stabiliser, carrier
E472b	Lactic and fatty acid esters of glycerol (ESTERS LACTIC AND FATTY ACID OF GLYCEROL)	emulsifier, stabiliser,
E472c	Citric and fatty acid esters of glycerol (CITRIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser, carrier
E472d	Tartaric acid esters of mono- and diglycerides of fatty acids (TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier, stabiliser

E472e	Diacetyltartaric and fatty acid esters of glycerol (DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser, carrier
E472f	Mixed tartaric, acetic and fatty acid esters of glycerol (MIXED TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser,
E473	Sucrose esters of fatty acids (SUCROSE ESTERS OF FATTY ACIDS)	emulsifier, carrier
E474	Sucroglycerides (SUCROGLYCERIDES)	emulsifier
E475	Polyglycerol esters of fatty acids (POLYGLYCEROL ESTERS OF FATTY ACIDS)	emulsifier, carrier
E476	Polyglycerol esters of interesterified ricinoleic acid (POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID)	emulsifier

E477	Propylene glycol esters of fatty acids (PROPYLENE GLYCOL ESTERS OF FATTY ACIDS)	emulsifier
E479	Thermally oxidised soybean oil with mono- and diglycerides of fatty acids (THERMALLY OXIDIZED SOYABEAN OIL WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier
E481	Sodium stearoyl-2-lactylate (SODIUM STEAROYL -2-LACTYLATE)	emulsifier, stabiliser
E482	Calcium stearoyl-2-lactylate (CALCIUM STEAROYL -2-LACTYLATE)	emulsifier, stabiliser
E483	Stearyl tartrate (STEARYL TARTRATE)	flour treatment agent
E484	Stearyl citrate (STEARYL CITRATE)	emulsifier

E491	Sorbitan monostearate, Span 60 (SORBITAN MONOSTEARATE)	emulsifier, carrier
E492	Sorbitan tristearate (SORBITAN TRISTEARATE)	emulsifier, carrier
E493	Sorbitan monolaurate, Span 20 (SORBITAN MONOLAURATE)	emulsifier, carrier
E494	Sorbitan monooleate, Span 80 (SORBITAN MONOOLEATE)	emulsifier, carrier
E495	Sorbitan monopalmitate, Span 40 (SORBITAN MONOPALMITATE)	emulsifier, carrier
E500	Sodium carbonates (SODIUM CARBONATES): (i) Sodium carbonate (Sodium carbonate), (ii) Sodium hydrogen carbonate (Sodium hydrogen carbonate), (iii) Mixture of sodium carbonate and sodium hydrogen carbonate (Sodium sesquicarbonate)	acidity regulator, raising agent, anti-caking agent

E501	Potassium carbonates (POTASSIUM CARBONATES): Potassium carbonate (POTASSIUM CARBONATE), Potassium hydrogen carbonate (POTASSIUM HYDROGENCARBONATE)	acidity regulator, raising agent (only for E501ii), stabiliser, carrier
E503	Ammonium carbonates (AMMONIUM CARBONATES): (i) Ammonium carbonate (Ammonium carbonate), (ii) Ammonium hydrogen carbonate (Ammonium hydrogen carbonate).	acidity regulator, raising agent
E504	Magnesium carbonates (MAGNESIUM CARBONATES): (i) Magnesium carbonate (Magnesium carbonate), (ii) Magnesium hydrogen carbonate (Magnesium hydrogen carbonate).	acidity regulator, anti-caking agent, colour retention agent, carrier
E507	Hydrochloric acid (HYDROCHLORIC ACID)	acidity regulator
E508	Potassium chloride (POTASSIUM CHLORIDE)	gelling agent, carrier

E509	Calcium chloride (CALCIUM CHLORIDE)	firming agent, carrier
E510	Ammonium chloride (AMMONIUM CHLORIDE)	flour treatment agent
E511	Magnesium chloride (MAGNESIUM CHLORIDE)	firming agent, carrier
E513	Sulphuric acid (SULPHURIC ACID)	acidity regulator
E514	Sodium sulphates (SODIUM SULPHATES)	acidity regulator, carrier
E515	Potassium sulphates (POTASSIUM SULPHATES)	acidity regulator, carrier
E516	Calcium sulphate (CALCIUM SULPHATE)	flour treatment agent, firming agent, carrier
E517	Ammonium sulphate (AMMONIUM SULPHATE)	flour treatment agent, stabiliser, carrier
E518	Magnesium sulphate (MAGNESIUM SULPHATE)	firming agent

E520	Aluminium sulphate (ALUMINIUM SULPHATE)	firming agent
E521	Aluminium sodium sulphate, sodium alum (ALUMINIUM SODIUM SULPHATE)	firming agent
E522	Aluminium potassium sulphate, potassium alum (ALUMINIUM POTASSIUM SULPHATE)	acidity regulator, stabiliser
E523	Aluminium ammonium sulphate, ammonium alum (ALUMINIUM AMMONIUM SULPHATE)	stabiliser, firming agent
E524	Sodium hydroxide (SODIUM HYDROXIDE)	acidity regulator
E525	Potassium hydroxide (POTASSIUM HYDROXIDE)	acidity regulator
E526	Calcium hydroxide (CALCIUM HYDROXIDE)	acidity regulator, firming agent
E527	Ammonium hydroxide (AMMONIUM HYDROXIDE)	acidity regulator

E528	Magnesium hydroxide (MAGNESIUM HYDROXIDE)	acidity regulator,
		colour retention agent
E529	Calcium oxide (CALCIUM OXIDE)	acidity regulator, flour treatment agent
E530	Magnesium oxide (MAGNESIUM OXIDE)	anti-caking agent
E535	Sodium ferrocyanide (SODIUM FERROCYANIDE)	anti-caking agent
E536	Potassium ferrocyanide (POTASSIUM FERROCYANIDE)	anti-caking agent
E538	Calcium ferrocyanide (CALCIUM FERROCYANIDE)	anti-caking agent
E541	Sodium aluminium phosphate, acidic (SODIUM ALUMINIUM PHOSPHATE ACIDIC)	acidity regulator, emulsifier

E542	Bone phosphate (calcium phosphate) (BONE PHOSPHATE (essentiale Calcium phosphate, tribasic)	emulsifier, anti-caking agent, humectant
E551	Amorphous silicon dioxide (SILICON DIOXIDE AMORPHOUS)	anti-caking agent, carrier
E552	Calcium silicate (CALCIUM SILICATE)	anti-caking agent, carrier
E553	Magnesium silicates (MAGNESIUM SILICATES): (i) Magnesium silicate (Magnesium silicate), (ii) Magnesium trisilicate (Magnesium trisilicate), (iii) Talc (Talc)	anti-caking agent
E554	Sodium aluminosilicate (SODIUM ALUMINOSILICATE)	anti-caking agent
E570	Fatty acids (FATTY ACIDS)	stabiliser, glazing agent, antifoaming agent, carrier

E574	Gluconic acid (D-) (GLUCONIC ACID (D-)	acidity regulator, antioxidant, raising agent
E575	Glucono-delta-lactone (GLUCONO DELTA-LACTONE)	acidity regulator, antioxidant, raising agent
E576	Sodium gluconate (SODIUM GLUCONATE)	acidity regulator, antioxidant
E577	Potassium gluconate (POTASSIUM GLUCONATE)	acidity regulator, antioxidant, carrier
E578	Calcium gluconate (CALCIUM GLUCONATE)	acidity regulator, firming agent
E579	Iron gluconate (FERROUS GLUCONATE)	colour retention agent
E580	Magnesium gluconate (MAGNESIUM GLUCONATE)	acidity regulator, antioxidant, firming agent
E585	Iron lactate (FERROUS LACTATE)	colour retention agent

E586	4-Hexylresorcinol (4-HEXYLRESORCINOL)	antioxidant
E620	Glutamic acid, L(+)- (GLUTAMIC ACID, L(+)-)	flavour enhancer
E621	Sodium glutamate, 1-substituted (MONOSODIUM GLUTAMATE)	flavour enhancer
E622	Potassium glutamate, 1-substituted (MONOPOTASSIUM GLUTAMATE)	flavour enhancer
E623	Calcium glutamate (CALCIUM GLUTAMATE)	flavour enhancer
E624	Ammonium glutamate, 1-substituted (MONOAMMONIUM GLUTAMATE)	flavour enhancer
E625	Magnesium glutamate (MAGNESIUM GLUTAMATE)	flavour enhancer

E626	Guanylic acid (GUANYLIC ACID)	flavour enhancer
E627	Sodium 5'-guanylate, 2-substituted (DISODIUM 5'-GUANYLATE)	flavour enhancer
E628	Potassium 5'-guanylate, 2-substituted (DIPOTASSIUM 5'-GUANYLATE)	flavour enhancer
E629	Calcium 5'-guanylate (CALCIUM 5'-GUANYLATE)	flavour enhancer
E630	Inosinic acid (INOSINIC ACID)	flavour enhancer
E631	Sodium 5'-inosinate, 2-substituted (DISODIUM 5'-INOSINATE)	flavour enhancer
E632	Potassium 5'-inosinate, 2-substituted (DIPOTASSIUM 5'-INOSINATE)	flavour enhancer
E633	Calcium 5'-inosinate (CALCIUM 5'-INOSINATE)	flavour enhancer

E634	Calcium 5'-ribonucleotides (CALCIUM 5'-RIBONUCLEOTIDES)	flavour enhancer
E635	Sodium 5'-ribonucleotides, 2-substituted (DISODIUM 5' -RIBONUCLEOTIDES)	flavour enhancer
E640	Glycine and its sodium salt (GLYCINE AND ITS SODIUM SALT)	flavour enhancer, carrier
E650	Zinc acetate (ZINC ACETATE)	flavour enhancer
E900	Polydimethylsiloxane (POLYDIMETHYLSILOXANE)	antifoaming agent, emulsifier, anti-caking agent

E901	Beeswax, white and yellow (BEESWAX, WHITE AND YELLOW)	glazing agent, carrier
E902	Candelilla wax (CANDELILLA WAX)	glazing agent
E903	Carnauba wax (CARNAUBA WAX)	glazing agent
E904	Shellac (SHELLAC)	glazing agent
E905c(i)	Microcrystalline wax (MICROCRYSTALLINE WAX),	glazing agent
E905d	Mineral oil (high viscosity) - MINERAL OIL (HIGH VISCOSITY)	glazing agent
E905e	Mineral oil (medium and low viscosity, class I) - MINERAL OIL (MEDIUM AND LOW VISCOSITY, CLASS I)	glazing agent

E907	Hydrogenated poly-1-decene (HYDROGENATED POLY- 1-DECENE)	glazing agent
E914	Oxidised polyethylene wax (OXIDIZED POLYETHYLENE WAX)	glazing agent
E920	Cysteine, L-, and its hydrochlorides - sodium and potassium salts (CYSTEINE, L-, AND ITS HYDROCHLORIDES-SODIUM AND POTASSIUM SALTS)	flour treatment agent
E927b	Carbamide (urea) (CARBAMIDE (UREA))	flavour enhancer
E928	Benzoyl peroxide (BENZOYL PEROXIDE)	flour treatment agent, preservative
E 930	Calcium peroxide (CALCIUM PEROXIDE)	flour treatment agent

E938	Argon (ARGON)	propellant, packaging gas
E939	Helium (HELIUM)	propellant, packaging gas
E941	Nitrogen (NITROGEN)	propellant, packaging gas
E942	Nitrous oxide (NITROUS OXIDE)	propellant, packaging gas
E943a	Butane (BUTANE)	propellant, packaging gas
E943b	Isobutane (ISOBUTANE)	propellant, packaging gas
E944	Propane (PROPANE)	propellant, packaging gas
E948	Oxygen (OXYGEN)	propellant, packaging gas
E949	Hydrogen (HYDROGEN)	propellant, packaging gas

E950	Acesulfame potassium (ACESULFAME POTASSIUM)	sweetener, flavour enhancer
E951	Aspartame (ASPARTAME)	sweetener, flavour enhancer
E952	Cyclamic acid and its sodium and calcium salts (CYCLAMIC ACID and Na, Ca salts)	sweetener
E953	Isomalt, hydrogenated isomaltulose (ISOMALT, HYDROGENATED ISOMALTULOSE)	sweetener, anti-caking agent, bulking agent, carrier, glazing agent
E954	Saccharin (sodium, potassium, calcium salts) (SACCHARIN and Na, K, Ca salts)	sweetener
E955	Sucralose (trichlorogalactosucrose) (SUCRALOSE (TRICHLOROGALACTO-SUCROSE))	sweetener

E957	Thaumatin (THAUMATIN)	sweetener, flavour enhancer
E959	Neohesperidine dihydrochalcone (NEOHESPERIDINE DIHYDROCHALCONE)	sweetener, flavour enhancer
E960	Steviol glycosides (STEVIOL GLYCOSIDES)	sweetener
E961	Neotame (NEOTAME)	sweetener, flavour enhancer
E962	Aspartame-acesulfame salt (SALT OF ASPARTAMEACESULFAME)	sweetener
E965	Maltitol and maltitol syrup (MALTITOL AND MALTITOL SYRUP)	sweetener, stabiliser, emulsifier, carrier
E966	Lactitol (LACTITOL)	sweetener, carrier

E967	Xylitol (XYLITOL)	sweetener, humectant, stabiliser, emulsifier
E968	Erythritol (ERYTHRITOL)	sweetener, humectant, stabiliser
E999	Quillaia extract (QUILLAIA EXTRACTS)	foaming agent
E1200	Polydextroses (POLYDEXTROSES)	stabiliser, thickener, humectant, carrier
E1201	Polyvinylpyrrolidone (POLYVINYLPYRROLIDONE)	thickener, stabiliser, carrier
E1202	Polyvinylpolypyrrolidone (POLYVINYLPOLYPYRROLIDONE)	colour retention agent, stabiliser, carrier
E1203	Polyvinyl alcohol (POLYVINYL ALCOHOL)	humectant,
		glazing agent

E1204	Pullulan (PULLULAN)	glazing agent, thickener
E1205	Basic methacrylate copolymer (BASIC METHACRYLATE COPOLYMER)	glazing agent
E1206	Neutral methacrylate copolymer (NEUTRAL METHACRYLATE COPOLYMER)	glazing agent
E1207	Anionic methacrylate copolymer (ANIONIC METHACRYLATE COPOLYMER)	glazing agent
E1209	Polyvinyl alcohol and polyethylene glycol graft copolymer (POLYVINYL ALCOHOL-POLYETHYLENE GLYCOL-GRAFT-CO-POLYMER)	glazing agent

E1400	Dextrin, roasted starch (white, yellow) (DEXTRIN, ROASTED STARCH (WHITE, YELLOW)	stabiliser, thickener
E1401	Acid-treated starch (ACID TREATED STARCH)	stabiliser, thickener
E1402	Alkaline-treated starch (ALKALINE TREATED STARCH)	stabiliser, thickener
E1403	Bleached starch (BLEACHED STARCH)	stabiliser, thickener
E1404	Oxidised starch (OXIDIZED STARCH)	emulsifier, thickener, carrier
E1405	Enzyme-treated starch (STARCHES ENZIME- TREATED)	thickener
E1410	Monostarch phosphate (MONOSTARCH PHOSPHATE)	stabiliser, thickener, carrier

E1412	Distarch phosphate (DISTARCH PHOSPHATE)	stabiliser, thickener, carrier
E1413	Phosphated distarch phosphate (PHOSPHATED DISTARCH PHOSPHATE)	stabiliser, thickener, carrier
E1414	Acetylated distarch phosphate (ACETYLATED DISTARCH PHOSPHATE)	emulsifier, thickener, carrier
E1420	Acetylated starch (ACETYLATED STARCH)	stabiliser, thickener
E1422	Acetylated distarch adipate (ACETYLATED DISTARCH ADIPATE)	stabiliser, thickener, carrier
E1440	Hydroxypropyl starch (HYDROXYPROPYL STARCH)	emulsifier, thickener, carrier

E1442	Hydroxypropyl distarch phosphate (HYDROXYPROPYL DISTARCH PHOSPHATE)	stabiliser, thickener, carrier
E1450	Starch sodium octenyl succinate (STARCH SODIUM OCTENYL SUCCINATE)	stabiliser, thickener, emulsifier, carrier
E1451	Acetylated oxidised starch (ACETYLATED OXIDISED STARCH)	emulsifier, thickener
E1452	Starch aluminium octenyl succinate (STARCH ALUMINIUM OCTENYL SUCCINATE)	stabiliser, glazing agent
E1503	Castor oil (CASTOR OIL)	glazing agent, anti-caking agent, bulking agent
E1505	Triethyl citrate (TRIETHYL CITRATE)	foaming agent, carrier

E1517	Diacetin (glyceryl diacetate) - DIACETIN (GLYCERYL DIACETATE)	humectant, carrier
E1518	Triacetin (TRIACETIN)	humectant, carrier
E1519	Benzyl alcohol (BENZYL ALCOHOL)	carrier
E1520	Propylene glycol (PROPYLENE GLYCOL)	humectant, carrier
E1521	Polyethylene glycol (POLYETHYLENE GLYCOL)	glazing agent, stabiliser, carrier
–	Dihydroquercetin, taxifolin (DIHYDROQUERCETIN, TAXIFOLIN)	antioxidant
–	Quercetin (QUERCETIN)	antioxidant
-	Liquorice root (Glycyrrhiza sp.) extract	stabiliser, foaming agent
-	Soapwort root (Acanthophyllum sp.) extract	stabiliser, foaming agent

-	Sodium, potassium, calcium succinates	acidity regulators
-	Chitosan, chitosan hydrochloride	bulking agent, thickener, stabiliser
Note:	E XXXX – E-number of the food additive; E XXXXa – E-number of the food additive with a lowercase Latin letter (an integral part of the E-number); (i)….(vii) – Roman numerals specifying the chemical structure and (or) origin of the food additive (an additional part of the name).	

Annex 3
to Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of anti-caking agents

Footnote. Annex 3 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Amorphous silicon dioxide (E551), calcium silicate (E552), magnesium silicates (E553i, E553ii, E553iii), sodium aluminosilicate (E554) – singly Aluminium, ammonium, potassium, calcium, magnesium and sodium salts of fatty acids (myristic, oleic, palmitic, stearic acids and their mixtures) (E470a, E470b)	Spices	30 g/kg
	Products tightly wrapped in foil	30 g/kg
	Dry powdered products, including sugars	10 g/kg, 15 g/kg for icing sugar
	Biologically active food supplements	according to TD
	Sugar confectionery, except chocolate (surface treatment)	according to TD
	Rice (E553iii only)	according to TD

Sausage products (surface treatment, E553iii only)	according to TD	
Salt	10 g/kg	
Salt substitutes	20 g/kg	
Chewing gum (only E553iii)	according to TD	
Amorphous silicon dioxide (E551), calcium silicate (E552), magnesium silicates (E553i, E553ii, E553iii), sodium aluminosilicate (E554) – singly	According to TD	according to TD
Isomaltitol, isomalt (E953)	According to TD	according to TD
Calcium carbonate (E170), magnesium carbonate (E504)	According to TD	according to TD
	See Annex No. 7	
Castor oil (E1503)	Cocoa and chocolate products	350 mg/kg

Sugar confectionery	500 mg/kg	
Chewing gum	2,1 g/kg	
Biologically active food supplements	1 g/kg	
See Annexes No. 6 and No. 12		
Magnesium oxide (E530)	According to TD	according to TD
Polydimethylsiloxane (E900)	Special-purpose fats, vegetable oils intended for frying	10 mg/kg
	Canned and pasteurised fruit and vegetables	10 mg/kg
	Jams, fruit butters, jellies, marmalades and similar fruit-based spreads, including energy-reduced products	10 mg/kg

Sugar confectionery, except chocolate	10 mg/kg	
Chewing gum	100 mg/kg	
Extruded cereal products	10 mg/kg	
Canned and concentrated soups and broths	10 mg/kg	
Flavoured non-alcoholic beverages	10 mg/kg	
Wines, cider	10 mg/kg	
Batter, including coating batter, for poultry and fish	10 mg/kg	
See Annexes No. 12 and No. 15		
Potassium ferrocyanide (E536), calcium ferrocyanide (E538), sodium ferrocyanide (E535) – singly or in combination	Table salt, salt substitutes	20 mg/kg expressed as K4Fe(CN)6

Calcium phosphate, 3-substituted (E341iii), magnesium phosphate, 3-substituted (E343iii)	According to TD	according to TD
	See Annexes No. 5, No. 7, No. 12 and No. 15	
Ferric ammonium citrate (E381)	Concentrates (liquid and powdered) for water-based flavoured non-alcoholic beverages	10 mg/kg

Annex 4
to Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Hygienic standards for the use of antioxidants

Footnote. Annex 4 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Ascorbic acid (E300) and its salts and esters: potassium ascorbate (E303),	according to TD	according to TD
	See Annex No. 5, No. 17 and No. 18	
calcium ascorbate (E302),		
sodium ascorbate (E301),		
ascorbyl palmitate (E304i),		
ascorbyl stearate (E304ii)		
tert-Butylhydroquinone (E319, TBHQ, TBHQ)	See Butylated hydroxyanisole (E320, BHA, BHA)	

Butylated hydroxyanisole (E320, BHA, BHA), Butylated hydroxytoluene (E321, ”Ionol”, BHT, BHT), tert-Butylhydroquinone (E319, TBHQ, TBHQ), Gallic acid esters (gallates): propyl gallate (E310), octyl gallate (E311), dodecyl gallate (E312)- singly or in combination1	Rendered animal fats, special-purpose fats, vegetable oils and their blends for the industrial production of food products using high temperatures; special-purpose fats, vegetable oils (except pressed olive oil) intended for frying; lard, beef, mutton, poultry and pork fat, fat of fish and marine mammals	BHA- 200 mg/kg, BHT- 100 mg/kg, TBHQ- 200 mg/kg, Gallates- 200 mg/kg (on the fat basis of the product)
	Dried meat Dry mixes (concentrates) for muffins and cakes Cereal-based breakfast cereals Vegetable oil-based sauces, mayonnaise sauces, vegetable oil-based creams Pre-cooked cereals Processed nuts	BHA- 200 mg/kg, TBHQ- 200 mg/kg Gallates- 200 mg/kg (on the fat basis of the product)

Seasonings and spices	BHA- 200 mg/kg, Gallates- 200 mg/kg (on the fat basis of the product)	
Dehydrated potatoes	BHA- 25 mg/kg, TBHQ- 25 mg/kg Gallates- 25 mg/kg	
Chewing gum Biologically active food supplements	BHA- 400 mg/kg, BHT- 400 mg/kg TBHQ- 400 mg/kg Gallates- 400 mg/kg	
Butylated hydroxytoluene (E321, "Ionol", BHT, BHT)	See Butylated hydroxyanisole (E320, BHA, BHA)	
Gallic acid esters (gallates): propyl gallate (E310), octyl gallate (E311), dodecyl gallate (E312)	See Butylated hydroxyanisole (E320, BHA, BHA)	
Gum guaiac (E314)	Fats and oils (vegetable and animal)	1 g/kg
	Chewing gum	1,5 g/kg

Vegetable oil-based sauces, mayonnaise sauces, vegetable oil-based creams, mayonnaise	600 mg/kg	
4-Hexylresorcinol (E586)	Fresh and frozen crustaceans	2 mg/kg residual amounts in crustacean meat
Gluconic acid (E574) and its gluconate salts: potassium (E577), calcium (E578), magnesium (E580), sodium (E576) Glucono-delta-lactone (E575)	according to TD according to TD	
	See Annexes No. 5, No. 7 and No. 12	
Isoascorbic (erythorbic) acid (E315), sodium isoascorbate (E316)- singly or in combination, expressed as isoascorbic acid Isopropyl citrate mixture (E384)	Meat products made from comminuted meat and minced meat, ham products, semi-preserved products, canned products	500 mg/kg

Fish and caviar semi-preserved products, canned products, salted and dried fish, frozen red-skinned fish	1,5 g/kg
See Annex No. 17	
Vegetable oils, special-purpose fats, milk fat substitutes, rendered fat blends, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-tempering cocoa butter substitutes of non-lauric type, non-tempering cocoa butter substitutes of lauric type, lard, pork back fat, fat of fish and marine mammals	200 mg/kg
Margarines (soft and liquid), dairy-vegetable, vegetable-dairy and vegetable-fat spreads (with milk fat)	100 mg/kg

Meat and poultry (of slaughter and wild animals and birds): fresh meat, comminuted; meat products (whole-piece, sliced, comminuted), preserved (including salted) and dried without heat treatment	200 mg/kg	
Flavoured non-alcoholic beverages, including specialised beverages	200 mg/kg	
Quercetin, dihydroquercetin – singly or in combination	Concentrated cream, milk powder, flavoured milk-containing drinks	200 mg/kg (on the fat basis)
	Processed cheese, including with added ingredients; curd cheese and cream	

	cheese; cheese powder for preparing cheese sauces; milk-containing products with milk fat substitute, manufactured using cheese (processed cheese) technology	
Dihydroquercetin	Rendered animal fats, special-purpose fats, vegetable oils and their blends for the industrial production of food products using high temperatures	
	Special-purpose fats, vegetable oils (except olive oil obtained by pressing) intended for frying	
	Lard, beef, mutton, poultry and pork fat, fat of fish and marine mammals	

Vegetable oils and their blends (except directly pressed oils)	
Margarines, spreads, rendered fat blends	
Dairy-vegetable spreads with a fat mass fraction of 39 – 95 %	
Mayonnaise, mayonnaise sauces, vegetable oil-based sauces, vegetable oil-based creams	
Fat fillings for chocolate products and flour confectionery	
SOS-type cocoa butter improvers, POP-type cocoa butter substitutes	
Semi-preserved products from fish, crustaceans and molluscs	

Breakfast cereals (snacks) based on cereals, potatoes or starch, potato chips		
Dry mixes (concentrates) for muffins and cakes, bakery mixes		
Biologically active food supplements		
Ready-to-eat meat products, including from poultry meat, made from comminuted meat and minced meat: ham products, cooked, cooked-smoked and semi-smoked sausage products; canned products		
Lecithins (E322)	According to TD	according to TD
Citric acid (E330)	According to TD	according to TD
	See Annex	No. 7

Potassium lactate (E326), calcium lactate (E327), sodium lactate (E325)	According to TD	according to TD
	See Annex No. 5 and No. 7	
Sulphurous acid (sulphur dioxide E220) and salts: potassium hydrogen sulphite (bisulphite) E228, calcium hydrogen sulphite E227, sodium hydrogen sulphite E222, potassium metabisulphite E224, sodium metabisulphite E223, potassium sulphite E225, calcium sulphite E226, sodium sulphite E221.	See Annex No. 8	
Tocopherols: alpha-tocopherol (E307), synthetic gamma-tocopherol (E308), synthetic delta-tocopherol (E309), tocopherol-rich extract (E306)	According to TD	according to TD

Calcium disodium ethylenediaminetetraacetate (E385, calcium disodium EDTA), (E386 disodium EDTA) – singly or in combination	Vegetable oil-based sauces, mayonnaise, mayonnaise sauces, vegetable oil-based creams	75 mg/kg
Rosemary extracts (E392), expressed as the sum of carnosol and carnosic acid	Vegetable oils (except olive oil), special-purpose fats, milk fat substitutes, rendered fat blends, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-tempering cocoa butter substitutes of non-lauric type, non-tempering cocoa butter substitutes of lauric type, with a polyunsaturated fatty acid content of more than 15 % vol of total fatty acids, intended for the production of food products without heat treatment	30 mg/kg (on the fat basis of the product)

Lard, pork back fat, fat of fish and marine mammals Rendered animal fats and vegetable oils for use in the production of heat-treated food products; Vegetable oils (except olive oil) intended for frying Breakfast cereals (snacks) based on cereals, potatoes or starch.	50 mg/kg (on the fat basis of the product)
Vegetable oil-based sauces, mayonnaise, mayonnaise sauces, vegetable oil-based creams	100 mg/kg (on the fat basis of the product)
Fine bakery wares	200 mg/kg (on the fat basis of the product)
Biologically active food supplements	400 mg/kg
Dehydrated potatoes Egg products Chewing gum	200 mg/kg
Seasonings and spices Processed nuts	200 mg/kg (on the fat basis of the product)

Soups and broths (concentrates)	50 mg/kg
Dried meat	150 mg/kg
Meat and fish products (except dried meat and dry (dry-cured) sausages)	150 mg/kg (on the fat basis of the product)
Raw-smoked and dry-cured sausage products	100 mg/kg
Milk powder for the production of dairy-based ice cream	30 mg/kg

Note:

[1]- For the antioxidants butylated hydroxyanisole, butylated hydroxytoluene, tert-butylhydroquinone and gallates, the maximum levels are specified for their individual use; in case of combined use, the maximum levels of the individual antioxidants shall be reduced proportionally, i.e. the total amount (expressed as % of the maximum levels of the individual antioxidants) shall not exceed 100%.

Annex 5
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of flour treatment agents

Footnote. Annex 5 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Sodium aluminium phosphate, acidic (E541)	See Annex No. 7	
Ascorbic acid (E300) and its salts and esters: potassium ascorbate (E303), calcium ascorbate (E302), sodium ascorbate (E301), ascorbyl palmitate (E304i), ascorbyl stearate (E304ii)	According to TD	according to TD
	See Annex No. 4, No. 17 and No. 18	
Glycerol (E422)	According to TD according to TD	
See Annex No. 12		
Calcium gluconate (E578), glucono-delta-lactone (E575)	According to TD	according to TD
	See Annexes No. 4 and No. 7	

Lactic acid (E270) and its salts, lactates: potassium (E326), calcium (E327), magnesium (E329), sodium (325)	according to TD	according to TD
	see Annexes No. 4 and No. 7	
Calcium oxide (E529)	According to TD	according to TD
	See Annex No. 7	
Benzoyl peroxide (E928)	Flour	75 mg/kg
	Whey (dried and liquid) and whey products, except whey cheese	100 mg/kg (l)
Calcium peroxide (E930)	Flour	50 mg/kg
Sodium metabisulphite (E223) expressed as sulphur dioxide	Flour confectionery with a moisture mass fraction of not more than 15,5 %	50 mg/kg

Polyoxyethylene sorbitans (esters of polyoxyethylene sorbitan and fatty acids, Tweens): polyoxyethylene sorbitan (20) monolaurate (E432, Tween 20), polyoxyethylene sorbitan (20) monooleate (E433, Tween 80), polyoxyethylene sorbitan (20) monopalmitate (E434 Tween 40), polyoxyethylene sorbitan (20) monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65)	See Annex No. 15
Propylene glycol alginate (E405)	See Annex No. 15
Sucroglycerides (E474), sucrose esters of fatty acids (E473)- singly or in combination	See Annex No. 15

Sorbitans, esters of sorbitol and fatty acids, Spans: sorbitan monostearate (E491, Span 60), sorbitan tristearate (E492, Span 65), sorbitan monolaurate (E493, Span 20), sorbitan monooleate (E494, Span 80), sorbitan monopalmitate (E495, Span 40)	See Annex No.12 and No. 15	
Ammonium sulphates (E517), calcium sulphates (E516)	according to TD	according to TD
	See Annex No. 7 and No. 12	
Potassium phosphates (E340), calcium phosphates (E341), magnesium phosphates (E343), sodium phosphates (E339), pyrophosphates (E450), triphosphates (E451), polyphosphates (E452)	See Annexes No. 3, No. 7, No. 12 and No. 15	
Ammonium chloride (E510)	According to TD	according to TD

See Annex 7		
Cysteine and its hydrochloride salts of sodium and potassium (E920)	Bakery products and flour confectionery	according to TD

Annex 6
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Hygienic standards for the use of glazing agents

Footnote. Annex 6 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
White and yellow beeswax (E901), candelilla wax (E902), shellac (E904)	Surface treatment of fresh citrus fruits, melons, pineapples, peaches, pears, apples, bananas (only E901), mangoes, avocados (only E901, E904), pomegranates (only E901, E904), papayas (only E904)	Surface treatment of fresh citrus fruits, melons, pineapples, peaches, pears, apples, bananas (only E901), mangoes, avocados (only E901, E904), pomegranates (only E901, E904), papayas (only E904)
	Sweets, dragées, chocolate, fruit jelly confectionery; Flour confectionery coated with chocolate glaze	Sweets, dragées, chocolate, fruit jelly confectionery; Flour confectionery coated with chocolate glaze
	Chewing gum	Chewing gum
	Breakfast cereals (snacks), nuts	Breakfast cereals (snacks), nuts
	Coffee beans	Coffee beans

Biologically active food supplements	Biologically active food supplements	
Wafers – for wafer ice cream on a dairy basis (only E901)	Wafers – for wafer ice cream on a dairy basis (only E901)	
Carnauba wax (E903)	Surface treatment of fresh: citrus fruits, melons, pineapples, peaches, pears, apples, pomegranates, mangoes, avocados and papayas	200 mg/kg
	Sweets, dragées, chocolate, fruit jelly confectionery	500 mg/kg
	Flour confectionery, coated with chocolate glaze	200 mg/kg
	Chewing gum	1,2 g/kg
	Breakfast cereals (snacks), nuts	200 mg/kg

Coffee beans	200 mg/kg	
Biologically active food supplements	200 mg/kg	
Graft copolymer of polyvinyl alcohol and polyethylene (E1209)	Biologically active food supplements (in tablet or capsule form)	100 g/kg
Castor oil	See Annex No. 3 and No. 12	
Starch aluminium octenyl succinate (E1452)	See Annex No. 15	
Microcrystalline wax (E905ci)	Sweets, dragées, nougat	according to TD
	Chewing gum	20 g/kg
	Melons, mangoes, papayas, avocados	according to TD
	Rind of ripened cheese	30 g/kg

Surface treatment of fresh fruits and vegetables, mushrooms, legumes, nuts and seeds	50 mg/kg	
Mineral oil (high viscosity) E905d	Dried fruits	5 g/kg
	Cocoa products, chocolate products, including imitations and chocolate substitutes	2 g/kg
	Sweets, dragées, nougat	2 g/kg
	Chewing gum	20 g/kg
	Decorative coatings, decorations (except fruit-based)	2 g/kg
	Grain, including rice (whole, broken, flaked)	800 mg/kg
	Flour confectionery (baked goods)	3 g/kg

Frozen meat, poultry and game products (whole, sliced or minced)	950 mg/kg	
Mineral oil (medium and low viscosity, class I) 905e	Dried fruits	5 g/kg
	Confectionery	2 g/kg
	Bread and bakery products	3 g/kg
Polyvinyl alcohol (E1203)	Frozen fish (as a component of glazing solutions)	according to TD
	As a component of films and coatings for the surface treatment of sausage products, sausages, cheeses and their casings	according to TD
	Biologically active food supplements in capsules and tablets	18 g/kg

Hydrogenated poly-1-decene (E907)	Sugar confectionery	2 g/kg
	Dried fruits	2 g/kg
Polyethylene glycol (1521)	Fresh fruits	according to TD
	See Annexes No. 12 and No. 15	
Oxidised polyethylene wax (E914)	Fresh citrus fruits, melons, mangoes, papayas, avocados, pineapples	according to TD
Pullulan (E1204)	Biologically active food supplements in capsules and tablets	according to TD
Breath-freshening micro-confectionery in film form	according to TD	
Neutral methacrylate copolymer (E1206)	Biologically active food supplements (in tablet or capsule form)	200 g/kg

Basic methacrylate copolymer (E1205), anionic methacrylate copolymer (E1207)	Biologically active food supplements (in tablet or capsule form)	100 g/kg

Annex 7
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of acids and acidity regulators

Footnote. Annex 7 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Adipic acid (E355) and its salts, adipates: ammonium (E359), potassium (E357), sodium (E356) - singly or in combination, expressed as the acid	Flavoured dry desserts	1 g/kg
	Jelly desserts	6 g/kg
	Powdered mixes for preparing beverages at home	10 g/kg
	Fillings and toppings for fine bakery wares	2 g/kg
Sodium aluminium phosphate, acidic (E541)	Flour confectionery (only for fine bakery wares and sponge cakes)	1 g/kg expressed as aluminium
	See Annex No. 5	

Tartaric acid (E334) and its salts, tartrates: potassium (E336), calcium (E354), sodium (E335), sodium potassium (E337)	According to TD	according to TD
	See Annex No. 18	
meta-Tartaric acid (E353)	Wines	According to formulations agreed with the competent authority
Ammonium hydroxide (E527)	According to TD	according to TD
Potassium hydroxide (E525)	According to TD	according to TD
Calcium hydroxide (E526)	According to TD	according to TD
Magnesium hydroxide (E528)	According to TD	according to TD
Sodium hydroxide (E524)	According to TD	according to TD

Gluconic acid (E574) and its salts, gluconates: potassium (E577), calcium (E578), magnesium (E580), sodium (E576) and glucono-delta-lactone (E575)	According to TD	according to TD
	See Annexes No. 4, No. 5 and No. 12	
ferrous gluconate (E579)	See Annex No. 17	
Citric acid (E330) and its salts, citrates: ammonium (E380), potassium (E332), calcium (E333), sodium (E331) ferric ammonium citrate (E381)	According to TD	according to TD
	No. 4, No. 12 and No. 18	
	See Annex No. 3	
Lactic acid (E270) and its salts, lactates: potassium (E326), calcium (E327), magnesium (E329), sodium (E325)	according to TD	according to TD
	see Annexes No. 4 and No. 5	

Calcium oxide (E529) Sulphuric acid (E513) and its salts, sulphates: ammonium (E517), potassium (E515), calcium (E516), magnesium (E518), sodium (E514)	According to TD	according to TD
	See Annex No. 5	
	According to TD	according to TD
sulphates: aluminium (E520), aluminium ammonium (E523), aluminium potassium (E522), aluminium sodium (E521) - singly or in combination, expressed as aluminium	Egg white	30 mg/kg
	Sugar-glazed (candied), crystallised and sugared fruit and vegetables	200 mg/kg
Hydrochloric acid (E507) and its salts: ammonium chloride (E510), potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	According to TD	according to TD

See Annexes No. 5 and No. 12		
Carbon dioxide (E290) gas, liquid, solid, and its salts: ammonium carbonates (E503), potassium carbonates (E501), calcium carbonate (E170), magnesium carbonates (E504), sodium carbonates (E500)	According to TD	according to TD
	See Annexes No. 3, No. 11, No. 12, No. 15 and No. 17	
Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	according to TD	according to TD
	see Annexes No. 8, No. 12 and No. 15	
zinc acetate (E650)	See Annex No. 16	

Phosphoric acid (E338) and food phosphates: potassium phosphates (E340), calcium phosphates (E341, E542), magnesium phosphates (E343), sodium phosphates (E339), pyrophosphates (E450), triphosphates (E451), polyphosphates (E452)	See Annexes No. 3, No. 5, No. 12 and No. 15	
Fumaric acid (E297), sodium fumarate (E365) - singly or in combination, expressed as fumaric acid	Wines	According to formulations agreed with the competent authority
	Fillings and toppings for fine bakery wares	2,5 g/kg
	Sugar confectionery	1 g/kg
	Desserts: jellies, fruit-flavoured, dry powdered, dessert mixes	4 g/kg

Instant powdered fruit bases for beverages	1 g/kg	
Instant products for preparing flavoured tea and herbal tea (infusion)	1 g/kg	
Chewing gum	2 g/kg	
Malic acid (E296) and its salts, malates: potassium (E351), calcium (E352), sodium (E350)	According to TD	according to TD
	See Annex No. 18	
Succinic acid (E363) and its salts	Desserts	6 g/kg
succinates: potassium calcium sodium - singly or in combination, expressed as succinic acid	Powdered mixes for preparing non-alcoholic beverages at home;	3 g/kg
	Soups and broths (concentrates);	5 g/kg
	Vodka	100 mg/l

Annex 8
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of preservatives[1]

Footnote. Annex 8 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Benzoic acid (E210) and its salts, benzoates: sodium benzoate (E211), potassium benzoate (E212), calcium benzoate (E213) – singly or in combination, expressed as benzoic acid	Margarines, spreads and vegetable oil-based creams with a fat content of 60% or more	500 mg/kg
	Margarines, spreads and vegetable oil-based creams with a fat content of less than 60%	1 g/kg
	Olives and olive products	500 mg/kg
	Cooked table beetroot	2 g/kg
	Tomato products (except juice products)	1g/kg
	Low-sugar and sugar-free jam, fruit jelly confectionery, jelly and povidlo (fruit butter) of paste-like consistency	500 mg/kg

Vegetable oil-based sauces, mayonnaise sauces, vegetable oil-based creams	500 mg/kg
Emulsified vegetable oil-based sauces, mayonnaises, dressings, mayonnaise sauces, vegetable oil-based creams with a fat content of less than 60%	1 g/kg
Non-emulsified sauces	1 g/kg
Liquid egg products (white, yolk, whole egg)	5 g/kg
Flavoured non-alcoholic beverages	150 mg/kg
Non-alcoholic beer in kegs (casks)	200 mg/kg
Spirit drinks with an alcohol content of less than 15% vol	200 mg/kg

Aspic jellies	500 mg/kg
Liquid concentrates: tea, fruit and herbal infusion concentrates	600 mg/kg
Dairy-based desserts, not heat-treated	300 mg/l
Vegetables, pickled, salted or in oil (except olives)	2 g/kg
Candied fruit and vegetables	1 g/kg
Chewing gum	1,5 g/kg
Fish, caviar and krill pastes and butters	1,5 g/kg
Semi-preserved fish products; granular caviar, fish roe products, salted sieved roe – in jars	2 g/kg
Salted fish, including dried and smoked fish	200 mg/kg

Cooked crustaceans and molluscs	1 g/kg
Ready-made salads	1,5 g/kg
Mustard	1 g/kg
Spices and seasonings	1 g/kg
Liquid soups and broths, except canned	500 mg/kg
Dietary therapeutic and preventive food products (excluding products for children), dietary mixtures for weight reduction	1,5 g/kg
Sugar confectionery, sweets, filled chocolate	1,5 g/kg
Dried fruit	800 mg/kg
Decorations, including for fine bakery wares, decorative coatings (non-fruit), sweet sauces	1500 mg/kg

Surface treatment of sausage products, sausages, cheeses and casings, as well as in films and coatings	according to TD
Dried meat products (surface treatment)	according to TD
Seaweed-based fish product analogues	500 mg/kg
Beer in kegs with added (more than	200 mg/kg
0,5%) sugar and/or fruit juice or juice concentrate for fermentation	
Biologically active food supplements, liquid	2 g/kg
Biologically active food supplements, powdered, containing vitamin A or vitamin A and D preparations	1 g/kg (in ready-to-eat products)

Dehydroacetic acid (E265), sodium dehydroacetate (E266) – singly or in combination, expressed as dehydroacetic acid	Surface treatment of sausage products, sausages, cheeses and casings, as well as in films and coatings	5 mg/kg (residual amount in the product)
Dimethyl dicarbonate (E242)	Flavoured non-alcoholic beverages, non-alcoholic wines, tea (liquid) and herbal infusions, coffee, coffee substitutes and other hot cereal-based beverages (except cocoa) Apple and pear cider, fruit wines, low-alcohol wines, wine-based beverages	250 mg/l for treatment, residues not permitted 250 mg/l for treatment, residues not permitted
Natamycin (pimaricin, delvocid) – (E235)	Surface treatment: cheeses, raw-smoked and semi-smoked sausages	1 mg/dm^2 in the surface layer to a depth of up to 5 mm
Nisin (E234)	Semolina or tapioca puddings and similar products	3 mg/kg

Ripened and processed cheese	12,5 mg/kg	
Curd cheese and cream cheese ("mascarpone" type)	10 mg/kg	
Liquid pasteurised egg products (white, yolk, whole egg)	6,25 mg/l	
Potassium nitrate (E252), sodium nitrate (E251) – singly or in combination, expressed as $NaNO_3$ (residual amounts)	Meat products and poultry meat products: raw-smoked, dry-cured and salted sausage products and meat (poultry meat) products	250 mg/kg
	Hard, semi-hard and soft cheeses	50 mg/kg
	Dairy-based cheese substitutes;	50 mg/kg
	Herring and sprat, salted and marinated	200 mg/kg (as $NaNO_2$, including nitrite formed)

Potassium nitrite (E249), sodium nitrite (E250) – singly or in combination, expressed as NaNO2 (residual amounts)[2]	Meat products: sausage products and meat products	50 mg/kg
	Cooked sausages and other cooked meat products	50 mg/kg
	Canned meat products	50 mg/kg
p-Hydroxybenzoic acid methyl ester (E218), p-Hydroxybenzoic acid methyl ester, sodium salt (E219), p-Hydroxybenzoic acid ethyl ester (E214), p-Hydroxybenzoic acid ethyl ester, sodium salt (E215) – "Parabens" – singly or in combination, expressed as benzoic acid	Jellies coating meat products (cooked, salted, dried), pâtés	1 g/kg
	Nut-coated cereal- and potato-based breakfast cereals (snacks)	300 mg/kg
	Sugar confectionery, sweets, filled chocolate	300 mg/kg
	Dried meat products (surface treatment)	according to TD

Propionic acid (E280) and its salts, propionates: potassium (E283), calcium (E282), sodium (E281) – singly or in combination, expressed as propionic acid	Bread (wheat and rye), sliced and pre-packaged for long-term storage	3 g/kg
	Energy-reduced bread, fine bakery wares and flour confectionery, pita bread, pre-packaged	2 g/kg
	Bread (wheat), pre-packaged for long-term storage, Easter and Christmas kulich	1 g/kg
	Cheese and cheese substitutes (for surface treatment)	according to TD

Sulphurous acid (sulphur dioxide E220) and salts: potassium hydrogen sulphite (bisulphite) E228, calcium hydrogen sulphite E227, sodium hydrogen sulphite E222, potassium metabisulphite E224, sodium metabisulphite E223, potassium sulphite E225, calcium sulphite E226, sodium sulphite E221 – singly or in combination, expressed as sulphur dioxide	Dried cabbage	800 mg/kg
	Peeled potatoes (anti-browning treatment)	50 mg/kg
	Potato products, including frozen; dried mashed potatoes	100 mg/kg
	Dehydrated granulated potatoes (grits)	400 mg/kg
	Dried white roots	400 mg/kg
	Frozen white roots	50 mg/kg
	Grated onion, shallot and garlic (pulp)	300 mg/kg
	Tomato paste from sulphited mass (dry matter content 30%) (except tomato paste for the production of juice products)	400 mg/kg
	Dried tomatoes	200 mg/kg

Mushroom products, including frozen	50 mg/kg
Dried mushrooms	100 mg/kg
Vegetables and fruit in marinade (vinegar), brine or oil (except olives)	100 mg/kg
Candied fruit and vegetables, candied peel, angelica	100 mg/kg
Low-sugar and sugar-free jams, fruit jelly confectionery, jellies, povidlo and other similar products	50 mg/kg
Jams, jellies, fruit jelly confectionery, povidlo and pastila-type confectionery made with sulphited fruit and berries	100 mg/kg
Fruit fillings (fruit-based)	100 mg/kg

Seasonings based on lemon juice	200 mg/kg
Sliced pasteurised lemon	250 mg/kg
Reconstituted (rehydrated) dried fruit, pasteurised	100 mg/kg
Dried fruit: Apricots, peaches White raisins Bananas, plums, figs Apples and pears Other, including nuts in shell	2 g/kg 1,5 g/kg 1 g/kg 600 mg/kg 500 mg/kg
Dried fruit and vegetables coated with chocolate, chocolate glaze or confectionery glaze: Apricots, peaches White raisins Bananas, plums, figs Apples and pears Vegetables, candied fruit	2 g/kg 1,5 g/kg 1 g/kg 600 mg/kg 100 mg/kg

Semi-finished products (pulps) for industrial processing: -strawberries, raspberries -cherries -other berries and fruit	2 g/kg 3 g/kg 1,5 g/kg
Sugar, including white sugar (granulated sugar), etc.	15 mg/kg
Dehydrated high-glucose syrup	20 mg/kg
Treacle and molasses	70 mg/kg
Other sugars	40 mg/kg
Sweets and sugar confectionery made with high-glucose syrup	50 mg/kg
Flour confectionery with a moisture mass fraction of not more than 15,5 %	50 mg/kg

Starches (excluding starches for baby food products);	50 mg/kg
Cereal- and potato-based breakfast cereals (snacks)	50 mg/kg
Sago, pearl barley	30 mg/kg
Sausage products containing more than 4% vegetable or cereal ingredients;	450 mg/kg
Dried and salted fish	200 mg/kg
Crustaceans and cephalopods: -fresh, frozen -crustaceans Penaeidae, Solenoceridae, Aristaeidae, fresh, frozen -cooked	150 mg/kg on the edible part 300 mg/kg on the edible part 50 mg/kg on the edible part;

-crustaceans Penaeidae, Solenoceridae, Aristaeidae, cooked	270 mg/kg on the edible part
Fruit juice-based concentrates containing not less than 2,5% barley water	350 mg/kg
Other concentrates based on fruit juices or comminuted fruit	250 mg/kg
Flavoured fruit juice-based non-alcoholic beverages	20 mg/kg residual amounts from concentrates
Non-alcoholic beverages containing high-glucose syrup (not less than 235 g/l)	50 mg/kg
Beer, including low-alcohol and alcohol-free beer	20 mg/kg

Sulphurous acid (sulphur dioxide E220) and its salts: potassium hydrogen sulphite (bisulphite) E228, calcium hydrogen sulphite E227, sodium hydrogen sulphite E222, potassium metabisulphite E224, sodium metabisulphite E223, potassium sulphite E225, calcium sulphite E226, sodium sulphite E221 – singly or in combination, expressed as sulphur dioxide	Beer with secondary fermentation in casks	50 mg/kg
	Grape wines	300 mg/kg
	Fruit wines, including sparkling fruit wines, cider; honey wines, fortified juices and fermented-fortified juices	200 mg/kg
	Non-alcoholic wines	200 mg/kg
	Fermentation vinegar	170 mg/kg
	Mustard	250 mg/kg
	Fruit mustard	100 mg/kg
	Gelling fruit extracts, liquid pectin (for sale to the consumer)	800 mg/kg
	Gelatine	50 mg/kg
	Grated horseradish	800 mg/kg

Dried ginger	150 mg/kg
Desiccated coconut, other shelled nuts and seeds	50 mg/kg
Flavoured syrups for milkshakes and ice cream; syrups for pancakes, crêpes, Easter cakes, etc.	40 mg/kg
Protein-based analogues of meat, fish and crab products	200 mg/kg
Pickled nuts	50 mg/kg
Vacuum-packed sweet corn	100 mg/kg
Alcoholic beverages (distilled) containing whole pears	50 mg/kg
Table grapes	10 mg/kg

Fresh lychees	10 mg/kg on the edible part	
Blueberries (Vaccinium corybosum only)	10 mg/kg	
Cinnamon (Cinnamomum ceylanicum only)	150 mg/kg	
See Annex No. 4		
Sorbic acid (E200) and potassium sorbate (E202) – singly or in combination, expressed as sorbic acid	Fresh cheese with added ingredients; sliced, prepacked cheese	1 g/kg
	Processed cheese	2 g/kg
	Cheese and cheese substitutes (surface treatment)	according to TD
	Curd products, paskha	1 g/kg
	Olives and olive-based products	1 g/kg

Mashed potatoes and potato slices for frying	2 g/kg
Canned and pasteurised fruit and vegetable products, including sauces, except purées, mousses, compotes, salads, juice products and similar products	1 g/kg
Tomato products (except juice products)	1 g/kg
Dried fruit	1 g/kg
Extruded cereal products	2 g/kg
Bread, bakery products and flour confectionery, including energy-reduced products, prepacked and packaged for long-term storage	2 g/kg

Analogues of meat and fish products and of crustacean and cephalopod products; protein-based cheese substitutes	2 g/kg
Dried, concentrated and frozen egg products	1 g/kg
Liquid egg products (egg white, yolk, whole egg)	5 g/kg
Spreads, margarines, emulsified sauces based on vegetable oils, mayonnaises, dressings, mayonnaise sauces, vegetable oil-based creams with a fat content of 60% or more	1 g/kg

Spreads, margarines, emulsified sauces based on vegetable oils, mayonnaises, dressings, mayonnaise sauces, vegetable oil-based creams with a fat content of less than 60%	2 g/kg
Non-emulsified sauces	1 g/kg
Flavoured non-alcoholic beverages	300 mg/l
Flavoured wine-based beverages	200 mg/l
Ordinary wines, fruit wines, honey wines, cider, non-alcoholic wines	300 mg/kg
Spirit drinks with an alcohol content of less than 15 % vol	200 mg/kg

Aspic jellies	1 g/kg
Flavoured syrups for milkshakes, ice cream, etc.; syrups for pancakes and Easter cakes	1 g/kg
Fillings for pelmeni (ravioli), dumplings	1 g/kg
Surface treatment of sausage products, sausages, cheese and casings, and as a component of films and coatings	according to TD
Dairy-based desserts, not heat-treated;	300 mg/l
Vegetables in vinegar, brine or oil (except olives)	2 g/kg
Sugar-glazed (candied) fruit and vegetables	1 g/kg

Low-sugar and sugar-free jam, marmalade, jelly and povidlo (fruit butter) of paste-like consistency	1 g/kg
Fruit and berry fillings and fruit-fat fillings for flour confectionery	1 g/kg
Chewing gum	1,5 g/kg
Fish, roe and krill pastes and butters	1,5 g/kg
Semi-preserved fish products; granular caviar, fish roe products, salted sieved roe (proboynaya) – in jars	2 g/kg
Salted fish, including dried and smoked fish	200 mg/kg
Cooked crustaceans and molluscs	2 g/kg
Prepared salads	1,5 g/kg

Mustard	1 g/kg	
Spices and condiments	1 g/kg	
Dietary therapeutic and preventive food products (excluding products for children), dietary mixes for weight reduction	1,5 g/kg	
Liquid concentrates: tea, fruit and herbal infusion concentrates	600 mg/kg	
Sorbic acid (E200) and potassium sorbate (E202) – singly or in combination, expressed as sorbic acid	Jellies coating meat products (cooked, cured, dried); pâtés	1 g/kg
	Liquid soups and broths, except canned	500 mg/kg
	Nut-coated cereal- and potato-based breakfast cereals (snacks)	1 g/kg
	Sugar confectionery, sweets, filled chocolate	1,5 g/kg

Dried meat products (surface treatment)	according to TD
Seaweed-based fish product analogues	1 g/kg
Keg beer with sugar and/or fruit juice or juice concentrate added (more than 0,5%) for fermentation	200 mg/kg
Fresh unpeeled citrus fruit (surface treatment)	20 mg/kg
Biologically active food supplements, liquid	2 g/kg
Biologically active food supplements, dry, sources of vitamin A or of vitamins A and D in various combinations	1 g/kg In ready-to-use products

Sorbic acid and potassium sorbate (E200, E202) in combination with benzoic acid and benzoates (E210, E211, E212, E213) – singly or in combination, expressed as the respective acid	Dairy-based desserts, not heat-treated	300 mg/l
	Spreads, margarines, mayonnaises, vegetable oil-based creams, emulsified sauces, dressings, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams with a fat content of 60% or more	1 g/kg including benzoates not more than 500 mg/kg
	Spreads, margarines, mayonnaises, vegetable oil-based creams, emulsified sauces, dressings, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams with a fat content of less than 60%	2 g/kg including benzoates not more than 1 g/kg
	Vegetables, pickled, salted or in oil (except olives)	2 g/kg

Tomato products (except juice products)	1 g/kg
Olives and olive products;	1 g/kg including benzoates not more than 500 mg/kg
Candied (glazed in sugar)	1 g/kg
fruit and vegetables;	
Jam, fruit jelly confectionery, jelly, fruit butter, low-sugar and sugar-free, of paste-like consistency	1 g/kg including benzoates not more than 500 mg/kg
Chewing gum	1,5 g/kg
Fish, roe and krill pastes and butters	1,5 g/kg

Semi-preserved products from fish products; granular caviar, fish roe products, salted screened roe – canned	2 g/kg
Salted fish, including dried and smoked fish	200 mg/kg
Cooked crustaceans and molluscs	2 g/kg including benzoates not more than 1 g/kg

Emulsified sauces based on vegetable oils, mayonnaises, dressings, mayonnaise sauces, vegetable oil-based creams with a fat content of 60% or more	1 g/kg including benzoates not more than 500 mg/kg;
Emulsified sauces based on vegetable oils, mayonnaises, dressings, vegetable oil-based creams with a fat content of less than 60%	2 g/kg including benzoates not more than 1 g/kg;
Non-emulsified sauces	1 g/kg
Liquid egg products (egg white, yolk, whole egg)	5 g/kg
Prepared salads	1,5 g/kg
Mustard	1 g/kg
Spices and seasonings	1 g/kg

Food products for dietary therapeutic and dietary preventive nutrition (excluding products for children), dietary mixtures for weight reduction	1,5 g/kg
Flavoured non-alcoholic beverages	400 mg/kg including sorbates not more than 250 mg/kg, benzoates not more than 150 mg/kg;
Spirit drinks with an alcohol content of	400 mg/kg
less than 15 % vol	including not more than 200 mg/kg of each;
Liquid concentrates: tea, fruit,	600 mg/kg
and herbal infusion concentrates	
Liquid soups and broths, except	500 mg/kg
canned products	

Sugar confectionery,	1,5 g/kg	
sweets, filled chocolate		
Dried meat products (surface	according to TD	
treatment)		
Beer in kegs with added (more than	400 mg/kg	
0,5%) fermentable sugar and/or fruit juice or juice concentrate		
Biologically active food supplements, powdered, containing vitamin A preparations or vitamin A and D preparations	1 g/kg (in ready-to-use products)	
Biologically active food supplements, liquid	2 g/kg	
Ethyl lauroyl arginate (E243)	Ready-to-eat meat products, including those made from poultry meat, except spreadable	160 mg/kg

	sausages, smoked sausages and liver pâtés	
Sorbic acid and sorbates (E200, E201, E202, E203) in combination with "parabens" (E214, E215, E218, E219)- singly or in combination, expressed as sorbic and benzoic acids, respectively	Jelly coatings of meat products (cooked, cured, dried), pâtés	1 g/kg
	Cereal- and potato-based breakfast cereals (snacks), coated with nuts	1 g/kg including “parabens” not more than 300 mg/kg
	Sugar confectionery, sweets, filled chocolate	1,5 g/kg including “parabens” not more than 300 mg/kg;
	Dried meat products (surface treatment)	according to TD

Sorbic acid and sorbates (E200, E201, E202, E203) in combination with benzoic acid and benzoates (E210, E211, E212, 213) and parabens" (E214, E215, E218, E219)- singly or in combination, expressed as sorbic and benzoic acids, respectively	Dried meat products (surface treatment)	according to TD
	Sugar confectionery, sweets, filled chocolate	1,5 g/kg including "parabens" not more than 300 mg/kg;
Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	According to TD	according to TD
	See Annex No. 7, No. 12, No. 15	
ortho-Phenylphenol (E231), sodium ortho-phenylphenol (E232)- singly or in combination, expressed as ortho-phenylphenol	Citrus fruits (surface treatment)	12 mg/kg

Note:

[1] The conversion factors for salts to the corresponding acid are given in Annex 30 to this Technical Regulation.

[2] The maximum level of potassium and sodium nitrites in food products means their residual amount that may be detected in products purchased in the retail trade. Where nitrates and nitrites are used simultaneously in curing mixtures, the maximum level of nitrites in such products also includes the nitrites formed from nitrates.

Annex 9
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Food products in the production of which the use of colours is not permitted1

Footnote. Annex 9 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

The use of colours is not permitted in the production of the following food products:

1) unprocessed food products;

2) drinking milk and cream, cocoa-containing milk drinks;

3) unflavoured fermented milk products and buttermilk;

4) unflavoured milk and cream – dried, concentrated, condensed;

5) fresh vegetables, fruits and mushrooms and their processed products, including dried and canned products, including pastes and purées;

6) eggs and egg products (the colours specified in Annex 11 to this Technical Regulation are permitted for colouring the shells of Easter eggs);

7) raw meat, poultry, game, fish, crustaceans and molluscs, whole, in pieces or comminuted, including minced, without the addition of other ingredients;

8) flour, groats, starches;

9) juice products (except juice-containing drinks);

10) tomato paste and tomato-based sauces (except ketchup), canned tomatoes;

11) sugar, glucose, fructose, lactose;

12) honey;

13) cocoa products and chocolate (in the separable component of chocolate), including as part of food products, except for surface decoration;

14) pasta;

15) roasted coffee, chicory, tea and extracts thereof; tea, herbal and fruit preparations for infusions and their instant mixtures;

16) malt and malt beverages;

17) spices and mixtures thereof;

18) table salt, salt substitutes;

19) bottled drinking water;

20) wine, fruit spirit, fruit spirit drinks and wine

vinegar;

21) oils and fats of animal origin, directly pressed and cold-pressed vegetable oils;

22) unflavoured ripened and unripened cheeses;

23) bread;

24) specialised food products for children under 3 years.

Note:

1- except for the cases specified in Annexes 10 and 11 to this Technical Regulation.

Annex 10
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Food products in the production of which certain colours are permitted

Footnote. Annex 10 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Name of the food product	Name of the additive	Maximum level in the product
Malt bread	Caramel colour (E150 a, b, c, d)	according to TD
Beer, cider	Caramel colour (E150 a, b, c, d)	according to TD
Butter, including reduced-fat butter; ghee (rendered butter)	Carotenes (E160a)	according to TD
Margarines, special-purpose fats, milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-tempering cocoa butter substitutes of the non-lauric type, non-tempering cocoa butter substitutes of the lauric type	Annatto (E160b, bixin, norbixin)	10 mg/kg[1]
	Plant carotenes (E160a, ii)	1000 mg/kg

beta-carotene (E160a, i) beta-carotene from Blakeslea trispora (E160a, iii) beta-apo-8'-carotenal (C30) (E160e) beta-apo-8'-carotenoic acid (C30) ethyl ester (E160f)	25 mg/kg	
Curcumin (E100)	5 mg/kg (determined as total curcumin)	
Vegetable-dairy spreads, vegetable-fat spreads, vegetable-dairy and vegetable-fat rendered fat blends	Curcumin (E100)	10 mg/kg
	Riboflavins (E101 i, ii),	300 mg/kg
	Carmines (E120)	500 mg/kg
	Caramel colour (E150 b, c, d)	500 mg/kg
	Plant carotenes (E160a, ii)	1000 mg/kg

beta-carotene (E160a, i) beta-carotene from Blakeslea trispora (E160a, iii) beta-apo-8'-carotenal (C30) (E160e) beta-apo-8'-carotenoic acid (C30) ethyl ester (E160f)	35 mg/kg	
Annatto (E160b, bixin, norbixin)	100 mg/kg	
Sauces, mayonnaise sauces, mayonnaise, vegetable oil-based creams	Plant carotenes (E160a, ii)	2000 mg/kg
	beta-carotene (E160a, i),	500 mg/kg
	beta-carotene from Blakeslea trispora (E160a, iii),	
	beta-apo-8'-carotenal (C30)	
	(E160e),	
	beta-apo-8'-carotenoic acid (C30)	

	ethyl ester (E160f)	
Flavoured processed cheese	Annatto (E160b, bixin, norbixin)	15 mg/kg[1]
Certain types of cheese manufactured according to recipes approved by the competent authority	Annatto (E160b, bixin, norbixin)	50 mg/kg[1]
	Carmines (E120)	125 mg/kg
	Anthocyanins (E163)	according to TD
	Carotenes (E160a)	according to TD
	Paprika extract, capsanthin, capsorubin (E160c)	according to TD
	Vegetable carbon (E153)	according to TD
	Chlorophyll (E140) and its copper complexes (E141 i, ii)	according to TD

Pasta	Plant carotenes (E160a, ii)	100 mg/kg
Durum wheat pasta	Plant carotenes (E160a, ii)	1000 mg/kg
Gluten-free and low-protein pasta	Plant carotenes (E160a, ii)	according to TD
Vinegar	Caramel colour (E150 a, b, c, d)	according to TD
Whisky, rum, brandy, cognac, calvados	Caramel colour (E150 a, b, c, d)	according to TI
Flavoured wines and flavoured drinks based on wine, manufactured according to recipes approved by the competent authority	Caramel colour (E150 a, b, c, d)	according to TD
Bitter soda drinks and bitter wines manufactured according to recipes approved by the competent authority	Caramel colour (E150 a, b, c, d)	according to TD
	Curcumin (E100), Riboflavins (E101 i, ii),	100 mg/l

Tartrazine (E102), Ponceau 4R (E124), Azorubine (E122), Quinoline Yellow (E104), Allura Red AC (E129), Carmines (E120), Sunset Yellow FCF (E110) - singly or in combination		
Vegetables in vinegar, brine or oil, excluding olives	Anthocyanins (E163)	according to TD
	Carotenes (E160a)	according to TD
	Beetroot Red (E162)	according to TD
	Riboflavins (E101)	according to TD
	Caramel colour (E150 a, b, c, d)	according to TD
	Chlorophylls, chlorophyllins (E140) and their copper complexes (E141)	according to TD

Extruded, puffed and/or fruit-flavoured breakfast cereals	Annatto (E160b, bixin, norbixin)	25 mg/kg[1]
	Carotenes (E160a)	according to TD
	Paprika oleoresins (extracts) (E160c, capsanthin, capsorubin)	according to TD
	Caramel colour (E150c)	according to TD
	Anthocyanins (E163),	200 mg/kg
	Carmines (E120), Beetroot Red (E162) - singly or in combination	
Jams, jellies, confitures, including those with fruit pieces, and other similar processed fruit products, including low-calorie products	Anthocyanins (E163)	according to TD
	Carotenes (E160a)	according to TD

Beetroot Red (E162, betanin)	according to TD
Curcumin (E100)	according to TD
Paprika extract, capsanthin, capsorubin (E160c)	according to TD
Caramel colour (E150 a, b, c, d)	according to TD
Chlorophylls and chlorophyllins (E140) and their copper complexes (E141)	according to TD
Sunset Yellow FCF (E110),	100 mg/kg
Quinoline Yellow (E104), Green S (E142), Carmines (E120), Lycopene (E160d), Lutein (E161b), Ponceau 4R (E124) - singly or in combination	

Frankfurters, sardelki (thick sausages), cooked sausages, pâtés, cooked meat products, including those made from poultry meat	Curcumin (E100)	20 mg/kg
	Carmines (E120)	100 mg/kg
	Caramel colour (E150 a, b, c, d)	according to TD
	Carotenes (E160a)	20 mg/kg
	Paprika extract, capsanthin, capsorubin (E160c)	10 mg/kg
	Beetroot Red (E162, betanin)	according to TD
Smoked and dried sausages, including those with pepper	Carmines (E120)	200 mg/kg
	Ponceau 4R (E124)	250 mg kg
Sausage products with a cereal and legume content of more than 6 %; minced meat (burger meat) with a cereal, legume and vegetable content of more than 4 %	Allura Red AC (E129)	25 mg/kg
	Carmines (E120)	100 mg/kg
	Caramel colour (E150 a, b, c, d)	according to TD

Dried potato granules and flakes	Curcumin (E100)	according to TD
Processed and canned green peas and green pea purée.	Brilliant Blue FCF (E133)	20 mg/kg
	Green S (E142)	10 mg/kg
	Tartrazine (E102)	100 mg/kg

Note:

[1] - total carotenoids expressed as bixin or norbixin.

Annex 11
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic regulations for the use of colours

Footnote. Annex 11 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Azorubine (E122, Carmoisine), Allura Red AC (E129), beta-apo-8'-carotenal (C30) (E160e), beta-apo-8'-carotenoic acid ethyl ester (C30) (E160f), Sunset Yellow FCF (E110), Quinoline Yellow (E104), Green S (E142), Fast Green FCF (143), Indigo Carmine (E132), Carmine (E120, Cochineal), Brown HT (E155), Curcumin (E100), Lycopene (E160d), Lutein (E161b), Ponceau 4R (E124), Brilliant Blue FCF (E133), Patent Blue V (E131), Tartrazine (E102), Brilliant Black PN (E151) - singly or in combination	Flavoured non-alcoholic beverages, juice-containing drinks[1]	100 mg/kg
	Alcoholic beverages, flavoured wines and beverages based on them, fruit wines (still and sparkling), cider	200 mg/kg
	Glazed fruit and vegetables	200 mg/kg
	Canned fruit (coloured)	200 mg/kg
	Sugar confectionery[1]	300 mg/kg
	Chewing gum [1]	300 mg/kg

Decorative coatings	500 mg/kg
Fine bakery wares[1]	200 mg/kg
Dairy-based ice cream, water ices[1]	150 mg/kg
Flavoured desserts, including dairy desserts[1]	150 mg/kg
Flavoured processed cheese	100 mg/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, seasonings (dry and paste), pickles (small pickled vegetables), etc.	500 mg/kg
Mustard	300 mg/kg
Pastes - fish and crustacean	100 mg/kg
Crustaceans - cooked semi-finished products	250 mg/kg
Salmon substitutes	500 mg/kg
Surimi (minced fish)	500 mg/kg

Fish roe	300 mg/kg
Smoked fish	100 mg/kg
Savoury dry snacks based on potatoes, cereals or starch: -extruded or puffed savoury snacks -other savoury snack products, including nuts	200 mg/kg 100 mg/kg
Edible coatings for cheeses and sausages	according to TD
Complete dietary food mixtures, including for weight control	50 mg/kg
Biologically active food supplements:	
-solid	300 mg/kg
-liquid	100 mg/kg
Soups	50 mg/kg
Meat and fish analogues based on vegetable proteins	100 mg/kg

Annatto extracts (E160b, bixin, norbixin)	Margarines, spreads and rendered fat blends, special-purpose fats, milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, non-tempering cocoa butter substitutes of the non-lauric type, non-tempering cocoa butter substitutes of the lauric type, anhydrous fats	10 mg/kg 2
	Edible ices, water ices, fruit ice cream	20 mg/kg
	Decorations and casings	20 mg/kg 2
	Fine bakery wares	10 mg/kg 2
	Liqueurs and fortified beverages containing less than 15 % vol alcohol	10 mg/kg 2
	Cheeses	15 mg/kg2

Desserts, including dairy-based ice cream	10 mg/kg
Cheese coatings (edible)	20 mg/kg 2
Smoked fish	10 mg/kg 2
Savoury dry snacks based on potatoes, cereals or starch	
-extruded or puffed savoury snacks	200 mg/kg
-other savoury snack products, including nuts	100 mg/kg
Breakfast cereals, extruded, puffed and/or fruit-flavoured,	25 mg/kg 2
Chewing gum	300 mg/kg

Anthocyanins (E163), Titanium dioxide (E171), Carotenes (E160a), Beetroot Red (E162, betanin), Paprika extract, capsanthin, capsorubin (E160c), Iron oxides (hydroxides) (E172), Riboflavin (E101), Caramel colour (E150a, E150b, E150c, E150d), Vegetable carbon (E153), Chlorophylls and chlorophyllins (E140), Copper complexes of chlorophylls and chlorophyllins (E141)	According to TD[3]	According to TD
Calcium carbonate (E170)	According to TD[3]	According to TD
	see Annexes No. 3 and No. 7	
Silver (E174), Gold (E175)	Sugar confectionery,	according to TD

chocolate (surface of decorative ingredients of confectionery assortments, cakes, etc.)	
Liqueurs, vodkas	according to TD

Note:

[1]- for non-alcoholic and juice-containing beverages, confectionery and bakery products, desserts, ice cream and water ices, the use of each of the colours Azorubine (E122), Sunset Yellow FCF (E110), Brown HT (E155) and Ponceau 4R (E124) shall not exceed 50 mg/kg.

[2]- total carotenoids expressed as bixin or norbixin.

[3]- the specified colours are permitted for use in the manufacture of all food products except those listed in Annex 9; for food products listed in Annex 10, the colour content is regulated.

Annex 12
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of food additives, including carriers, in food additives, flavourings, food enzymes and nutrients

Footnote. Annex 12 as revised by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the

expiry of 180 calendar days from the date of its official publication).

Table 1

Hygienic standards for the use of carriers in complex food additives

Food additive (E number)	Types of food additives to which the carrier may be added	Maximum level in the complex food additive
Agar (E406)	according to TD	according to TD
see Annex No. 15		
Alginic acid (E400) and its salts alginates: ammonium (E403), potassium (E402), calcium (E404), sodium (E401)	according to TD	according to TD
	see Annexes No. 15, No. 18	
Calcium acetate (E263)	according to TD	according to TD
	see Annexes No. 7, No. 8, No. 15, No. 18, No. 29	
Beeswax, white and yellow (E901)	colours	according to TD

see Annex No. 6		
Glycerol (E422)	according to TD	according to TD
see Annex No. 5		
Glycine and its sodium salt (E640)	according to TD	according to TD
	see Annex No. 16	
Potassium gluconate (E577)	according to TD	according to TD
	see Annexes No. 4, No. 7	
Guar gum (E412)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Gum arabic (E414, acacia gum)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Amorphous silicon dioxide (E551)	emulsifiers, colours	according to TD
	see Annexes No. 3, No. 21, No. 29	
Fatty acids (E570)	glazing agents for fruit	according to TD
	see Annex No. 15	
Fatty acids (myristic, oleic, palmitic,	glazing agents for fruit	according to TD
	see Annexes No. 3, No. 15	
Food additive (E number)	Types of food additives to which the carrier may be added	Maximum level in the complex food additive
stearic and mixtures thereof), ammonium, potassium, calcium and sodium salts (E470)		

Fatty acids (myristic, oleic, palmitic, stearic and mixtures thereof), magnesium salts (E470)	colours, antioxidants, glazing agents for fruit	according to TD
	see Annexes No. 3, No. 15	
Isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968)	according to TD	according to TD
	see Annexes No. 3, No. 13, No. 15	
Locust bean gum (E410)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466)	according to TD	according to TD
	see Annexes No. 15, No. 18	
Potassium carbonates (E501), calcium carbonate (E170), magnesium carbonates (E504)	according to TD	according to TD
	see Annexes No. 3, No. 7, No. 11, No. 14, No. 17, No. 29	

Carrageenan and its ammonium, potassium and sodium salts, including furcellaran (E407)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Konjac, konjac flour (E425), konjac gum (E425i), konjac glucomannan (E425ii)	according to TD	according to TD
	see Annex No. 15	
Modified starches: dextrins, heat-treated starch, white and yellow (E1400), acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), hydroxypropyl distarch phosphate (E1442), distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated starch (E1420), acetylated oxidised starch (E1451),	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Food additive (E number)	Types of food additives to which the carrier may be added	Maximum level in the complex food additive
acid-treated starch (E1401), enzyme-treated starch (E1405), alkaline-treated starch (E1402), oxidised starch (E1404), hydroxypropyl starch (E1440), bleached starch (E1403), starch sodium octenyl succinate (E1450), monostarch phosphate (E1410)		
Xanthan gum (E415)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Lecithins (E322)	colours, antioxidants, glazing agents for fruit	according to TD
see Annexes No. 4, No. 15, No. 18, No. 29		
Mono- and diglycerides of fatty acids (E471)	colours, antioxidants, glazing agents for fruit	according to TD

see Annexes No. 15, No. 18, No. 29		
Pectins (E440)	according to TD	according to TD
see Annexes No. 15, No. 18, No. 29		
Polyvinylpyrrolidone (E1201) polyvinylpolypyrrolidone (E1202)	sweeteners	according to TD
	see Annex No. 15	
Polydextroses (E1200)	according to TD	according to TD
	see Annex No. 15	
Polydimethylsiloxane (E900)	glazing agents for fruit	according to TD
	see Annexes No. 3, No. 15	

Polyoxyethylene sorbitans (polyoxyethylene sorbitan fatty acid esters, Tweens): polyoxyethylene (20) sorbitan monolaurate (E432, Tween 20), polyoxyethylene (20) sorbitan monooleate (E433, Tween 80), polyoxyethylene (20) sorbitan monopalmitate (E434 Tween 40), polyoxyethylene (20) sorbitan monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65)	antifoaming agents, colours, antioxidants, glazing agents for fruit	according to TD
	see Annexes No. 5, No. 15	
Polyethylene glycol (E1521)	sweeteners	According to TD
	see Annex No. 15	
Food additive (E number)	Types of food additives to which the carrier may be added	Maximum level in the complex food additive

Propylene glycol (E1520, propane-1,2-diol)[1]	antioxidants, colours, emulsifiers	1 g/kg (ready-to-eat food products)[1]
	see Triacetin (E1518)	
Propylene glycol alginate (E405)	according to TD	according to TD
	see Annexes No. 5, No. 15, No. 29	
Sulphates: ammonium (E517), sodium (E514), calcium (E516), potassium (E515)	according to TD	according to TD
	see Annexes No. 5 and No. 7	
Calcium silicate (E552)	emulsifiers, colours	according to TD
	see Annex No. 15	

Sorbitans, sorbitol fatty acid esters, (E491-E495, Spans): sorbitan monostearate (E491, Span 60), sorbitan tristearate (E492, Span 65), sorbitan monolaurate (E493, Span 20), sorbitan monooleate (E494, Span 80), sorbitan monopalmitate (E495, Span 40)	colours, antifoaming agents, glazing agents for fruit	according to TD
	see Annexes No. 5, No. 15	
Talc (E553iii)	colours	50 mg/kg
see Annex No. 3		
Tragacanth (E413)	according to TD	according to TD
see Annex No. 15		
Triacetin (E1518, glyceryl triacetate), Triethyl citrate (E1505)	According to TD[1]	According to TD[1]
	see Annex No. 15	
Triethyl citrate (E1505)	see Triacetin (E1518)	

see Annex No. 15		
Ammonium salts of phosphatidic acid (E442, ammonium phosphatides)	antioxidants	according to TD
	see Annex No. 15	
Calcium phosphates (E341), expressed as P2O5	according to TD	according to TD
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29	
Potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	according to TD	according to TD
	see Annexes No. 5, No. 7, No. 29	
Cellulose (E460): microcrystalline cellulose (E460i), powdered cellulose (E460ii)	according to TD	according to TD
	see Annexes No. 15, No. 18	

Food additive (E number)	Types of food additives to which the carrier may be added	Maximum level in the complex food additive
Modified celluloses: hydroxypropyl methyl cellulose (E464), hydroxypropyl cellulose (E463), carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466), enzymatically hydrolysed carboxymethyl cellulose, enzymatically hydrolysed cellulose gum (E469), methyl cellulose (E461), ethyl methyl cellulose (E465) ethyl cellulose (E462)		
Croscarmellose (cross-linked sodium carboxymethyl cellulose), E468	sweeteners	according to TD
	see Annex No. 15	
Citrates: potassium (E332), sodium (E331)	according to TD	according to TD

see Annexes No. 7, No. 15, No. 18, No. 29		
beta-Cyclodextrin (E459)	according to TD	1 g/kg – ready-to-eat food products
	see Annex No. 15	
Glycerol esters of diacetyltartaric and fatty acids (E472e), glycerol esters of acetic and fatty acids (E472a), citric acid esters of mono- and diglycerides of fatty acids (E472c), esters of fatty acids and polyglycerol (E475), esters of fatty acids and sucrose (E473)	colours, antioxidants	according to TD
	see Annexes No. 15, No. 18, No. 29	

[1] Maximum level in food products (both ready-to-eat food products

and food products reconstituted according to the manufacturer's instructions, except for the products specified in Annex 15 with respect to E1505 and E1518) from all sources for E1505, E1517, E1518 and E1520, singly or in combination – 3 g/kg;

maximum level for beverages, excluding cream liqueurs, from all sources for E1520 – 1 g/kg.

Table 2

Hygienic standards for the use of food additives, other than carriers, in complex food additives[1]

Food additive (E number)	Types of food additives	Maximum level in complex food additives
Agar (E406)	according to TD	according to TD
see Annexes No. 15, No. 18		
Nitrogen (E941) Argon (E938) Hydrogen (E949) Helium (E939) Nitrous oxide (E 942) Oxygen (E948)	according to TD	according to TD
	see Annexes No. 14, No. 29	
Alginic acid (E400) and its salts, alginates: ammonium (E403), potassium (E402), calcium (E404), sodium (E401)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Ascorbic acid (E300) and its salts and esters: calcium ascorbate (E302), sodium ascorbate (E301), ascorbyl palmitate (E304i), ascorbyl stearate (E304ii)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 17, No. 18, No. 29	
Benzoic acid (E210) and its salts, benzoates: sodium benzoate (E211), potassium benzoate (E212), calcium benzoate (E213), sorbic acid (E200) and its salt potassium sorbate (E202) – singly or in combination expressed as benzoic and sorbic acids	colours	1,5 g/kg (colours); 15 mg/kg (ready-to-eat food products)
	see Annex No. 8	

Butylated hydroxyanisole (E320, BHA), Butylated hydroxytoluene (E321, "Ionol", BHT) – singly or in combination	emulsifiers containing fatty acids	20 mg/kg (emulsifiers containing fatty acids (expressed as fat)); 0,4 mg/kg (ready-to-eat food products)
	see Annex No. 4	
Tartaric acid (E334) and its salts, tartrates: potassium (E336), calcium (E354),	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Food additive (E number)	Types of food additives	Maximum level in complex food additives
sodium (E335), sodium potassium (E337)		

Carnauba wax (E903)	stabilisers for sweeteners and/or acids for chewing gum	130 g/kg (food additives); 1,2 g/kg (chewing gum)
	see Annex No. 6	
Gellan gum (E418)	according to TD	according to TD
	see Annexes No. 15, No. 18	
Ammonium hydroxide (E527)	according to TD	according to TD
	see Annexes No. 7, No. 18	
Potassium hydroxide (E525)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Calcium hydroxide (E526)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	

Magnesium hydroxide (E528)	according to TD	according to TD
	see Annexes No. 7, No. 17, No. 18, No. 29	
Sodium hydroxide (E524)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Glycerol (E422)	according to TD	according to TD
see Annex No. 5		
Glycine and its sodium salt (E640)	according to TD	according to TD
	see Annex No. 16	
Gluconic acid (E574) and its salts, gluconates: potassium (E577), calcium (E578), sodium (E576) glucono-delta-lactone (E575)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 7	

Guar gum (E412)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Gum arabic (E414, acacia gum)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Amorphous silicon dioxide (E551)	powdered colours, emulsifiers	50 g/kg
	potassium chloride (E508), guar gum (E412), powdered sweeteners, polyols (isomalt (E953), xylitol (E967), lactitol (E966),	10 g/kg
Food additive (E number)	Types of food additives	Maximum level in complex food additives

	maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968))	
	polyvinyl alcohol and polyethylene graft copolymer (E1209)	5 g/kg
	dry rosemary extract (E392)	30 g/kg
	see Annexes No. 3, No. 29	
Fatty acids (E570)	according to TD	according to TD
	see Annex No. 15	
Ammonium, potassium, calcium, sodium and magnesium salts of fatty acids (myristic, oleic, palmitic, stearic and their mixtures) (E470)	according to TD	according to TD
	see Annexes No. 3, No. 15	

Locust bean gum (E410)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Karaya gum (E416)	colours	50 g/kg (colours); 1 mg/kg (ready-to-eat food products)
	see Annex No. 15	
Carrageenan and its ammonium, potassium and sodium salts, including furcelleran (E407), carrageenan from EUCHEUMA seaweed (E407a)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Modified starches: dextrins, roasted starch, white and yellow (E1400), acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), hydroxypropyl distarch phosphate (E1442), distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated starch (E1420), acetylated oxidised starch (E1451), acid-treated starch (E1401),	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Food additive (E number)	Types of food additives	Maximum level in complex food additives
enzyme-treated starch (E1405), alkaline-treated starch (E1402), oxidised starch (E1404), hydroxypropyl starch (E1440), bleached starch (E1403), starch sodium octenyl succinate (E1450), monostarch phosphate (E1410)		

Xanthan gum (E415)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Lecithins (E322)	according to TD	according to TD
see Annexes No. 4, No. 15, No. 18, No. 29		
Citric acid (E330) and its salts, citrates: ammonium (E380), potassium (E332), calcium (E333), sodium (E331)	according to TD	according to TD
	see Annexes No. 4, No. 7, No. 15, No. 18, No. 29	
Lactic acid (E270) and its salts, lactates: potassium (E326), calcium (E327), sodium (E325)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 7, No. 18, No. 29	
Mono- and diglycerides of fatty acids (E471)	according to TD	according to TD

see Annexes No. 15, No. 18, No. 29		
Calcium oxide (E529)	according to TD	according to TD
	see Annexes No. 5, No. 7	
Magnesium oxide (E530)	according to TD	according to TD
	see Annexes No. 3, No. 18	
Pectins (E440)	according to TD	according to TD
see Annexes No. 15, No. 18, No. 29		
Polydextroses (E1200)	according to TD	according to TD
	see Annex No. 15	

Polydimethylsiloxane (E900)	colours: carotenes (E160a), annatto, bixin, norbixin (E160b), paprika oleoresins (extracts), capsanthin, capsorubin (E160c)), lycopene (E160d), beta-apo-8'-	200 mg/kg (colours); 0,2 mg/l (ready-to-eat food products)
Food additive (E number)	Types of food additives	Maximum level in complex food additives
	carotenal (C30) (E160e)	
	see Annexes No. 3, No. 15	

Polyoxyethylene sorbitans (polyoxyethylene sorbitan esters of fatty acids, Tweens): polyoxyethylene (20) sorbitan monolaurate (E432, Tween 20), polyoxyethylene (20) sorbitan monooleate (E433, Tween 80), polyoxyethylene (20) sorbitan monopalmitate (E434, Tween 40), polyoxyethylene (20) sorbitan monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65)	colours, antioxidants, glazing agents for fruit, contrast enhancers	according to TD
	see Annex No. 5, No. 15	
Sulphuric acid (E513) and its salts, sulphates: sodium (E514), calcium (E516), potassium (E515)	according to TD	according to TD
	see Annexes No. 5 and No. 7	

Sulphurous acid (sulphur dioxide E220) and its salts: potassium hydrogen sulphite (bisulphite) E228, calcium hydrogen sulphite E227, sodium hydrogen sulphite E222, potassium metabisulphite E224, sodium metabisulphite E223, potassium sulphite E225, calcium sulphite E226, sodium sulphite E221 – singly or in combination, expressed as sulphur dioxide	colours (except anthocyanins (E163) and caramel colour (E150b, E150d))	100 mg/kg (colours); 2 mg/kg (ready-to-eat food products)
	see Annexes No. 4, No. 8	
Calcium silicate (E552)	powdered emulsifiers	50 g/kg
	powdered polyol sweeteners (isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968))	10 g/kg

see Annex No. 15		
Food additive (E number)	Types of food additives	Maximum level in complex food additives
Magnesium silicate (E553i)	powdered polyols (isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968))	10 g/kg
	see Annex No. 3	
Hydrochloric acid (E507) and its salts: potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	according to TD	according to TD
	see Annexes No. 5, No. 7, No. 29	

Sorbitans, sorbitan esters of fatty acids (E491 – E495, Spans): sorbitan monostearate (E491, Span 60), sorbitan tristearate (E492, Span 65), sorbitan monolaurate (E493, Span 20), sorbitan monooleate (E494, Span 80), sorbitan monopalmitate (E495, Span 40)	colours, antifoaming agents, glazing agents for fruit	according to TD
	see Annexes No. 5, No. 15	
Talc (E553iii)	Powdered polyol sweeteners (isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968))	10 g/kg
Tara gum (E417)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Tocopherols: alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309), tocopherol-rich extract (E306)	according to TD	according to TD
	see Annex No. 4, No. 18, No. 29	
	see Annex No. 3	
Tragacanth (E413)	according to TD	according to TD
see Annex No. 15		
Carbon dioxide (carbonic acid, E290) – gas, liquid, solid – and its salts: ammonium carbonates (E503), potassium carbonates (E501), calcium carbonate (E170),	according to TD	according to TD
	see Annexes No. 3, No. 4, No. 7, No. 14, No. 18, No. 29	
Food additive (E number)	Types of food additives	Maximum level in complex food additives
magnesium carbonates (E504), sodium carbonates (E500)		

Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	according to TD	according to TD
	see Annexes No. 7, No. 8, No. 15, No. 18, No. 29	
Calcium phosphates (E341), expressed as P2O5	colours, emulsifiers	40 g/kg
	guar gum (E412), polyol sweeteners (maltitol and maltitol syrup (E965), isomalt (E953), mannitol (E421), sorbitol (E420), xylitol (E967), lactitol (E966), erythritol (E 968))	10 g/kg
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29	

Phosphoric acid (E338) and food phosphates: potassium phosphates (E340), magnesium phosphates (E343), sodium phosphates (E339), pyrophosphates (E450), triphosphates (E451) – singly or in combination, expressed as P2O5	anthocyanin colours (E163)	40 g/kg
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29	
Cellulose (E460): microcrystalline cellulose (E460i), powdered cellulose (E460ii) Modified celluloses: hydroxypropyl methyl cellulose (E464), hydroxypropyl cellulose (E463), carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466), enzymatically hydrolysed carboxymethyl cellulose, enzymatically hydrolysed cellulose gum (E469), methyl cellulose (E461), ethyl methyl cellulose (E465), ethyl cellulose (E462)	according to TD	according to TD
	see Annexes No. 15, No. 18	

Rosemary extracts (E392), expressed as total carnosol	Colours	1 g/kg (colours); 5 mg/kg (food

Food additive (E number)	Types of food additives	Maximum level in complex food additives
and carnosic acid		ready-to-eat food products)
	see Annex No. 4	

Glycerol esters of diacetyltartaric and fatty acids (E472e), Glycerol esters of acetic and fatty acids (E472a), Citric acid esters of mono- and diglycerides of fatty acids (E472c), Glycerol esters of tartaric, acetic and fatty acids (E472f), glycerol esters of lactic and fatty acids (E472b), esters of mono- and diglycerides of fatty acids and tartaric acid (E472d)	according to TD	according to TD
	see Annexes No. 15, No. 29	
Polyglycerol esters of fatty acids (E475), Sucrose esters of fatty acids (E473)	colours, antioxidants	according to TD
	see Annexes No. 7, No. 18, No. 29	

Polyglycerol esters of interesterified ricinoleic acids (Polyglycerol polyricinoleate, E476)	emulsifiers for colours (E120 carmine) used in the preparation of surimi and Japanese-style fish products; emulsifiers for colours (E163 anthocyanins, E100 curcumin, E120 carmine) used in the preparation of meat products, fish pastes and fruit for flavoured milk-containing products and dairy desserts	50 g/kg (food additives); 500 mg/kg (ready-to-eat food products)
	see Annex No. 15	
Malic acid (E296) and its malate salts: potassium (E351),	according to TD	according to TD
	see Annex No. 15	

Food additive (E number)	Types of food additives	Maximum level in complex food additives
calcium (E352), sodium (E350)		
Butane (E943a) Isobutane (E943b) Propane (E944)	Colours	1 mg/kg (ready-to-eat food products (for industrial use only))
	see Annex No. 14	

[1] For ease of use and better preservation of food additives, other food additives with various technological functions may be

added to them: preservative, antioxidant, emulsifier, anti-caking agent, etc., which do not perform technological functions in the food products intended for the consumer.

Table 3

Hygienic standards for the use of food additives, including carriers, in flavourings[1]

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
Agar (E406)	according to TD	according to TD
see Annexes No. 15, No. 18		
Nitrogen (E941) Argon (E938) Hydrogen (E949) Helium (E939) Nitrous oxide (E 942) Oxygen (E948)	according to TD	according to TD
	see Annexes No. 14, No. 29	
Alginic acid (E400) and its salts, alginates: ammonium (E403), potassium (E402), calcium (E404), sodium (E401)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Ascorbic acid (E300) and its salts and esters: calcium ascorbate (E302), sodium ascorbate (E301), ascorbyl palmitate (E304i), ascorbyl stearate (E304ii)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 17, No. 18, No. 29	
Benzyl alcohol (E1519) – in food products (from all sources), both ready-to-eat and reconstituted according to the manufacturer's instructions	according to TD	according to TD – flavourings; 100 mg/l (liqueurs, flavoured wines, flavoured drinks and

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
		wine-based cocktails); 250 mg/kg (confectionery, including chocolate, and bakery products)
Benzoic acid (E210) and its salts, benzoates: sodium benzoate (E211), potassium benzoate (E212), calcium benzoate (E213); Sorbic acid (E200) and its salt potassium sorbate (E202) – singly or in combination, expressed as benzoic and sorbic acids	according to TD	1,5 g/kg

Butylated hydroxyanisole (E320, BHA), tert-butylhydroquinone (E319, TBHQ), gallic acid esters (gallates): propyl gallate (E310), octyl gallate (E311), dodecyl gallate (E312) – singly or in combination[2]	essential oils	1 g/kg
	other types of flavourings (except essential oils)	100 mg/kg (gallates (E310, E311, E312)) 200 mg/kg (BHA, TBHQ (E319, E320))
	see Annex No. 4	
Tartaric acid (E334) and its salts, tartrates: potassium (E336), calcium (E354), sodium (E335), sodium potassium (E337)	according to TD	according to TD
	see Annexes No. 7, No. 15, No. 18, No. 29	
Beeswax, white and yellow (E901)	flavourings for non-alcoholic flavoured beverages	200 mg/kg (non-alcoholic flavoured beverages)
	see Annex No. 6	
Gellan gum (E418)	according to TD	according to TD

see Annexes No. 15, No. 18		
Ammonium hydroxide (E527)	according to TD	according to TD
	see Annexes No. 7, No. 18	
Potassium hydroxide (E525)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Calcium hydroxide (E526)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Magnesium hydroxide (E528)	according to TD	according to TD
	see Annexes No. 7, No. 17, No. 18, No. 29	

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
Sodium hydroxide (E524)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	
Glycerol (E422)	according to TD	according to TD
see Annex No. 5		
Glycine (E640) and its sodium salt	according to TD	according to TD
	see Annex No. 16	
Gluconic acid (E574) and its salts, gluconates: potassium (E577), calcium (E578), sodium (E576) Glucono-delta-lactone (E575)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 7	

Guar gum (E412)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Gum arabic (E414, acacia gum)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Octenyl succinic acid-modified gum arabic (E423)	flavourings – fat emulsions Essential oils	500 mg/kg (edible ices; fine bakery wares; prepared meat products, including from poultry meat; ready-to-eat food products from fish and seafood, including molluscs and crustaceans; desserts, including dairy-based, fruit-based and edible ice-based desserts)
		220 mg/kg (flavoured non-alcoholic beverages not containing juices,

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
		and juice-containing carbonated beverages; alcoholic beverages, including low-alcohol beverages)
		300 mg/kg (cocoa, cocoa products, chocolate; micro-confectionery; breath-freshening pastilles; decorative coatings, decorations, glazing agents; fillings, except fruit fillings; breakfast cereals)
		120 mg/kg (processed cheese)
		60 mg/kg (chewing gum)

240 mg/kg (dairy analogues, including beverage whiteners; jams, jellies, fruit jelly confectionery and similar products; butter and nut spreads; meat and meat products (including poultry meat); soups and broths; instant coffee, tea and cereal-based beverages	

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
		ready to consume)
		140 mg/kg (ready-to-eat eggs and egg-based products)
		400 mg/kg (flavoured beverages, including non-carbonated flavoured juice-containing beverages; fruit and vegetable juices; gravies for ready meals and sweet sauces)
		440 mg/kg (ready-to-eat savoury dishes and snacks)
	see Annexes No. 15, No. 18, No. 29	
Amorphous silicon dioxide (E551)	according to TD	50 g/kg

see Annexes No. 3, No. 29		
Fatty acids (E570)	according to TD	according to TD
	see Annex No. 15	
Salts of fatty acids (myristic, oleic, palmitic, stearic and mixtures thereof): aluminium, ammonium, potassium, calcium, magnesium, sodium (E470)	according to TD	according to TD
	see Annexes No. 3, No. 15	
Isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968) (not as sweeteners or flavour enhancers)	according to TD	according to TD
	see Annexes No. 3, No. 13 and No. 15	
Locust bean gum (E410)	according to TD	according to TD

see Annexes No. 15, No. 18, No. 29		
Karaya gum (E416)	according to TD	50 g/kg (flavourings)
	see Annexes No. 3, No. 5, No. 7, No. 12, No. 15, No. 29	

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
Carrageenan and its ammonium, potassium and sodium salts, including furcellaran (E407), carrageenan from EUCHEUMA seaweed (E407a)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Quercetin, dihydroquercetin – singly or in combination	flavourings, essential oils	200 mg/kg (on the fat basis)
Konjac, konjac flour (E425), konjac gum (E425i), konjac glucomannan (E425ii)	according to TD	according to TD
	see Annex No. 15	

Modified starches: dextrins, thermally treated starch, white and yellow (E1400), acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), hydroxypropyl distarch phosphate (E1442), distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated starch (E1420), acetylated oxidised starch (E1451), acid-treated starch (E1401), enzyme-treated starch (E1405), alkaline-treated starch (E1402), oxidised starch (E1404), hydroxypropyl starch (E1440), bleached starch (E1403), starch sodium octenyl succinate (E1450), monostarch phosphate (E1410)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Xanthan gum (E415)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	

Lecithins (E322)	according to TD	according to TD
see Annexes No. 4, No. 15, No. 18, No. 29		
Citric acid (E330) and its salts, citrates: ammonium (E380), potassium (E332), calcium (E333), sodium (E331)	according to TD	according to TD
	see Annexes No. 4, No. 7, No. 15, No. 18, No. 29	

Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
Lactic acid (E270) and its salts, lactates: potassium (E326), calcium (E327), sodium (E325)	according to TD	according to TD
	see Annexes No. 4, No. 5, No. 7, No. 29	
Mono- and diglycerides of fatty acids (E471)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Calcium oxide (E529)	according to TD	according to TD
	see Annexes No. 5, No. 7	
Magnesium oxide (E530)	according to TD	according to TD
	see Annexes No. 3, No. 18	

Pectins (E440)	according to TD	according to TD
see Annexes No. 15, No. 18, No. 29		
Polydextroses (E1200)	according to TD	according to TD
	see Annex No. 15	
Polydimethylsiloxane (E900)	according to TD	10 mg/kg
	see Annexes No. 3, No. 29	
Polyoxyethylene sorbitans (polyoxyethylene sorbitan fatty acid esters, Tweens): polyoxyethylene sorbitan (20) monolaurate (E432, Tween 20), polyoxyethylene sorbitan (20) monooleate (E433, Tween 80), polyoxyethylene sorbitan (20) monopalmitate (E434 Tween 40), polyoxyethylene sorbitan (20) monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65)	all flavourings except liquid smoke flavourings and spice oleoresins[3]	10 g/kg
	liquid smoke flavourings and spice oleoresins[3]	1 g/kg (food products)

see Annexes No. 5, No. 15		
Sulphuric acid (E513) and its salts, sulphates: ammonium (E517), sodium (E514), calcium (E516), potassium (E515)	according to TD	according to TD
	see Annexes No. 5, No. 7	
Hydrochloric acid (E507) and its salts: potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	according to TD	according to TD
	see Annexes No. 7, No. 29	
Tara gum (E417)	according to TD	according to TD
	see Annex No. 15	
Tocopherols: alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309), tocopherol-rich extract (E306)	according to TD	according to TD
	see Annexes No. 4, No. 18, No. 29	
Tragacanth (E413)	according to TD	according to TD

see Annex No. 15

Food additive (E number)	Types of flavourings to which food additives may be added		Maximum level in flavourings
Triacetin (E1518, glyceryl triacetate), Diacetin (E1517, glyceryl diacetate), Triethyl citrate (E1505), Propylene glycol (E1520 propane-1,2-diol) – singly or in combination[4]	according to TD[4]	according to TD (flavourings)	
	3 g/kg (ready-to-eat food products)		
	1 g/l (beverages, except cream liqueurs (for propylene glycol E1520))[4]		
	see Annex No. 15		

Carbon dioxide (E290), gaseous, liquid, solid, and its salts: ammonium carbonates (E503), potassium carbonates (E501), calcium carbonate (E170), magnesium carbonates (E504), sodium carbonates (E500)	according to TD	according to TD
	see Annexes No. 3, No. 7, No. 15, No. 17, No. 18, No. 29	
Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	according to TD	according to TD
	see Annexes No. 7, No. 8, No. 15	

Phosphoric acid (E338) and food phosphates: potassium phosphates (E340), calcium phosphates (E341), magnesium phosphates (E343), sodium phosphates (E339), pyrophosphates (E450), triphosphates (E451), polyphosphates (E452) – singly or in combination, expressed as P2O5	according to TD	40 g/kg
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29	

Cellulose (E460): microcrystalline cellulose (E460i), powdered cellulose (E460ii) Modified celluloses: hydroxypropyl methyl cellulose (E464), hydroxypropyl cellulose (E463), carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466), enzymatically hydrolysed carboxymethyl cellulose, enzymatically hydrolysed cellulose gum (E469), methyl cellulose (E461), ethyl methyl cellulose (E465) ethyl cellulose (E462)	according to TD	according to TD
	see Annexes No. 15, No. 18	
Food additive (E number)	Types of flavourings to which food additives may be added	Maximum level in flavourings
beta-Cyclodextrin (E459)	according to TD	encapsulated flavourings

encapsulated flavourings	500 mg/l (ready-to-drink flavoured tea and flavoured powdered beverages)	
	1 g/kg (flavoured snacks)	
see Annex No. 15		
Rosemary extracts (E392), expressed as the sum of carnosol and carnosic acid	according to TD	1 g/kg
	see Annex No. 4	

Glycerol esters of tartaric, acetic and fatty acids (E472f), glycerol esters of diacetyltartaric and fatty acids (E472e), glycerol esters of citric and fatty acids (E472c), glycerol esters of lactic and fatty acids (E472b), glycerol esters of acetic and fatty acids (E472a), esters of mono- and diglycerides of fatty acids and tartaric acid (E472d)	according to TD	according to TD
	see Annexes No. 15, No. 18, No. 29	
Sucrose esters of fatty acids (E473)	according to TD	15 000 mg/kg (flavourings), 30 mg/l (ready-to-drink flavoured beverages)
	see Annex No. 15	
Malic acid (E296) and its salts, malates: potassium (E351), calcium (E352), sodium (E350)	according to TD	according to TD
	see Annexes No. 7, No. 18, No. 29	

[1] For ease of use and better preservation of flavourings, food additives with various technological functions may be added to them: preservative, antioxidant, emulsifier, anti-caking agent, etc. These additives do not perform technological functions in the food products intended for the consumer.

[2] For the antioxidants butylated hydroxyanisole, butylated hydroxytoluene, tert-butylhydroquinone and gallates, the maximum levels stated apply to their individual use. In case of combined use, the maximum levels of the individual antioxidants shall be reduced proportionally, i.e. the total mass (expressed as a percentage of the maximum levels of the individual antioxidants) shall not exceed 100 percent.

[3] Spice oleoresins – spice extracts from which the extraction solvent has been removed (mixtures of essential oils and resinoids (resins)).

[4] Maximum level in food products (both ready-to-eat and reconstituted according to the manufacturer's instructions, except for the products specified in Annex 15 with respect to E1505 and E1518) from all sources for E1505, E1517, E1518 and E1520, singly or in combination – 3 g/kg;

maximum level for beverages, excluding cream liqueurs, from all sources for E1520 – 1 g/kg.

Table 4

Hygienic standards for the use of food additives, including carriers, in enzymes

Food additive (E number)	Maximum level in the enzyme preparation	Maximum level in food products from the enzyme preparation	Use as a carrier
Agar (E406)	according to TD	according to TD	yes
see Annexes No. 15, No. 18			
Nitrogen (E941) Argon (E938) Hydrogen (E949) Helium (E939) Nitrous oxide (E 942) Oxygen (E948)	according to TD	according to TD	no
	see Annexes No. 14, No. 29		

Alginic acid (E400) and its salts, alginates: ammonium (E403), potassium (E402), calcium (E404), sodium (E401)	according to TD	according to TD	yes – for alginic acid (E400), alginates: potassium (E402), calcium (E404), sodium (E401); no – for ammonium alginate (E403)
	see Annexes No. 15, No. 18, No. 29		
Ascorbic acid (E300) and its salts and esters: calcium ascorbate (E302), sodium ascorbate (E301), ascorbyl palmitate (E304i), ascorbyl stearate (E304ii)	according to TD	according to TD	yes – for ascorbic acid (E300), calcium ascorbate (E302), sodium ascorbate (E301); no – for ascorbyl palmitate (E304i) and

Food additive (E number)	Maximum level in the enzyme preparation	Maximum level in food products from the enzyme preparation	Use as a carrier
			ascorbyl stearate (E304ii)
	see Annexes No. 4, No. 5, No. 17, No. 18, No. 29		
Potassium acetates (E261)	according to TD	according to TD	yes
	see Annexes No. 7, No. 16		

Benzoic acid (E210), sodium benzoate (E211) – singly or in combination, expressed as benzoic acid[1]	5 g/kg – enzyme preparations; 12 g/kg – rennet enzyme preparation[1]	1,7 mg/kg – ready-to-eat food products; 5 mg/kg – cheeses made using rennet enzyme preparation; 0,85 mg/l – beverages; 2,5 mg/l – whey drinks made using rennet enzyme preparation[1]	no
	see Annex No. 8		

Tartaric acid (E334) and its salts, tartrates: potassium (E336), calcium (E354), sodium (E335), sodium potassium (E337)	according to TD	according to TD	yes – for potassium (E336) and sodium (E335) tartrates; no – for tartaric acid (E334), calcium (E354) and sodium potassium (E337) tartrates
	see Annexes No. 7, No. 18, No. 29		
Gellan gum (E418)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18		
Ammonium hydroxide (E527)	according to TD	according to TD	yes
	see Annexes No. 7, No. 18		
Potassium hydroxide (E525)	according to TD	according to TD	yes
	see Annexes No. 7, No. 18		
Calcium hydroxide (E526)	according to TD	according to TD	yes

see Annexes No. 7, No. 18			
Magnesium hydroxide (E528)	according to TD	according to TD	yes
	see Annexes No. 7, No. 17, No. 18, No. 29		
Sodium hydroxide (E524)	according to TD	according to TD	no
	see Annexes No. 7, No. 18		
Glycerol (E422)	according to TD	according to TD	yes
see Annex No. 5			
Glycine (E640) and its sodium salt	according to TD	according to TD	no
	see Annex No. 16		

Gluconic acid (E574) and its salts, gluconates: potassium (E577), calcium (E578), sodium (E576), glucono-delta-lactone (E575)	according to TD	according to TD	yes – for gluconic acid E574, calcium gluconate (E578), glucono-delta-lactone (E575); no – for sodium (E576) and potassium (E577) gluconates
	see Annexes No. 4, No. 5, No. 7		
Guar gum (E412)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Gum arabic (E414, acacia gum)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		

Amorphous silicon dioxide (E551)	50 g/kg – powdered preparations	according to TD	yes
	see Annexes No. 3, No. 29		
Fatty acids (E570)	according to TD	according to TD	no
	see Annex No. 15		
Potassium, calcium, magnesium and sodium salts of fatty acids (myristic, oleic, palmitic, stearic and their mixtures) (E470)	according to TD	according to TD	no
	see Annexes No. 3, No. 15		
Locust bean gum (E410)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		

Carrageenan and its ammonium, potassium and sodium salts, including furcelleran (E407), carrageenan from EUCHEUMA seaweed (E407a)	according to TD	according to TD		yes – for carrageenan and its ammonium, potassium and sodium salts, including
			furcelleran (E407); no – for carrageenan from EUCHEUMA seaweed (E407a)	
	see Annexes No. 15, No. 18, No. 29			
Ammonium carbonates (E503), calcium carbonate (E170), magnesium carbonates (E504), sodium carbonates (E500)	according to TD	according to TD	yes	
	see Annexes No. 3, No. 7, No. 14, No. 15, No. 17, No. 18, No. 29			

Potassium carbonates (E501)	according to TD	according to TD	yes – for potassium carbonate (E501i); no – for potassium hydrogen carbonate (E501ii)
	see Annexes No. 3, No. 7, No. 15, No. 17, No. 18, No. 29		
Carboxymethyl cellulose (E466)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Xanthan gum (E415)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Xylitol (E967), lactitol (E966), maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420)	according to TD	according to TD	only as a carrier – for xylitol (E967) and lactitol (E966); yes – for maltitol and maltitol syrup (E965), mannitol (E421), sorbitol (E420)
	see Annexes No. 13 and No. 15		

Modified starches: dextrins, roasted starch, white and yellow (E1400), acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), hydroxypropyl	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
distarch phosphate			
(E1442),			
distarch phosphate,			
(E1412), phosphated			
distarch phosphate (E1413),			

acetylated starch
(E1420),
acetylated oxidised
starch (E1451),
acid-treated
starch (E1401),
enzyme-treated
starch (E1405),
alkaline-treated
starch (E1402),
oxidised starch
(E1404),
hydroxypropyl

starch (E1440), bleached starch (E1403), starch sodium octenyl succinate (E1450), monostarch phosphate (E1410)			
Lecithins (E322)	according to TD	according to TD	yes
see Annexes No. 4, No. 15, No. 18, No. 29			
Citric acid (E330) and its salts, citrates:	according to TD	according to TD	yes – for citric

ammonium (E380),			acid (E330),
potassium (E332),			potassium
calcium (E333),			(E332) and sodium
sodium (E331)			(E331) citrates;
			no – for
			calcium
			(E333) and ammonium
			(E380) citrates
	see Annexes No. 4, No. 7, No. 15, No. 18, No. 29		
Lactic acid (E270)	according to TD	according to TD	yes – for
and its salts, lactates:			lactic

potassium (E326),			acid (E270)
calcium (E327),			and lactate
sodium (E325)			calcium (E327);
			no – for potassium lactate (E326), sodium lactate (E325)
	see Annexes No. 4, No. 5,No. 7, No. 29		
Mono- and diglycerides of fatty acids (E471)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Sodium nitrite (E250)	500 mg/kg	0,01 mg/kg – ready-to-eat food products; in beverages – not used	no
	see Annexes No. 8, No. 17		

Calcium oxide (E529)	according to TD	according to TD	yes
	see Annexes No. 5, No. 7		
Magnesium oxide (E530)	according to TD	according to TD	no
	see Annexes No. 3, No. 18		
Methyl p-hydroxybenzoate (E218), sodium methyl p-hydroxybenzoate (E219), ethyl p-hydroxybenzoate (E214), sodium ethyl p-hydroxybenzoate (E215) – "Parabens" – singly or in combination, expressed as benzoic acid	2 g/kg	2 mg/kg – ready-to-eat food products; 1 mg/l – beverages	no
	see Annex No. 8		
Pectins (E440)	according to TD	according to TD	yes
see Annexes No. 15, No. 18, No. 29			

Polydextrose (E1200)	according to TD	according to TD	yes
	see Annex No. 15		
Sodium propionate (E281)	according to TD	according to TD – ready-to-eat food products	no
		; 50 mg/l – beverages	
	see Annex No. 8		
Propylene glycol (E1520, propane-1,2-diol)[2]	500 g/kg	3 g/kg – ready-to-eat food products[2];	only as a carrier
	1 g/l – beverages, except cream liqueurs (for propylene glycol E1520)[2]		
Sulphuric acid (E513) and its salts, sulphates: calcium (E516), potassium (E515)	according to TD	according to TD	yes
	see Annex No. 7		

Ammonium sulphate (E517)	100 g/kg	100 mg/kg – ready-to-eat food products; 50 mg/l – beverages	yes
	see Annexes No. 5, No. 7		
Sodium sulphates (E514)	according to TD	according to TD	yes – for sodium sulphate (E514i); no – for sodium hydrogen sulphate (E514ii)
	see Annex No. 7		

Sulphurous acid (sulphur dioxide E220) and salts: sodium hydrogen sulphite (E222), potassium metabisulphite (E224), sodium metabisulphite (E223), sodium sulphite (E221) – singly or in combination, expressed as sulphur dioxide	2 g/kg – enzymes; 5 g/kg – for enzymes used in brewing; 6 g/kg – for barley beta-amylase enzyme; 10 g/kg – for papain enzyme	2 mg/kg (l) – ready-to-eat food products, including beverages	no
	see Annexes No. 4, No. 8		
Hydrochloric acid (E507) and its salts: potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	according to TD	according to TD	yes
	see Annexes No. 7, No. 29		

Sorbic acid (E200), potassium sorbate (E202) – singly or in combination, expressed as sorbic acid	20 g/kg	20 mg/kg – ready-to-eat food products; 10 mg/l – beverages	no
	see Annex No. 8		
Tara gum (E417)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Tragacanth (E413)	according to TD	according to TD	yes
see Annex No. 15			
Tocopherols: alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309), tocopherol-rich extract (E306)	according to TD	according to TD	no
	see Annexes No. 4, No. 18, No. 29		

Carbon dioxide (E290): gaseous, liquid, solid	according to TD	according to TD	no
	see Annexes No. 3, No. 7, No. 14, No. 18, No. 29		
Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	according to TD	according to TD	yes – for acetic acid (E260); no – for potassium (E261), calcium (E263) and sodium (E262) acetates
	see Annexes No. 7, No. 8, No. 15, No. 18, No. 29		

Phosphates: potassium phosphates (E340), calcium phosphates (E341), magnesium phosphates (E343), sodium phosphates (E339), diphosphates (E450), triphosphates (E451), polyphosphates (E452) – singly or in combination, expressed as P2O5	50 g/kg	according to TD	yes – for sodium (E339), potassium (E340), calcium (E341) and magnesium (E343) phosphates; no – for diphosphates (E450), triphosphates (E451), polyphosphates (E452)
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29		
Phosphoric acid (E338), expressed as P2O5	10 g/kg	according to TD	no

see Annexes No. 7, No. 15, No. 29

Cellulose (E460): microcrystalline cellulose (E460i), powdered cellulose (E460ii) Modified celluloses: hydroxypropyl methyl cellulose (E464), hydroxypropyl cellulose (E463), carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466), enzymatically hydrolysed carboxymethyl cellulose, enzymatically hydrolysed cellulose gum (E469), methyl cellulose (E461), ethyl methyl cellulose (E465), ethyl cellulose (E462)	according to TD	according to TD	yes – for cellulose (E460), methyl cellulose (E461), hydroxypropyl cellulose (E463), hydroxypropyl methyl cellulose (E464), carboxymethy cellulose, sodium carboxymethy cellulose, cellulose gum (E466); no – for ethyl cellulose (E462), ethyl methyl cellulose (E465), enzymatically hydrolysed carboxymethy cellulose, enzymatically hydrolysed cellulose gum (E469)

see Annexes No. 15, No. 18			
Cysteine and its salts – sodium and potassium hydrochlorides (E920)	10 g/kg	10 mg/kg – ready-to-eat food products; 5 mg/l – beverages	no
	see Annexes No. 5, No. 29		
Esters of glycerol and tartaric, acetic and fatty acids (E472f),	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		

esters of glycerol and diacetyltartaric and fatty acids (E472e), esters of glycerol and citric and fatty acids (E472c), esters of glycerol and lactic and fatty acids (E472b), esters of glycerol and acetic and fatty acids (E472a), esters of mono- and diglycerides of fatty acids and tartaric acid (E472d)			
Sucrose esters of fatty acids (E473)	50 g/kg	50 mg/kg – ready-to-eat food products; 25 mg/l – beverages	only as a carrier
	see Annexes No. 5, No. 15, No. 29		

Malic acid (E296) and its salts, malates: potassium (E351), calcium (E352), sodium (E350)	according to TD	according to TD	yes
	see Annexes No. 7, No. 18, No. 29		

[1] Calculated values from the enzyme preparation.

[2] Maximum level in food products (both ready-to-eat food products and those reconstituted according to the manufacturer's instructions, except for the products specified in Annex 15 with regard to E1505 and E1518) from all sources for E1505, E1517, E1518 and E1520 singly or in combination – 3 g/kg; maximum level for beverages, excluding cream liqueurs, from all sources for E1520 – 1 g/kg.

Table 5

Hygienic standards for the use of food additives, including carriers, in food nutrients, components (ingredients)

Food additive (E number)	Types of nutrients in which the food additive may be used	Maximum level in nutrients	Use as a carrier
Agar (E406)	according to TD	according to TD	yes
see Annexes No. 15, No. 18			
Nitrogen (E941) Argon (E938) Hydrogen (E949) Helium (E939) Nitrous oxide (E 942) Oxygen (E948)	according to TD	according to TD	no
	see Annexes No. 14, No. 29		

Alginic acid (E400) and its salts, alginates: ammonium (E403), potassium (E402), calcium (E404), sodium (E401)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Sodium aluminium silicate (E554)	fat-soluble vitamin preparations	15 g/kg	no
	see Annex No. 3		
Ascorbic acid (E300) and its salts and esters: calcium ascorbate (E302), sodium ascorbate (E301), ascorbyl palmitate (E304i), ascorbyl stearate (E304ii)	according to TD	according to TD	no
	see Annexes No. 4, No. 5, No. 17, No. 18, No. 29		
Potassium acetates (E 261)	according to TD	according to TD	no
	see Annexes No. 7, No. 16		

Tartaric acid (E334) and its salts, tartrates: potassium (E336), calcium (E354), sodium (E335), sodium potassium (E337)	according to TD	according to TD	no
	see Annexes No. 7, No. 15, No. 18, No. 29		
Beeswax, white and yellow (E901)	according to TD	according to TD	only as a carrier
	see Annex No. 6		
Gellan gum (E418)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18		
Ammonium hydroxide (E527)	according to TD	according to TD	no
	see Annexes No. 7, No. 18, No. 29		
Calcium hydroxide (E526)	according to TD	according to TD	no
	see Annexes No. 7, No. 18, No. 29		

Potassium hydroxide (E525)	according to TD	according to TD	no
	see Annexes No. 7, No. 18, No. 29		
Magnesium hydroxide (E528)	according to TD	according to TD	no
	see Annexes No. 7, No. 18, No. 29		
Sodium hydroxide (E524)	according to TD	according to TD	no
	see Annexes No.7, No. 18, No. 29		
Glycine and its sodium salt (E640)	according to TD	according to TD	yes
	see Annex No. 16		
Glycerol (E422)	according to TD	according to TD	yes
see Annex No. 5			

Gluconic acid (E574) and its salts, gluconates: potassium (E577), calcium (E578), sodium (E576) Glucono-delta-lactone (E575)	according to TD	according to TD	no
	see Annexes No. 4, No. 5, No. 7		
Guar gum (E412)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Gum arabic (E414, acacia gum)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Amorphous silicon dioxide (E551), calcium silicate (E552) – singly or in combination	dry powdered nutrient preparations	50 g/kg	no
	potassium chloride preparations in salt substitutes (silicon dioxide only (E551))	10 g/kg – salt substitute	

see Annexes No. 3, No. 29			
Fatty acids (E570)	according to TD, except for nutrients containing unsaturated fatty acids	according to TD	no
	see Annex No. 15		
Salts of fatty acids (myristic, oleic, palmitic, stearic and mixtures thereof) with aluminium, ammonium, potassium, calcium, magnesium, sodium (E470)	according to TD	according to TD	yes
	see Annexes No. 3, No. 15		
Isomalt (E953), xylitol (E967), lactitol (E966), maltitol and maltitol	according to TD	according to TD	only as carriers
	see Annexes No. 3, No. 13 and No. 15		

syrup (E965), mannitol (E421), sorbitol (E420), erythritol (E968)			
Locust bean gum (E410), xanthan gum (E415)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Carrageenan and its ammonium, potassium and sodium salts, including furcellaran (E407), carrageenan from EUCHEUMA seaweed (E407a)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Carboxymethyl cellulose (E466)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		

Modified starches: dextrins, thermally treated starch, white and yellow (E1400), acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), hydroxypropyl distarch phosphate (E1442), distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated starch (E1420), acetylated oxidised starch (E1451), acid-treated starch (E1401), enzyme-treated starch (E1405), alkaline-treated starch (E1402), oxidised starch (E1404), hydroxypropyl starch (E1440), bleached starch (E1403),	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		

starch sodium octenyl succinate (E1450), monostarch phosphate (E1410)			
Starch aluminium octenyl succinate (E1452)	encapsulated biologically active food supplements based on vitamin preparations (for encapsulation purposes only)	35 g/kg – biologically active food supplements	yes
	see Annexes No. 6, No. 15		
Lecithins (E322)	according to TD	according to TD	yes
see Annexes No. 4, No. 15, No. 18, No. 29			
Citric acid (E330) and its salts, citrates: ammonium (E380), potassium (E332), calcium (E333), sodium (E331)	according to TD	according to TD	no
	see Annexes No. 4, No. 7, No. 18, No. 29		

Lactic acid (E270) and its salts, lactates: potassium (E326), calcium (E327), sodium (E325)	according to TD	according to TD	no
	see Annexes No. 4, No. 5, No. 7, No. 18, No. 29		
Mono- and diglycerides of fatty acids (E471)	according to TD	according to TD	yes
	see Annexes No. 15, No. 18, No. 29		
Calcium oxide (E529)	according to TD	according to TD	yes
	see Annexes No. 5, No. 7		
Magnesium oxide (E530)	according to TD	according to TD	yes
	see Annexes No. 3, No. 18		
Pectins (E440)	according to TD	according to TD	yes
see Annexes No. 15, No. 18, No. 29			

Polydextroses (E1200)	according to TD	according to TD	yes
	see Annex No. 15		
Polydimethylsiloxane (E900)	beta-carotene and lycopene preparations	200 mg/kg – nutrient preparations; 0,2 mg/kg (l) – ready-to-eat food products	no
	see Annexes No. 3, No. 29		

Polyoxyethylene sorbitans (polyoxyethylene sorbitan fatty acid esters, Tweens): polyoxyethylene sorbitan (20) monolaurate (E432, Tween 20), polyoxyethylene sorbitan (20) monooleate (E433, Tween 80), polyoxyethylene sorbitan (20) monopalmitate (E434 Tween 40), polyoxyethylene sorbitan (20) monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65)	beta-carotene, lutein, lycopene, and vitamin E, A and D preparations	according to TD – for beta-carotene, lutein, lycopene and vitamin E preparations; 2 mg/kg – ready-to-eat food products (for vitamin A and D preparations)	yes
	see Annexes No. 5, No. 15		

Propylene glycol (E1520, propane-1,2-diol)[1]	according to TD	1 g/kg – ready-to-eat food products (for propylene glycol (E1520) from nutrients, components (ingredients)[1]; see Annex No. 15	only as a carrier
Sulphuric acid (E513) and its salts, sulphates: potassium (E515), calcium (E516), sodium (E514)	according to TD	according to TD	no
	see Annexes No. 5 and No. 7		

Sorbitans, sorbitan esters of fatty acids, (E491 – E495, Spans): sorbitan monostearate (E491, Span 60), sorbitan tristearate (E492, Span 65), sorbitan monolaurate (E493, Span 20), sorbitan monooleate	beta-carotene, lutein, lycopene and vitamin E preparations	according to TD	yes
	vitamin A and D preparations	2 mg/kg – ready-to-eat food products	
	see Annexes No. 5, No. 15		
(E494, Span 80), sorbitan monopalmitate (E495, Span 40)			

Hydrochloric acid (E507) and its salts: potassium chloride (E508), calcium chloride (E509), magnesium chloride (E511)	according to TD	according to TD	yes – for hydrochloric acid (E507); no – for potassium (E508), calcium (E509) and magnesium (E511) chlorides
	see Annexes No. 5, No. 7, No. 29		
Tara gum (E417)	according to TD	according to TD	yes
	see Annex No. 15		
Tocopherols: alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309), tocopherol-rich extract (E306)	according to TD	according to TD	no
	see Annexes No. 4, No. 18, No. 29		

Tragacanth (E413)	according to TD	according to TD	yes
see Annex No. 15			
Triacetin (E1518, glyceryl triacetate)[1]	see propylene glycol (E1520)[1]		
Carbon dioxide (E290), gaseous, liquid, solid, and its salts: ammonium carbonates (E503), potassium carbonates (E501), calcium carbonate (E170), magnesium carbonates (E504), sodium carbonates (E500)	according to TD	according to TD	yes – for ammonium (E503), potassium (E501), calcium (E170), magnesium (E504) and sodium (E500) carbonates; no – for carbon dioxide (E290)
	see Annexes No. 3, No. 7, No. 14, No. 18, No. 29		

Acetic acid (E260) and its salts, acetates: potassium (E261), calcium (E263), sodium (E262)	according to TD	according to TD	no
	see Annexes No. 7, No. 29		
Phosphoric acid (E338) and food phosphates: potassium phosphates (E340),	according to TD	40 g/kg	no
	see Annexes No. 3, No. 5, No. 7, No. 15, No. 29		
calcium phosphates (E341) magnesium phosphates (E343), sodium phosphates (E339), pyrophosphates (E450), triphosphates (E451), polyphosphates (E452) – singly or in combination, expressed as P2O5			

beta-Cyclodextrin (E459)	according to TD	100 g/kg – nutrient preparations; 1 g/kg – ready-to-eat food products	yes
	see Annex No. 15		

Cellulose (E460): microcrystalline cellulose (E460i), powdered cellulose (E460ii) Modified celluloses: hydroxypropyl methyl cellulose (E464), hydroxypropyl cellulose (E463), carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466), enzymatically hydrolysed carboxymethyl cellulose, enzymatically hydrolysed cellulose gum (E469), methyl cellulose (E461), ethyl methyl cellulose (E465) ethyl cellulose (E462)	according to TD	according to TD	yes
	see Annex No. 15, No. 18		

Extracts of rosemary (E392), expressed as the sum of carnosol and carnosic acid	beta-carotene and lycopene preparations	1 g/kg – nutrient preparations; 5 mg/kg – food products,	no
		ready to eat	
	see Annex No. 4		
Mixed tartaric, acetic and fatty acid esters of glycerol (E472f), diacetyltartaric and fatty acid esters of glycerol (E472e), citric and fatty acid esters of glycerol (E472c), lactic and fatty acid esters of glycerol (E472b), acetic and fatty acid esters of glycerol (E472a), tartaric acid esters of mono- and diglycerides of fatty acids (E472d)	according to TD	according to TD	yes
	see Annex No. 15, No. 18, No. 29		

Polyglycerol esters of fatty acids (E475), sucrose esters of fatty acids (E473)	beta-carotene, lutein, lycopene and vitamin E preparations	according to TD	yes
	vitamin A and D preparations	2 mg/kg – ready-to-eat food products	yes
Malic acid (E296) and its salts, malates: potassium (E351), calcium (E352), sodium (E350)	according to TD	according to TD	no
	see Annexes No. 7, No. 18, No. 29		

[1] Maximum level in food products (both ready-to-eat food products

and those reconstituted according to the manufacturer's instructions, except for the products specified in Annex 15 as regards E1505 and E1518) from all sources for E1505, E1517, E1518 and E1520, singly or in combination – 3 g/kg;

maximum level for beverages, excluding cream liqueurs, from all sources for E1520 – 1 g/kg.

Table 6

Hygienic standards for the use of food additives in nutrients used in food products for infants and young

children (from 0 to 3 years)

Food additive (E number)	Nutrients in which the food additive may be used	Maximum level of food additives	Food products
Alginates: potassium (E402), calcium (E404), sodium (E401)	according to TD	in accordance with the established regulations on the content of food additives E401, E 402 and E404 in ready-to-eat food products	complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
Sodium ascorbate (E301)	coatings for preparations of polyunsaturated fatty acids	100 000 mg/kg – vitamin D preparations; 1 mg/l – ready-to-eat food products, from the nutrient preparation	breast milk substitutes for healthy infants in the first year of life; follow-on formula for healthy infants over 6 months

75 mg/l – ready-to-eat food products, from the nutrient preparation	products for infants in the first year of life and young children aged 1 to 3 years		
Ascorbyl palmitate (E304i)	according to TD	in accordance with the established regulations on the content of food additive E304i in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years
Acetylated oxidised starch (E1451)	according to TD	in accordance with the established regulations on the content of food additive E1451 in ready-to-eat food products	complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years

Food additive (E number)	Nutrients in which the food additive may be used	Maximum level of food additives	Food products
Gum arabic (E414, acacia gum)	according to TD	150 g/kg – nutrient preparations; 10 mg/kg – ready-to-eat food products, from the nutrient preparation	products for infants in the first year of life and young children aged 1 to 3 years
Amorphous silicon dioxide (E551)	nutrient preparations, dry pow-dered	10 g/kg – nutrient preparations	products for infants in the first year of life and young children aged 1 to 3 years
Carboxymethyl cellulose, sodium carboxymethyl cellulose, cellulose gum (E466)	according to TD	in accordance with the established regulations on the content of food additive E466 in ready-to-eat food products	special dietary products for infants in the first year of life and young children aged 1 to 3 years

Xanthan gum (E415)	according to TD	in accordance with the established regulations on the content of food additive E415 in ready-to-eat food products	complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
Acetylated starch (E1420)	according to TD	in accordance with the established regulations on the content of food additive E1420 in ready-to-eat food products	complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
Lecithins (E322)	according to TD	in accordance with the established regulations on the content of food additive E322 in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years

Citric acid (E330)	according to TD	according to TD	products for infants in the first year of life and young children aged 1 to 3 years
Mannitol (E421)	carrier for vitamin B12	more than 99,9 g/100 g – nutrient; 3 mg/kg – ready-to-eat food products, from the nutrient preparation	products for infants in the first year of life and young children aged 1 to 3 years
Mono- and diglycerides of fatty acids (E471)	according to TD	in accordance with the established regulations on the content of food additive E471 in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years

Pectins (E440)	according to TD	in accordance with the established regulations on the content of food additive E440 in ready-to-eat food products	follow-on formula for healthy infants over 6 months and complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
Tocopherols: alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309), mixed tocopherol-rich extract (E306)	according to TD	in accordance with the established regulations on the content of food additives E306, E307, E308 and E309 in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years

Calcium orthophosphate, 3-substituted (tricalcium phosphate) E341iii, expressed as P2O5	according to TD	1 g/kg – in food products from all sources	cereal-based complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
		150 mg/kg – ready-to-eat food products,	breast milk substitutes for healthy infants
Food additive (E number)	Nutrients in which the food additive may be used	Maximum level of food additives	Food products
		from calcium and phosphorus preparations, taking into account the intake norms for calcium	in the first year of life; follow-on formula for healthy infants over 5 months

Citrates: potassium (E332), sodium (E331)	according to TD	in accordance with the established regulations on the content of food additives E331 and E332 in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years
Calcium citrate (E333), expressed as calcium	according to TD	0,1 mg/kg – ready-to-eat food products, from the nutrient preparation, within the established values for calcium content and the calcium/phosphorus ratio in ready-to-eat food products	products for infants in the first year of life and young children aged 1 to 3 years

Citric acid esters of mono- and diglycerides of fatty acids (E472c)	according to TD	in accordance with the established regulations on the content of food additive E472c in ready-to-eat food products	breast milk substitutes for healthy infants in the first year of life and follow-on formula for healthy infants over 5 months
Starch sodium octenyl succinate (E1450)	vitamin preparations	100 mg/kg – ready-to-eat food products, from the nutrient preparation	complementary foods for healthy infants in the first year of life and young children aged 1 to 3 years
	preparations of polyun-	1 g/kg – ready-to-eat food products,	
	saturated fatty acids	from the nutrient preparation	

Annex 13
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing

Hygienic standards for the use of sweeteners

Footnote. Annex 13 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Aspartame (E951)	Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products, with no added sugar or energy-reduced	600 mg/kg
Flavoured desserts: water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based and fat-based - with no added sugar or energy-reduced	1 g/kg	
"Snacks": flavoured, ready-to-eat, prepacked dry savoury products based on starch and nuts	500 mg/kg	
Confectionery with no added sugar	1 g/kg	

Energy-reduced confectionery or confectionery with no added sugar: -starch-based -cocoa-based and dried fruit-based	
	2 g/kg
	2 g/kg
Spreads, soft margarines	1 g/kg
Chewing gum with no added sugar	5,5 g/kg
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	800 mg/kg
Canned and pasteurised fruit, energy-reduced or with no added sugar	1 g/kg
Energy-reduced jams, fruit preserves, jellies and fruit jelly confectionery	1 g/kg

Energy-reduced processed fruit and vegetable products	1 g/kg
Fruit and vegetable sweet-sour preserves	300 mg/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	350 mg/kg
Sweet-sour fish preserves, marinades for fish, crustaceans and molluscs	300 mg/kg
Fine bakery wares for dietary nutrition	1,7 g/kg
Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	1 g /kg
Energy-reduced soups	110 mg/l

Apple and pear cider	600 mg/l
Alcoholic beverages with an alcohol content of less than 15% vol	600 mg/l
Beverages consisting of a mixture of non-alcoholic beverages and beer or cider, wine, liqueur and vodka products	600 mg/l
Alcohol-free beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	600 mg/l
"Refreshing" (breath-freshening) micro-confectionery (tablets, lozenges) with no added sugar	6 g/kg
Energy-reduced beer	25 mg/l
Dietary products, including products for weight reduction	800 mg/kg

Biologically active food supplements: -liquid -solid		
	600 mg/kg	
	2 g/kg	
-vitamins and minerals in	5,5 g/kg	
the form of syrups and chewable tablets		
Aspartame-acesulfame salt (E962) - maximum level based on content in the product: acesulfame potassium - AK, aspartame - AS[1] Acesulfame potassium (E950)	Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products, with no added sugar or energy-reduced	350 mg AK/l
	Flavoured desserts: water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based and fat-based - with no added sugar or energy-reduced	350 mg AK/kg

"Snacks": flavoured, ready-to-eat, prepacked dry savoury products based on starch and nuts	500 mg AK/kg
Confectionery with no added sugar	500 mg AK/kg
Energy-reduced confectionery or confectionery with no added sugar: -starch-based -cocoa-based and dried fruit-based	1 g AK/kg 500 mg AK/kg
Spreads, soft margarines	1 g AS/kg
Chewing gum with no added sugar	2 g AK/kg
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	800 mg AS/kg
Canned and pasteurised fruit, energy-reduced or with no added sugar	350 mg AK/kg

Energy-reduced jams, fruit preserves, jellies and fruit jelly confectionery	1 g AS/kg
Energy-reduced processed fruit and vegetable products	350 mg AK/kg
Fruit and vegetable sweet-sour preserves	200 mg AK/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	350 mg AS/kg
Sweet-sour preserves of fish, fish marinades, crustaceans and molluscs	200 mg AK/kg
Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	1 g AS/kg
Energy-reduced soups	110 mg AS/l

Alcoholic beverages with an alcohol content of less than 15% vol	350 mg AK/l
Apple and pear cider	350 mg AK/l
Beverages consisting of a mixture of non-alcoholic beverages and beer or cider (apple, pear), wine, liqueur and vodka products	350 mg AK/l
Alcohol-free beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	350 mg AK/l
Energy-reduced beer	25 mg AS/l
"Refreshing" (breath- and throat-freshening) micro-confectionery (tablets, lozenges) with no added sugar	2,5 g AK/kg
Fine bakery wares for dietary nutrition	1 g AK/kg

Dietary products, including products for weight reduction	450 mg AK/kg
Biologically active food supplements: -liquid -solid	350 mg AK/kg 500 mg AK/kg
-vitamins and minerals in the form of syrups and chewable tablets	2 g AK/kg
Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products, with no added sugar or energy-reduced	350 mg/kg
Flavoured desserts: water-	350 mg/kg
based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based and fat-based - with no added sugar or energy-reduced	

"Snacks": flavoured, ready-to-eat, prepacked dry savoury products based on starch and nuts	350 mg/kg
Confectionery with no added sugar	500 mg/kg
Energy-reduced confectionery or confectionery with no added sugar:	
-starch-based	1 g/kg
-cocoa-based and dried fruit-based	500 mg/kg
Spreads, soft margarines	1 g/kg
Chewing gum with no added sugar	2 g/kg
Ice cream (except cream-based and milk-based ice cream), water ices - energy-reduced or with no added sugar	800 mg/kg

Canned and pasteurised fruit, energy-reduced or with no added sugar	350 mg/kg	
Energy-reduced jams, fruit preserves, jellies and fruit jelly confectionery	1 g/kg	
Energy-reduced processed fruit and vegetable products	350 mg/kg	
Aspartame-acesulfame salt (E962) - maximum level based on content in the product: acesulfame potassium - AK, aspartame - AS[1] Acesulfame potassium (E950)	Fruit and vegetable sweet-sour preserves	200 mg/kg
	Sweet-sour fish preserves, marinades for fish, crustaceans and molluscs	200 mg/kg
	Fine bakery wares for dietary nutrition	1 g/kg
	Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	1,2 g/kg

Energy-reduced soups	110 mg/l
Apple and pear cider	350 mg/l
Alcoholic beverages with an alcohol content of less than 15% vol	350 mg/kg
Beverages consisting of a mixture of non-alcoholic beverages and beer or cider, wine, liqueur and vodka products	350 mg/kg
Alcohol-free beer; beer with an alcohol content of not more than 0,5 % vol; special beer	350 mg /l
"Refreshing" (breath-freshening) micro-confectionery (tablets, lozenges) with no added sugar	2,5 g/kg
Wafers and cones for ice cream, with no added sugar	2 g/kg

Energy-reduced sweets in tablet form	500 mg/kg
Energy-reduced beer	25 mg/l
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	350 mg/kg
Dietary products, including those for weight reduction	450 mg/kg
Biologically active food supplements:	350 mg/kg 500mg/kg 2 g/kg
-liquid	
-solid	
-vitamins and minerals in the	
form of syrups and chewable tablets	

Polyhydric alcohols – polyols: maltitol and maltitol syrup (E965), isomalt (E953), mannitol (E421), sorbitol (E420), xylitol (E967), lactitol (E966), erythritol (E 968) [2]	Desserts and similar products: flavoured water-based, based on milk and dairy products, based on processed fruit and vegetable products, cereal-based, egg-based, fat-based – energy-reduced or with no added sugar	According to TD
	Breakfast cereals based on processed grain products – energy-reduced or with no added sugar	According to TD
	Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	According to TD
	Jam, fruit preserves, fruit jelly confectionery, jelly products, candied fruit, fruit products (except those intended for the manufacture of fruit-juice-based beverages) – energy-reduced or with no added sugar	According to TD

Confectionery: sweets, including caramel, and cocoa products with no added sugar	According to TD
Confectionery based on dried fruit and starch, energy-reduced or with no added sugar	According to TD
Fine bakery wares, energy-reduced or with no added sugar	According to TD
Chewing gum	According to TD
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	According to TD
Dietary products and solid biologically active food supplements	According to TD

Neohesperidine dihydrochalcone (E959)	Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products, with no added sugar or energy-reduced	30 mg/kg
	Flavoured desserts: water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based and fat-based – with no added sugar or energy-reduced	50 mg/kg
	"Snacks": flavoured, ready-to-eat, packaged dry savoury products based on starch and nuts	50 mg/kg
	Confectionery with no added sugar	100 mg/kg
	Confectionery, energy-reduced or with no added sugar:	
	-starch-based	150 mg/kg

-based on cocoa or dried fruit	100 mg/kg
Spreads, soft margarines	50 mg/kg
Chewing gum with no added sugar	400 mg/kg
"Cooling" (breath-freshening) micro-sweets (tablets, lozenges) with no added sugar	400 mg/kg
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	50 mg/kg
Canned and pasteurised fruit, energy-reduced or with no added sugar	50 mg/kg
Energy-reduced jams, fruit preserves, jellies, fruit jelly confectionery	50 mg/kg
Energy-reduced processed fruit and vegetable products	50 mg/kg

Fruit and vegetable sweet-sour preserves	100 mg/kg
Sweet-sour fish preserves; marinades for fish, crustaceans and molluscs	30 mg/kg
Fine bakery wares for dietary use	150 mg/kg
Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	50 mg/kg
Energy-reduced soups	50 mg/kg
Apple and pear cider	20 mg/l
Alcoholic beverages with an alcohol content of less than 15% vol	30 mg/kg

Beverages consisting of a mixture of non-alcoholic beverages with beer or cider, wine, or liqueur and vodka products	30 mg/kg
Alcohol-free beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	10 mg/l
Wafers and cones for ice cream with no added sugar	50 mg/kg
Energy-reduced beer	10 mg/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	50 mg/kg
Dietary products, including those for weight reduction	100 mg/kg

Neotame (E961)	Biologically active food supplements: -liquid -solid -vitamins and minerals in the form of syrups and chewable tablets. Flavoured water-based non-alcoholic beverages, beverages based on fruit juices, milk and dairy products, with no added sugar or energy-reduced	
50 mg/kg		
100 mg/kg		
400 mg/kg		
20 mg/kg		
Flavoured desserts: water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based, fat-based, with no added sugar or energy-reduced	32 mg/kg	
"Snacks": flavoured, ready-to-eat, packaged dry savoury products based on starch and nuts	18 mg/kg	

Energy-reduced sweets in tablet (lozenge) form	15 mg/kg
Confectionery with no added sugar	32 mg/kg
Confectionery, energy-reduced or with no added sugar: starch-based based on cocoa or dried fruit	
	65 mg/kg
	65 mg/kg
Spreads, soft margarines	32 mg/kg
Chewing gum with no added sugar	250 mg/kg
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	26 mg/kg
Wafers and cones for ice cream (cream ice cream, milk ice cream) with no added sugar	60 mg/kg

Canned and pasteurised fruit, energy-reduced or with no added sugar	32 mg/kg
Energy-reduced jams, fruit preserves, jellies, fruit jelly confectionery	32 mg/kg
Energy-reduced processed fruit and vegetable products	32 mg/kg
Fruit and vegetable sweet-sour preserves	10 mg/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, mustard, grated horseradish	12 mg/kg
Sweet-sour fish preserves; marinades for fish, crustaceans and molluscs	10 mg/kg

Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	32 mg/kg
Energy-reduced soups	5 mg/l
Alcoholic beverages with an alcohol content of less than 15% vol	20 mg/l
Apple and pear cider	20 mg/l
Beverages consisting of a mixture of non-alcoholic beverages with beer or cider (apple, pear), wine, or liqueur and vodka products	20 mg/l
Alcohol-free beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	20 mg/l
Energy-reduced beer	1 mg/l

"Cooling" (breath-freshening) micro-sweets (tablets, lozenges) with no added sugar	200 mg/kg
Strongly flavoured (throat)	65 mg/kg
lozenges with no added sugar	
Fine bakery wares and flour	55 mg/kg
confectionery for dietary use	
Dietary products for weight reduction	26 mg/kg
Dietary products, including those for weight reduction	32 mg/kg
Biologically active food supplements:	
liquid	20 mg/kg

solid	60 mg/kg	
vitamins and minerals in the form of syrups and chewable tablets	185 mg/kg	
Neotame (E961)	Table-top sweeteners	according to TI
Saccharin and its sodium, potassium and calcium salts (E954) – singly or in combination, expressed as saccharin	Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products with no added sugar or energy-reduced	80 mg/kg
	Flavoured desserts: water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based, fat-based – with no added sugar or energy-reduced	100 mg/kg
	"Snacks": flavoured, ready-to-eat, pre-packaged dry savoury starch-based and nut-based products	100 mg/kg

Confectionery with no added sugar	500 mg/kg
Energy-reduced confectionery or confectionery with no added sugar:	
- starch-based	300 mg/kg
- cocoa-based, dried fruit-based	500 mg/kg
Spreads, soft margarines	200 mg/kg
Chewing gum with no added sugar	1,2 g/kg
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	100 mg/kg
Canned and pasteurised fruit, energy-reduced or with no added sugar	200 mg/kg

Energy-reduced jams, fruit preserves, jellies, fruit jelly confectionery	200 mg/kg
Energy-reduced processed fruit and vegetable products	200 mg/kg
Fruit and vegetable sweet-sour preserves	160 mg/kg
Sweet-sour preserves of fish, marinades for fish, crustaceans and molluscs	160 mg/kg
Fine bakery wares for dietary nutrition	170 mg/kg
Breakfast cereals with a dietary fibre content of more than 15% or a bran content of not less than 20%, energy-reduced or with no added sugar	100 mg/kg
Energy-reduced soups	110 mg/kg
Apple and pear cider	80 mg/l

Alcoholic beverages with an alcohol content of less than 15% vol	80 mg/kg

Beverages consisting of a mixture of non-alcoholic beverages and beer or cider, wine, liqueur and vodka products	80 mg/kg
Non-alcoholic beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	80 mg/l
“Cooling” (breath-freshening) micro-confectionery (tablets, pastilles) with no added sugar	3 g/kg
Wafers and cones with no added sugar for ice cream	800 mg/kg
Mustard	320 mg/kg
Sauces, vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams	160 mg/kg
Mustard, grated horseradish	320 mg/kg

Dietary products, including those for weight reduction	240 mg/kg	
Biologically active food supplements:		
-liquid	80 mg/kg	
-solid	500 mg/kg	
-vitamins and minerals in the form of syrups and chewable tablets	1,2 g/kg	
Steviol glycosides (E960), expressed as steviol equivalents[3]	Flavoured water-based non-alcoholic beverages, beverages with juice, juice-containing drinks and fruit drinks (mors) – with reduced energy value (calorie content) or with no added sugar	80 mg/l

Flavoured fermented milk products or flavoured soured milk products, including those with fruit – with reduced energy value (calorie content) or with no added sugar	100 mg/kg (l)
Nectars with reduced energy value (calorie content) or with no added sugar	100 mg/l
Desserts, other than dairy, fruit and vegetable desserts, with reduced energy value (calorie content) or with no added sugar	100 mg/kg (l)
Snacks based on potatoes, cereals, flour or starch	20 mg/kg
Processed nuts	20 mg/kg
Confectionery, including decorations, coatings and fillings, with reduced energy value (calorie content)	350 mg/kg

Cocoa products and chocolate products – with reduced energy value (calorie content) or with no added sugar	270 mg/kg
Confectionery, including decorations, coatings and fillings, based on cocoa or dried fruit – with reduced energy value (calorie content) or with no added sugar	270mg/kg
Sandwich spreads based on cocoa, milk and fat products, dried fruit – with reduced energy value (calorie content) or with no added sugar	330 mg/kg
Chewing gum with no added sugar	3300 mg/kg

Ice cream, fruit and vegetable desserts, milk-based desserts, frozen whipped desserts, puddings, edible ices – with reduced energy value (calorie content) or with no added sugar	200 mg/kg
Jams, preserves, jellies, fruit jelly confectionery with reduced energy value (calorie content)	200 mg/kg (l)
Processed fruit and vegetable products (other than compotes) with reduced energy value (calorie content)	200 mg/kg (l)
Fruit and vegetable sweet-sour preserves in vinegar, oil or brine	100 mg/kg
Soy sauce (fermented and non-fermented)	175 mg/kg (l)
Sauces (other than soy sauce), mayonnaises	120 mg/kg (l)

Sweet-sour preserves of fish, marinades for fish, crustaceans and molluscs	200 mg/kg
Breakfast cereals with a dietary fibre content of more than 15 % or a bran content of not less than 20 % – with reduced energy value (calorie content) or with no added sugar	330 mg/kg
Soups with reduced energy value (calorie content)	40 mg/l
Beverages consisting of a mixture of non-alcoholic beverages and beer or cider (apple, pear), wine, liqueur and vodka products	150 mg/l
Non-alcoholic beer or beer with an alcohol content of not more than 1,2 % vol; other types of special beer	70 mg/l
"Cooling" (breath-freshening) micro-confectionery with no added sugar	2000 mg/kg

Strongly flavoured freshening pastilles with no added sugar	670 mg/kg
Dietary products for weight reduction	270 mg/kg
Dietary products	330 mg/kg
Biologically active food supplements:	
liquid,	200 mg/kg
solid,	670 mg/kg
in the form of syrups and chewable tablets	1800 mg/kg
Table-top sweeteners	according to TD
Sheets for making wafers (wafer sheet)	330 mg/kg

Malt-based beverages, flavoured chocolate-based beverages, cappuccino coffee – with reduced energy value (calorie content) or with no added sugar [4]	20 mg/kg	
Instant coffee (including cappuccino and flavoured coffee), tea and herbal beverages – with reduced energy value (calorie content) or with no added sugar [4]	30 mg/kg	
Instant coffee (including cappuccino and flavoured coffee), tea and herbal beverages – with reduced energy value (calorie content) or with no added sugar [4]	30 mg/kg	
Erythritol (E 968)	Flavoured water-based non-alcoholic beverages, beverages with juice, juice-containing drinks – with reduced energy value (calorie content) or with no added sugar	16 g/kg

Sucralose (E955, trichlorogalactosucrose)	Flavoured water-based non-alcoholic beverages, beverages with juice; nectars, juice-containing drinks; beverages based on milk and dairy products, with no added sugar or energy-reduced	300 mg/kg
	Flavoured desserts based on water, cereals, fruit, vegetables, milk, eggs or fat, with no added sugar or energy-reduced	400 mg/kg
	"Snacks": flavoured, ready-to-	200 mg/kg
	eat, packaged dry savoury products based on starch and nuts	
	Energy-reduced confectionery in tablet (pastille) form	200 mg/kg
	Confectionery with no added	1 g/kg

sugar	
Confectionery with reduced	
calorie content or with no added sugar:	
starch-based	1 g/kg
based on cocoa or dried fruit	800 mg/kg
Spreads, soft margarines	400 mg/kg
Chewing gum with no added	3 g/kg
sugar	
Ice cream, edible ices – with reduced energy value (calorie content) or with no added sugar	320 mg/kg
Wafers and cones with no added sugar for	800 mg/kg
ice cream (cream-based, milk-based)	

Canned and	400 mg/kg
pasteurised fruit with reduced calorie content or with no added sugar	
Jams, preserves, jellies, fruit jelly confectionery with	400 mg/kg
reduced calorie content	
Processed fruit and vegetable products	400 mg/kg
with reduced calorie content	
Fruit and vegetable sweet-sour	180 mg/kg
preserves	
Sauces, sauces based on vegetable	450 mg/kg
oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams	

Mustard, grated horseradish	320 mg/kg
Mustard	140 mg/kg
Sweet-sour preserves of fish, marinades for fish, crustaceans and molluscs	120 mg/kg
Breakfast cereals with a	400 mg/kg
dietary fibre content of more than 15% or a bran content of not less than 20%, with reduced calorie content or with no added sugar	
Energy-reduced soups	45 mg/l
Alcoholic beverages with an alcohol	250 mg/l
content of less than 15% vol	
Apple and pear cider	50 mg/l
Beverages consisting of a mixture	250 mg/l

of non-alcoholic beverages and beer or cider (apple, pear), wine, liqueur and vodka products		
Sucralose (E955, trichlorogalactosucrose)	Non-alcoholic beer or beer with an alcohol content of not more than 1,2% vol; other types of special beer	250 mg/l
	Energy-reduced beer	10 mg/l
	"Cooling" (breath-freshening) micro-confectionery (tablets, lozenges) with no added sugar	2,4 g/kg
	Fine bakery wares for dietary nutrition	700 mg/kg
	Dietary products, including those for weight reduction	320 mg/kg
	Dietary products for therapeutic nutrition	400 mg/kg

Biologically active food supplements: liquid solid vitamins and minerals in the form of syrups and chewable tablets	240 mg/kg 800 mg/kg 2,4 g/kg	
Thaumatin (E957)	Confectionery with no added sugar	50 mg/kg
Cocoa-based and dried fruit-based confectionery, energy-reduced or with no added sugar	50 mg/kg	
Chewing gum with no added sugar	50 mg/kg	
Ice cream, edible ices – energy-reduced or with no added sugar	50 mg/kg	
Biologically active food supplements: vitamins and minerals in the form of syrups and chewable tablets	400 mg/kg	

Cyclamic acid and its salts, sodium and calcium cyclamates (E952) – singly or in combination, expressed as the acid	Flavoured water-based non-alcoholic beverages, and non-alcoholic beverages based on fruit juices, milk and dairy products, with no added sugar or energy-reduced	250 mg/kg
	Flavoured desserts, water-based, cereal-based, fruit-based, vegetable-based, milk-based, egg-based or fat-based – with no added sugar or energy-reduced	250 mg/kg
	Spreads, soft margarines	500 mg/kg
	Canned and pasteurised fruit, energy-reduced or with no added sugar	1 g/kg
	Energy-reduced jams, fruit preserves and fruit jelly confectionery	1 g/kg
	Energy-reduced processed fruit and vegetable products	250 mg/kg

Fine bakery wares for dietary nutrition	1,6 g/kg	
	Beverages consisting of a mixture of non-alcoholic beverages with beer or cider, wine, or liqueur and vodka products	250 mg/kg
	Dietary products, including those for weight reduction	400 mg/kg
	Biologically active food supplements:	
	-liquid	400 mg/kg
	-solid	500 mg/kg
	-vitamins and minerals in the form of syrups and chewable tablets	1,25 g/kg

Note:

[1]- the maximum level in the product for aspartame-acesulfame salt (E962) is established based on its content of aspartame (AS) or acesulfame

potassium (AC); when aspartame-acesulfame salt (E962) is used in food production, alone or in combination with aspartame (E951) and/or acesulfame potassium (E950), the maximum level of the individual sweeteners (E950 and/or E951) shall not exceed the hygienic standards established for them.

[2] Permissible intake levels of sugar alcohols (polyols) in table-top sweeteners, not more than, g/day:

sorbitol (E420) – 40; mannitol (E421) – 3; isomalt (E953) – 20; maltitol (E965) – 20; lactitol (E966) – 30; xylitol (E967) – 30; erythritol (E968) – 35.

[3] Conversion factors of steviol glycosides to steviol equivalents:

steviol – 1,0; stevioside – 0,4; rebaudioside A – 0,33; rebaudioside C – 0,34; dulcoside A – 0,4; rubusoside – 0,5; steviolbioside – 0,5; rebaudioside B – 0,4; rebaudioside D – 0,29; rebaudioside E – 0,33; rebaudioside F – 0,34; rebaudioside M – 0,25.

[4] In the reconstituted, ready-to-eat product.

Annex 14
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of propellants and packaging gases

Footnote. Annex 14 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level
Nitrogen (E941)	According to TD	according to TD
Argon (E938)		
Hydrogen (E949)		
Helium (E939)		
Nitrous oxide (E 942)		
Oxygen (E948)		
Carbon dioxide (E290)		
Butane (E943a)	For sprays – vegetable oils (only	according to TD
Isobutane (E943b)	for industrial use)	
Propane (E944)	For water-based emulsion sprays	

Annex 15
to the Technical Regulation
"Safety Requirements for Food Additives,

Hygienic standards for the use of stabilisers, emulsifiers, bulking agents and thickeners[1]

Footnote. Annex 15 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Agar (E406)	According to TD [2]	according to TD
See Annex No. 12		
Acacia gum	see gum arabic	
Arabinogalactan (E409)	According to TD [2]	according to TD
Alginic acid (E400) and its salts: ammonium alginate (E403), potassium alginate (E402), calcium alginate (E404), sodium alginate (E401)	According to TD [2]	according to TD
	See Annex No. 12	
Calcium acetate (E263)	According to TD	according to TD
	See Annexes No. 7, No. 8, No. 12	
Gellan gum (E418)	According to TD [2]	according to TD

Soybean hemicellulose (E426)	Milk-containing beverages	5 g/l
	Biologically active food supplements	1,5 g/l (kg)
	Sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	30 g/l
	Prepacked fine bakery wares	10 g/kg
	Prepacked ready-to-eat oriental noodles	10 g/kg
	Prepacked ready-to-eat rice	10 g/kg
	Prepacked processed potato and rice products, including chilled, frozen and dried products	10 g/kg

Egg products, dried, concentrated, frozen	10 g/kg	
Jelly confectionery, except jelly mini-cups	10 g/kg	
Guar gum (E412)	According to TD [2,3]	according to TD
	See Annex No. 12	
Gum arabic (E414)	According to TD[2]	according to TD
Octenyl succinic acid modified gum arabic (E423)	Canned fruit and vegetables glazed	10 g/kg
	Sauces	10 g/kg
Fatty acids (E570)	According to TD	according to TD
	See Annex No. 12	
Fatty acids (myristic,	See Annex No. 3 and No. 12	
oleic, palmitic, stearic		

and their mixtures), ammonium, potassium,		
calcium, magnesium, sodium salts (E470)		
Isomalt (E953), xylitol (E967),	According to TD[4]	according to TD
	Food products except	According to TI
lactitol (E966), maltitol and maltitol syrup (E965).	non-alcoholic beverages	
	Frozen fish, crustaceans, molluscs and cephalopods [4]	According to TI
mannitol (E421), sorbitol (E420), erythritol (E968)	Liqueurs[4]	
	According to TI	
	See Annexes No. 12 and No. 13	
Locust bean gum (E410)	According to TD[2, 3]	according to TD

See Annex No. 12		
Cassia gum (E427)	Edible ices, water ices, fruit ice cream; Fermented milk products, except unflavoured products containing live starter cultures; Dairy-based desserts, including ice cream, and similar products Fillings, glazes and coatings for fine bakery wares and desserts; Processed cheese; Sauces and salad dressings; Soups and broths (concentrates)	2,5 g/kg
	Heat-treated meat products	1,5 g/kg
Karaya gum (E416)	Breakfast cereals made from grain and potatoes	5 g/kg

Coatings for nuts	10 g/kg	
Fillings, glazes, decorative coatings for fine bakery wares and flour confectionery	5 g/kg	
Desserts	6 g/kg	
Sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	10 g/kg	
Egg liqueurs	10 g/kg	
Chewing gum	5 g/kg	
Biologically active food supplements	according to TD	
Potassium carbonate (E501)	According to TD	according to TD
	See Annex No. 7 and No.	12

Carrageenan and its ammonium, potassium and sodium salts, including furcelleran (E407), carrageenan from seaweed EUCHEUMA (E407a)	According to TD[2]	according to TD
	See Annex No. 12	
Quillaia extract (E999)	Flavoured non-alcoholic beverages, cider	200 mg/l expressed as anhydrous extract
Konjac, konjac flour (E425), konjac gum (E425i),	According to TD[2, 3]	10 g/kg
	See Annex No. 12[2, 3]	
konjac glucomannan (E425ii)		

Modified starches: Dextrins, roasted starch, white and yellow (E1400), Acetylated distarch adipate (E1422), Acetylated distarch phosphate (E1414), hydroxypropyl distarch phosphate (E1442), Distarch phosphate (E1412), phosphated distarch phosphate (E1413), acetylated starch (E1420), acetylated oxidised starch (E1451), acid-treated starch (E1401), enzyme-treated starch (E1405), alkaline-treated starch (1402), oxidised starch (1404), hydroxypropyl starch (E1440), bleached starch (1403), starch sodium octenyl (E1450), monostarch phosphate (E1410)	According to TD	according to TD

See Annex No. 12		
Starch aluminium octenyl succinate (E1452)	Encapsulated vitamin preparations	35 g/kg
Xanthan gum (E415)	According to TD[2, 3]	according to TD
	See Annex No. 12	
Lecithins (E322)	According to TD	according to TD
See Annex No. 12		
Mono- and diglycerides of fatty acids (E471)	According to TD	according to TD
	See Annex No. 12	
Soapwort root (Acanthophyllum sp.) extract (decoction)	Confectionery	according to TD
Pectins (E440)	According to TD[2]	according to TD

See Annex No. 12		
Polyvinylpyrrolidone (E1201),	See Annex No. 12	
polyvinylpolypyrrolidone (E1202)		
Polydextroses (E1200)	According to TD	according to TD
	See Annex No. 12	
Polydimethylsiloxane (E900)	See Annex No. 3 and No. 12	
Polyoxyethylene sorbitans (esters	Vegetable oil-based creams, milk and cream substitutes	5 g/kg

of polyoxyethylene sorbitan and fatty acids, Tweens): polyoxyethylene sorbitan (20) monolaurate (E432, Tween 20), polyoxyethylene sorbitan (20) monooleate (E433, Tween 80), polyoxyethylene sorbitan (20) monopalmitate (E434 Tween 40), polyoxyethylene sorbitan (20) monostearate (E435, Tween 60), polyoxyethylene (20) sorbitan tristearate (E436, Tween 65) - singly or in combination	Emulsified fat products, margarines, spreads, special-purpose fats for bakery and confectionery	10 g/kg
	Ice cream, frozen whipped desserts, edible ices	1 g/kg
	Desserts	3 g/kg
	Fine bakery wares	3 g/kg
	Sugar confectionery	1 g/kg
	Chewing gum	5 g/kg
	Sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	5 g/kg
	Soups and broths	1 g/kg

Dietary products, including products for weight reduction	1 g/kg	
Biologically active food supplements	according to TD	
Decorations, including decorations for fine bakery wares, decorative coatings (non-fruit), sweet sauces	3 g/kg	
Polyoxyethylene (8) stearate (E430), polyoxyethylene (40) stearate (E431)	Wine	according to TD
Polyethylene glycol (E1521)	Non-alcoholic beverages, including specialised beverages	1 g/kg
	Chewing gum	20 g/kg
	Biologically active food supplements in capsules and tablets	10 g/kg
	See Annex No. 6 and No. 12	

Propylene glycol alginate (E405)	Emulsified fat products	3 g/kg
	Ice cream (except plombir (high-fat ice cream), milk ice cream and cream ice cream), water ices	3 g/kg
	Fruit and vegetable products, except juice products	5 g/kg
	Sugar confectionery	1,5 g/kg
	Chewing gum	5 g/kg
	Fine bakery wares	2 g/kg
	Breakfast cereals (snacks) based on cereals and potatoes	3 g/kg
	Flavoured non-alcoholic beverages	300 mg/l
	Beer, cider	100 mg/l

Emulsion liqueurs	10 g/kg
Vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	8 g/kg
Fillings, glazes and decorative coatings for fine bakery wares and desserts	5 g/kg
Dietary products, including those for weight reduction	1,2 g/kg
Biologically active food supplements	1 g/kg
See Annex No. 12	

Sucroglycerides (E474), sucrose esters of fatty acids (E473) – singly or in combination	Sterilised cream	5 g/kg
	Dairy-based beverages	5 g/l
	Cream substitutes	5 g/kg

Heat-treated meat products	5 g/kg expressed as fat
Fat emulsions for bakery products and flour confectionery	10 g/kg
Ice cream (except plombir (high-fat ice cream), milk ice cream and cream ice cream), water ices	5 g/kg
Fresh fruit, surface treatment	according to TD
Sugar confectionery	5 g/kg
Desserts	5 g/kg
Beverage whiteners	20 g/kg
Fine bakery wares	10 g/kg
Chewing gum	10 g/kg
Non-alcoholic beverages based on coconut, almond or anise	5 g/kg

Spirit drinks, except wine and beer	5 g/kg	
Powders for the preparation of hot beverages	10 g/kg	
Vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	10 g/kg	
Soups and broths	2 g/kg	
Liquid canned coffee	1 g/l	
Biologically active food supplements	according to TD	
Dietary products, including those for weight reduction	5 g/kg	
See Annex No. 5 and No. 12		
Sucrose acetate isobutyrate (E444, SAIB)	Flavoured non-alcoholic beverages, clouded	300 mg/l

Fruit and/or vegetable juice-containing drinks	300 mg/l	
Flavoured clouded alcoholic beverages with an alcohol content of less than 15% vol	300 mg/l	
Liquorice root (Glycyrrhiza sp.) extract	Confectionery	according to TD
Sorbitans, sorbitan esters of fatty acids, Spans: sorbitan monostearate (E491, Span 60), sorbitan tristearate (E492, Span 65), sorbitan monolaurate (E493, Span 20), sorbitan monooleate (E494, Span 80), sorbitan monopalmitate (E495, Span 40) – singly or in combination	Ice cream (except plombir (high-fat ice cream), milk ice cream and cream ice cream) and edible ices	500 mg/kg (only for sorbitan tristearate (E492, Span 65))
	Fine bakery wares	10 g/kg
	Sugar confectionery	5 g/kg
	Cocoa-based sweets, chocolate (only for sorbitan monolaurate (E493, Span 20))	10 g/kg

Chewing gum	5 g/kg
Jelly-type fruit jelly confectionery (only for sorbitan monolaurate (E493, Span 20))	25 mg/kg
Desserts	5 g/kg
Liquid concentrates of tea, fruit and herbal infusions	500 mg/kg
Beverage whiteners	5 g/kg
Vegetable oil-based sauces, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	5 g/kg
Glazes, decorative coatings, fillings, except fruit fillings	5 g/kg
	10 g/kg cocoa-based (only for sorbitan tristearate (E492, Span 65))

Baker's yeast	according to TD	
Dietary products, including those for weight reduction	5 g/kg	
Biologically active food supplements	according to TD	
Other confectionery, including breath-freshening dragées	5 g/kg sugar confectionery	
	10 g/kg cocoa-based (only for sorbitan tristearate (E492, Span 65))	
see Annexes No. 5 and No. 12		
Stearyl tartrate (E483), stearyl citrate (E484) – singly or in combination	Fine bakery wares	4 g/kg
	Desserts	5 g/kg
	See Annex No. 5	

Sodium stearoyl-2-lactylate (E481), calcium stearoyl-2-lactylate (E482), singly or in combination	Fat emulsions	10 g/kg
	Bread (special varieties)	3 g/kg
	Bakery products and flour confectionery	5 g/kg
	Chewing gum	2 g/kg
	Quick-cook rice	4 g/kg
	Sugar confectionery	5 g/kg
	Desserts	5 g/kg
	Breakfast cereals (snacks) based on cereals and potatoes	5 g/kg
	Canned chopped or minced meat	4 g/kg
	Powders for the preparation of hot beverages	2 g/kg

Emulsified liqueurs, spirit drinks with an alcoholic strength of less than 15%	8 g/kg	
Fruit mustard	2 g/kg	
Food products for dietary therapeutic and dietary preventive nutrition, including those for weight reduction	2 g/kg	
See Annex No. 5		
Food-grade tannins (E181)	According to TD	according to TD
	See Annex No. 11	
Tara gum (E417)	According to TD	according to TD
Sodium tartrates (E335),	According to TD	according to TD
potassium tartrates (E336),	See Annex No. 7	
potassium sodium tartrates (E337)		

Thermally oxidised soya bean oil with mono- and diglycerides of fatty acids, TOSOM (E479)	Emulsified fat products, margarines, spreads and special-purpose fats used for frying and for greasing baking tins	5 g/kg
Tragacanth (E413)	According to TD[2]	according to TD
See Annex No. 12		
Triacetin (E1518, glyceryl triacetate)	Chewing gum	according to TD
	See Annex No. 12	
Triethyl citrate (E1505)	Dried egg white	according to TD
	Biologically active food supplements in capsules and tablets	3,5 g/kg
	See Annex No. 12	
Ammonium salts of phosphatidic	Cocoa and chocolate	10 g/kg

acid (ammonium phosphatides, E442)	Cocoa-based sweets	10 g/kg
Phosphoric acid (E338) and food phosphates: Phosphates of: ammonium (E 342), potassium (E340), calcium (E341, 542), magnesium (E343), sodium (E339), Pyrophosphates (E450), Triphosphates (E451), Polyphosphates (E452) – added phosphate singly or in combination, expressed as P_2O_5	Sterilised milk	1 g/l
	Concentrated milk with a dry matter content of less than 28%	1 g/l
	Concentrated milk with a dry matter content of more than 28%	1,5 g/l
	Milk powder and skimmed milk powder	2,5 g/l
	Pasteurised and sterilised cream	5 g/l
	Whipped cream and its vegetable fat-based substitutes	5 g/l
	Unripened cheese (except Mozzarella)	2 g/kg

Processed cheese and its substitutes	20 g/kg
Chocolate and barley milk-based drinks	2 g/kg
Sour cream butter	2 g/kg
Spreads and margarines	5 g/kg
Ice cream (except plombir (high-fat ice cream), milk ice cream and cream ice cream), water ices	1 g/kg
Desserts, including dairy-based desserts (ice cream)	3 g/kg
Desserts, dry powdered mixes	7 g/kg
Fruit products, glazed fruit	800 mg/kg
Processed potato products, including frozen, chilled and dried products	5 g/kg

Processed potato products, including frozen, chilled and dried products, and pre-fried frozen potatoes	5 g/kg
Bakery products and flour confectionery	20 g/kg
Sugar confectionery	5 g/kg
Icing sugar	10 g/kg
Chewing gum	according to TD
Flour	2,5 g/kg
Flour-based dry mixes with added sugar and raising agents for baking muffins, cakes, pancakes, etc.	20 g/kg
Pasta	0,9 g/kg
Semi-finished pasta products	2,5 g/kg
Batter	12 g/kg

Extruded cereal products, breakfast cereals	5 g/kg
Food products, dry, powdered	10 g/kg
Specialised food products	5 g/kg

Meat products and poultry meat products, except: semi-finished products manufactured without the addition of non-meat ingredients; minced meat	3 g of added phosphate per 1 kg of meat raw materials, 8 g of total (added + natural) phosphate per 1 kg of finished product
Fish fillets, unprocessed, frozen	5 g/kg added phosphate 10 g/kg total (added + natural) phosphate
Molluscs and crustaceans (processed and unprocessed), frozen	5 g of added phosphate per 1 kg of crustacean raw materials 10 g of total (added + natural) phosphate per 1 kg of crustacean raw materials
Fish and shrimp paste	5 g/kg

Minced fish, minced crustaceans – raw, frozen, and products thereof	5 g of added phosphate per 1 kg of fish raw materials, 10 g of total (added + natural) phosphate per 1 kg of finished product
Canned crustacean products	1 g of added phosphate per 1 kg of crustacean raw materials
Liquid egg products (melange, egg white, egg yolk)	10 g/kg
Sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based creams, including emulsified ones	5 g/kg
Soups and broths (concentrates)	3 g/kg
Beverage clouding agents	30 g/l
Specialised beverages for athletes, artificially mineralised non-alcoholic beverages	500 mg/l

Phosphoric acid (E338) and food phosphates: Phosphates: ammonium (E 342), potassium (E340), calcium (E341, 542), magnesium (E343), sodium (E339), Pyrophosphates (E450), Triphosphates (E451), Polyphosphates (E452) – added phosphate singly or in combination expressed as P_2O_5	Plant protein-based beverages	20 g/l
	Alcoholic beverages (except wine and beer)	1 g/l
	Tea and herbal teas, dry, instant	2 g/kg
	Salt and salt substitutes	10 g/kg
	Flavoured syrups (decorative coatings) for milkshakes and ice cream; syrups for fritters, pancakes and kulich (Easter cakes)	3 g/kg
	Glazes for meat and vegetable products	4 g/kg
	Biologically active food supplements	according to TD
	Flavoured non-alcoholic beverages	700 mg/l

Whey protein for the production of sports drinks	4 g/kg	
Furcelleran	See Carrageenan	
Chitosan, chitosonium hydrochloride	According to TD	according to TD

Cellulose: microcrystalline cellulose (E460i), powdered cellulose (E460ii) Modified cellulose: hydroxypro-pyl methyl cellulose (E464), hydroxypro-pyl cellulose (E463), carboxymethyl-cellulose (CMC), carboxymethyl-cellulose sodium salt, cellulose gum (E466), carboxyme-thyl cellulose fermented, cellulose gum fermented (E469), methyl cellulose (E461), methyl ethyl cellulose (E465), ethyl hydro-xyethyl cellulose (E467), ethyl cellulose (E462)	According to TD	according to TD

See Annexes No. 12		
croscarmellose (cross-linked sodium carboxymethyl cellulose), E468	Solid-form biologically active food supplements	30 g/kg
	See Annex No. 12	
beta-Cyclodextrin (E459)	Food products in tablets (tablet forms)	according to TD
	Chewing gum	20 g/kg
	Non-alcoholic beverages	500 mg/kg
	flavoured, including specialised	
	Snacks (breakfast cereals) based on	500 mg/kg
	cereals, potatoes and other vegetables and greens	
	Encapsulated flavorings:	

-in flavoured teas and	500 mg/kg	
flavoured powdered instant beverages (ready for consumption or reconstituted according to the manufacturer's instructions)		
-in flavoured snacks and dry	1 g/kg	
breakfast cereals (ready for consumption or reconstituted according to the manufacturer's instructions)		
See Annexes No. 6 and No. 12		
Potassium citrates (E332), calcium citrates (E333), sodium citrates (E331)	According to TD	according to TD
	See Annex No. 7	

Glycerol esters of tartaric, acetic and fatty acids (E472f), glycerol esters of diacetyltartaric and fatty acids (E472e), glycerol esters of citric and fatty acids (E472c), glycerol esters of lactic and fatty acids (E472b), glycerol esters of acetic and fatty acids (E472a), esters of mono- and diglycerides of fatty acids and tartaric acid (E472d)	According to TD	according to TD
	See Annex No. 12	
Glycerol esters of resin acids (E445)	Cloudy flavoured non-alcoholic beverages	100 mg/kg
	Fruit and (or) vegetable juice-containing drinks	100 mg/kg
	Citrus fruits, surface treatment	50 mg/kg
	Cloudy alcoholic beverages	100 mg/kg
Polyglycerol esters of fatty acids (E475)	Milk and cream substitutes	5 g/kg

Emulsified fat products, margarines, spreads, special-purpose fats	5 g/kg
Sugar confectionery	2 g/kg
Chewing gum	5 g/kg
Bakery and flour confectionery	10 g/kg
products	
Desserts	2 g/kg
Egg products	1 g/kg
Beverage whiteners	500 mg/kg
Emulsified liqueurs	5 g/kg
Granulated breakfast cereals	10 g/kg
Dietary products, including for weight control	5 g/kg
Biologically active food supplements	according to TD

See Annex No. 12		
Polyglycerol esters of interesterified ricinoleic acids (Polyglycerol polyricinoleate, E476)	Spreads and margarines with a fat content of 41 % or less	4 g/kg
	Dressings, seasonings	4 g/kg
	Jellied desserts	4 g/kg
	Sugar confectionery based on	5 g/kg
	cocoa, and chocolate, chocolate glaze	
Propylene glycol esters of fatty acids (E477)	Milk and cream substitutes	5 g/kg
	Fat emulsions for bakery products and flour confectionery	10 g/kg
	Ice cream, frozen whipped desserts, edible ices	3 g/kg

Beverage whiteners	1 g/kg
Desserts	5 g/kg
Sugar confectionery	5 g/kg
Fine bakery wares and confectionery	5 g/kg
Whipped decorative dessert toppings, other than milk-based and cream-based	30 g/kg
Dietary products, including for weight reduction	1 g/kg
Sucrose esters of fatty acids (E473)	
Sorbitan esters of fatty acids, Spans (E491- E 495)	See Sorbitans

Note:

[1] Conversion factors for salts to the corresponding acid are given in Annex 30 to this Technical Regulation.

[2] For agar (E406), alginic acid and its salts, alginates (E400 – E404), arabinogalactan (E409), pectins (E440), and for guar gum (E412), locust bean gum (E410), konjac (E425, 425i, E425ii), gum arabic (E414),

carrageenan (E407, E407a), xanthan gum (E415), tragacanth (413), tara gum (E417), gellan gum (E418) – except for the production of jelly mini-cups (portioned jelly). The food additive konjac (E425, 425i, E425ii) – except for the production of jelly sweets (jelly confectionery).

[3] For guar gum (E412), locust bean gum (E410), konjac (E425, 425i, E425ii), xanthan gum (E415) and tara gum (E417) – except for the production of ready-to-eat dry (dehydrated) food products that may rehydrate on ingestion.

[4] When used other than as sweeteners – for food products other than non-alcoholic beverages and the food products specified in subitem "a" of item 1 of part 17 of Article 7 of this Technical Regulation.

Annex 16
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of flavour enhancers

Footnote. Annex 16 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Aspartame (E951)[1]	Chewing gum with sugar	2,5 g/kg
See Annex No. 13		
Acesulfame potassium (E950)[1]	Chewing gum with sugar	800 mg/kg
	See Annex No. 13	
Zinc acetate (E650)	Chewing gum	1 g/kg
Glycine and its sodium salt (E640)	According to TD	according to TD

Glutamic acid (E620) and its glutamate salts: ammonium (E624), potassium (E622), calcium (E623), magnesium (E625), sodium (E621) – singly or in combination, expressed as glutamic acid Guanylic acid (E626), potassium guanylate (E628), calcium guanylate (E629), sodium guanylate (E627), inosinic acid (E630) potassium inosinate (E632), calcium inosinate (E633), sodium inosinate (E631), calcium 5-ribonucleotides (E634), disodium 5'-ribonucleotides (E635) – singly or in combination, for guanylates and inosinates – expressed as the corresponding acid	food products (except for the products specified in subitem "a" of item 1 of part 17 of Article 7 of this Technical Regulation)	10 g/kg
	seasonings and spices	according to TD
	food products (except for the products specified in subitem "a" of item 1 of part 17 of Article 7 of this Technical Regulation)	500 mg/kg
	seasonings and spices	according to TD
Carbamide (E927b, urea)	Chewing gum with no added sugar	30 g/kg

Neohesperidine dihydrochalcone (E959)[1]	Chewing gum with sugar	150 mg/kg
	Spreads and margarines	5 mg/kg
	Meat products	5 mg/kg
	Fruit jellies (fruit jelly confectionery)	5 mg/kg
	Vegetable proteins	5 mg/kg
	See Annex No. 13	
Neotame (E961)	Flavoured water-based non-alcoholic beverages, and non-alcoholic beverages based on fruit juices, milk and dairy products, with no added sugar or energy-reduced	2 mg/l
"Snacks": flavoured, ready-to-eat, packaged, dry, savoury starch-based products and coated nuts;	2 mg/l	

Starch-based confectionery, energy-reduced or with no added sugar;	3 mg/l	
Breath-freshening micro-confectionery with no added sugar;	3 mg/l	
Flavoured throat pastilles with no added sugar;	3 mg/l	
Chewing gum with sugar;	3 mg/l	
Energy-reduced jams, jellies and fruit jelly confectionery	2 mg/l	
Sauces	2 mg/l	
Biologically active food supplements (liquid and powdered); Biologically active food supplements: vitamins and minerals in the form of syrups and chewable tablets	2 mg/l	
Thaumatin (E957)[1]	Chewing gum with sugar	10 mg/kg
Desserts	5 mg/kg	

Flavoured non-alcoholic beverages	0,5 mg/l
See Annex No. 13	

Note:

[1]- Aspartame, acesulfame potassium, neohesperidine dihydrochalcone, neotame and thaumatin are used only as flavour enhancers. Where these food additives are used in combination in the manufacture of chewing gum, their maximum levels shall be reduced proportionally, i.e. the total amount (expressed as % of the maximum levels of the individual substances) shall be not more than 100%.

Annex 17
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of colour retention agents (stabilisers)

Footnote. Annex 17 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food additive (E number)	Food products	Maximum level in the product
Ascorbic acid (E300)and its salts	According to TD	according to TD
ascorbates: potassium (E303), calcium (E302), sodium (E301)	See Annex No. 4 and No. 5	
Magnesium hydroxide (E528), magnesium carbonate (E504)	According to TD	according to TD
	See Annex No. 7	
Isoascorbic (erythorbic) acid (E315), sodium isoascorbate (E316)	Non-alcoholic and alcoholic beverages	according to TD
	See Annex No. 4	
Potassium nitrate (E252), sodium nitrate (E251)	See Annex No. 8	
Potassium nitrite (E249), sodium nitrite (E250)	See Annex No. 8	
Ferrous lactate (E585), ferrous gluconate (E579)	Olives (darkened by oxidation)	150 mg/kg expressed as Fe

Citric acid (E330)	according to TD	according to TD

Annex 18
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Food products for which both a list of food additives used "according to TD" and their permitted levels of use are established

Footnote. Annex 18 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Food products	Food additive (E number)	Maximum level in the product
Cocoa and chocolate products	Citric acid (E330)	5 g/kg for chocolate and cocoa products, 10 g/kg for milk chocolate
	Lecithins, phosphatides (E322)	according to TD
	Tartaric acid (E334)	5 g/kg
	Glycerol (422)	according to TD
	Mono- and diglycerides of fatty acids (E471)	according to TD
	Citric and fatty acid esters of glycerol (E472c)	according to TD

Calcium carbonate (E170) Sodium carbonates (E500) Potassium carbonates (E501) Ammonium carbonates (E503) Magnesium carbonates (E504) Sodium hydroxide (E524) Potassium hydroxide (E525) Calcium hydroxide (E526) Ammonium hydroxide (E527) Magnesium hydroxide (E528) Magnesium oxide (E530)	70 g/kg of fat-free dry matter, expressed as calcium carbonates

Gum arabic (E414)	according to TD	
Pectins (E440) (only when used as a glazing agent)		
	Polydextrose (E1200) – only for products with reduced energy value (calorie content) or with no added sugar	according to TD
	Carrageenan (E407, E407a) – only for products with reduced energy value (calorie content) or with no added sugar	according to TD
	Quercetin, dihydroquercetin – singly or in combination	200 mg/kg (expressed on the fat basis)
Fruit juices	Citric acid (E330)	3 g/l
	Ascorbic acid (E300)	according to TD
	Malic acid (E296) - pineapple juice	3 g/l

Tartaric acid (E334)	4 g/l	
Pectins (E440) – pineapple juice and passion fruit juice	3 g/l	
Calcium carbonate (E170) and	according to TD	
Potassium tartrates (E336) – grape juice		
Nectars	Citric acid (E330)	5 g/l
	Ascorbic acid (E300)	according to TD
	Lactic acid (E270)	5 g/l
	Tartaric acid (E334)	4 g/l
	Pectins (E440)- for pineapple nectar and passion fruit nectar	3 g/l

Jams and jellies, marmalades and other similar spreads, including low-calorie spreads	Pectins (E440) Lactic acid (E270) Malic acid (E296) Ascorbic acid (E300) Calcium lactate (E327) Citric acid (E330) Sodium citrates (E331) Calcium citrates (E333) Tartaric acid (E334) Sodium tartrates (E335) Sodium malates (E350)	according to TD
	Alginic acid (E400) Sodium alginate (E401) Potassium alginate (E402) Ammonium alginate (E403) Calcium alginate (E404) Agar (E406) Carrageenan and its sodium, potassium and ammonium salts, including furcelleran (E407) Locust bean gum (E410) Guar gum (E412) Xanthan gum (E415) Gellan gum (E418)	10 g/kg singly or in combination
	Mono- and diglycerides of fatty acids (E471)	according to TD

Calcium chloride (E509) Sodium hydroxide (E524)		
Fruit compotes	Sodium citrates (E331) Potassium citrates (E332) Pectin (E440)- except for apple compote Calcium chloride (E509)	according to TD
Milk powder	Sodium ascorbate (E301) Ascorbic acid (E300) Ascorbyl palmitate (E304i) Ascorbyl stearate (E304ii) Lecithins, phosphatides (E322) Sodium citrates (E331) Potassium citrates (E332) Carrageenan and its sodium, potassium and ammonium salts, including furcelleran (E407) Sodium carbonates (E500) Potassium carbonates (E501) Calcium chloride (E509)	according to TD

Pasteurised cream	Sodium alginate (E401) Potassium alginate (E402) Carrageenan and its sodium, potassium and ammonium salts, including furcelleran (E407) Carboxymethyl cellulose, sodium salt (E466) Mono- and diglycerides of fatty acids (E471)	according to TD
Unprocessed fruit and vegetables: frozen, packaged chilled ready-to-eat, packaged peeled potatoes	Ascorbic acid (E300) Sodium ascorbate (E301) Calcium ascorbate (E302) Citric acid (E330) Malic acid (E296)- only for peeled potatoes	according to TD
Unprocessed fish, crustaceans and molluscs, including frozen	Calcium citrates (E333)	according to TD
Quick-cook rice	Mono- and diglycerides of fatty acids (E471) Acetic and fatty acid esters of glycerol (E472a)	according to TD

Non-emulsified vegetable oils and animal fats (except unrefined pressed vegetable oils and olive oil)	Lactic acid (E270)	according to TD
	Ascorbic acid (E300)	
	Ascorbyl palmitate (E304i)	
	Ascorbyl stearate (E304ii) Tocopherol-rich extract (E306) Alpha-tocopherol (E307)	
	Synthetic gamma-tocopherol (E308) Synthetic delta-tocopherol (E309)	
	Lecithins (322)	30 g/l
	Citric acid (E330) Sodium citrates (E331) Potassium citrates (E332) Calcium citrates (E333)	according to TD
	Mono- and diglycerides of fatty acids (E471)	10 g/l
	Citric and fatty acid esters of glycerol (E472c)	according to TD

Refined olive oil, including olive-pomace oil	Alpha-tocopherol (E307)	200 mg/kg
Ripened cheese, including sliced and grated	Calcium carbonate (E170) Magnesium carbonates (E504) Calcium chloride (E509) Glucono-delta-lactone (E575) Cellulose (460)-for sliced and grated ripened cheese Sodium hydrogen carbonate (E500ii)- only for sour milk cheese	according to TD
Whey cheese	Acetic acid (E260) Lactic acid (E270) Citric acid (E330) Powdered cellulose (E460ii)- only for grated and sliced cheese Glucono-delta-lactone (E575)	according to TD

Fruit and vegetables, canned and pasteurised	Acetic acid (E260) Potassium acetates (E261) Sodium acetates (E262) Calcium acetates (E263) Malic acid (E296) Ascorbic acid (E300) Sodium ascorbate (E301) Calcium ascorbate (E302) Lactic acid (E270) Sodium lactate (E325) Potassium lactate (E326) Calcium lactate (E327) Citric acid (E330) Sodium citrates (E331) Potassium citrates (E332) Calcium citrates (E333) Tartaric acid (E334) Sodium tartrates (E335) Potassium tartrates (E336) Sodium potassium tartrate (E337) Calcium chloride (E509) Glucono-delta-lactone (E575)	according to TD
Small-cut boneless (bone-in) semi-finished meat products, minced meat and/or poultry meat (raw, prepacked)	Potassium acetates (E261) Sodium acetates (E262) Ascorbic acid (E300) Sodium ascorbate (E301) Calcium ascorbate (E302) Sodium lactate (E325) Potassium lactate (E326) Citric acid (E330) Sodium citrates (E331) Potassium citrates (E332) Calcium citrates (E333)	according to TD

Bread	Acetic acid (E260) Potassium acetates (E261) Sodium acetates (E262) Calcium acetates (E263) Ascorbic acid (E300) Sodium ascorbate (E301) Calcium ascorbate (E302) Ascorbyl palmitate (E304i) Ascorbyl stearate (E304ii) Lecithins, phosphatides (E322) Lactic acid (E270) Sodium lactate (E325) Potassium lactate (E326) Calcium lactate (E327) Mono- and diglycerides of fatty acids (E471) Acetic and fatty acid esters of glycerol (E472a) Tartaric acid esters of mono- and diglycerides of fatty acids (E472d) Diacetyltartaric and fatty acid esters of glycerol (E472e) Mixed tartaric, acetic and fatty acid esters of glycerol (E472f)	according to TD

Semi-finished pasta product	Lactic acid (E270) Ascorbic acid (E300) Sodium ascorbate (E301) Lecithins, phosphatides (E322) Citric acid (E330) Tartaric acid (E334) Mono- and diglycerides of fatty acids (E471) Glucono-delta-lactone (E575)	according to TD
Pasta made from soft wheat	Lactic acid (E270) Ascorbic acid (E300) Sodium ascorbate (E301) Lecithins, phosphatides (E322) Citric acid (E330) Tartaric acid (E334) Mono- and diglycerides of fatty acids (E471) Glucono-delta-lactone (E575)	according to TD
	Guar gum (E412)	7,5 g/kg of flour
	Xanthan gum (E415)	singly or in combination
	Dextrins (E1400)	30 g/kg of flour

Sodium citrates (E331)	1 g/kg of flour	
Beer	Lactic acid (E270) Ascorbic acid (E300) Sodium ascorbate (E301) Citric acid (E330) Gum arabic (E414)	according to TD
Sour cream butter	Sodium carbonates (E500)	according to TD
Goat's milk, ultra-high temperature treated	Sodium citrates (E331)	4 g/l
Chestnuts in syrup	Locust bean gum (E410) Guar gum (E412) Xanthan gum (E415)	according to TD

Unflavoured fermented cream products containing live starter cultures, or substitute products with a fat content of less than 20%"	Agar (E406) Carrageenan (E407) Locust bean gum (E410) Guar gum (E412) Xanthan gum (E415) Pectins (E440) Cellulose (E460) Carboxymethyl cellulose (E466) Mono- and diglycerides of fatty acids (E471) Oxidised starch (E1404) Monostarch phosphate (E1410) Distarch phosphate (E1412) Phosphated distarch phosphate (E1413) Acetylated distarch phosphate (E1414) Acetylated starch (E1420) Acetylated distarch adipate (E1422) Hydroxypropyl starch (E1440) Hydroxypropyl distarch phosphate (E1442) Starch sodium octenyl succinate (E1450) Acetylated oxidised starch (E1451)	according to TD

Annex 19
to the Technical Regulation

"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

List of flavouring substances permitted for use in the production of food flavourings

Footnote. Annex 19 as revised by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
1	2	3	4	5	6	7	8
01.001	2633	491		138-86-3	Limonene	Limonene	1,8(9)-p-M Mentha-1 isopropen Dipentene Citrene
01.002	2356	620	1325	99-87-6	1-Isopropyl-4-methylbenzene	1-Isopropyl-4-methylbenzene	p-Cymene isopropylb 1- methyl Methyl-1- Methyl-4- isopropylb

01.003	2903	2114	1330	127-91-3	Pin-2(10)-ene	Pin-2(10)-ene	beta-Pine methylen
01.004	2902	2113	1329	80-56-8	Pin-2(3)-ene	Pin-2(3)-ene	alpha-Pin bicyclo[3.
01.005	3046	2115	1331	586-62-9	Terpinolene	Terpinolene	p-Menth-1 4-isopropyli 1,4(8)- Te 1,4(8)-die
01.006	2856	2117	1328	99-83-2	alpha-Phellandrene	alpha-Phellandrene	Phellandr isopropyl- 4-isoprop cyclohexa diene

01.007	2252	2118	1324	87-44-5	beta-Caryophyllene	beta-Caryophyllene	Caryophy 6,10,10- t [7,2,0]-un 4,11,11-T bicyclo[7. ene

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name
1	2	3	4	5	6	7	8

01.008	2762	2197	1327	123-35-3	Myrcene	Myrcene	7-Meth octadi methy

01.009	2229	2227	1323	79-92-5	Camphene	Camphene	3,3- D methy 2,2- D methy
01.010	3144	2260	1333	1195-32-0	1-Isopropenyl-4-methylbenzene	1-Isopropenyl-4-methylbenzene	4,alph p- Isop Methy isopro tolylpr
01.016	3331	10979	1336	495-62-5	1,4(8),12-Bisabolatriene	1,4(8),12-Bisabolatriene	gamm gamm 1-Met 1,4-he cycloh (4-methy enylid

01.017	3443	11030	1337	4630-07-3	Valencene	Valencene	1,2,3,5 1,8a-d isopro 1,2-Di isopro bicycl
01.018	3539	11015	1338	13877-91-3	beta-Ocimene	beta-Ocimene	trans- octatr 3,7-Di 1,3(tra
01.019	3558	11023	1339	99-86-5	alpha-Terpinene	alpha-Terpinene	1-Meth cycloh 1,3-di

01.020	3559	11025	1340	99-85-4	gamma-Terpinene	gamma-Terpinene	1-Meth cycloh Mosle Menth
01.024		11931	1345	5208-59-3	beta-Bourbonene	beta-Bourbonene	2-Meth isopro tricycl
01.026			1347	88-84-6	1(5),7(11)-Guaiadiene	1(5),7(11)-Guaiadiene	1,4-di yliden hexah azuler octahy (1- me cis)-; 2 5-isop bicycl 1,4-di yliden

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn nam
1	2	3	4	5	6	7	8
							1,2, octa dim ylide hexa guai 1(5) guai 1,2, 1,4- ethy

01.027	3331			17627-44-0	Bisabola-1,8,12-triene	Bisabola-1,8,12-triene	1-m 2,5- bisa bisa 1,8, alph cycl dim yl)-1 dim yl)-1 met hept met hept (6-m yl)cy

01.028				495-61-4	beta-Bisabolene	beta-Bisabolene	(4R) met yl)cy bisa trien b-bis (4-m yl)-1 met met cycl met met yl)cy
01.029	3821	10983	1342	13466-78-9	delta-3-Carene	delta-3-Carene	3-Ca Care Trim 3,7,7 Trim 3-en bicy

01.033				590-73-8	2,2-Dimethylhexane	2,2-Dimethylhexane	2,2-hexa
01.034				589-43-5	2,4-Dimethylhexane	2,4-Dimethylhexane	(±)-(±)-hexa
01.035				673-84-7	2,6-Dimethylocta-2,4,6-triene	2,6-Dimethylocta-2,4,6- triene	Alloc dime (E+Z octa 2,4,6 tran 2,4,6 dime (E+Z 2,4,6 alloc tran 2,4,6

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, syste name
1	2	3	4	5	6	7	8
							2,6-dimethyl-; 2 octatriene, 2,6- dimethyl-, (E+Z
01.038				112-40-3	Dodecane	Dodecane	adakane 12; C1 alkanes; N-dode norpar 13; norm M

01.039		10996		20307-84-0	delta-Elemene	delta-Elemene	1,3,6-elematrien 4-ethenyl-4- me propan-2-yl-3-pr ylcyclohexene; (ethenyl-4- meth methylethenyl)- methylethyl) cyc (3R-trans)-4- eth methyl-3-(1-met 1-(1- methyleth cyclohexene; (1 isopropenyl-1-vi menth-3-ene; (1 isopropenyl-1-vi menth-3-ene

01.040	3839	10998	1343	502-61-4	alpha-Farnesene	alpha-Farnesene	1,3,6,10-Dodeca 3,7,11-trimethyl isomer); 3,7,11-Trimethyldodeca tetraene

01.045	2633	491	1326	5989-27-5	d-Limonene	d-Limonene	dextro-limonene 4-prop-1-en-2-ylcyclohexene ; citrene; citrusD-D-limonenecitre limoneneDpure; limoneneR+ SPr dextro-limonene (+)-p-mentha- 1 (+)-para-mentha (R)- (+)-para-mentha D-para-mentha- dextro-para-mer diene; (+)-1,8-p menthadiene; 1, menthadiene; 1, menthadiene; (R methyl-4-(1-met cyclohexene; (R 4-(1-methylethenyl)c (R)-1-methyl- 4- methylvinyl)cyc (R)-1- methyl-4- 1-cyclohexene; methyl-4-prop-1 ylcyclohexene; (4-isopropenyl-1- methylcyclohex

01.046	2633	491		5989-54-8	l-Limonene	l-Limonene	laevo-limonene; prop-1-en-2- ylc ; cyclohexene, 1 (1-methylethen ;(4S)-limonene;

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms,
1	2	3	4	5	6	7	8

							(S)-(-)-p-me para- ment mentha-1,8 1-methyl-4 cyclohexen methylethe 1-methyl- 4 methylviny methyl-4-(p yl)cyclohex 4-isopropen (4S)-1-met ylcyclohexe isopropeny methylcycl
01.054				629-62-9	Pentadecane	Pentadecane	N-pentadec
01.057				629-59-4	Tetradecane	Tetradecane	N-tetradeca

01.059		11018		3387-41-5	4(10)-Thujene	4(10)-Thujene	Sabinene; 4 propan-2- y bicyclo(3.1 methylene- (9CI); bicyc isopropyl-4 bicyclo[3.1 methylene- methylene- methylethy 4-methylen propyl)bicy methyliden yl)bicyclo[3 methyliden ylbicyclo[3 propyl-4- methylenb iso propyl-4 ethylenebi sabinane; t ene; D-thujane; thujene

01.061	3795		1341	16356-11-9	Undeca-1,3,5-triene	Undeca-1,3,5-triene	galbanumc galbanolen galbanumc 1,3,5-triene triene; tran 1,3,5-triene undecatrie
01.064	3539			3338-55-4	cis-3,7-Dimethyl-1,3,6-octatriene	cis-3,7-Dimethyl-1,3,6-octatriene	(Z)-beta-oc dimethyloc 3,7-dimeth (Z)-beta-3, triene; cis- 1,3,6,-trien cis-3,7-dim (3Z)-3,7-

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synony name
1	2	3	4	5	6	7	8
							dimethy triene; dimethy triene; ocimen ocimen octatrie dimethy

01.070	4293			111-66-0	1-Octene	1-Octene	1-capry a-octen octene; octene; a-octyle
01.077			1344	1489-56-1	1-Methyl-1,3-cyclohexadiene	1-Methyl-1,3-cyclohexadiene	2,3-dihy 5,6-dihy 1-methy diene
02.001	2179	49	251	78-83-1	2-Methylpropan-1-ol	2-Methylpropan-1-ol	isobuty methylp butanol alcohol butylalk hydroxy 2-methy alcohol; propano methylp methylp methylp 1-propa iso prop

02.002	2928	50	82	71-23-8	Propan-1-ol	Propan-1-ol	albacol; alcool p propylic carbino hydroxy osmoso propano 1-propy N-propy propylic propylo
02.003	2057	51	52	123-51-3	Isopentanol	Isopentanol	Isoamyl Isopent Amylisc Methyl- Pentylis Isobuty 3-Methy
02.004	2178	52	85	71-36-3	Butan-1-ol	Butan-1-ol	Propylc Hydroxy Butyrica
02.005	2567	53	91	111-27-3	Hexan-1-ol	Hexan-1-ol	Alcohol Hexylal Caproic Amylca Hexano

02.006	2800	54	97	111-87-5	Octan-1-ol	Octan-1-ol	Alcohol Octylalc Heptylc Caprylic Capryla Octylalc
02.007	2789	55	100	143-08-8	Nonan-1-ol	Nonan-1-ol	Alcohol alcohol; Octyl ca Pelargo Nonyl a
02.008	2617	56	109	112-53-8	Dodecan-1-ol	Dodecan-1-ol	Alcohol Lauryla Laurica Dodecy Dodeca Undecy
02.009	2554	57	114	36653-82-4	Hexadecan-1-ol	Hexadecan-1-ol	Cetylalc 16; n-hexac Palmity

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, sy name
1	2	3	4	5	6	7	8
02.010	2137	58	25	100-51-6	Benzyl alcohol	Benzyl alcohol	alpha-Hydrox Phenylcarbinc Phenylmethar Phenylmethyl

02.011	2309	59	1219	106-22-9	Citronellol	Citronellol	3,7-dimethylo (+/-)-citronell citronellol; be DL- citronellol dimethyl-2-oc dimethyl-6-oc dimethyl-6- o dimethyl-oct- 3,7-dimethyloct-6 elenol; 6-octe dimethyl-; 6-d dimethyl
02.012	2507	60	1223	106-24-1	Geraniol	Geraniol	2,6-Dimethyl- 8-ol; trans-3,7 Dimethyl-2,6- ol; 3,7- Dimet 2(trans),6-die
02.013	2635	61	356	78-70-6	Linalool	Linalool	2,6-Dimethyl- ol-6; 2,6- Dim octadien-6-ol; Licareol; Coria Dimethylocta- ol

02.014	3045	62	366	98-55-5	alpha-Terpineol	alpha-Terpineol	alpha-Terpine 4-isopropyl-1- cyclohexen-8- Terpilenol; Terpineolschl Menth-1-en-8
02.015	2665	63	427	89-78-1	Menthol	Menthol	2-Isopropyl-5- methylcycloh Hexahydrothy Methyl-2- isopropylhexa 5-Methyl-2- isopropylcyclo cis(1,3)-trans(Menthan-3-ol
02.016	2157	64	1385	507-70-0	DL-Borneol	DL-Borneol	Camphol; Bar Camphanol; 2 Hydroxycamp Camphanol; B Borneocamph Trimethyl- bicyclo[2.2.1]
02.017	2294	65	647	104-54-1	Cinnamyl alcohol	Cinnamyl alcohol	Cinnamicalco Phenylallylalc Phenyl-2-prop Propen-1-ol,-3 Phenylprop-2- enol

02.018	2772	67	1646	7212-44-4	Nerolidol	Nerolidol	3,7,11- Trime dodecatrien-3 Peruviol; Dod Melaleucol; 3, Trimethyl-1,6 dodecatrien-3
02.019	2858	68	987	60-12-8	2-Phenylethan-1-ol	2-Phenylethan-1-ol	Phenethylalco Phenethylalco Phenyl-2-etha Phenylethylal Benzylcarbino
02.020	2562	69	1354	2305-21-7	Hex-2-en-1-ol	Hex-2-en-1-ol	2-hexen-1-ol, 2-hexenol, 3-propylallylalco

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno name
1	2	3	4	5	6	7	8
02.021	2548	70	94	111-70-6	Heptan-1-ol	Heptan-1-ol	Hept 7; Hy Enan Enan pri.H carbi
02.022	2801	71	289	123-96-6	Octan-2-ol	Octan-2-ol	Octy Meth Capr Hexy

02.023	2805	72	1152	3391-86-4	Oct-1-en-3-ol	Oct-1-en-3-ol	1-Oc Amyl (Amy Mats Mats Penty
02.024	2365	73	103	112-30-1	Decan-1-ol	Decan-1-ol	Alcoh Decy Nony Decy Capr
02.026	2391	75	272	106-21-8	3,7-Dimethyloctan-1-ol	3,7-Dimethyloctan-1-ol	Tetra Dihy
02.027	2980	76	1222	6812-78-8	Rhodinol	Rhodinol	alpha Dime ol; 3, ol

02.028	3060	77	357	78-69-3	3,7-Dimethyloctan-3-ol	3,7-Dimethyloctan-3-ol	Tetra Tetra Ethyl
02.029	2478	78	1230	4602-84-0	3,7,11-Trimethyldodeca-2,6,10-trien-1-ol	3,7,11-Trimethyldodeca-2,6,10-trien-1-ol	Farn 2,6,1 dode
02.030	2065	79	674	101-85-9	alpha-Pentylcinnamyl alcohol	alpha-Pentylcinnamyl alcohol	n-Am 2-Am prop Benz hept phen
02.031	2885	80	636	122-97-4	3-Phenylpropan-1-ol	3-Phenylpropan-1-ol	Benz Hydr alcoh alcoh alcoh
02.033	2884	82	822	93-54-9	1-Phenylpropan-1-ol	1-Phenylpropan-1-ol	Phen Phen alpha Ethyl

02.034	2953	83	825	705-73-7	1-Phenylpentan-2-ol	1-Phenylpentan-2-ol	alpha Propy Benz Benz Benz n-Pro
02.035	2393	84	1653	100-86-7	2-Methyl-1-phenylpropan-2-ol	2-Methyl-1-phenylpropan-2-ol	2-Be Hydr 1-ph Benz
02.036	2879	85	815	2344-70-9	4-Phenylbutan-2-ol	4-Phenylbutan-2-ol	Phen Meth phen

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.037	2883	86	1649	10415-87-9	3-Methyl-1-phenylpentan-3-ol	3-Methyl-1-phenylpentan-3-ol
02.038	2480	87	1397	1632-73-1	Fenchol	Fenchyl alcohol

02.039	2933	88	864	536-60-7	4-Isopropylbenzyl alcohol	4-Isopropylbenzyl alcohol
02.040	2056	514	88	71-41-0	Pentan-1-ol	Pentan-1-ol
02.041		515		75-85-4	2-Methylbutan-2-ol	2-Methylbutan-2-ol
02.042	3242	530	1650	1197-01-9	2-(4-Methylphenyl)propan-2-ol	2-(4-Methylphenyl)propa 2- ol

02.043		543		97-95-0	2-Ethylbutan-1-ol	2-Ethylbutan-1-ol
02.044	3547	544	286	589-82-2	Heptan-3-ol	Heptan-3-ol
02.045	3288	554	284	543-49-7	Heptan-2-ol	Heptan-2-ol
02.047	2586	559	610	107-74-4	3,7-Dimethyloctane-1,7-diol	3,7-Dimethyloctane 1,7- diol

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
1	2	3	4	5	6	7	8
02.049	2780	589	1184	7786-44-9	Nona-2,6-dien-1-ol	Nona-2,6-dien-1-ol	nona-dieno nona-nonad ol; e,z trans nonad violet
02.050	4305	665	1793	20273-24-9	Pent-2-en-1-ol	Pent-2-en-1-ol	pent-pent-

02.051	3618	674	675	10521-91-2	5-Phenylpentan-1-ol	5-Phenylpentan-1-ol	benze 5-phe penta phen phen phen penta 5-phe 5-phe
02.052		698		75-65-0	2-Methylpropan-2-ol	2-Methylpropan-2-ol	1,1-D Butar Dime
02.054		701		80-53-5	p-Menthane-1,8-diol	p-Menthane-1,8-diol	Terpi alpha trime dipen
02.055	3324	702	268	3452-97-9	3,5,5-Trimethylhexan-1-ol	3,5,5-Trimethylhexan-1- ol	tert-b green 3,5,5- 3,5,5- isono isono 3,5,5- trime trime trime trime trime

02.056	2563	750	315	928-96-1	Hex-3(cis)-en-1-ol	Hex-3(cis)-en-1-ol	Leafa hexer hexer en-1-
02.057	3097	751	106	112-42-5	Undecan-1-ol	Undecan-1-ol	Alcoh Unde 1-Her
02.058	2770	2018	1224	106-25-2	(Z)-Nerol	(Z)-Nerol	Nerol 3,7- D ol; All octad Neroc Dime
02.059	2158	2020	1386	124-76-5	DL-Isoborneol	DL-Isoborneol	Isoca Camp (exo)- (exo)- 1,7,7- Trime 2-ol

02.060	2664	2024	974	536-59-4	p-Mentha-1,8-dien-7-ol	p-Mentha-1,8-dien-7-ol	Perilla Hydro 1- cyc Dihyd

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonym name
1	2	3	4	5	6	7	8

02.061	2379	2025	378	619-01-2	Dihydrocarveol	Dihydrocarveol	8-p-Men 3- isopro p-Menth ol
02.062	2247	2027	381	99-48-9	Carveol	Carveol	p-Menth Methyl-4 isoprope 2-ol; p-M ol
02.063	2666	2028	428	2216-52-6	d-Neomenthol	d-Neomenthol	2-Propy Methylc Isopropy methylc 2-Isopro methylc (1alpha,
02.064	2685	2030	799	98-85-1	1-Phenylethan-1-ol	1-Phenylethan-1-ol	alpha-M Methylp Methylp Styrallyl 1-hydro

02.065	2208	2031	827	7779-78-4	4-Methyl-1-phenylpentan-2-ol	4-Methyl-1-phenylpentan-2-ol	Benzylis alpha-Isobutyl 2-Methylp 4-Methy pentanc
02.066	2880	2032	819	17488-65-2	4-Phenylbut-3-en-2-ol	4-Phenylbut-3-en-2-ol	Methyls Methylc
02.067	2962	2033	755	89-79-2	1R,2S,5R-Isopulegol	1R,2S,5R-Isopulegol	1-Methy isoprope p- Menth Menth-8
02.070		2138		108-93-0	Cyclohexanol	Cyclohexanol	Hexalin; Hydroxy cyclohe
02.071	3562	2228	376	499-69-4	p-Menthan-2-ol	p-Menthan-2-ol	Hexahy Isopropy methylc Carvom isopropy

02.072	2248	2229	439	562-74-3	4-Terpineol	4-Terpinenol	4-Carvo Methyl-4 isopropy ol; 1-p-M Origano isopropy Menth-1

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn nam
1	2	3	4	5	6	7	8
02.073	2732	2257	1459	1123-85-9	2-Phenylpropan-1-ol	2-Phenylpropan-1-ol	Hyd Hyd 2-P
02.074	3430	2295	318	6126-50-7	Hex-4-en-1-ol	Hex-4-en-1-ol	(E)- tran tran (E)- hex

02.075		2296		18675-34-8	(1R,2S,5S)-neo-Dihydrocarveol	(1R,2S,5S)-neo-Dihydrocarveol	(1R (1-r cyc (1R (pro yl)c
02.076	3998	2346	1199	137-32-6	2-Methylbutan-1-ol	2-Methylbutan-1-ol	(S)- but met
02.077		2349		584-02-1	Pentan-3-ol	Pentan-3-ol	diet per per
02.078	2419	11891	41	64-17-5	Ethanol	Ethanol	Met Pur Abs Anh Deh Eth Eth

02.079	2929		277	67-63-0	Isopropanol	Isopropanol	Isop Pro Isop Dim Pro Pro Pet Pro
02.080	3139	10197	805	536-50-5	1-(p-Tolyl)ethan-1-ol	1-(p-Tolyl)ethan-1-ol	p-a Dim p- T 1-p Tol Tol 1-(4 Met ol
02.081	3140	11719	303	108-82-7	2,6-Dimethylheptan-4-ol	2,6-Dimethylheptan-4-ol	car diis diis diis 2,6 ol

02.082	3151	11763	267	104-76-7	2-Ethylhexan-1-ol	2-Ethylhexan-1-ol	2-a alc 2-e eth 2-e eth eth eth 2-e exx 1-h oct

02.083	3179	10248	434	491-04-3	p-Menth-1-en-3-ol	p-Menth-1-en-3-ol	Pip pro 2-e car cyc me me hyc me 3-h 1- r p-m par 1-p 1-p 1-m 1-c me eth ol;

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.085	3239	10309	441	546-79-2	Sabinene hydrate	Sabinene hydrate
02.086	3246	11826	297	1653-30-1	Undecan-2-ol	Undecan-2-ol

02.087	3315	11803	293	628-99-9	Nonan-2-ol	Nonan-2-ol
02.088	3316	11696	280	6032-29-7	Pentan-2-ol	Pentan-2-ol
02.089	3351	11775	282	623-37-0	Hexan-3-ol	Hexan-3-ol
02.090	3379	10292	1365	31502-14-4	Non-2(trans)-en-1-ol	Non-2(trans)-en-1-

02.091	3439	10285	981	515-00-4	Myrtenol	Myrtenol

02.092	3446	10195	397	57069-86-0	Dehydrodihydroionol	Dehydrodihydroior
02.093	3465	10294	324	35854-86-5	Z-Non-6-en-1-ol	(Z)-Non-6-en-1-ol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S n
1	2	3	4	5	6	7	8
02.094	3467	10296	321	20125-84-2	Oct-3-en-1-ol	Oct-3-en-1-ol	(3 c o 3 1 (3

02.095	3491	10208	440	18368-91-7	2-Ethylfenchol	2-Ethylfenchol	2 n tr b
02.096	3563	10252	373	586-82-3	1-Terpineol	1-Terpinenol	4 c 4 o p M 1
02.097	3564	10254	374	138-87-4	beta-Terpineol	beta-Terpineol	1 is o 1 p
02.098	3581	11715	291	589-98-0	Octan-3-ol	Octan-3-ol	E a d A
02.099	3584	11717	1150	616-25-1	Pent-1-en-3-ol	Pent-1-en-3-ol	B c v

02.100	3587	10303	1403	5947-36-4	Pinocarveol	Pinocarveol	2 D m h 3 m b
02.101	3594	10304	1404	473-67-6	Pin-2-en-4-ol	Pin-2-en-4-ol	V tr 2 P b o
02.102	3602		1140	76649-14-4	Oct-3-en-2-ol	Oct-3-en-2-ol	m o
02.103	3605	10194	295	1565-81-7	Decan-3-ol	Decan-3-ol	H E
02.104	3608	10220	1151	4798-44-1	Hex-1-en-3-ol	Hex-1-en-3-ol	1 V P

02.105	3624		391	25312-34-9	4-(2,6,6-Trimethyl-2-cyclohexenyl)but-3-en-2-ol	4-(2,6,6-Trimethyl-2-cyclohexenyl)but-3-en- 2-ol	3 tr y 4 c 2 c 2 tr y 2 c 4 c o c

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
1	2	3	4	5	6	7	8

02.106	3625		392	22029-76-1	4-(2,2,6-Trimethyl-1-cyclohexenyl)but-3-en-2-ol	4-(2,2,6-Trimethyl-1-cyclohexenyl)but-3-en- 2-ol	3 tr y b tr y tr b 4 c o c 4 tr c 4 (2 e

02.107	3627		395	3293-47-8	Dihydro-beta-ionol	Dihydro-beta-ionol	1 a d b te p c (2 c 4 c 4 c (2 e b tr y
02.108	3629	10281	1477	103-05-9	2-Methyl-4-phenylbutan-2-ol	2-Methyl-4-phenylbutan- 2-ol	P 1 p D

02.109	3647	11795	1200	556-82-1	3-Methylbut-2-en-1-ol	3-Methylbut-2-en-1-ol	p m m d 3 m m m m m m 2 m m (p v
02.110	3663		348	36806-46-9	2,6-Dimethylhept-6-en-1-ol	2,6-Dimethylhept-6-en- 1-ol	2 (d (in (d (d 2 d 6 2

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

02.111	3703		300	598-75-4	3-Methylbutan-2-ol	3-Methylbutan-2-ol
02.112	3720	10292	1369	41453-56-9	Non-2(cis)-en-1-ol	Non-2(cis)-en-1-ol

02.113	3722		322	64275-73-6	Oct-5(cis)-en-1-ol	Oct-5(cis)-en-1-ol
02.114	3741		970	1901-38-8	2-(2,2,3-Trimethylcyclopent-3- enyl)ethan-1-ol	2-(2,2,3-Trimethylcyclopent-3- enyl)ethan-1-ol
02.115	3762	10275	263	589-35-5	3-Methylpentan-1-ol	3-Methylpentan-1-ol
02.119		10189		28231-03-0	Cedrenol	Cedrenol

02.120		10190		77-53-2	(+)-Cedrol	(+)-Cedrol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, sy
1	2	3	4	5	6	7	8
02.121		11735		78-92-2	Butan-2-ol	Butan-2-ol	2-Hydroxybuta MethylEthylca

02.123		11794		115-18-4	2-Methylbut-3-en-2-ol	2-Methylbut-3-en-2-ol	but-3-en-2-ol, 2-methyl-bute buten-3-ol; 3-r methyl- carbavanedim 1,1-dimethyla dimethylallyla dimethylpropy dimethylvinylc dimethylvinylr methylbutane 1- butene; 3-h methylbutene ol; 3-methyl-1 2-hydroxy-3-b buten-2-ylalco butenol; 2- me isoprenylalcoh vinyldimethylc vinyldimethylc
02.124		10264		1569-60-4	6-Methylhept-5-en-2-ol	6-Methylhept-5-en-2-ol	2R,5S)-2-meth en-2-yl)bicyclo[3.1. sesquisabinen

02.125		10319		112-43-6	Undec-10-en-1-ol	Undec-10-en-1-ol	Undecen-1-ol; 11 undecyleni undecene; und 10-enol; 10- u undecen-11-ol omega-undece 10-undecylen- ol;undecylenic undecylenylal
02.126		10314		112-72-1	Tetradecan-1-ol	Tetradecan-1-ol	Myristic alcoh Alcohol C-14; hydroxytetrad kalcohl 4098; V; nacol 14-95 N-tetradecan- 1-tetradecano tetradecyl alc
02.128	2099	66	871	105-13-5	p-Anisyl alcohol	p-Anisyl alcohol	para-anisyl alc methoxyphen alcohol; anisyl alcohol; benze methoxy-; ben methoxy-; 4-methoxyben 4-methoxyben methoxybenzy

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, system name
1	2	3	4	5	6	7	8
							alcohol; para-methoxybenzyl alc 4-methoxybenzylal (4-methoxyphenyl)me 1-ol

02.129	4666	10178	2031	23089-26-1	(1)-alpha-Bisabolol	(l)-alpha-Bisabolol	(2R)-6-methyl-2-[(1 methyl-1- cyclohex enyl]hept-5-en-2-ol bisabola- 1,12-dien bisabolol dextro; la alpha-bisabolol; DL alpha-bisabolol; bis alpha racemic synt alpha-bisabolol ex natural; alpha- bisa natural; alpha-bisa rac.; (aR,1R)-3- cyclohexene-1-met a,4- dimethyl-a-(4- methyl-3-pentenyl) (aR,1R)-rel-(R*,R*)- dethyl-2-(4-methyl- 3-cyclohexen-1-yl)- hepten-2-ol; (R*,R* alpha,4-dimethyl-a (4-methyl-3- pente cyclohex-3-ene-1- methanol; (R*,R*)- alpha,4-dimethyl-a (4-methyl- 3-pentenyl) cycloh ene-1-methanol

02.131				598-32-3	But-3-en-2-ol	But-3-en-2-ol	3−buten−2−ol; (± buten−2−ol; 1-buten−3−ol; 3-butene−2−ol; 3-hydroxy−1−bute methyl allyl alcoho alpha-methyl allyl alcohol; methyl vin carbinol; 1-methyl−2−propen 2-methyl−2−prope
02.132				107-88-0	butane-1,3-diol	Butane-1,3-diol	1,3−butylene glyco butandiol; 1,3-butane diol; butane−1,3−diol; (1,3- butanediol; 1,3 butanediol; 1,3-butanediol natural; 1,3-butylene glycol butylene glycol; 1,3 butylene glycol FC butylenglykol; 1,3-dihydroxybutane; r trimethylene glyco 1-methyl−1,3−pro diol; 1-methyl−1,3−propa methyltrimethylene glycol

02.133		10181		513-85-9	Butane-2,3-diol	Butane-2,3-diol	2,3- Butylene glyco Dimethyl ethylene 2,3-butandiol; DL-2 butandiol; butane-2 diol; (R,S)-butane-2 diol; DL-butane-2,3 2,3-butanediol; 2,3-butylene glycol butyleneglycol; 2,3 dihydroxybutane; dimethyl ethylene dimethylene glycol dimethylethylene g

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy na
1	2	3	4	5	6	7	8
02.134				4442-79-9	2-Cyclohexylethan-1-ol	2-Cyclohexylethan-1-ol	alc he cy cy cy cy cy cy cy et (2- hy

02.135		10193		96-41-3	Cyclopentanol	Cyclopentanol	Cy
02.136	3824		1153	51100-54-0	Dec-1-en-3-ol	Dec-1-en-3-ol	1- ol; ca de
02.137	4304	11750	1794	22104-80-9	Dec-2-en-1-ol	Dec-2-en-1-ol	(E de (E de tra de de de
02.138	3911	11748	1189	13019-22-2	Dec-9-en-1-ol	Dec-9-en-1-ol	9- ol; de on de de tre

02.139	3911	11748	1189	18409-21-7	Deca-2,4-dien-1-ol	Deca-2,4-dien-1-ol	(E (2 (2 ol; tra 1- die de 2, 2, tra 1- de tra 1- (2 ol; (E tra de

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
1	2	3	4	5	6	7
02.140				2270-57-7	1,2-Dihydrolinalool	1,2-Dihydro

02.141	3938		986	128-50-7	2-(6,6-Dimethylbicyclo[3.1.1]hept-2-en-2-yl)ethan-1-ol	2-(6,6-Dimethylbic ept-2-en-2-y ol
02.142				464-07-3	3,3-dimethylbutan-2-ol	3,3-Dimethy

02.144				18479-58-8	2,6-dimethyloct-7-en-2-ol	2,6-Dimethy 2- ol
02.145				29414-56-0		2,6-Dimethy 1-ol

02.146	3830	10202		29957-43-5	3,7-Dimethylocta-1,5,7-trien-3-ol	3,7-Dimethy trien-3-ol
02.147				151-19-9	3,6-dimethyloctan-3-ol	3,6-Dimethy
02.148		11760		10203-28-8	Dodecan-2-ol	Dodecan-2-

02.149		10205		639-99-6	Elemol	Elemol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, syst name
1	2	3	4	5	6	7	8

							ortho-menthen (1S,2S,4R)-(-)- a dimethyl-1-viny 8-ene-4- metha (1S,2S,4R)-(-)-a dimethyl-1-viny menth-8-ene-4- alpha,alpha-dir o- menthenem elemolphilippin naturalisolated 2-[(1R,3S,4S)-4 methyl-3-(prop yl)cyclohexyl]p 2-[(1R,3S,4S)-4 methyl-3-prop- ylcyclohexyl]pr o-menth-8-ene- methanol, a,a-d vinyl-, (1S,2S,4R)-(-)-

02.150				1113-21-9	(E,E)-geranyl linalool	(E,E)-geranyl linalool	(6E,10E)-3,7,11 tetramethylhex 1,6,10,14-tetra 1,6,10,14-hexadecatetrae 3,7,11,15-tetra (6E,10E)-; 1,6,1 hexadecatetrae 3,7,11,15- tetra (6E)-; (E)-neryl (E,E)-3,7,11,15 tetramethyl he 1,6,10,14-tetra (6E,10E)-3,7,11 tetramethyl-1,6 hexadecatetrae (6E,10E)-3,7,11 tetramethylhex 1,6,10,14-tetra (6E)-3,7,11,15- tetramethylhex 1,6,10,14-tetra
02.152		10219		10606-47-0	Hept-3-en-1-ol	Hept-3-en-1-ol	3-hepten-1-ol

02.153	4127		1784	33467-79-7	Trans-2, trans-4 heptadien-1-ol	2,4-Heptadien-1- ol, (2E, 4E) -; Hepta-2,4-dien-1-ol	Trans-2- trans-4 heptadien-1-ol, Heptadien-1-ol, (2E, 4E)-Heptad E)- Hepta-2,4- d

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic n
1	2	3	4	5	6	7	8

02.154				1454-85-9	Heptadecan-1-ol	Heptadecan-1-ol	1-heptadeca alcoholsC16- heptadecan- heptadecanc heptadecylal
02.155	4129	10218	1842	4938-52-7	1-Hepten-3-ol	1-Hepten-3-ol	butylvinylcar N-butylvinylcar (+/-)-1-hepte ol; (±)-1-hep 3-ol
02.156	3924	69	1374	928-94-9	Hex-2(cis)-en-1-ol	Hex-2(cis)-en-1-ol	(2Z)-hex-2-e ol; (Z)-hex-2- ol; cis-hex-2-en-1-o hex-2-enol; h 2(cis)-en-1-ol; (2Z) hexen-1-ol; c hexen-1-ol; 2-hexen-1 (2Z)-; 2-hexe ol, (Z)-; (Z)-2 hexenol; cis- hexenol; cis- hydroxy-2-he

02.159	2563	750	315	544-12-7	Hex-3-en-1-ol	Hex-3-en-1-ol	Leaf alcohol; beta-gamma hexenol; cis-3-hexeno

02.162	3922		1174	111-28-4	Hexa-2,4-dien-1-ol	Hexa-2,4-dien-1-ol	Sorbic alcoh Hydroxy-2,4- hexadiene; S alcohol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

02.164				530-56-3	4-Hydroxy-3,5-dimethoxybenzyl alcohol	4-Hydroxy-3,5-dimethoxybenzyl alcohol
02.165	3987		955	623-05-2	4-Hydroxybenzyl alcohol	4-Hydroxybenzyl alcohol

02.166		10226		501-94-0	2-(4-Hydroxyphenyl)ethan-1-ol	2-(4-Hydroxyphenyl)e 1- ol

02.167				18675-35-9	(1R,2R,5S)-isodihydrocarveol	(1R,2R,5S)-Isodihydrocarveo

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.168		10233		505-32-8	Isophytol	Isophytol

02.170				498-16-8	R-(-)-lavandulol	(R)-(-)-Lavandulo
02.171				498-81-7	p-Menthan-8-ol	p-Menthan-8-ol
02.173				5406-18-8	3-(4-Methoxyphenyl)propan-1-ol	3-(4-Methoxyphenyl)p 1-ol

02.174	4178	10258	1617	4675-87-0	2-Methylbut-2-en-1-ol	2-Methylbut-2-en

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonym name
1	2	3	4	5	6	7	8
							2-methyl- 2- methy 2-methyll tiglic alco
02.175		10259		4516-90-9	2-Methylbut-3-en-1-ol	2-Methylbut-3-en-1-ol	2−methy 2-methyll (R,S)-2-m but−3−e but−3−e 2-methyll

02.176		10260		763-32-6	3-Methylbut-3-en-1-ol	3-Methylbut-3-en-1-ol	Isoprenol methyl- 3 methyl-is d(3)- isop hydroxy- butene; r methallyl methylbu methyl-1- methyl-3- methyl-3- methyl-4- butene; 2 hydroxyb methyl-bu methylbu methylbu isopenter isopenter isopenter isoprenol isoproper isoproper
02.177		10266		617-29-8	2-Methylhexan-3-ol	2-Methylhexan-3-ol	2-methyl- methylhe 2-methyl methylhe isopropyl

02.178				818-81-5	2-Methyloctan-1-ol	2-Methyloctan-1-ol	2-methyl- methyl oc 2-methyl
02.180		10278		626-89-1	4-Methylpentan-1-ol	4-Methylpentan-1-ol	4-Methylp
02.181		10274		590-36-3	2-Methylpentan-2-ol	2-Methylpentan-2-ol	2-methyl- hydroxy-2 pentane; 2-ol; 2-m methylpe
02.182		10276		565-60-6	3-Methylpentan-2-ol	3-Methylpentan-2-ol	3-methyl- methyl pe 3-methyl
02.183		10279		108-11-2	4-Methylpentan-2-ol	4-Methylpentan-2-ol	Methylam Hexylalco Methylisc

02.184		10277		77-74-7	3-Methylpentan-3-ol	3-Methylpentan-3-ol	3-methyl- acetoned acetone-d acetone, diethylme 2-ethinyll Ethinylme Mepentar methyldie methylpe

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systema
1	2	3	4	5	6	7	8
							Methyldiethylcarbin 3-methylpentin-3-o pentan-3-ol; 3-meth pentydrom; m-pent

02.186				514-99-8	Myrtanol	Myrtanol	(7,7-dimethyl-2-bicyclo[3.1.1]hepta bicyclo[3.1.1]hepta 6,6−dimethyl−6,6- bicyclo(3.1.1)hepta dimethyl−2−bicycl ol;6,6-dimethylbicy methanol; (6,6-dimethylbicyclo[3.1 6,6-dimethylbicyclo[3.1
02.187		10291		21964-44-3	Non-1-en-3-ol	Non-1-en-3-ol	nonen-3-ol; hexylvi hexylvinylcarbinol; 1-en-3-ol ; nonen 3 ol; 1-vinylh vinylheptanol

02.188	3951	11802	1183	62488-56-6	Nona-2,4-dien-1-ol	Nona-2,4-dien-1-ol	2,4-nonadien-1-ol; nonadienol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

02.189	3885	10289	1283	76649-25-7	Nona-3,6-dien-1-ol	Nona-3,6-dien-1-o
02.190		10290		624-51-1	Nonan-3-ol	Nonan-3-ol
02.192	3887	11804	1370	22104-78-5	Oct-2-en-1-ol	Oct-2-en-1-ol
02.193	3888		1141	4798-61-2	Oct-2-en-4-ol	Oct-2-en-4-ol

02.194				83861-74-9	Octa-1,5-dien-3-ol	Octa-1,5-dien-3-ol
02.195				70664-96-9	Octa-(3Z,5E)-dien-1-ol	Octa-(3Z,5E)-dien-ol
02.196				112-92-5	Octadecan-1-ol	Octadecan-1-ol
02.197		10173		41199-19-3	1,2,3,4,4a,5,6,7-Octahydro-2,5,5-trimethylnaphthalen-2-ol	1,2,3,4,4a,5,6,7-Octahydro-2,5,5-trimethylnaphthal 2-ol
02.198				23433-05-8	Octane-1,3-diol	Octane-1,3-diol
02.201				821-09-0	Pent-4-en-1-ol	Pent-4-en-1-ol

02.202				629-76-5	Pentadecan-1-ol	Pentadecan-1-ol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.203		11704		617-94-7	2-Phenylpropan-2-ol	2-Phenylpropan-2

02.204	4196	10302	1832	150-86-7	Phytol	Phytol
02.205		10306		495-76-1	Piperonyl alcohol	Piperonyl alcohol
02.206		10311		515-03-7	Sclareol	Sclareol

02.207	4079		1865	21653-20-3	Thujyl alcohol	Thujyl alcohol
02.209	3962		1099	116-02-9	3,3,5-Trimethylcyclohexan-1-ol	3,3,5-Trimethylcyclohex 1- ol
02.210	4068		1384	37617-03-1	2-Undecen-1-ol	2-Undecen-1-ol
2.211				56722-23-7	Undeca-1,5-dien-3-ol	Undeca-1,5-dien-3

02.213	3737	690	886	498-00-0	Vanillyl alcohol	Vanillyl alcohol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, syster
1	2	3	4	5	6	7	8
							methoxybenzyl a hydroxy-3- metho methanol; 4-hydr methoxyphenylm hydroxymethyl- 2 phenol; 4-(hydrox methoxyphenol; 3 hydroxybenzyl alc vanillic alcohol; v

02.216	3006	74		77-42-9	12-beta-Santalen-14-ol	12-beta-Santalen-14-ol	(1S-(1alpha,2alph methyl-5- (2-meth methylenebicyclo yl)-2-penten-1-ol; methyl-3- methyl norbornyl)-2-pent (1a,2a(Z),4a))-2-r methyl-3- methylenebicyclo yl)-2- penten-1-ol methyl-3- methylenebicyclo yl)-2- penten-1-ol (1a,2a(Z(,4a))-; (2 methyl-5-(2-meth methylenebicyclo yl)-2- penten-1-ol (6-methyl-5- meth bicyclo[2.2.1]hep 1-ol; 2-penten-1-o methyl-3- methylenebicyclo yl)-, (1S-(1a,2a(Z) santalen- 14-ol; b

02.217	3006	74		115-71-9	12-alpha-Santalen-14-ol	12-alpha-Santalen-14-ol	alpha-argeol; arh (2,3-dimethyltricyclo(2 3-yl)-2-methyl-2-penten- (2,3-dimethyltricyclo(2 3-yl)-2- methyl-2- olstereoisomer; 1 alpha-santalen-14 santalol; cis-alpha
02.219				13254-34-7	2,6-Dimethyl-2-heptanol	2,6-Dimethyl-2-heptanol	freesiaheptanol; 2 dimethylheptan-2 dimethylheptan-2 dimethylheptan-6 dimethylheptanol dimethylheptanol heptanol; 2,6-dim ol; Dimetol; Floret freesiaheptanol; f heptanol, 2,6-dim Lolitol; 2-methylheptano
02.222		10298		39161-19-8	3-Pentenol-1	3-Pentenol-1	pent-3-en-1-ol; 3-

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.224	3784		1408	87061-04-9	3-(1-Menthoxy)propane-1,2-diol	3-(1-Menthoxy)propane-1,2-diol

02.226	2772	67		142-50-7	[S-(cis)]-3,7,11-Trimethyl-1,6,10-dodecatrien-3-ol	[S-(cis)]-3,7,11-Trimethyl-1,6,10-dodecatrien-3-ol
02.229	2309			7540-51-4	(-)-3,7-Dimethyl-6-octen-1-ol	(-)-3,7-Dimethyl-6-octen-1-ol

02.230				8000-41-7	Terpineol	Terpineol

02.231	2780	589		28069-72-9	trans-2, cis-6-Nonadien-1-ol	tr-2, cis-6-Nonadien-1-ol
02.234	4412	10293	2177	10340-23-5	3-Nonen-1-ol	3-Nonen-1-ol

02.242		10182		111-76-2	2-Butoxyethan-1-ol	2-Butoxyethan-1-ol
02.243	3884		1284	56805-23-3	(E)-3-(Z)-6-Nonadien-1-ol	(E)-3-(Z)-6-Nonadien-1- ol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
02.245	3903		1643	3054-92-0	2,3,4-Trimethyl-3-pentanol	2,3,4-Trimethyl-3-pentanol

02.246	4053		1416	42822-86-6	p-Menthane-3,8-diol	p-Menthane-3,8-diol
02.247	4154		1853	38618-23-4	1-Menthoxyethanol	l-Menthoxyethanol

02.248	3904		1879	180964-47-0	Vanillin 3-(1-menthoxy)propane-1,2- diol acetal	Vanillin 3-(l-menthoxy)propane-1,2- diol acetal

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
1	2	3	4	5	6	7	8
02.249			1280	6191-71-5	(4Z)-Hepten-1-ol	(4Z)-Hepten-1-ol	(Z)-4- (4Z)-h cis-he hepte ol; (4 cis-4-
02.250	4212		1644	437770-28-0	2,4,8-Trimethyl-7-nonen-2-ol	2,4,8-Trimethyl-7-nonen-2-ol	(±)−2 trime 2,4,8- trime trime trime

02.251	4211		1645	479547-57-4	2,4,8-Trimethyl-3,7-nonadien-2-ol	2,4,8-Trimethyl-3,7-nonadien-2-ol	(E,Z)- (3E)-2 cranb trime 2,4,8- (E)- a trime trime cis-2, (3E)-2
02.252	4102		1841	67845-50-5	4,8-Dimethyl-3,7-nonadien-2-ol	4,8-Dimethyl-3,7- nonadien-2-ol	(+/-)- nonad 2-ol
02.253	4407		1850	74356-31-3	2,4-Dimethyl-4-nonanol	2,4-Dimethyl-4-nonanol	2,4-di dimet dimet
02.254	3849		1411	195863-84-4	(1R,2S,5S)-3-Menthoxy-2-methylpropane-1,2-diol	(1R, 2S, 5S)-3-Menthoxy-2-methylpropane-1,2-diol	3-(l-M

02.255				66642-85-1	(Z)-4-Hepten-2-ol	(Z)-4-Hepten-2-ol	hept-
03.001	2465	182	1234	470-82-6	1,8-Cineole	1,8-Cineole	Eucal 1,3,3- 1,8-E
03.003	2144	521	1252	539-30-0	Benzyl ethyl ether	Benzyl ethyl ether	Ethyl

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
1	2	3	4	5	6	7	8
03.004	2371	11856	1256	103-50-4	Дибензил эфир	Dibenzyl ether	Benzyl eth
03.005	3131	10911	1231	2679-87-0	2-Бутил этил эфир	2-Butyl ethyl ether	Ether, sec
03.006	3198	11812	1254	3558-60-9	2-Метоксиэтилбензол	2-Methoxyethylbenzene	Methylphe Phenethyl Phenyleth

03.007	3658	11225	1233	470-67-7	1,4-Cineole	1,4-Cineole	1,4-Epoxy
03.008				57709-95-2	2-Acetoxy-1,8-cineole	2-Acetoxy-1,8-cineole	
03.010	2139	520	1253	588-67-0	Benzyl butyl ether	Benzyl butyl ether	Benzyl n-b ether
03.011		10910		538-86-3	Benzyl methyl ether	Benzyl methyl ether	methoxym (methoxy benzene; (methoxy (methoxy Methoxym Methoxyp a-methox methoxyt

03.012				54852-64-1	Benzyl octyl ether	Benzyl octyl ether	Octoxyme Octoxyme octylbenz
03.015				40267-72-9	Ethyl geranyl ether	Ethyl geranyl ether	geranyl et dimethylo dimethyl− (2E)- 3,7- dimethylo ether; 1-e octa−2,6- ethoxy−3 (E)-1- ethoxy−3 1- ethoxy−3 ethyl gera 1−ethoxy octadiene (E)−
03.016	4292			4747-07-3	Hexyl methyl ether	Hexyl methyl ether	Methyl he ether

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
1	2	3	4	5	6	7	8
03.019	3777		1232	22094-00-4	Prenyl ethyl ether	Prenyl ethyl ether	Ethy Etho met

03.020				14576-08-0	alpha-Terpinyl methyl ether	alpha-Terpinyl methyl ether	4-(2 met (1- r p-m mer met met met met 4-(2 met met ylet oran terp met terp terp
03.022	4161		1802	79930-37-3	1-Methoxy-1-decene	1-Methoxy-1-decene	cis-
03.023	4069		1726	1608-72-6	1-Ethoxyethyl acetate	1-Ethoxyethylacetate	(+/- Etho

03.024	4664		2142	31147-36-1	Digeranyl ether	Digeranyl ether	(E,E oxyl dim 1,1' octa
04.002	2922	170	1264	94-86-0	6-Ethoxyprop-3-enylphenol	6-Ethoxyprop-3-enylphenol	1-Et prop Prop etho Hyd
04.003	2467	171	1529	97-53-0	Eugenol	Eugenol	4-Al eny allyl 4- p met
04.004	2468	172	1260	97-54-1	Isoeugenol	Isoeugenol	4-Pr prop met prop (pro
04.005	2532	173	713	90-05-1	2-Methoxyphenol	2-Methoxyphenol	Gua Hyd met 1-Ox

04.006	3066	174	709	89-83-8	Thymol	Thymol	1-M isop 3-Hy Cym met

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S n
1	2	3	4	5	6	7	8
04.007	2671	175	715	93-51-6	2-Methoxy-4-methylphenol	2-Methoxy-4-methylphenol	4 H m M h
04.008	2436	176	716	2785-89-9	4-Ethylguaiacol	4-Ethylguaiacol	H e M H m

04.009	2675	177	725	7786-61-0	2-Methoxy-4-vinylphenol	2-Methoxy-4-vinylphenol	V H m V m V
04.010	2086	183	217	4180-23-8	1-Methoxy-4-(prop-1(trans)-enyl)benzene	1-Methoxy-4-(prop-1(trans)-enyl)benzene	tr Is 4 P m M p c
04.013	2476	186	1266	93-16-3	1,2-Dimethoxy-4-(prop-1-enyl)benzene	1,2-Dimethoxy-4-(prop- 1-enyl)benzene	M D p P D
04.014	2680	187	1242	578-58-5	1-Methoxy-2-methylbenzene	1-Methoxy-2-methylbenzene	o C 2 M o

04.015	2681	188	1243	104-93-8	1-Methoxy-4-methylbenzene	1-Methoxy-4-methylbenzene	p M 4 M C M
04.016	2385	189	1249	151-10-0	1,3-Dimethoxybenzene	1,3-Dimethoxybenzene	m R D
04.017	2472	190	1267	7784-67-0	1-Ethoxy-2-methoxy-4-(prop-1- enyl)benzene	1-Ethoxy-2-methoxy-4- (prop-1-enyl)benzene	E 1 b p is
04.018	3698	522	1268	120-11-6	Benzyl isoeugenyl ether	Benzyl isoeugenyl ether	B Is B p B p B p

04.019	3595	537	706	95-87-4	2,5-Dimethylphenol	2,5-Dimethylphenol	1 d x p h 2 h b x d
04.020		538		108-68-9	3,5-Dimethylphenol	3,5-Dimethylphenol	3 d 3 3 D h

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy
1	2	3	4	5	6	7	8
							be hy 3,
04.021		549		620-17-7	3-Ethylphenol	3-Ethylphenol	p- Hy
04.022	3156	550	694	123-07-9	4-Ethylphenol	4-Ethylphenol	4-

04.026	3530	617	692	108-39-4	3-Methylphenol	3-Methylphenol	m m hy m
04.027	3480	618	691	95-48-7	2-Methylphenol	2-Methylphenol	o- m 1- o- Hy M
04.028	2337	619	693	106-44-5	4-Methylphenol	4-Methylphenol	p- 1- hy Hy 4-
04.029		680		120-80-9	Benzene-1,2-diol	Benzene-1,2-diol	Ca be o- be 1, du fo or hy hy 95 py py

04.031	2245	2055	710	499-75-2	Carvacrol	Carvacrol	2- cy or m Cy 2- 5-
04.032	2097	2056	1241	100-66-3	Anisole	Anisole	M Ph M
04.033	2768	2058	1258	93-18-5	beta-Naphthyl ethyl ether	beta-Naphthyl ethyl ether	2- 2- Na Ne
04.034	2386	2059	1250	150-78-7	1,4-Dimethoxybenzene	1,4-Dimethoxybenzene	p- Hy Di Di 4- M
04.035	3667	2201	1255	101-84-8	Diphenyl ether	Diphenyl ether	1, be ox 1, bi

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
04.036	3137	2233	721	91-10-1	2,6-Dimethoxyphenol	2,6-Dimethoxyph

04.037	3695	2258	720	622-62-8	4-Ethoxyphenol	4-Ethoxyphenol
04.038	2246	11840	1247	4732-13-2	Carvacryl ethyl ether	Carvacryl ethyl et
04.039	2930	11835	1244	104-45-0	1-Methoxy-4-propylbenzene	1-Methoxy-4-propylbenzene
04.040	3138	11228	1251	6380-23-0	1,2-Dimethoxy-4-vinylbenzene	1,2-Dimethoxy-4-vinylbenzene
04.041	3223	11811	690	108-95-2	Phenol	Phenol
04.042	3249	11261	707	576-26-1	2,6-Dimethylphenol	2,6-Dimethylpher
04.043	3436	11245	1246	1076-56-8	1-Isopropyl-2-methoxy-4-methylbenzene	1-Isopropyl-2-methoxy- 4-methylbenzene

04.044	3461	11234	697	88-69-7	2-Isopropylphenol	2-Isopropylpheno
04.045	3485	11905	714	20920-83-6	2-(Ethoxymethyl)phenol	2-(Ethoxymethyl)ph
04.046	3522	11908	695	644-35-9	2-Propylphenol	2-Propylphenol

04.047	3589	11250	712	108-46-3	Benzene-1,3-diol	Benzene-1,3-diol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy na
1	2	3	4	5	6	7	8

							di m di di du es fo he (E hy hy 1- hy hy hy (E na ph ph re a-
04.048	3596	11262	708	95-65-8	3,4-Dimethylphenol	3,4-Dimethylphenol	3, 3, di

04.049	3598		717	2785-87-7	2-Methoxy-4-propylphenol	2-Methoxy-4-propylphenol	4- Me Pr or Hy Di
04.050	3649		696	645-56-7	4-Propylphenol	4-Propylphenol	di hy pr hy pr hy hy p- pa pr pr 4- pr
04.051	3655	11214	726	6627-88-9	4-Allyl-2,6-dimethoxyphenol	4-Allyl-2,6-dimethoxyphenol	Ph 4- 4- Me

04.052	3671	11231	723	14059-92-8	4-Ethyl-2,6-dimethoxyphenol	4-Ethyl-2,6-dimethoxyphenol	4-di et py et di 1- hy et hy di be di ph 2,
04.053	3704		722	6638-05-7	4-Methyl-2,6-dimethoxyphenol	4-Methyl-2,6-dimethoxyphenol	4- Di
04.054	3719	11886	1259	2173-57-1	Isobutyl beta-naphthyl ether	Isobutyl beta-naphthyl ether	2- Fr Me na

04.055	3728		1265	20675-95-0	2,6-Dimethoxy-4-prop-1-enylphenol	2,6-Dimethoxy-4-prop- 1-enylphenol	4- Me di pr di 1- yl di en di

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

04.056	3729		724	6766-82-1	2,6-Dimethoxy-4-propylphenol	2,6-Dimethoxy-4-propylphenol
04.057	3739	11257	711	2628-17-3	4-Vinylphenol	4-Vinylphenol

04.058	4075	11218	1527	501-92-8	4-Allylphenol	4-Allylphenol
04.059		11224		6379-73-3	Carvacryl methyl ether	Carvacryl methyl ether
04.061		11229		28343-22-8	2,6-Dimethoxy-4-vinylphenol	2,6-Dimethoxy-4-vinylphenol

04.062	3799	10320	1248	91-16-7	1,2-Dimethoxybenzene	1,2-Dimethoxybenzen
04.063	3828		1245	6738-23-4	1,3-Dimethyl-4-methoxybenzene	1,3-Dimethyl-4-methoxybenzene
04.064	3918		733	98-54-4	4-(1,1-Dimethylethyl)phenol	4-(1,1-Dimethylethyl)phe
04.065		11258		526-75-0	2,3-Dimethylphenol	2,3-Dimethylphen
04.066		11259		105-67-9	2,4-Dimethylphenol	2,4-Dimethylphen

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
04.067				17600-72-5	1-Ethoxy-2-methoxybenzene	1-Ethoxy-2-methoxybenzene
04.068				5076-72-2	1-Ethoxy-4-methoxybenzene	1-Ethoxy-4-methoxybenzene

04.069				1515-95-3	1-Ethyl-4-methoxybenzene	1-Ethyl-4-methoxybenzene
04.070		11232		90-00-6	2-Ethylphenol	2-Ethylphenol
04.072				618-45-1	3-Isopropylphenol	3-Isopropylphenol

04.073				99-89-8	4-Isopropylphenol	4-Isopropylphenol
04.074			1257	93-04-9	2-Methoxynaphthalene	2-Methoxynaphthalene

04.075				2216-69-5	1-Methoxynaphthalene	1-Methoxynaphtha-lene

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
04.076				150-19-6	3-Methoxyphenol	3-Methoxyphenol

04.077		11241		150-76-5	4-Methoxyphenol	4-Methoxyphenol

04.078				88-60-8	5-Methyl-2-(tert-butyl)phenol	5-Methyl-2-(tert-butyl)phenol

04.079				1515-81-7	Methyl 4-methoxybenzyl ether	Methyl 4-methoxybenzyl ether
04.084				634-36-6	1,2,3-trimethoxybenzene	1,2,3-Trimethoxybenzene

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy na
1	2	3	4	5	6	7	8
							tri- 1,2 be tri tri tri
04.085	3963		737	2416-94-6	2,3,6-Trimethylphenol	2,3,6-Trimethylphenol	3-H Hy Me

04.088	2086	183		104-46-1	1-Methoxy-4-(1-propenyl)benzene	1-Methoxy-4-(1-propenyl)benzene	An Isc p-p eth
04.091				57726-26-8	Ethyl 4-hydroxybenzyl ether	Ethyl 4-hydroxybenzyl ether	4-h eth 4-(alp alp 4-e (et 4-e eth eth
04.092				5355-17-9	4-hydroxybenzyl methyl ether	4-Hydroxybenzyl methyl ether	alp cre (m 4- hy alp 4-(4-
04.093	3796		888	82654-98-6	Butyl vanillyl ether	Butyl vanillyl ether	4-(me Bu me

04.094	3815		887	13184-86-6	Ethyl 4-hydroxy-3-methoxybenzyl ether	Ethyl 4-hydroxy-3- methoxybenzyl ether	va cre me me eth cre me 4-h me eth hy eth (et me
04.095	4329		2013	527-60-6	2,4,6-Trimethyl phenol	2,4,6-Trimethyl phenol	Hy tri Hy Hy Me

04.096			1528	579-60-2	2-Methoxy-6-(2-propenyl)phenol	2-Methoxy-6-(2-propenyl)phenol	6-a all me me all all all gu me ph me pr me yl)

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms systemati
1	2	3	4	5	6	7	8
							allylphenc methoxy- enylphenc methoxy- enylphenc 2-allyl-6-m phenol, 2- (2-propen phenol, 2- (2-propen phenol,2- (2-propen

04.097				539-12-8	4-Prop-1-enylphenol	4-Prop-1-enylphenol	4-propeny [(E)-prop- enyl]phen prop-1-en 4-prop-1-e 4-propeny
05.001	2003	89	80	75-07-0	Acetaldehyde	Acetaldehyde	Ethanal; aceticalde aceticetha ceticaldeh cetylaldeh ldefresh; ethaldehy ethanal; e ethylaldeh octowyald
05.002	2923	90	83	123-38-6	Propanal	Propanal	Propion al Propyl ald Methylace Propan-1- Aldehyde
05.003	2219	91	86	123-72-8	Butanal	Butanal	n-Butyralc Butylaldeh Butyricald Butanal; B n-Butylald

05.004	2220	92	252	78-84-2	2-Methylpropanal	2-Methylpropanal	Isobutana Isobutyral Butyraldel Butyl iso a Isobutyric Isobutyl al Butyric iso
05.005	3098	93	89	110-62-3	Pentanal	Pentanal	Valeraldeh Valeric alc Amyl aldehyde; aldehyde; Pentan-1-a Aldehyde
05.006	2692	94	258	590-86-3	3-Methylbutanal	3-Methylbutanal	Isovaleral Methylbut Isoamylal Amylisoal Isovalerica Isovaleral Isovaleral

05.007	2426	95	256	97-96-1	2-Ethylbutanal	2-Ethylbutanal	butanal, 2 butyraldel ethyl-; die acetaldeh ethyl buta ethyl buta ethyl buty 2-ethyl bu aldehyde; butyraldel ethylbutar 2-ethylbutyr 2-ethylbut aldehyde; pentane
05.008	2557	96	92	66-25-1	Hexanal	Hexanal	Aldehyde Hexaldehy aldehyde; aldehyde; Caproalde Hexaldehy

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.009	2797	97	98	124-13-0	Octanal	Octanal

05.010	2362	98	104	112-31-2	Decanal	Decanal
05.011	2615	99	110	112-54-9	Dodecanal	Dodecanal
05.012	2583	100	611	107-75-5	3,7-Dimethyl-7-hydroxyoctanal	3,7-Dimethyl-7-hydroxyoctanal
05.013	2127	101	22	100-52-7	Benzaldehyde	Benzaldehyde

05.014	2286	102	656	104-55-2	Cinnamaldehyde	Cinnamaldehyde
05.015	2670	103	878	123-11-5	4-Methoxybenzaldehyde	4-Methoxybenzaldehy
05.016	2911	104	896	120-57-0	Piperonal	Piperonal
05.017	3109	106	877	120-14-9	Veratraldehyde	Veratraldehyde
05.018	3107	107	889	121-33-5	Vanillin	Vanillin
05.019	2464	108	893	121-32-4	Ethyl vanillin	Ethyl vanillin

05.020	2303	109	1225	5392-40-5	Citral	Citral

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

05.021	2307	110	1220	106-23-0	Citronellal	Citronellal
05.022	2341	111	868	122-03-2	4-Isopropylbenzaldehyde	4-Isopropylbenzaldeh
05.023	2390	112	273	7779-07-9	2,6-Dimethyloctanal	2,6-Dimethyloctana

05.024	2727	113	270	7786-29-0	2-Methyloctanal	2-Methyloctanal
05.025	2782	114	101	124-19-6	Nonanal	Nonanal

05.026	3068			529-20-4	o-Tolualdehyde	o-Tolualdehyde
05.027	3068	115	866	1334-78-7	Tolualdehyde	Tolualdehyde

05.028	3068			620-23-5	m-Tolualdehyde	m-Tolualdehyde

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.029	3068			104-87-0	p-Tolylaldehyde	p-Tolualdehyde
05.030	2874	116	1002	122-78-1	Phenylacetaldehyde	Phenylacetaldehyde

05.031	2540	117	95	111-71-7	Heptanal	Heptanal
05.032	2763	118	112	124-25-4	Tetradecanal	Tetradecanal
05.033	2438	120	1216	10031-88-6	2-Ethylhept-2-enal	2-Ethylhept-2-enal

05.034	3092	121	107	112-44-7	Undecanal	Undecanal
05.035	3095	122	330	112-45-8	Undec-10-enal	Undec-10-enal
05.036	3094	123	329	143-14-6	Undec-9-enal	Undec-9-enal

05.037	2402	124	1350	4826-62-4	2-Dodecenal	2-Dodecenal

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
1	2	3	4	5	6	7
05.038	2886	126	1467	93-53-8	2-Phenylpropanal	2-Phenylpro
05.039	2191	127	684	7492-44-6	alpha-Butylcinnamaldehyde	alpha-Butylcinnam

05.040	2061	128	685	122-40-7	alpha-Pentylcinnamaldehyde	alpha-Pentylcinna
05.041	2569	129	686	101-86-0	alpha-Hexylcinnamaldehyde	alpha-Hexylcinnar
05.042	3071	130	1023	104-09-6	p-Tolylacetaldehyde	p-Tolylaceta
05.043	3078	131	1471	99-72-9	2-(p-Tolyl)propionaldehyde	2-(p-Tolyl)propio
05.044	2954	132	1024	4395-92-0	p-Isopropylphenylacetaldehyde	p-Isopropyl phenylaceta

05.045	2743	133	1465	103-95-7	3-(p-Cumenyl)-2-methylpropionaldehyde	3-(p-Cumen methylprop
05.046	2737	134	1462	40654-82-8	2-Methyl-4-phenylbutyraldehyde	2-Methyl-4-phenylbutyr

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.047	3984	558	956	123-08-0	4-Hydroxybenzaldehyde	4-Hydroxybenza

05.048	3181	571	688	1504-74-1	2-Methoxycinnamaldehyde	2-Methoxycinnam
05.049	2691	575	254	96-17-3	2-Methylbutyraldehyde	2-Methylbutyral
05.050	2697	578	683	101-39-3	alpha-Methylcinnamaldehyde	alpha-Methylcinnamal
05.051	3182	584	689	65405-67-6	3-(4-Methoxyphenyl)-2-methylprop-2-enal	3-(4-Methoxyph methylprop-2-en

05.052	2748	587	1466	41496-43-9	2-Methyl-3-(p-tolyl)propion-aldehyde	2-Methyl-3-(p-tolyl)propionald
05.053	4010	594		123-63-7	2,4,6-Trimethyl-1,3,5-trioxane	2,4,6-Trimethyl-trioxane
05.055	3004	605	897	90-02-8	Salicylaldehyde	Salicylaldehyde
05.056	2413	626	879	10031-82-0	4-Ethoxybenzaldehyde	4-Ethoxybenzald

05.057	3429	640	1175	142-83-6	Hexa-2(trans),4(trans)-dienal	Hexa-2(trans),4(trans)-dienal

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

05.058	3377	659	1186	557-48-2	Nona-2(trans),6(cis)-dienal	Nona-2(trans),6(cis
05.059	3580	661	325	2277-19-2	Non-6(cis)-enal	Non-6(cis)-enal
05.060	3215	663	1363	2363-89-5	Oct-2-enal	Oct-2-enal

05.061		664		63826-25-5	Oct-6-enal	Oct-6-enal
05.062	3224	670	1474	4411-89-6	2-Phenylcrotonaldehyde	2-Phenylcrotonaldeh

05.064	3638	685	1198	13552-96-0	Trideca-2(trans),4(cis),7(cis)-trienal	Trideca-2(trans),4(cis),7(cis)-trienal

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

05.066		703		120-25-2	4-Ethoxy-3-methoxybenzaldehyde	4-Ethoxy-3-methoxybenzaldeh
05.068	3756	705	865	4748-78-1	4-Ethylbenzaldehyde	4-Ethylbenzaldehyd

05.069	3413	706	260	123-15-9	2-Methylpentanal	2-Methylpentanal
05.070	3165	730	1360	2463-63-0	2-Heptenal	2-Heptenal

05.071	3212	732	1185	6750-03-4	Nona-2,4-dienal	Nona-2,4-dienal

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn nam
1	2	3	4	5	6	7	8

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05.072	3213	733		18829-56-6	trans-2-Nonenal	trans-2-Nonenal	3-He 2-en acro Hep
05.073	2560	748	1353	6728-26-3	Hex-2(trans)-enal	Hex-2(trans)-enal	ß-Pr alde enal

05.074	2389	2006	349	106-72-9	2,6-Dimethylhept-5-enal	2,6-Dimethylhept-5-enal	Melo hept
05.075	2561	2008	316	6789-80-6	Hex-3(cis)-enal	Hex-3(cis)-enal	cis-b Hex Hex
05.076	2366	2009	1349	3913-71-1	Dec-2-enal	Dec-2-enal	Dec Hep alde Dec

05.077	2749	2010	275	110-41-8	2-Methylundecanal	2-Methylundecanal	Meth Alde Meth Meth

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name
1	2	3	4	5	6	7	8
05.078	3082	2011	1359	7774-82-5	Тридец-2-еналь	Tridec-2-enal	3-Dec

05.079	2310	2012	592	7492-67-3	Citronellyl oxyacetaldehyde	Citronellyl oxyacetaldehyde	Citron 6,10- unde Dime enal
05.080	2887	2013	645	104-53-0	3-Phenylpropanal	3-Phenylpropanal	3- Phen Hydr Phen Benz beta- propi

05.081	3135	2120		2363-88-4	2,4-Decadienal	2,4-Decadienal	deca- decad decad decad antio decad 2,4-d ETOH decad decad

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name	A
1	2	3	4	5	6	7	8	9

05.082		2121		13553-09-8	Dodeca-3,6-dienal	(Z, Z)-3,6 Dodecadienal	Dodeca-3,6 -dienal; (3Z,6Z)-dodeca-3,6-dienal; (Z,Z)-dodeca-3,6-dienal; (Z,Z)-3,6-dodecadienal	

05.084	3164	729	1179	4313-03-5	Hepta-2,4-dienal	Hepta-2,4-dienal	trans,trans-2,4-Heptadienal, (2E,4E)-Hepta- 2,4-dienal	

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	Englis
1	2	3	4	5	6	7

05.085	3289	2124	320	6728-31-0	(Z)-Hept-4-enal	(Z)-He
05.090	3194	2129	1209	623-36-9	2-Methylpent-2-enal	2-Met
05.091	3697	2130	898	698-27-1	2-Hydroxy-4-methylbenzaldehyde	2-Hyd methy
05.094	2957	2261	680	7775-00-0	3-(4-Isopropylphenyl)propionaldehyde	3-(4-Isopro aldeh

05.095	3407	2281	1201	497-03-0	2-Methylcrotonaldehyde	2-Methy
05.096	3264	2297	326	30390-50-2	4-Decenal	4-Dec
05.097	2738	135	1463	2439-44-3	3-Methyl-2-phenylbutyraldehyde	3-Met phen

05.098	3178	10347	971	29548-14-9	p-Menth-1-en-9-al	p-Men

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, s
1	2	3	4	5	6	7	8
							alpha,4-dime acetaldehyde menth- 1-ene al; 2-(4-methylc 2-(4-methylc

05.099	3199	10365	1472	21834-92-4	5-Methyl-2-phenylhex-2-enal	5-Methyl-2-phenylhex-2-enal	cocoa hexen (3-methylbutyli aldehyde; he 2-hexenal, 5- methyl butyl acetaldehyde enal; 5-meth methyl-2-phe phenylhex-2- methylbutyli 2-phenyl-5-m hexen-1-al; 2
05.100	3200	10366	1473	26643-91-4	4-Methyl-2-phenylpent-2-enal	4-Methyl-2-phenylpent-2-enal	cocoapenten (2- methylpro isobutylidene cocoapenten phenyl 2 pen methylpropy benzeneacet phenylpent-2 penten-1-al; pentenal; 4-m 4-methyl-2-p methylpropy 2- pentenal, 4-m

05.101	3217	11695	1173	764-40-9	Penta-2,4-dienal	Penta-2,4-dienal	2,4-pentadie penta-2,4-die pentadienal

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

05.102	3218	10375	1364	764-39-6	Pent-2-enal	Pent-2-enal
05.103	3318	10378	679	939-21-9	3-Phenylpent-4-enal	3-Phenylpent-4-ena
05.104	3389	10383	977	116-26-7	2,6,6-Trimethylcyclohexa-1,3- diene-1-carbaldehyde	2,6,6-Trimethylcyclohexa 1,3- diene-1-carbaldehyde
05.105	3392	10324	1214	25409-08-9	2-Butylbut-2-enal	2-Butylbut-2-enal

05.106	3395	10379	980	564-94-3	Myrtenal	Myrtenal

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.107	3406	10361	1215	35158-25-9	2-Isopropyl-5-methylhex-2-enal	2-Isopropyl-5-methylhex-2-ena

05.108	3422	10385	1195	13162-46-4	Undeca-2,4-dienal	Undeca-2,4-dien

05.109	3423	11827	1366	2463-77-6	2-Undecenal	2-Undecenal
05.110	3427		869	15764-16-6	2,4-Dimethylbenzaldehyde	2,4-Dimethylbenzald

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.111	3466	10371	1182	56767-18-1	Octa-2(trans),6(trans)-dienal	Octa-2(trans),6 dienal

05.112	3474	10338	978	472-66-2	2,6,6-Trimethylcyclohex-1-en-1-acetaldehyde	2,6,6-Trimethylcyclo 1-acetaldehyd
05.113	3496	10337	319	4634-89-3	Hex-4-enal	Hex-4-enal
05.114	3510	10364	1208	5362-56-1	4-Methylpent-2-enal	4-Methylpent-

05.115	3519	10377	1476	24401-36-3	2-Phenylpent-4-enal	2-Phenylpent-4
05.116	3524	10384	269	5435-64-3	3,5,5-Trimethylhexanal	3,5,5-Trimethy
05.118	3567	11919	687	1963-36-6	4-Methoxycinnamaldehyde	4-Methoxycinnam
05.119	3592	10325	967	4501-58-0	2,2,3-Trimethylcyclopent-3-en-1-yl acetaldehyde	2,2,3-Trimethylcyclo en-1-yl acetald

05.120	3637		1197	21662-13-5	Dodeca-2,6-dienal	Dodeca-2,6-di
05.121	3639	2133	979	432-25-7	2,6,6-Trimethyl-1-cyclohexene-1-carboxaldehyde	2,6,6-Trimethy cyclohexen-1- carboxaldehyd
05.122	3640	10352	682	1504-75-2	p-Methylcinnamaldehyde	p-Methylcinnam

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	Eng
1	2	3	4	5	6	7
05.123	3645		968	55253-28-6	5-Isopentyl-2-methylcyclopentanecarboxaldehyde	5-Is me oxa
05.124	3646	10354	1202	107-86-8	3-Methylcrotonaldehyde	3-M

05.125	3670	11758	1196	21662-16-8	Dodeca-2,4-dienal	Do

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.126	3711	10363	1217	49576-57-0	2-Methyloct-2-enal	2-Methyloct-2-en

05.127	3721	11805	1181	30361-28-5	Octa-2(trans),4(trans)-dienal	Octa-2(trans),4(trans)-dienal

05.128	3749		323	41547-22-2	Oct-5(cis)-enal	Oct-5(cis)-enal
05.129		10350		135-02-4	2-Methoxybenzaldehyde	2-Methoxybenzalde
05.134	2748	587		41496-43-9	2-Methyl-3-tolylpropionaldehyde (mixture of o-, m-, p-)	2-Methyl-3-tolylpropionaldeh (mixed o,m,p-)
05.137	3264			21662-09-9	Dec-4(cis)-enal	Dec-4(cis)-enal

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn syst nam
1	2	3	4	5	6	7	8
05.139	3912		1286	39770-05-3	Dec-9-enal	Dec-9-enal	9-de Cos dec 9-de al; c 9

05.140	3135	2120	1190	25152-84-5	Deca-2(trans),4(trans)-dienal	Deca-2(trans),4(trans)-dienal	2,4-Dec Dec dien Hep acro

05.141	4089		1786	51325-37-2	Deca-2,4,7-trienal	Deca-2,4,7-trienal	2,4, dec 1-al (2E, dec trie dec trie (2E, dec 2,4, trie

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

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05.142		10328		139-85-5	3,4-Dihydroxybenzaldehyde	3,4-Dihydroxybenzalc

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
1	2	3	4	5	6	7
05.143				56134-05-5	2,5-Dimethyl-2-vinylhex-4-enal	2,5-Dimethy vinylhex-4-e

05.144	2402			20407-84-5	Dodec-2(trans)-enal	Dodec-2(tra
05.147		10331		123-05-7	2-Ethylhexanal	2-Ethylhexa
05.148	4019		1228	19317-11-4	Farnesal	Farnesal
5.149				111-30-8	Glutaraldehyde	Glutaraldeh
05.150	3165	730	1360	18829-55-5	Hept-2(trans)-enal	Hept-2(trans

05.152		10336		629-80-1	Hexadecanal	Hexadecana
05.153	4049	10340	1878	134-96-3	4-Hydroxy-3,5-dimethoxybenzaldehyde	4-Hydroxy-3 dimethoxyb
05.154		10341		4206-58-0	4-Hydroxy-3,5-dimethoxycinnamaldehyde	4-Hydroxy-3 dimethoxyci de
05.155		10342		458-36-6	4-Hydroxy-3-methoxycinnamaldehyde	4-Hydroxy-3 methoxycinn (mixture of i

05.156				80638-48-8	3-(4-Hydroxy-3-methoxyphenyl)propanal	3-(4-Hydroxy methoxyphe
05.157				1335-66-6	Isocyclocitral	Isocyclocitra

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
1	2	3	4	5	6	7

05.158		10351		591-31-1	3-Methoxybenzaldehyde	3-Methoxy
05.159				5703-26-4	p-Methoxyphenylacetaldehyde	p-Methoxyph yde

05.160				19009-56-4	2-Methyldecanal	2-Methylde
05.164				925-54-2	2-Methylhexanal	2-Methylhe
05.166		10369		1119-16-0	4-Methylpentanal	4-Methylpe

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.167				75853-50-8	12-Methyltetradecanal	12-Methyltetradecanal

05.169	4005		1229	75853-49-5	12-Methyltridecanal	12-Methyltridecanal	

05.170	2303	109		106-26-3	Neral	Neral	
05.171	3213	733	1362	2463-53-8	Non-2-enal	Non-2-enal	

05.172	3766		1187	17587-33-6	Nona-2(trans),6(trans)-dienal	Nona-2(trans),6(trans)-dienal	

05.173	4187		1785	57018-53-8	Nona-2,4,6-trienal	Nona-2,4,6-trienal	

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

05.174	4262		1619	2100-17-6	Pent-4-enal	Pent-4-enal
05.175				3491-63-2	2-Phenylpent-2-enal	2-Phenylpent-2-e
05.179	4209		1803	51534-36-2	(E)-Tetradec-2-enal	(E)-Tetradec-2-er

05.182	3639			432-24-6	2,6,6-Trimethylcyclohex-2-ene-1- carboxaldehyde	2,6,6-Trimethylcyclohe ene-1-carboxalde

05.183				73398-85-3	4-(2,6,6-Trimethylcyclohexenyl)-2- methylbutanal	4-(2,6,6-Trimethylcyclohe 2- methylbutanal

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonym name
1	2	3	4	5	6	7	8
							butanal; tetramet cyclohex 1-butyral (2,6,6- trimethy 2-methyl

05.184	3423			53448-07-0	Undec-2(trans)-enal	Undec-2(trans)-enal	TRANS-2 (e)-2-und (E)-2-und Undecan enal;(E)- enal;(2E) Undecen 559-3; TR UNDECE Undecen

05.186	3721	11805		5577-44-6	2,4-Octadienal	2,4-Octadienal	trans,tra Octadien

05.188	2303	109		141-27-5	trans-3;7-Dimethylocta-2,6-dienal	trans-3;7-Dimethylocta-2,6-dienal	(2E)-3,7-octadien 3,7-Dime octadien Dimethyl octadien Dimethyl dienal; (E dimetiloc (E)-Citral (E)-Neral Octadien dimethyl Octadien dimethyl Geranalc Geranial; DIENAL, DIMETHY 3,7-Dime octadien 3,7-Dime octadien a-Citral;

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
1	2	3	4	5	6	7	8
05.189	2560	748		505-57-7	2-Hexenal	2-Hexenal	2-hexenal 2-hexen-1-al

05.190	3215	663		2548-87-0	trans-2-Octenal	trans-2-Octenal	(2E)-oct-2-enal; (E)-oct-2-enal; trans-oct-2-enal; (E)-2-octen-1-al; trans-2-octen-1-al; trans-2-octen-1-alFCC, noantioxidant; trans- octen-2-al; (2E)-2-octenal; (E)-2-octenal 2- trans-octenalT2 trans-2-octenal;2-octenal (trans-); 2-octenal, (2E)-2-octenal, (E)-trans-2-octenal, natural

05.191	2366	2009		3913-81-3	trans-2-Decenal	trans-2-Decenal	2E)-dec-2-enal; (E)-dec-2-enal; (2E)-2-decen-1-al; (E)-2-decen-1-al; trans-2-decen-1-al; trans-2-decen-1-al FCC, no antioxidant; (2E)-decenal; (2E)-2-decenal; (E)-2-decenal; T2decenal; trans-2-decenal; trans-2-decenal FCC; trans-2-decenal natural; trans-2-decenal natural (neat); trans- 2-decenal natural 10% in ethyl acetate; 2-decenal, (2E)-2-decenal; (E)-(E)-decenaldehyde trans-decenaldehyde; (E)- decylenic aldehyde; trans-decylenic aldehyde; (E)-3-heptyl acrolein

05.192	3923	5192	1271	4440-65-7	3-Hexenal	3-Hexenal	hex-3-enal; (Z+E)-3-hexen-1-al; 3-hexen-1-al; trans+cis-3-hexen-1-al; (Z+E)-3-hexenal

05.194	3212	732		5910-87-2	trans-2, trans-4-Nonadienal	trans, trans-2,4-Nonadienal	(2E,4E)-nona-2,4-dienal; (E,E)-nona-2,4-dienal; trans, trans-nona-2,4-dienal; trans,trans-nona-2,4-dienal; (E,E)-2,4-nonadien-1-al; (E)-2,(E)-4-nonadien-1-al; 2,4-trans,trans-nonadien-1-al; trans-2,trans- 4-nonadien-1-al; trans-trans-2,4-nonadien- 1-al; trans, trans-2,4-nonadien-1-al ; trans,trans-2,4-nonadien-1-al; trans,trans,2,4-nonadien-1-al; 2,4-nonadien- 1-alFCC, noantioxidant ; (2E,4E)-2,4-nonadienal; (E,E)-2,4-nonadienal ; 2,4-trans,trans-nonadienal; T2 T4 , nonadienal; -2-trans-4-nonadienal; trans, trans-2,4-

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms systemati
1	2	3	4	5	6	7	8

							nonadiena nonadiena trans-); 2, nonadiena (2E,4E)-2, nonadiena trans,tran nonadiene

05.195	3082	2011		7069-41-2	trans-2-Tridecenal	trans-2-Tridecenal	(E)-tridec- trans-tride al; (2E)-tride (E)-tridec- trans- trid enal; (E)-2 tridecen-1 trans-2- tr al; (E)-tric al; (2E)-2- tridecenal tridecenal tridecenal tridecenal (hightrans tridecenal tridecenal

05.196	3422	10385	1195	30361-29-6	trans-2, trans-4-Undecadienal	tr-2, tr-4-Undecadienal	(E,E)-2,4-undecadie (2E,4E)-u 2,4-dienal undeca-2, (E)-2,(E)-4-un dienal; (E undecadie (E)-2,(E)-4 undecadie (E2,E4)-undecadie trans,tran undecadie 2,4-undec al, noanti (2E,4E)-2, undecadie trans,tran undecadie trans, tra undecadie trans,tran undecadie 2,4-undec (2E,4E)-; 2,4-undec (E,E)-

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyr systema
1	2	3	4	5	6	7	8

05.198				58102-02-6	3-Butenal, 2-methyl-4-(2,6,6-trimethyl-2-cyclohexen-1-yl)-	3-Butenal, 2-methyl-4-(2,6,6-trimethyl- 2-cyclohexen-1-yl)-	alpha-m (Z)-2-me trimethy 2-enyl)b methyl-4 trimethy cyclohex butenal; (2,6,6-tr cyclohex buten-1- 4- (2,6,6 cyclohex butenal
05.203	4059		1641	5090-41-5	9-Octadecenal	9-Octadecenal	Olealdeh Elialdeh Octadec OleicAld
05.208	4066		1640	169054-69-7	(Z)-8-Tetradecenal	(Z)-8-Tetradecenal	(Z)-Tetra 8-Tetrad
05.211	4433		2175	30689-75-9	6-Methyloctanal	6-Methyloctanal	(±)-6-m (+/-)-6-m (±)-6-m 6-methy methylo octanal,

05.217				21662-08-8	(Z)-5-Decenal	(Z)-5-Decenal	(E)-5-de dec-5-er enal; tra enal; tra al; (E)-5-de 5-decen
05.218				56554-87-1	16-Octadecenal	16-Octadecenal	16-octad (E)-octa (E)-octa (16E)-16 1- al; (E) octadec 16- octa octadec
05.219	4261		2173	19269-28-4	3-Methylhexanal	3-Methylhexanal	

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
1	2	3	4	5	6	7	8
05.220			1636	21944-98-9	4Z-Dodecenal	4Z-Dodecenal	(Z)-4-e doc ena doc (4Z

05.221	4107		1881	2092-49-1	6,6-Dihydroxy-5,5-dimethoxybiphenyl-3,3-dicarbaldehyde	6,6'-Dihydroxy-5,5'-dimethoxy-biphenyl- 3,3'-dicarbaldehyde	Div hyd hyd me 3,3 bip 6,6 dim deh dih (1,1 dic dih [1,1 dic dih dim dic 2-h 4- h me for me hyd me

05.222	4194			26643-92-5	2-Phenyl-4-methyl-2-hexenal	2-Phenyl-4-methyl-2-hexenal	(±) hex phe ben me me ace phe but ben me me ben me me hex 4-m 4-m alp ben phe me phe
05.223	4117		1819	58475-04-0	4-Ethyloctanal	4-Ethyloctanal	(±) eth eth eth exc

05.224	4046		1622	25166-87-4	(4E)-hexenal	(4E)-hexenal	tran E-4 tran

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
05.225	4498		2174	63885-09-6	6-Methylheptanal	6-Methylheptanal
05.226				68820-35-9	E-4-Undecenal	E-4-Undecenal
06.001	2002	35	941	105-57-7	1,1-Diethoxyethane	1,1-Diethoxyethane

06.002	2129	36	838	1319-88-6	5-Hydroxy-2-phenyl-1,3-dioxane	5-Hydroxy-2-phenyl- 1,3-dioxane
06.003	2128	37	837	1125-88-8	alpha, alpha-Dimethoxytoluene	alpha,alpha-Dimethoxytoluene
06.004	2304	38	948	7492-66-2	Citral diethyl acetal	Citral diethyl acetal
06.005	2305	39	944	7549-37-3	Citral dimethyl acetal	Citral dimethyl acetal
06.006	2876	40	1003	101-48-4	1,1-Dimethoxy-2-phenylethane	1,1-Dimethoxy-2-phenylethane

06.007	2877	41	1004	29895-73-6	Phenylacetaldehyde glyceryl acetal	Phenylacetaldehyde glyceryl acetal
06.008	2798	42	942	10022-28-3	1,1-Dimethoxyoctane	1,1-Dimethoxyoctane
06.009	2363	43	945	7779-41-1	1,1-Dimethoxydecane	1,1-Dimethoxydecane
06.010	2584	44	613	7779-94-4	1,1-Diethoxy-3,7-dimethyloctan-7- ol	1,1-Diethoxy-3,7-dimethyloctan-7-ol

06.011	2585	45	612	141-92-4	1,1-Dimethoxy-3,7-dimethyloctan-7- ol	1,1-Dimethoxy-3,7-dimethyloctan-7-ol

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
06.012	3067	46	867	1333-09-1	Толуальдегид глицериновый ацеталь	Tolualdehyde g acetal
06.013	2062	47	681	91-87-2	альфа-Пентилкоричный альдегид диметилацеталь	alpha-Pentylcinnamal dimethyl aceta
06.014	2287	48	648	5660-60-6	Коричный альдегид этиленгликолевый ацеталь	Cinnamaldehyc ethylene glycol

06.015	3426	510	940	534-15-6	1,1-Dimethoxyethane	1,1-Dimethoxye
06.016	2004	511	1000	7493-57-4	1-Phenylethoxy-1-propoxyethane	1-Phenylethoxy propoxy ethane
06.017		517		774-48-1	(Diethoxymethyl)benzene	(Diethoxymeth e
06.019	2148	523	840	7492-39-9	1-Benzyloxy-1-(2-methoxyethoxy)ethane	1-Benzyloxy-1- methoxyethoxy
06.020		531		34764-02-8	1,1-Diethoxydecane	1,1-Diethoxyde
06.021		553		688-82-4	1,1-Diethoxyheptane	1,1-Diethoxyhe
06.023		557		3658-93-3	1,1-Diethoxyhexane	1,1-Diethoxyhe

06.024	3384	595	840	68345-22-2	1,1-Di-isobutoxy-2-phenylethane	1,1-Di-isobutox phenylethane
06.025	3378	660	946	67674-36-6	1,1-Diethoxynona-2,6-diene	1,1-Diethoxyno diene

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
06.027	2875	669	1005	5468-06-4	4,5-Dimethyl-2-benzyl-1,3-dioxolane	4,5-Dimethyl-2-benzyl- 1,3-dioxol
06.028	2541	2015	947	10032-05-0	1,1-Dimethoxyheptane	1,1-Dimethoxyheptan

06.029	2542	2016	912	72854-42-3	Heptanal glyceryl acetal (mixture of 1,2 and 1,3 acetals)	Heptanal glyceryl acetal (mixed 1,2 and 1,3 acetals)
06.030	2888	2017	1468	90-87-9	1,1-Dimethoxy-2-phenylpropane	1,1-Dimethoxy-2-phenylpropane
06.031	4047	2135	1383	54306-00-2	1,1-Diethoxyhex-2-ene	1,1-Diethoxyhex-2-ene
06.032	2130	2226	839	2568-25-4	4-Methyl-2-phenyl-1,3-dioxolane	4-Methyl-2-phenyl-1,3- dioxolane
06.033		2341		871-22-7	1,1-Dibutoxyethane	1,1-Dibutoxyethan

06.034		2342		105-82-8	1,1-Dipropoxyethane	1,1-Dipropoxyetha
06.035		2343		10444-50-5	Citral propylene glycol acetal	Citral propylene glycol acetal
06.036	3125	10007	1001	64577-91-9	1-Butoxy-1-(2-phenylethoxy)ethane	1-Butoxy-1-(2-phenylethoxy)eth
06.037	3349	10011	949	18492-65-4	1,1-Diethoxyhept-4-ene (cis and trans)	1,1-Diethoxyhept-ene (cis and trans)
06.038	3381	10029	593	5436-21-5	4,4-Dimethoxybutan-2-one	4,4-Dimethoxybut 2- one
06.039	3534		927	67715-79-1	1,2-Di((1'-ethoxy)-ethoxy)propane	1,2-Di((1'-ethoxy)-ethoxy)propane
06.040	3593	11930	913	67715-82-6	1,2,3-Tris([1'-ethoxy]-ethoxy)propane	1,2,3-Tris([1'-ethoxy]-ethoxy)propane

06.041		10055			1-Isobutoxy-1-ethoxy-2-methylpropane	1-Isobutoxy-1-ethoxy-2-methylpropane

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
06.042		10057		85136-40-9	1-Isobutoxy-1-ethoxy-3-methylbutane	1-Isobutoxy-1-ethoxy-3-methylbutane
06.043		10038		238757-30-7	1-Isoamyloxy-1-ethoxypropane	1-Isoamyloxy-1-ethoxypropane

06.044		10058		67234-04-2	1-Isobutoxy-1-ethoxypropane	1-Isobutoxy-1-ethoxypropane
06.045		10061			1-Isobutoxy-1-isopentyloxy-2-methylpropane	1-Isobutoxy-1-isopentyloxy-2-methylpropane
06.046		10060			1-Isobutoxy-1-isopentyloxy-3-methylbutane	1-Isobutoxy-1-isopentyloxy-3-methylbutane
06.047		10065		238757-63-6	1-Isopentyloxy-1-propoxyethane	1-Isopentyloxy-1 propoxyethane
06.048		10066		238757-65-8	1-Isopentyloxy-1-propoxypropane	1-Isopentyloxy-1 propoxypropane
06.049				77249-20-8	1-Butoxy-1-(2-methylbutoxy)ethane	1-Butoxy-1-(2-methylbutoxy)et

06.050		10003		57006-87-8	1-Butoxy-1-ethoxyethane	1-Butoxy-1-ethoxyethane
06.051				13535-43-8	1,1-di (2-methylbutoxy) ethane	1,1-Di-(2-methylbutoxy) ethane
06.052		10025		13262-24-3	1,1-Di-isobutoxy-2-methylpropane	1,1-Di-isobutoxy-methylpropane
06.053		10023		5669-09-0	1,1-Di-isobutoxyethane	1,1-Di-isobutoxyethane
06.054		10026		13262-27-6	1,1-Di-isobutoxypentane	1,1-Di-isobutoxypentan
06.055		10028	1729	13002-09-0	1,1-Di-isopentyloxyethane	1,1-Di-isopentyloxyetha

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
06.057		10013		3658-94-4	1,1-Diethoxy-2-methylbutane	1,1-Diethoxy-2-methylbutane
06.058		10015		1741-41-9	1,1-Diethoxy-2-methylpropane	1,1-Diethoxy-2-methylpropane

06.059		10014	1730	3842-03-3	1,1-Diethoxy-3-methylbutane	1,1-Diethoxy-3-methylbutane	
06.061		10009		3658-95-5	1,1-Diethoxybutane	1,1-Diethoxybutane	
06.062				53405-98-4	1,1-Diethoxydodecane	1,1-Diethoxydodecane	

06.063				73545-18-3	(Z)-1,1-diethoxyhex-3-ene	(Z)-1,1-diethoxyhex-3-ene	
06.064		10012		462-95-3	Diethoxymethane	Diethoxymethane	
06.065		10016		54815-13-3	1,1-Diethoxynonane	1,1-Diethoxynonane	
06.066				54889-48-4	1,1-Diethoxyoctane	1,1-Diethoxyoctane	
06.067		10017		3658-79-5	1,1-Diethoxypentane	1,1-Diethoxypentane	

06.069		10018		4744-08-5	1,1-Diethoxypropane	1,1-Diethoxypropane	
06.070				53405-97-3	1,1-Diethoxyundecane	1,1-Diethoxyundecane	
06.071		10022		5405-58-3	1,1-Dihexyloxyethane	1,1-Dihexyloxyethane	
06.072	4098		1728	18318-83-7	1,1-Dimethoxyhex-2(trans)-ene	1,1-Dimethoxyhex-2(trans)-ene	

Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7
06.073				1599-47-9	1,1-Dimethoxyhexane	1,1-Dimethoxyhexane

06.074		10031		109-87-5	Dimethoxymethane	Dimethoxymethan
06.075				26450-58-8	1,1-Dimethoxypentane	1,1-Dimethoxypentan
06.076				4744-10-9	1,1-Dimethoxypropane	1,1-Dimethoxypropan
06.077	4099		1711	3390-12-3	2,4-Dimethyl-1,3-dioxolane	2,4-Dimethyl-1,3-dioxolane
06.078				122-71-4	1,1-Diphenethoxyethane	1,1-Diphenethoxyetha

06.079		10040		13602-09-0	1-Ethoxy-1-(2-methylbutoxy)ethane	1-Ethoxy-1-(2-methylbutoxy)eth
06.080		10049		2556-10-7	1-Ethoxy-1-(2-phenylethoxy)ethane	1-Ethoxy-1-(2-phenylethoxy)eth
06.081	3775	10034	943	28069-74-1	1-Ethoxy-1-(3-hexenyloxy)ethane	1-Ethoxy-1-(3-hexenyloxy)ethan
06.082		11948		54484-73-0	1-Ethoxy-1-hexyloxyethane	1-Ethoxy-1-hexyloxyethane
06.083		10037		13442-90-5	1-Ethoxy-1-isopentyloxyethane	1-Ethoxy-1-isopentyloxyethan
06.084		10039		10471-14-4	1-Ethoxy-1-methoxyethane	1-Ethoxy-1-methoxyethane
06.085		10046		59184-43-9	1-Ethoxy-1-pentyloxyethane	1-Ethoxy-1-pentyloxyethane

Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
1	2	3	4	5	6	7

06.073				
06.074		10031		109-87-5

06.075					
06.076					
06.077	4099		1711	3390-12-3	2,4-Dimethyl-1,3-dioxolane

06.078				
06.079		10040		13602-09-0

06.080			10049			2556-10-7
06.081	3775	10034	943	28069-74-1	1-Ethoxy-1-(3-hexenyloxy)ethane	1-Ethoxy-1-(3-hexenyloxy)ethan
06.082			11948			54484-73-0
06.083			10037			13442-90-5

06.084		10039		10471-14-4
06.085		10046		59184-43-9

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name
	1	2	3	4	5	6

	06.086		10050		
	06.087	4294		1715	6290-17-1

	06.088				
	06.089	4048		1712	6454-22-4

	06.090			

	06.091		10054		
	06.092		10059		
	06.094	3630		928	1599-49-1

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name
	1	2	3	4	5	6

	06.095			
	06.096		10903	
	06.097		10075	

	06.098	3441	11423	929	1193-11-9	2,2,4-Trimethyl-1,3-dioxolane
	06.100			10032		

	06.102		2016		
	06.104	3905		1882	68527-74-2
	06.105		10070		

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name
	1	2	3	4	5	6

	06.106		10071	
	06.107		10068	

	06.109			
	06.111			

	06.114	4365		

	06.115			

	06.120	3808		446	67785-70-0
	06.123		10004		

	06.124		10024		
	06.125		10027		
	06.128		10045		3658-92-2

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	06.129		10043		253679-74-2
	06.130		10044		238757-42-1
	06.131		10042		238757-35-2

	06.132	4023		960	63253-24-7	Vanillin butane acetal (mixture stereoisomers)
	06.133	3807		445	563187-91-7	1-Menthone-1, glycerol ketal

	06.135	4286		1732	18433-93-7	2-Isobutyl-4-m 1,3-dioxolane

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	06.136	4285		1859	831213-72-0	6-Isopropyl-3,9-dimethyl-1,4-dioxyspiro[4.5]2-one

	06.137	4432					25334-93-4
	07.001	2969	105	937	1859	2-Oxopropanal	2-Oxopropanal

	07.002	2544	136	283	110-43-0	Heptan-2-one	Heptan-2-one
	07.003	2545	137	285	106-35-4	Heptan-3-one	Heptan-3-one
	07.004	2009	138	806	98-86-2	Acetophenone	Acetophenone
	07.005	3124	139	730	122-48-5	Vanillyl acetone	Vanillyl aceton

	07.007	2594	141	388	127-41-3	alpha-Ionone	alpha-Ionone
	07.008	2595	142	389	14901-07-6	beta-Ionone	beta-Ionone

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.009	2711	143	398	7779-30-8	Methyl-alpha-ionone	Methyl-alpha-io

	07.010	2712	144	399	127-43-5	Methyl-beta- ionone	Methyl-beta- ic
	07.011	2597	145	403	79-69-6	4-(2,5,6,6-Tetramethyl-2-cyclohexenyl)-3-buten-2-one	4-(2,5,6,6-Tetramethyl- 2 cyclohexenyl)- buten-2-one

	07.012	2249	146	380	99-49-0	Carvone	Carvone
	07.013	2723	147	811	93-08-3	Methyl 2-naphthyl ketone	Methyl 2-napht ketone
	07.014	2656	148	1480	118-71-8	Maltol	Maltol
	07.015	2707	149	1120	110-93-0	6-Methylhept-5-en-2-one	6-Methylhept-5 one

	07.016	3093	150	296	112-12-9	Undecan-2-one	Undecan-2-one
	07.017	2731	151	301	108-10-1	4-Methylpentan-2-one	4-Methylpentan
	07.018	2558	152	412	3848-24-6	Hexan-2,3-dione	Hexan-2,3-dion

	07.019	2802	153	288	111-13-7	Octan-2-one	Octan-2-one
	07.020	2785	154	292	821-55-6	Nonan-2-one	Nonan-2-one

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.021	3090	155	417	7493-59-6	Undeca-2,3-dione	Undeca-2,3-dio
	07.022	2677	156	807	122-00-9	4-Methylacetophenone	4-Methylacetop
	07.023	2387	157	809	89-74-7	2,4-Dimethylacetophenone	2,4-Dimethylaceto
	07.024	2881	158	820	122-57-6	4-Phenylbut-3-en-2-one	4-Phenylbut-3-one

	07.025	2740	159	828	5349-62-2	4-Methyl-1-phenylpentan-2-one	4-Methyl-1-phenylpentan-
	07.026	3074	160	817	7774-79-0	4-(p-Tolyl)butan-2-one	4-(p-Tolyl)buta
	07.027	2734	161	821	1901-26-4	3-Methyl-4-phenylbut-3-en-2-one	3-Methyl-4-phe 3- en-2-one
	07.028	2132	162	836	119-53-9	Benzoin	Benzoin

	07.029	2672	163	818	104-20-1	4-(4-Methoxyphenyl)butan-2-one	4-(4- Methoxyphen 2- one
	07.030	2673	164	826	104-27-8	1-(4-Methoxyphenyl)pent-1-en-3-one	1-(4- Methoxyphen en-3-one
	07.031	2701	165			55418-52-5	Piperonyl ace

	07.032	2134	166	831	119-61-9	Benzophenone	Benzophenon
	07.033	3552	167	1115	11050-62-7	Isojasmone	Isojasmone
	07.034	2573	167	1106	17373-89-6	2-Hexylidenecyclopentan-1-one	2- Hexylidenecy 1-one

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.035	3061	168	1111	17369-60-7	Tetramethyl ethylcyclohexenone (mixture of isomers)	Tetramethyl ethylcyclohex (mixture of is
	07.036	2714	169	404	127-51-5	alpha-Isomethyl ionone	alpha-Isometh
	07.038	2005	570	810	100-06-1	4-Methoxyacetophenone	4-Methoxyaceto

	07.040	3469	599	824	93-55-0	1-Phenylpropan-1-one	1-Phenylpropa
	07.041	4151	650			79-89-0	beta-Isomethy

	07.042	2927	651	808	645-13-6	4-Isopropylacetophenone	4-Isopropylacet
	07.044	3417	666	1124	625-33-2	Pent-3-en-2-one	Pent-3-en-2-o

	07.045	3473	686	1108	2408-37-9	2,2,6-Trimethylcyclohexanone	2,2,6-Trimethylcycl
	07.046	3738	691	732	1080-12-2	Vanillylidene acetone	Vanillylidene
	07.047	3487	692	1481	4940-11-8	Ethyl maltol	Ethyl maltol

	07.048	3352	718	1125	2497-21-4	4-Hexen-3-one	4-Hexen-3-on
	07.049	3760	719	829	103-13-9	1-(4-Methoxyphenyl)-4-methylpent- 1-en-3-one	1-(4-Methoxy methylpent-1

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.050	3326	737	139	67-64-1	Acetone	Acetone
	07.051	2008	749	405	513-86-0	3-Hydroxybutan-2-one	3-Hydroxybut
	07.052	2370	752	408	431-03-8	Diacetyl	Diacetyl
	07.053	2170	753	278	78-93-3	Butan-2-one	Butan-2-one

	07.054	2842	754	279	107-87-9	Pentan-2-one	Pentan-2-one
	07.055	2588	755	728	5471-51-2	4-(p-Hydroxyphenyl)butan-2-one	4-(p-Hydroxyphen one
	07.056	2700	758	418	80-71-7	3-Methylcyclopentane-1,2-dione	3-Methylcyclo 1,2-dione

	07.057	3152	759	419	21835-01-8	3-Ethylcyclopentane-1,2-dione	3-Ethylcyclop dione
	07.058	2546	2034	287	123-19-3	Heptan-4-one	Heptan-4-one

	07.059	2667	2035	429	10458-14-7	p-Menthan-3-one	p-Menthan-3-
	07.060	2841	2039	410	600-14-6	Pentane-2,3-dione	Pentan-2,3-di

	07.061	2033	2040	401	79-78-7	Allyl alpha-ionone	Allyl alpha-ior
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	07.062	2803	2042	290	106-68-3	Octan-3-one	Octan-3-one
	07.063	2730	2043	411	7493-58-5	4-Methylpentane-2,3-dione	4-Methylpenta dione
	07.064	2543	2044	415	96-04-8	Heptane-2,3-dione	Heptan-2,3-di

	07.065	2587	2045	416	496-77-5	5-Hydroxyoctan-4-one	5-Hydroxyoct
	07.067	2964	2051	754	29606-79-9	2R,5S-Isopulegone	2R,5S-isopule
	07.069	3059	2053	1121	4433-36-7	Tetrahydro-pseudo-ionone	Tetrahydro-ps ionone

	07.070	2146	2140	830	7492-37-7	3-Benzylheptan-4-one	3-Benzylhepta
	07.071			2141			5455-24-3

	07.072			2143			624-42-0
	07.075	3268	2234	420	13494-06-9	3,4-Dimethylcyclopentane-1,2-dione	3,4- Dimethylcyclo 1,2-dione

	07.076	3269	2235	421	13494-07-0	3,5-Dimethylcyclopentane-1,2-dione	3,5- Dimethylcyclo 1,2-dione

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.077	3168	2255	413	4437-51-8	Hexane-3,4-dione	Hexan-3,4-dic

	07.078	3460	2259	430	491-07-6	d,l-Isomenthone	d,l-Isomentho
	07.079	3226	2275	833	579-07-7	1-Phenylpropane-1,2-dione	1-Phenylpropa dione
	07.080	3305	2311	425	3008-43-3	3-Methylcyclohexane-1,2-dione	3-Methylcyclo 1,2-dione
	07.081	3515	2312	1148	4312-99-6	Oct-1-en-3-one	Oct-1-en-3-on

	07.082	3603	2313	1129	4643-27-0	Oct-2-en-4-one	Oct-2-en-4-on
	07.083	3243	2340	384	23726-92-3	beta-Damascone	beta-Damasc

	07.084			2350			96-22-0
	07.086	2397	11839	832	102-04-5	1,3-Diphenylpropan-2-one	1,3-Diphenylp one
	07.087	2674	11836	813	122-84-9	4-Methoxyphenylacetone	4-Methoxyphen

	07.088	2713	11852	400	7784-98-7	Methyl-delta-ionone	Methyl-delta-i
	07.089	3166	11164	1398	4674-50-4	Nootkatone	Nootkatone

	07.090	3173	11102	1717	5077-67-8	1-Hydroxybutan-2-one	1-Hydroxybut
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	07.091	3175			390	79-76-5	gamma-lonon
	07.092	3176	11128	375	499-70-7	p-Menthan-2-one	p-Menthan-2-

	07.093	3190	11148	414	13706-86-0	5-Methylhexane-2,3-dione	5-Methylhexa dione

	07.094	3196	11786	1114	488-10-8	3-Methyl-2-(pent-2(cis)-enyl)cyclopent-2-en-1-one	3-Methyl-2-(p 2(cis)- enyl)cy 2-en-1- one

	07.095	3261	11044	1109	14765-30-1	2-(sec-Butyl)cyclohexanone	2-(sec-Butyl)cyclohe
	07.096	3290	11097	281	589-38-8	Hexan-3-one	Hexan-3-one

	07.097	3292	11113	1839	59191-78-5	3-(Hydroxymethyl)octan-2-one	3- (Hydroxymeth 2-one

	07.098	3360	11134	1107	1193-18-6	3-Methylcyclohex-2-en-1-one	3-Methylcyclo en- 1-one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.099	3363	11143	1134	1604-28-0	6-Methylhepta-3,5-dien-2-one	6-Methylhepta-dien- 2-one
	07.100	3365	11150	1119	3240-09-3	5-Methylhex-5-en-2-one	5-Methylhex-5-one

	07.101	3368	11853	1131	141-79-7	4-Methylpent-3-en-2-one	4-Methylpent- one
	07.102	3382	11179	1147	1629-58-9	Pent-1-en-3-one	Pent-1-en-3-o
	07.103	3388	11194	298	593-08-8	Tridecan-2-one	Tridecan-2-on
	07.104	3399	11093	1126	4643-25-8	Hept-2-en-4-one	Hept-2-en-4-o

	07.105	3400	11094	1127	1119-44-4	Hept-3-en-2-one	Hept-3-en-2-o
	07.106	3409	11149	1132	5166-53-0	5-Methylhex-3-en-2-one	5-Methylhex-3-one

	07.107	3416	11170	1128	1669-44-9	Oct-3-en-2-one	Oct-3-en-2-on
	07.108	3420	11197	387	23696-85-7	beta-Damascenone	beta-Damasc

	07.109	3421	11200	1857	1125-21-9	2,6,6-Trimethylcyclohex-2-ene-1,4-dione	2,6,6-Trimethylcyclohex-2-en- 1,4-dione
	07.112	3435	11137	1105	2758-18-1	3-Methyl-2-cyclopenten-1-one	3-Methyl-2-cyclopenten-

	07.113	3440	11160	294	925-78-0	Nonan-3-one	Nonan-3-one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.114	3442	11206	1123	762-29-8	6,10,14-Trimethylpentadeca-5,9,13-trien-2-one	6,10,14- Trimethylpent 5,9,13-trien-2

	07.115	3447	11057	396	20483-36-7	3,4-Dehydrodihydro-beta-ionone	3,4-Dehydrod beta-ionone
	07.117	3453	11077	422	42348-12-9	3-Ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one	3-Ethyl-2-hyd methylcyclop 1- one
	07.118	3454	11078	423	53263-58-4	5-Ethyl-2-hydroxy-3-methylcyclopent-2-en-1-one	5-Ethyl-2-hyd methylcyclop 1- one

	07.119	3458	11046	424	10316-66-2	2-Hydroxycyclohex-2-en-1-one	2-Hydroxyc en-1-one
	07.120	3459	11198	426	4883-60-7	2-Hydroxy-3,5,5-trimethylcyclohex-2-en-1-one	2-Hydroxy-3 trimethylcyc 1-one
	07.121	3532	11751	1130	10519-33-2	Dec-3-en-2-one	Dec-3-en-2-

	07.122	3537	11914	302	108-83-8	2,6-Dimethylheptan-4-one	2,6-Dimethy one
	07.123	3542	11088	1122	3796-70-1	Geranylacetone	Geranylacet

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	07.124	3548	11784	727	118-93-4	2-Hydroxyacetophenone	2-Hydroxyace
	07.125	3550	11115	409	3142-66-3	3-Hydroxypentan-2-one	3-Hydroxyp

	07.126	3553	11918	1112	78-59-1	3,5,5-Trimethylcyclohex-2-en-1-one	3,5,5- Trimethylcy 1-one

	07.128	3565	11703	377	7764-50-3	Dihydrocarvone	Dihydrocarv

	07.129	3577			1113	3720-16-9	3-Methyl-5-propylcyclohexanone
	07.131	3626	11060	394	17283-81-7	Dihydro-beta-ionone	Dihydro-bet
	07.132	3628	11059	393	31499-72-6	Dihydro-alpha-ionone	Dihydro-alp

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	07.033	3552	167	1115	11050-62-7	Isojasmone	Isojasmone

	07.135	3662	11884	729	28631-86-9	2,4-Dihydroxyacetophenone	2,4-Dihydroxyac

	07.136	3715			1405	34545-88-5	4,4a,5,6-Tet methylnaph 2(3H)-one
	07.137	3724	11808	299	2345- 28-0	Pentadecan-2-one	Pentadecan

	07.139	3761		1133	81925-81-7	5-Methylhep one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	07.140	3763		1406	1128-08-1	3-Methyl-2-pentylcyclop 1-one
	07.142		11035			498-02-2
	07.146	2249	146	380.1	2244-16-8	d-Carvone	d-Carvone

	07.147	2249	146	380.2	6485-40-1	l-Carvone	l-Carvone
	07.148	3909	11047	1100	108-94-1	Cyclohexanone	Cyclohexan
	07.149	3910	11050	1101	120-92-3	Cyclopentanone	Cyclopentar

	07.150	4272	11055	2074	693-54-9	Decan-2-one	Decan-2-on
	07.151	3966	11056	1118	928-80-3	Decan-3-one	Decan-3-on
	07.152						

	07.153	3776		1407	20489-53-6	(4R,4aS,6R, Dihydronoot
	07.154		11106			5650-43-1

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	07.156				
	07.157		11068		1604-34-8
	07.158		11069		6175-49-1

	07.159	2479	551	1396	4695-62-9	d-Fenchone	d-Fenchone
	07.160			11089			2922-51-2

	07.161			

	07.162			

	07.164		11105		2478-38-8

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.165			

	07.167		11108			4984-85-4
	07.168	4143		2038	490-03-9	2-Hydroxypiperito
	07.169		11101	1945	116-09-6	1-Hydroxypropan-2-one

	07.170	4144	11202	1571	23267-57-4	beta-Ionone epoxide	beta-Ionone epox
	07.171	4198	11125	1868	18358-53-7	Isopinocamphone	Isopinocamphone
	07.172	3939	11127	1110	500-02-7	4-Isopropylcyclohex-2-en-1-one	4-Isopropylcycloh 2- en-1-one

	07.175	2910	2052	435	89-81-6	p-Menth-1-en-3-one	p-Menth-1-en-3-o
	07.176	2667	2035	429	89-80-5	trans-Menthone	trans-Menthone

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.177	3868		1135	33046-81-0	7-Methyl-3-octenc 2

	07.178		11131			563-80-4
	07.179	3946		1102	583-60-8	2-Methylcyclohexan
	07.180	3947		1103	591-24-2	3-Methylcyclohexan

	07.181		11146		928-68-7

	07.182			

	07.184	4057		2032	113486-29-6	3-Methylnona-2,4-dione
	07.185		11157			565-61-7

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.187			11162			32064-72-5
	07.188	3955	11163	1136	14309-57-0	Non-3-en-2-one	Non-3-en-2-one
	07.189			11161			4485-09-0

	07.190	4405		1848	65213-86-7	Octa-1,5-dien-3-o

	07.193			

	07.194		11182			2550-26-7
	07.196		11186	1870	80-57-9	Pin-2-en-4-one
	07.198	4299	11191		141-10-6	Pseudo-ionone

	07.199		11192		2345-27-9

	07.200			

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.201			
	07.202			

	07.203			

	07.204			

	07.205		11205		502-69-2

	07.206			

	07.210			

	07.214			

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.215	2230	140	1395	464-49-3	d-Camphor	d-Camphor

	07.219	3196	11786		6261-18-3	trans-3-Methyl-2-(2-pentenyl)-2- cyclopenten-1-one

	07.224	3243			23726-91-2	

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.234	4665		2021	27113-22-0	1-(4-Hydroxy-3-methoxyphenyl)-3-decanone
	07.236		11171			22610-86-2
	07.238	4139				37160-77-3

	7,239				1840	2278-53-7
	07.240	4000		1156	13019-20-0	2-Methylheptan-3-one

	07.242	4052		2041	5355-63-5	3-Hydroxy-4-phenylbutan-2-one

	07.243				

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.244	4001		1138	20859-10-3	(6E)-Methyl-3-hepten-2-one
	07.247	4008		1139	30086-02-3	Octadien-2-one/3.5-(E,E)
	07.248	4060		2036	585-25-1	Octane-2,3-dione
	07.249	4022		1155	927-49-1	Undecan-6-one

	07.254			

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.255	4200		1856	4573-50-6	1-Piperitone

	07.256	3969		1137	817-88-9	(E) and (Z)-4,8-Dimethyl-3,7- nonadien-2-one

	07.257	3829		1117	68133-79-9	2-(3,7-Dimethyl-2,6-octadienyl)cyclopentanone

	07.258					
	07.259	4316		2044	577-16-2	2-Methylacetophenone

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	07.260	3889			163038-04- 8	
	07.261					

	07.262	4706					35194-30-0
	08.001	2487	1	79	64-18-6	Formic acid	Formic acid
	08.002	2006	2	81	64-19-7	Acetic acid	Acetic acid

	08.003	2924	3	84	79-09-4	Propionic acid	Propionic acid

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name
	1	2	3	4	5	6	7	8

	08.004	2611	4	930	50-21-5	Lactic acid	Lactic acid	2-Hyc 2- Hy Lactic Propa (RS)-2 Hydro Hydro acid; lactic CCRIS Tonsi Hydro hydro meth (2S)-2 hydro 2- hydro

	08.005	2221	5	87	107-92-6	Butyric acid	Butyric acid	butar butar butar butar butyr butyr butyr butyr butyr butyr N-but butyr ethyl nat.b propa propa propy
	08.006	2222	6	253	79-31-2	2-Methylpropionic acid	2-Methylpropionic acid	Isobu Isopro Butyr

	08.007	3101	7	90	109-52-4	Valeric acid	Valeric acid	Penta Propy Valer Butar
	08.008	3102	8			503-74-2	3-Methylbutyric acid	3-Met acid
	08.009	2559	9			142-62-1	Hexanoic acid	Hexa
	08.010	2799	10			124-07-2	Octanoic acid	Octar

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name
	1	2	3	4	5	6	7	8

	08.011	2364	11		334-48-5	Decanoic acid	Deca

	08.012	2614	12		143-07-7	Dodecanoic acid	Dode

	08.013	2815	13		112-80-1	Oleic acid	Oleic

	08.014	2832	14		57-10-3	Hexadecanoic acid	Hexa acid

	08.015	3035	15		57-11-4	Octadecanoic acid	Octac acid

	08.016	2764	16		544-63-8	Tetradecanoic acid	Tetra acid

	08.017	2655	17		6915-15-7	Malic acid	l-Mali
	08.018	3044	18		133-37-9	Tartaric acid	Tarta
	08.019	2970	19		127-17-3	Pyruvic acid	Pyruv

	08.021	2131	21			65-85-0	Benzoic acid	Benzo
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name

	1	2	3	4	5	6	7	8
	08.022	2288	22			621-82-9	Cinnamic acid	Cinna
	08.023	2627	23			123-76-2	4-Oxovaleric acid	4-Oxo acid

	08.024		24		110-15-6	Succi
	08.025	2488	25	110-17-8	Fumaric acid	Fuma
	08.026	2011	26	124-04-9	Adipic acid	Adipi

	08.028	3348	28		111-14-8	Heptanoic acid	Hepta
	08.029	2784	29		112-05-0	Nonanoic acid	Nona
	08.031	2754	31		97-61-0	2-Methylvaleric acid	2-Met acid

	08.032	2889	32		501-52-0	3-Phenylpropionic acid	3-Pheny acid
	08.033	2010	33		499-12-7	Prop-1-ene-1,2,3-tricarboxylic acid	Prop-1,2,3- tricar acid
	08.034	2347	34		5292-21-7	Cyclohexylacetic acid	Cyclo acid
	08.035	3191	582		4536-23-6	2-Methylhexanoic acid	2-Methy acid

	08.036	3142	616		502-47-6	Citronellic acid	Citron

	08.037	3891	653			328-50-7	2-Oxoglutaric acid	2-Oxo acid
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon name

	1	2	3	4	5	6	7	8
	08.038	2878	672			103-82-2	Phenylacetic acid	Phen acid
	08.039	3247	689			112-38-9	Undec-10-enoic acid	Unde acid
	08.040	3986	693			99-96-7	4-Hydroxybenzoic acid	4-Hydr acid

	08.041	3380	694		60-33-3	Octadeca-9,12-dienoic acid	Octad dieno

	08.042	3245	696		112-37-8	Undecanoic acid	Unde
	08.043	3988	697		121-34-6	Vanillic acid	Vanill

	08.044	3143	744		21016-46-6	(2E),4-Dimethylpent-2-enoic acid	(2E),4 Dime enoic

	08.045	2429	2001		88-09-5	2-Ethylbutyric acid	2-Eth acid

	08.046	2695	2002		116-53-0	2-Methylbutyric acid	2-Met
	08.047	2706	2003		1188-02-9	2-Methylheptanoic acid	2-Met acid
	08.048	2843	2004		591-80-0	Pent-4-enoic acid	Pent-
	08.049	2872	2005		122-59-8	Phenoxyacetic acid	Phen

	08.050	3170	2256		4219-24-3	Hex-3-enoic acid	Hex-3
	08.051	3869	2262		759-05-7	3-Methyl-2-oxobutyric acid	3-Met acid
	08.052	3871	2263		816-66-0	4-Methyl-2-oxovaleric acid	4-Met acid
	08.053		2264		141-82-2		Malor

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	08.054	3169	11777		13419-69-7	Hex-2(trans)-enoic acid	Hex-2 acid
	08.055	3195	11680		3142-72-1	2-Methyl-2-pentenoic acid	2-Met acid
	08.056	3437	10149		105-43-1	3-Methylvaleric acid	3-Met
	08.057	3463	10150		646-07-1	4-Methylvaleric acid	4-Met

	08.058	3464	10147		37674-63-8	2-Methylpent-3-enoic acid	2-Met acid
	08.059	3511	10148		1575-74-2	2-Methylpent-4-enoic acid	2-Met acid
	08.060	3531	11911		98-89-5	Cyclohexanecarboxylic acid	Cyclo acid

	08.061	3572	10142		628-46-6	5-Methylhexanoic acid	5-Met
	08.062	3574	11925		45019-28-1	4-Methylnonanoic acid	4-Met
	08.063	3575	11926		54947-74-9	4-Methyloctanoic acid	4-Met

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	08.064	3599	10168		80-59-1	(2E)-Methylcrotonic acid	(2E)-M acid
	08.065	3660	10090		14436-32-9	Dec-9-enoic acid	Dec-9
	08.066	3723			600-18-0		2-Oxo

	08.067	3731			71298-42-5	1,2,5, Tetra acid

	08.068	3742			72881-27-7	Dec-(acid

	08.070	3187	10138		541-47-9	3-Methylcrotonic acid	3-Met
	08.071	3945	10077		100-09-4	p-Anisic acid	p-Anis
	08.072	3908	10080		3724-65-0	But-2-enoic acid (cis and trans)	But-2 and t
	08.073	3913	10087		3913-85-7	Dec-2-enoic acid	Dec-2

	08.074		10088		15469-77-9	Dec-3
	08.075	3914	10089	26303-90-2	Dec-4-enoic acid	Dec-4
	08.076	3798			89-86-1	2,4-D acid

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	08.078				149-5

	08.079	3800				16493-80-4	4-Eth
	08.080			10170		149-91-7	Gallic
	08.081	4121	10094		459-80-3	Geranic acid	Gerar

	08.082					110-9
	08.083		10102		18999-28-5	Hept-

	08.085	3921			110-44-1	(E,E)- acid
	08.086	3843			1113-60-6	3-Hyd oxopr
	08.087		10111		530-57-4	4-Hyd dimet acid

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	08.088			

	08.089		10113		1135-24-6

	08.090		10118		498-36-2

	08.092	3944				586-38-9
	08.093	3870	10146		39748-49-7	3-Methyl-2-oxovaleric acid
	08.094					

	08.095						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	08.096						

	08.097				
	08.099	4180			10321-71-8

	8.100					
	08.101	3954	10153		3760-11-0	Non-2-enoic acid
	08.102			10154		4124-88-3

	08.103			10079			123-99-9
	08.107	4193	10163	1804	13991-37-2	(E)-Pent-2-enoic acid	(E)-Pent-2-enoic acid

	08.108		10164		492-37-5
	08.109	3892			156-06-9

	08.112	3985	10165			69-72-7	Salicylic acid
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	08.113	3277	24			150-90-3	Succinic acid, disodium salt
	08.114	3957	10156	1805	1871-67-6	2-Octenoic acid	2-Octenoic acid
	08.115						

	08.119	3169	11777		1191-04-4	2-Hexenoic acid
	08.120	3599	10168		13201-46-2	2-Methyl-2-butenoic acid
	08.123	3920		1373	10352-88-2	trans-2-Heptenoic acid
	08.127					

	08.131			1907	697290-76-9
	08.132	4431			99-06-9

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	08.133	4430			99-50-3

	08.134	4660			2020	55-10-7	4-Hydroxy-3-methoxy-mandelic acid
	08.135	4529			1899	957136-80-0	4-(2,2,3-Trimethylcyclopentyl)butan acid
	09.001	2414	191	27	141-78-6	Ethyl acetate	Ethyl acetate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.002	2925	192	126	109-60-4	Propyl acetate	Propyl acetate
	09.003	2926	193	305	108-21-4	Isopropyl acetate	Isopropyl acetate

	09.004	2174	194	127	123-86-4	Butyl acetate	Butyl acetate	acet acet acet buty acet buty acet 1-bu buty buty buty buty (natu buty buty N- buty buty buty n- buty buty N- buty n-bu buty east buty essig nat.b

	09.005	2175	195	137	110-19-0	Isobutyl acetate	Isobutyl acetate	Buty 2-Me prop Iso-b 2- Meth
	09.006	2565	196	128	142-92-7	Hexyl acetate	Hexyl acetate	acet C-6, (natu C-6 F acid acet hexy acid este hexy hexy

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sync syste
	1	2	3	4	5	6	7	8

	09.007	2806	197	130	112-14-1	Octyl acetate	Octyl acetate	acet acet (natu acet acet octy acet octy capr nat.c 1-oc N- octa 1-oc octy octy octy 1- octy octy 8 (ox octy octy N- octy octy octy

	09.008	2788	198	131	143-13-5	Nonyl acetate	Nonyl acetate	acet acet acet nona acet nony acet acet nona nona N- nona 1-no N- n nony nony nony nony nony N- nony pela
	09.009	2367	199	132	112-17-4	Decyl acetate	Decyl acetate	Acet Decy Deca 1-Ac Acet Deca

	09.010	2616	200	133	112-66-3	Dodecyl acetate	Dodecyl acetate	Laur Acet Dode Laur Dode
	09.011	2509	201	58	105-87-3	Geranyl acetate	Geranyl acetate	Gera trans Dime octa ylace Dime octa ylace Dime 2(tra dien

	09.012	2311	202	57	150-84-5	Citronellyl acetate	Citronellyl acetate	3,7-D octe ylace Dime 1-yle 3,7- 6-en

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sync syste
	1	2	3	4	5	6	7	8

	09.013	2636	203	359	115-95-7	Linalyl acetate	Linalyl acetate	Berg Dime octa acet acet acet Dime viny acet

	09.014	2135	204	23	140-11-4	Benzyl acetate	Benzyl acetate	acet este benz acet pher este pher este benz acet pher este (ace a-ac alph acet bent benz acet benz etha alcol benz benz (ben etha pher este meth pher etha pher acet pher etha

	09.015	3047	205		80-26-2	alpha-Terpinyl acetate	alph Terp acet
	09.016	2668	206	431	16409-45-3	Menthyl acetate	dext men [(1S, meth 2-ylc acet men men [(1S, meth 2- yl acet

	09.017	2159	207	1387	76-49-3	DL-Bornyl acetate	DL-Bornyl acetate	Born 2- Cam Born l-Bor d- Bo Born 1,7,7 Trim bicyc 2-yla
	09.018	2293	208	650	103-54-8	Cinnamyl acetate	Cinnamyl acetate	3-Ph prop ylace Phen 3-Ph enyl
	09.019	2098	209	873	104-21-2	p-Anisyl acetate	p-Anisyl acetate	Benz 4-me acet Anis acet Benz Meth 4- Meth

	09.020	2469	210	1531	93-28-7	Eugenyl acetate	Eugenyl acetate	Euge Acet Meth 4-ph Acet Allyl meth
	09.021			211			628-63-7	Pent acet

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sync syste
	1	2	3	4	5	6	7	8

	09.022	2547	212	129	112-06-1	Heptyl acetate	Heptyl acetate	Acet Hept Hept etha

	09.023	2676	213	125	79-20-9	Methyl acetate	Methyl acetate	Atra hydr meth 2,5- dime form dihy meth antra benz form dihy meth hydr (met 2,5- dime este acid, 2,4- meth hydr (met 2,5- dime este hydr (met 2,5-d phen 2,4-d meth 3-hy (met 2,5- dime 3-for dihy

	09.024	2055	214	43	123-92-2	Isopentyl acetate	Isopentyl acetate	Isoa beta Meth Amy Amy Isoa 3- Meth
	09.025	2425	215	140	10031-87-5	2-Ethylbutyl acetate	2-Ethylbutyl acetate	acet ethy acet ethy acet ethy 1-bu ethy beta ethy 2- ethy

	09.026	2064	216	677	7493-78-9	alpha-Pentylcinnamyl acetate	alpha-Pentylcinnamyl acetate	alph beta pher alph Pent Floxi 2-Pe pher enyl
	09.027	2349	217	1093	622-45-7	Cyclohexyl acetate	Cyclohexyl acetate	acet cyclo acet cyclo adro cyclo hexy cyclo acet

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sync syste
	1	2	3	4	5	6	7	8

	09.028	2348	218	964	21722-83-8	2-Cyclohexylethyl acetate	2-Cyclohexylethyl acetate	Cycl Ethy Hexa
	09.029	2735	219	1460	103-07-1	1,1-Dimethyl-3-phenylpropyl acetate	1,1-Dimethyl-3-phenylpropyl acetate	Dime 1,1- Dime phen ylace Meth 2-bu

	09.030	2470	220	1262	93-29-8	2-Methoxy-4-(prop-1-enyl)phenyl acetate	2-Methoxy-4-(prop-1-enyl)phenyl acetate	Isoeu acet Isoeu acet Meth prop acet Acet
	09.031	2857	221	989	103-45-7	Phenethyl acetate	Phenethyl acetate	2- Phen Benz
	09.032	2890	222	638	122-72-5	3-Phenylpropyl acetate	3-Phenylpropyl acetate	Phen 3-ph prop Hydr beta Phen

	09.033	2981	223	60	141-11-7	Rhodinyl acetate	Rhodinyl acetate	alph acet Dime enyl

	09.034	3007	224	985	1323-00-8	Santalyl acetate	Santalyl acetate	[(Z)-2,3-4,5,6 tetra tricy 3- yl meth enyl 2- meth [(1R meth meth dime 3-yl) pent ylace sant sant (alph
	09.035	3108	225	890	881-68-5	Vanillyl acetate	Vanillyl acetate	Acet Benz (ace meth Meth acet 4-Ac meth

	09.036	3073	226	699	140-39-6	p-Tolyl acetate	p-Tolyl acetate	p-Cr 4- meth Acet p-To p-Cr 4- Meth

	09.037	2418	245	1351	140-88-5	Ethyl acrylate	Ethyl acrylate	ethylprop-acrylicacid ethyl 2-propenoat
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms

	1	2	3	4	5	6	7	8

	09.038	2693	263	149	623-42-7	Methyl butyrate	Methyl butyrate	methylbut butanoica butyricaci butyricaci methylest (natural), butanoate butyrateF methylbut nat.methy
	09.039	2427	264	29	105-54-4	Ethyl butyrate	Ethyl butyrate	butanoica ethylester butyricaci butyricest ethylbutar (natural), ethylbutyr ethylbutyr ethylN-but

	09.040	2934	266	150	105-66-8	Propyl butyrate	Propyl butyrate	butanoica methyleth butyricaci nat.propyl propylbuty propylbuty N- propylb propyln-bu propyl-but
	09.041	2935	267	307	638-11-9	Isopropyl butyrate	Isopropyl butyrate	propan-2-y methyleth methyleth methyleth propan-2- propyl- butyrate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.042	2186	268	151	109-21-7	Butyl butyrate	Butyl butyrate	butylbutan butanoica butylbutan butylbutyr butylbutyr butylN-but butyricaci
	09.043	2187	269	158	539-90-2	Isobutyl butyrate	Isobutyl butyrate	Butylisobu Isobutylbu Methylpro
	09.044	2059	270	152	540-18-1	Pentyl butyrate	Pentyl butyrate	pentylbuta amylbutyr amylbutyr butyrate) butyricaci pentylbuty pentylN-bu

	09.045	2568	271	153	2639-63-6	Hexyl butyrate	Hexyl butyrate	butanoic a ester, buty hexyl este butanoate hexyl buty hexyl-buty hexylbuty nat.hexyl
	09.046	2807	272	155	110-39-4	Octyl butyrate	Octyl butyrate	octylbutar butyricaci butyricaci octylbutyr naturaliso 1-octylbut octylN-but butyrate, butyrate,
	09.047	2368	273	156	5454-09-1	Decyl butyrate	Decyl butyrate	butanoica decyleste decyleste

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.048	2512	274	66	106-29-6	Geranyl butyrate	Geranyl butyrate	trans-3,7-I ylbutanoa dienylbuta
	09.049	2312	275	65	141-16-2	Citronellyl butyrate	Citronellyl butyrate	3,7-Dimet Dimethylo
	09.050	2639	276	361	78-36-4	Linalyl butyrate	Linalyl butyrate	3,7-Dimet n-butyrate vinylhex-4
	09.051	2140	277	843	103-37-7	Benzyl butyrate	Benzyl butyrate	Benzyl n-b butanoate

	09.052	3049	278	370	2153-28-8	Terpinyl butyrate	Terpinyl butyrate	p-Menth-1 8-ol butyra
	09.053	2296	279	652	103-61-7	Cinnamyl butyrate	Cinnamyl butyrate	Phenylpro 1-ylbutanc 1-ylester; enylbutan
	09.054	2021	280	2	2051-78-7	Allyl butyrate	Allyl butyrate	Allyl-n-but Propen-1-y
	09.055	2060	282	45	106-27-4	3-Methylbutyl butyrate	3-Methylbutyl butyrate	Isoamyl bu

	09.057	2891	285	1469	80866-83-7	2-Phenylpropyl butyrate	2-Phenylpropyl butyrate	alpha-Phe beta-meth Hydratrop
	09.058	2100	286	875	6963-56-0	p-Anisyl butyrate	p-Anisyl butyrate	Benzylalc p-methoxy Methoxyb
	09.059	2432	309	35	110-38-3	Ethyl decanoate	Ethyl decanoate	Ethyl capr caprinate
	09.060	2439	310	31	123-66-0	Ethyl hexanoate	Ethyl hexanoate	Ethyl capr Ethyl capr

	09.061	2949	311	161	626-77-7	Propyl hexanoate	Propyl hexanoate	caproicaci propyleste nat.propyl propylcap propylhex propylhex propylhex (propyl-he
	09.062	2950	312	308	2311-46-8	Isopropyl hexanoate	Isopropyl hexanoate	Propyl iso Isopropyl

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.063	2201	313	162	626-82-4	Butyl hexanoate	Butyl hexanoate	butylcapro butylcapro butylhexa butylhexa 99% (natu caproate (butylester utylester, nat.butylh
	09.064	2202	314	166	105-79-3	Isobutyl hexanoate	Isobutyl hexanoate	Isobutylca Butylisoca
	09.065	2074	315	163	540-07-8	Pentyl hexanoate	Pentyl hexanoate	Amyl hexa caproate

	09.066	2572	316	165	6378-65-0	Hexyl hexanoate	Hexyl hexanoate	hexanoic a hexyl este (hexanoat hexanoate hexanoate natural, he hexyl hexo hexanoate
	09.067	2515	317	70	10032-02-7	Geranyl hexanoate	Geranyl hexanoate	Geranyl ca octadien-1 2(trans), 6
	09.068	2643	318	364	7779-23-9	Linalyl hexanoate	Linalyl hexanoate	3,7-Dimeth Linalylcap Linelylhex 4-enylhexa

	09.069	2708	319	1871	106-70-7	Methyl hexanoate	Methyl hexanoate	caproicaci hexanoica methylest methylcap methylcap methylcap methylhex (methylca methylhex hexanoate hexanoate
	09.070	2075	320	46	2198-61-0	3-Methylbutyl hexanoate	3-Methylbutyl hexanoate	Isoamylhe Isopentyln Pentylisoc

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8
	09.071	2896	321	642	6281-40-9	3-Phenylpropyl hexanoate	3-Phenylpropyl hexanoate	Hydrocinn Hydrocinn Phenylpro

	09.072	2434	339	26	109-94-4	Ethyl formate	Ethyl formate	aregi carbo ethyl ethyl ethyl ethyl ethyl ethyl ethyl formi formi
	09.073	2943	340	117	110-74-7	Propyl formate	Propyl formate	formi formi propy propy propy propy
	09.074	2552	341	121	112-23-2	Heptyl formate	Heptyl formate	formi hepta hepty hepty hepty hepty hepty

	09.075	2809	342	122	112-32-3	Octyl formate	Octyl formate	formi octyla octylf octyln octyln forma
	09.076	2514	343	54	105-86-2	Geranyl formate	Geranyl formate	trans- octad 3,7-D 1-yl-m metha Dimet forma
	09.077	2145	344	841	104-57-4	Benzyl formate	Benzyl formate	ameis benzy benzy benzy benzy (phen formi formi formi formi formi pheny pheny (phen

	09.078	2314	345	53	105-85-1	Citronellyl formate	Citronellyl formate	3,7-D ylform Dimet ylmet Dimet
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8
	09.079	2984	346	56	141-09-3	Rhodinyl formate	Rhodinyl formate	alpha Dimet
	09.080	2642	347	358	115-99-1	Linalyl formate	Linalyl formate	3,7-D forma Linalo 1-viny

	09.081	3052	348	367	2153-26-6	alpha-Terpinyl formate	alpha-Terpinyl formate	2-(4-m enyl)p cyclo trime en-8- en-8- 8-ol, f ylform ylform forma ylform meth ethyl (4- m yl)eth meth enyl)e meth enyl)p meth yl)pro terpi alpha terpi terpi alpha cyclo

	09.082	2161	349	1389	7492-41-3	DL-Bornyl formate	DL-Bornyl formate	Borny Borne Borny Borna Camp Borny Trime ylforn
	09.083	2864	350	988	104-62-1	Phenethyl formate	Phenethyl formate	2-Phe Pheny Benzy Benzy
	09.084	2895	351	637	104-64-3	3-Phenylpropyl formate	3-Phenylpropyl formate	Pheny Hydro Hydro beta- Pheny
	09.085	2299	352	649	104-65-4	Cinnamyl formate	Cinnamyl formate	3-Phe 3- Ph Cinna 3-Phe

	09.086	2395	353	1654	10058-43-2	2-Methyl-1-phenyl-2-propyl formate	2-Methyl-1-phenyl-2-propyl formate	alpha dimet Benzy Benzy
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8
	09.087	2101	354	872	122-91-8	p-Anisyl formate	p-Anisyl formate	Anisy Anisy Metho Benze forma Metho
	09.088	2473	355	1530	10031-96-6	Eugenyl formate	Eugenyl formate	Euger metho

	09.089	2474	356	1261	7774-96-1	Isoeugenyl formate	Isoeugenyl formate	4-Met Metho prope Metho (prop
	09.090	2066	357	676	7493-79-0	alpha-Pentylcinnamyl formate	alpha-Pentylcinnamyl formate	alpha forma forma pheny
	09.091	2199	363	169	5454-28-4	Butyl heptanoate	Butyl heptanoate	butylh butyl- hepta hepta
	09.092	2200	364	172	7779-80-8	Isobutyl heptanoate	Isobutyl heptanoate	Isobu Butyli Isobu propy Methy
	09.093	2437	365	32	106-30-9	Ethyl heptanoate	Ethyl heptanoate	Ethylh Ethylo Oena

	09.094	2810	366	171	5132-75-2	Octyl heptanoate	Octyl heptanoate	hepta octyle octylh octyl-
	09.095	2948	367	168	7778-87-2	Propyl heptanoate	Propyl heptanoate	Propy Propy Propy
	09.096	2705	368	167	106-73-0	Methyl heptanoate	Methyl heptanoate	Methy oenar
	09.097	2031	369	4	142-19-8	Allyl heptanoate	Allyl heptanoate	Allylh Allyle
	09.098	2073	370	170	7493-82-5	Pentyl heptanoate	Pentyl heptanoate	Amylh Amylh Amylo
	09.099	2441	375	37	106-33-2	Ethyl dodecanoate	Ethyl dodecanoate	ethylo dodec ethylo ethylo (ethyl ethylh

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8
	09.100	2206	376	181	106-18-3	Butyl dodecanoate	Butyl dodecanoate	butyll butyld butyld butyll butyll dodec dodec dodec lauric

	09.101	2715	377	180	111-82-0	Methyl dodecanoate	Methyl dodecanoate	meth dodec lauric meth meth meth dodec stepa
	09.102	3076	378	704	10024-57-4	p-Tolyl dodecanoate	p-Tolyl dodecanoate	p-Cre Cresy Methy Methy
	09.103	2077	379	182	6309-51-9	3-Methylbutyl dodecanoate	3-Methylbutyl dodecanoate	Isoam Isoam Amyli Penty Isope
	09.104	2445	385	38	124-06-1	Ethyl tetradecanoate	Ethyl tetradecanoate	ethyl ethyl ethyl ethylt myris tetrad myris tetrad

	09.105	3556	386	311	110-27-0	Isopropyl tetradecanoate	Isopropyl tetradecanoate	isopro yltetr croda emco ester kesso meth meth myris isomy yltetr isopro isopro isopro sinno teges tetrad meth tetrad meth
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8

	09.106	2722	387	183	124-10-7	Methyl tetradecanoate	Methyl tetradecanoate	meth meth meth meth myris (meth myris myris myris tetrac meth tetrac tetrac uniph

	09.107	2447	388	34	123-29-5	Ethyl nonanoate	Ethyl nonanoate	ethyl nona nonanoate ethyl nona ethyl nona nonylate, ethyl pela pelargona pelargona nonanoic a ester, win
	09.108	2724	389	179	1731-84-6	Methyl nonanoate	Methyl nonanoate	methylnor methylest methyln- r methylnor methylpel pelargona nonanoica nonanoica methylest pelargonic
	09.109	2036	390	6	7493-72-3	Allyl nonanoate	Allyl nonanoate	2-Propeny pelargona Allyl nonyl pelargona

	09.110	2078	391	48	7779-70-6	3-Methylbutyl nonanoate	3-Methylbutyl nonanoate	Isoamylpe Pentyliso Isopentyln Amylisono Isopentyln Isoamylno
	09.111	2449	392	33	106-32-1	Ethyl octanoate	Ethyl octanoate	caprylic ac caprylate, (octanoate caprylate caprylate natural, et octanoate ethyl octa octanoate octanoate ethyl octylate, e octanoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.112	2079	393	174	638-25-5	Pentyl octanoate	Pentyl octanoate	amyl capr FCC, amyl octanoate octylate, a amyl-octa amyl(pent caprylic ac octanoic a octanoate
	09.113	2575	394	175	1117-55-1	Hexyl octanoate	Hexyl octanoate	hexylcapry hexylcapry hexylcapry hexyloctyl octanoicac
	09.114	2811	395	177	2306-88-9	Octyl octanoate	Octyl octanoate	octanoicac octylcapry octyloctyla
	09.115	2790	396	178	7786-48-3	Nonyl octanoate	Nonyl octanoate	nonyl capr octanoic acid nonyl

	09.116	2644	397	365	10024-64-3	Linalyl octanoate	Linalyl octanoate	3,7-Dimeth yloctanoat Linalylocto Linalylocty vinylhex- 4
	09.117	2728	398	173	111-11-5	Methyl octanoate	Methyl octanoate	caprylicac methylcap methylcap methylN-o methyloct methyloct (methylca methyloct caprylate methylcap methyloct nat.methy octanoica n-octanoic
	09.118	2553	399	176	4265-97-8	Heptyl octanoate	Heptyl octanoate	heptylcap heptyl- ca octanoate octanoica

	09.119	2037	400	5	4230-97-1	Allyl octanoate	Allyl octanoate	Allyl capry octanoate 2-Propeny octylate
	09.120	2080	401	47	2035-99-6	3-Methylbutyl octanoate	3-Methylbutyl octanoate	Isoamyloc Isopentylo Pentylisoo Isoamylca Isopentylo
	09.121	2456	402	28	105-37-3	Ethyl propionate	Ethyl propionate	ethylpropa ethylpropi ethylpropi ethylpropi propionate 2-methylb methylbut
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.122	2958	403	142	106-36-5	Propyl propionate	Propyl propionate	nat.propyl propanoic propionica propionica propylprop propylprop propylprop propylprop propylprop propionate

	09.123	2959	404	306	637-78-5	Isopropyl propionate	Isopropyl propionate	1-methyle methyleth 1-methyle propan-2-y ylpropano propanoic methyleth 1-methyle propanoic methyleth propionica isopropylp
	09.124	2211	405	143	590-01-2	Butyl propionate	Butyl propionate	butylpropa butylpropa N-butylpro butylpropi propionate propanoic propanoic propionica propionica
	09.125	2212	406	148	540-42-1	Isobutyl propionate	Isobutyl propionate	Butyl iso p propanoat 2-Methylp

	09.126	2813	407	145	142-60-9	Octyl propionate	Octyl propionate	octylpropa octylpropa N-octylpro octylpropi propionate octylpropi propanoic propionica
	09.127	2369	408	146	5454-19-3	Decyl propionate	Decyl propionate	caprylprop decylpropa decylpropa decylpropi propanoic propionica
	09.128	2517	409	62	105-90-8	Geranyl propionate	Geranyl propionate	trans-3,7-I 1-yl propa octadien-6 n-propiona 2(trans), 6
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	09.129	2316	410	61	141-14-0	Citronellyl propionate	Citronellyl propionate	5-ethyl-2-m
	09.130	2645	411	360	144-39-8	Linalyl propionate	Linalyl propionate	3,7-Dimeth propanoat 3,7-Dimeth propionate vinylhex-4
	09.131	2163	412	1391	2756-56-1	DL-Isobornyl propionate	DL-Isobornyl propionate	bicyclo(2.2 trimethyl- isoborneol isobornylp bornylprop bornylprop camphany camphany 1,7,7-trimethylb ylpropiona trimethylb olpropano trimethylb ylpropano bicyclo[2.2 propanoat trimethylb ylpropano

	09.132	2150	413	842	122-63-4	Benzyl propionate	Benzyl propionate	benzylpro benzylpro benzylpro benzylpro benzylpro phenylmet phenylmet phenylmet phenylmet phenylmet propanoic ester, propanoic propanoic propionica
	09.133	2301	414	651	103-56-0	Cinnamyl propionate	Cinnamyl propionate	3-Phenyl-2 propanoat propionate Phenylpro
	09.134	2742	415	141	554-12-1	Methyl propionate	Methyl propionate	methylpro methylpro methylpro methylpro methylpro nat.methy propanoic propionica

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8
	09.135			416			624-54-4	Pentyl pro
	09.136	2082	417	44	105-68-0	3-Methylbutyl propionate	3-Methylbutyl propionate	Isoamyl pr propionate Isopentyl propanoat
	09.137	2867	418	990	122-70-3	Phenethyl propionate	Phenethyl propionate	Phenyleth Phenyleth Benzylcarl

	09.138	2897	419	639	122-74-7	3-Phenylpropyl propionate	3-Phenylpropyl propionate	Phenylpro Hydrocinn Phenylpro Phenylpro
	09.139	2576	420	144	2445-76-3	Hexyl propionate	Hexyl propionate	hexylprop hexylprop hexylprop hexylprop hexylprop hexylepro hexylprop nat.hexylp propanoic propionica
	09.140	2354	421	1097	6222-35-1	Cyclohexyl propionate	Cyclohexyl propionate	cyclohexy cyclohexy cyclohexy methylcyc propanoic propionica

	09.141	2986	422	64	105-89-5	Rhodinyl propionate	Rhodinyl propionate	3,7-dimeth ylpropano 7-octen-1- dimethyl-7 olpropano 3,7-dimeth ylpropano octen-1-yl dimethylo 3,7-dimeth enylpropa 7-octen-1- propanoat 7-octen-1- propionate

	09.142	3053	423	369	80-27-3	Terpinyl propionate	Terpinyl propionate	p-Men isome Menth 1-en-8
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8
	09.143	2251	424	383	97-45-0	Carvyl propionate	Carvyl propionate	l-Carv dien-2 ylprop ylprop
	09.144	2689	425	802	120-45-6	1-Phenethyl propionate	1-Phenethyl propionate	alpha Pheny ethylp Methy

	09.145	2102	426	874	7549-33-9	p-Anisyl propionate	p-Anisyl propionate	para- metho anisyl anisyl 4- me benzy 4- metho 4- metho 4- metho p- me para- metho metho metho
	09.146	2044	441	9	7493-76-7	Allyl undec-10-enoate	Allyl undec-10-enoate	Allylu undec Allylu

	09.147	2462	465	30	539-82-2	Ethyl valerate	Ethyl valerate	ethyl ethyl (natu valera ethyl penta valeri
	09.148	2217	466	160	591-68-4	Butyl valerate	Butyl valerate	butyl butyl butyl- penta valeri
	09.149			467			2173-56-0	Penty

	09.150	4123	468	1821	10402-47-8	(E)-Geranyl valerate	(E)-Geranyl valerate	Gerar octad Dime dieny
	09.151	2317	469	69	7540-53-6	Citronellyl valerate	Citronellyl valerate	3,7-D 3,7-D
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8
	09.152			470			10361-39-4	Benzy

	09.153	2164	471	1392	7549-41-9	DL-Bornyl valerate	DL-Bornyl valerate	Borny Borny Camp Borny bicycl ylpen
	09.154	4156	472	1852	89-47-4	Menthyl valerate	Menthyl valerate	(1alpl methy methy methy penta methy cyclol
	09.156	2726	479	1356	111-80-8	Methyl 2-nonynoate	Methyl 2-nonynoate	methy ynoat methy methy methy methy methy ynoic nonyn octyn

	09.157	2448	480	1352	10031-92-2	Ethyl 2-nonynoate	Ethyl 2-nonynoate	Ethyl Ethyl ynoat
	09.158	2729	481	1357	111-12-6	Methyl 2-octynoate	Methyl 2-octynoate	Methy Methy ynoat
	09.159	2068	497	119	638-49-3	Pentyl formate	Pentyl formate	Amyl metha
	09.160	2353	498	1095	4351-54-6	Cyclohexyl formate	Cyclohexyl formate	cyclo cyclo formi
	09.161	2570	499	120	629-33-4	Hexyl formate	Hexyl formate	n-Hex Formi
	09.162	2069	500	42	110-45-2	3-Methylbutyl formate	3-Methylbutyl formate	Isoam Amyli Isope Amyli Isoam

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8
	09.163	2196	501	118	592-84-7	Butyl formate	Butyl formate	N-but butyl butylf formi
	09.164	2197	502	124	542-55-2	Isobutyl formate	Isobutyl formate	Tetryl Isobu propy
	09.165	2944	503	304	625-55-8	Isopropyl formate	Isopropyl formate	Propy Metha Isopro
	09.166	2549	504	154	5870-93-9	Heptyl butyrate	Heptyl butyrate	hepty butan butyr hepty hepty butyr hepty

	09.167	2774	505	67	999-40-6	Neryl butyrate	Neryl butyrate	cis-3, butan 6-octa
	09.168	2861	506	991	103-52-6	Phenethyl butyrate	Phenethyl butyrate	beta- Pheny Pheny Benzy
	09.169	2777	509	63	105-91-9	Neryl propionate	Neryl propionate	cis-3, propi 6-octa

	09.171			527			77-54-3	Cedry
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8

	09.174	3687	552	718	613-70-7	2-Methoxyphenyl acetate	2-Methoxyphenyl acetate	Guaia meth Metho
	09.176	2162	565	1390	1200-67-5	DL-Isobornyl formate	DL-Isobornyl formate	Isobo borny exo-2 Trime ylforn
	09.178	2684	573	801	93-92-5	1-Phenethyl acetate	1-Phenethyl acetate	Styral Pheny methy Pheny Pheny
	09.179	2688	574	800	7775-38-4	1-Phenethyl formate	1-Phenethyl formate	alpha 1- eth Methy

	09.180		581		112-39-0	Methy

	09.181	2709	583		13894-63-8	Methyl hex-2-enoate	Methy

	09.182	2752	588	159	624-24-8	Methyl valerate	Methyl valerate	methy valeri penta ester,
	09.185			607			592-20-1	2-Oxo
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	09.186	3526	608	406	4906-24-5	sec-Butan-3-onyl acetate	sec-Butan-3-onyl acetate	2-Ace Aceto Acety Butan oxopr

	09.188			611		5933-87-9	Penty
	09.189	2424	628	823	10031-86-4	1-Phenylpropyl butyrate	1-Phenylpropyl butyrate	alpha Ethyl propy Phen
	09.191	3342			335	2396-83-0	Ethyl hex-3-enoate	Ethyl

	09.192	2450	633	345	111-62-6	Ethyl oleate	Ethyl oleate	(Z)-e enoa 9-en ethyl octa octa oleat acid acid ethyl 9- oc oleic
	09.193	2451	634	39	628-97-7	Ethyl hexadecanoate	Ethyl hexadecanoate	ethyl ethyl ethyl ethyl hexa palm
	09.194	2459	635	1178	2396-84-1	Ethyl (E,E)-hexa-2,4-dienoic acid	Ethyl (E,E)-hexa-2,4-dienoic acid	(E,E)- 2,4- d hexa hexa dien hexa hexa hexa acid

	09.197	3171	644	134	3681-71-8	Hex-3(cis)-enyl acetate	Hex-3(cis)-enyl acetate	cis-3-hexe
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8
	09.198			648			2050-09-1	Isope
	09.200	2882	671	816	10415-88-0	1-Methyl-3-phenylpropyl acetate	1-Methyl-3-phenylpropyl acetate	Meth Phen Phen

	09.201		673		7460-74-4	Phen
	09.202		679		141-06-0	Propy

	09.204		711		544-35-4	Ethyl

	09.205			712			1191-41-9	Ethyl
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.208		741		142-77-8	Butyl
	09.209		742		589-75-3	Butyl

	09.210	3490	745	40	111-61-5	Ethyl octadecanoate	Ethyl octadecanoate	ethyl ethyl octad stear
	09.211	2223	747	922	60-01-5	Glyceryl tributyrate	Glyceryl tributyrate	cosm 1,3,5 1,3,5 octat 1,3,5
	09.212	2776	2060	55	2142-94-1	Neryl formate	Neryl formate	cis-3 forma yl me 6-oct
	09.213	2773	2061	59	141-12-8	Neryl acetate	Neryl acetate	cis-3 cis-3 yleth 6-oct
	09.214	3096	2062	136	112-19-6	Undec-10-enyl acetate	Undec-10-enyl acetate	Aceta Unde
	09.215	2250	2063	382	97-42-7	Carvyl acetate	Carvyl acetate	Carv aceta

	09.216	2380	2064	379	20777-49-5	Dihydrocarvyl acetate	Dihydrocarvyl acetate	6-Me meth Dihy ylace
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8
	09.218	2160	2066	1388	125-12-2	DL-Isobornyl acetate	DL-Isobornyl acetate	Born Cam exo-2 1,7,7 ylace
	09.219	2965	2067	756	57576-09-7	1R,2S,5R-Isopulegyl acetate	1R,2S,5R-isopulegyl acetate	5-Me Puleg isopr p-Me

	09.220	2912	2068	894	326-61-4	Piperonyl acetate	Piperonyl acetate	Helio Meth 1,3-B 3,4-M
	09.225	2783	2075	605	1322-17-4	1,3-Nonanediol acetate	1,3-Nonanediol acetate	1,3-N Aceto Jasm
	09.227	2392	2077	1655	151-05-3	1,1-Dimethyl-2-phenethyl acetate	1,1-Dimethyl-2- phenethyl acetate	2-Me Benz Dime
	09.228	3072	2078	698	533-18-6	o-Tolyl acetate	o-Tolyl acetate	Acety aceta Meth
	09.230	2351	2082	1094	1551-44-6	Cyclohexyl butyrate	Cyclohexyl butyrate	cyclo butar butyr cyclo cyclo

	09.231	2686	2083	803	3460-44-4	1-Phenethyl butyrate	1-Phenethyl butyrate	alpha Meth Styra ethyl
	09.232	2394	2084	1656	10094-34-5	1,1-Dimethyl-2-phenethyl butyrate	1,1-Dimethyl-2- phenethyl butyrate	2-Me Benz alpha
	09.233	2040	2094	1	2408-20-0	Allyl propionate	Allyl propionate	prop- prop- enylp prop ylest 2-pro propi
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.234	2725	2099	1813	111-79-5	Methyl non-2-enoate	Methyl non-2-enoate	melo neofo meth none meth meth none 2-non 2-pea 2-non
	09.235	2194	2100	1348	7492-45-7	Butyl dec-2-enoate	Butyl dec-2-enoate	butyl butyl butyl dece 2-dec
	09.236	2750	2101	342	5760-50-9	Methyl undec-9-enoate	Methyl undec-9-enoate	meth enoa meth unde 9-und

	09.237	2461	10634	343	692-86-4	Ethyl undec-10-enoate	Ethyl undec-10-enoate	ethyl hend unde unde enoa ethyl
	09.238	2216	2103	344	109-42-2	Butyl undec-10-enoate	Butyl undec-10-enoate	butyl unde unde unde 10-e butyl 10-u
	09.239	2751	2111	1358	10522-18-6	Methyl 2-undecynoate	Methyl 2-undecynoate	Meth Meth Meth ynoa
	09.240	3353	2153	123	33467-73-1	Hex-3(cis)-enyl formate	Hex-3(cis)-enyl formate	beta Hexe hexe Leafa Hexe

	09.244	2032	2181	3	123-68-2	Allyl hexanoate	Allyl hexanoate	allylc allylh allylh allylh natu allylh capr
	09.246	2214	2189	184	123-95-5	Butyl octadecanoate	Butyl octadecanoate	butyl butyl butyl butyl butyl butyl N-bu croda
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.247	4072	2222		20474-93-5	Allyl crotonate	Allyl

	09.248	3486	2244		623-70-1	Ethyl trans-2-butenoate	Ethyl

	09.249	3197	2276	814	68922-11-2	1-Methyl-2-phenethyl butyrate	1-Methyl-2-phenethyl butyrate	1-me buta meth meth buty phen 2- ph meth buty phen meth 1-ph phen
	09.250			2303			10588-10-0	Isobu
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.251		2304		110-42-9	Meth

	09.253		2308		528-79-0	2-Iso aceta

	09.254	3583	2347	313	4864-61-3	3-Octyl acetate	3-Octyl acetate	octar 1-eth ethyl amyl ethyl ethar octar acet 3octy 3-oct 3 ace
	09.256			2351			6513-03-7	Propy
	09.258	2524	2524			3891-59-6	D-Glucose pentaacetate	D- Gl

	09.260	3148	10574	1192	3025-30-7	Ethyl (E,Z)-deca-2,4-dienoate	Ethyl (E,Z)-deca-2,4-dienoate	ethyl dien dien 2,4- ester ethyl (2E,4 ethyl (2E,4 ethyl
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.261	3221	10882	995	6290-37-5	2-Phenethyl hexanoate	2-Phenethyl hexanoate	2-ph benz benz benz benz hexa ester phen acid phen phen 2- ph phen ethyl ethyl ethyl capr capr hexa hexa (capr

	09.262	3222	10884	996	5457-70-5	Phenethyl octanoate	Phenethyl octanoate	2-ph benz benz octa este este phen capr capr capr octa capr octa
	09.263	3286	10657	921	139-45-7	Glyceryl tripropionate	Glyceryl tripropionate	2-ph benz benz octa este este phen capr phen ethyl octa
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno

	1	2	3	4	5	6	7	8
	09.264	3332	10525	407	84642-61-5	sec-Butan-3-onyl butyrate	sec-Butan-3-onyl butyrate	3-oxo acet acet acet 2-ylb ylbut ylbut ylbut 2- yl buta buta sec- keto buta oxop (buta buta oxop

	09.265	3344	10619	338	34495-71-1	Ethyl oct-4-enoate	Ethyl oct-4-enoate	ethyl (4Z)- oct-4 octen enoic octen octen ethyl octen
	09.266	3354	10688	1807	19089-92-0	Hexyl (2)-butenoate	Hexyl (2)-butenoate	hexy bute bute (2E)- hexy croto croto hexy hexy (E)-b croto hexy hexy 2-but bute

	09.267	3364	10801	334	2396-78-3	Methyl hex-3-enoate	Methyl hex-3-enoate	meth fruity hexe meth meth meth 3-hex
	09.268	3367	10834	337	21063-71-8	Methyl oct-4(cis)-enoate	Methyl oct-4(cis)-enoate	meth meth meth meth octen 4- oc 4-oct (4Z)- meth
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno
	1	2	3	4	5	6	7	8

	09.269	3390	11769	1399	13851-11-1	Fenchyl acetate	Fenchyl acetate	(1,5, bicyc aceta aceti bicyc 1,3,3 bicyc 1,3,3 trime norb , ace dinor alpha alpha fench fench trime 2- ola trime 2-yla 1,3,3 norb

	09.270	3402	11859	157	16491-36-4	Hex-3-enyl butyrate	Hex-3-enyl butyrate	[(Z)- buta yl es hexe acid, buta ester hexe acid butyr (Z)-, buta buta butyr butyr hexe hexe hexe hexe butyr butyr butyr butyr butyr butyr butyr butyr

	09.271	3403	11779	165	31501-11-8	Hex-3-enyl hexanoate	Hex-3-enyl hexanoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.272	3405	10858	983	72928-52-0	Myrtenyl formate	Myrtenyl formate

	09.273	3432	10706	1206	589-66-2	Isobutyl crotonate	Isobutyl crotonate
	09.274	3492	10633	36	627-90-7	Ethyl undecanoate	Ethyl undecanoate

	09.275	3493	10662	135	1576-77-8	Hept-3(trans)-enyl acetate	Hept-3(trans)-enyl acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.276	3516	11906	1367	3913-80-2	Oct-2-enyl acetate	Oct-2-enyl acetate	

	09.277	3517	11907	1368	84642-60-4	Oct-2(trans)-enyl butyrate	Oct-2(trans)-enyl butyrate
	09.278	3561	10742	975	15111-96-3	p-Mentha-1,8-dien-7-yl acetate	p-Mentha-1,8-dien-7-yl acetate

	09.280	3579	11927	609	67715-81-5	Nonane-1,4-diyl diacetate	Nonane-1,4-diyl diacetate
	09.281	3582	11716	1836	2442-10-6	Oct-1-en-3-yl acetate	Oct-1-en-3-yl acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.282	3612		1837	16491-54-6	Oct-1-en-3-yl butyrate

	09.283	3641	10577	1814	7367-88-6	(E)-Ethyl dec-2-enoate	(E)-Ethyl dec-2-enoate

	09.284	3642	10578	341	76649-16-6	Ethyl dec-4-enoate	Ethyl dec-4-enoate
	09.285	3643	10617	1812	7367-82-0	Ethyl oct-2(trans)-enoate	Ethyl oct-2(trans)-enoate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.286	3644	10762	138	624-41-9	2-Methylbutyl acetate	2-Methylbutyl acetate

	09.287	3648	10889		28316-62-3	Propyl deca-2,4-dienoate

	09.288	3652		731	3572-06-3	4-(4-Acetoxyphenyl)butan-2-one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.289	3657			969	36789-59-0	alpha-Campholene acetate

	09.290	3682		339	69925-33-3	Ethyl octa-4,7-dienoate

	09.291	3689		336	61444-38-0	Hex-3-enyl hex-3-enoate

	09.292	3692			1810	33855-57-1	Hexyl 2-hexenoate
	09.294	3702	863			17373-93-2	2-Methylbenzyl acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.298	3710			340	13481-87-3	Methyl non-3-enoate	Methyl nor
	09.299	3712	11800	1811	7367-81-9	Methyl oct-2(trans)-enoate	Methyl oct-2(trans)-enoate	methyl (E) methyl (2E methyl (E) methyl 2- (hightrans octenoate, methyloct methylT2 methyltran oct-2-enoi methyleste octenoicac trans-2- octenoicac 2-octenoic methyleste octenoicac (E)-

	09.300	3714			1177	689-89-4	Methyl (E,E)-hexa-2,4-dienoate	Methyl (E,E dienoic aci
	09.301	3733			703	59558-23-5	p-Tolyl octanoate	p-Tolyl oct
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms name

	1	2	3	4	5	6	7	8

	09.302	3765	10887	982	1079-01-2	Myrtenyl acetate	Myrtenyl acetate	(6,6-dimet bicyclo[3.1 enyl)meth (6,6-dimet bicyclo(3.1 yl) methyl 6,6-dimeth bicyclo(3.1 methanol a dimethyl-4 bicyclo[3.1 enyl)meth (6,6-dimethylbi 2-en-2- yl) (6,6-dimethylbi 2-en-2- yl) (+)-myrter pinen-10-c pinen-10-y
	09.303	4126	10664	1799	253596-70-2	Hept-2-enyl isovalerate	Hept-2-enyl isovalerate	hept-2-eny methylbut en- 1-yliso hept-2-en- hept-2-eny heptenylis

	09.304			10806			238757-71-6	sec-Heptyl
	09.305	3844	10702	1409	22030-19-9	beta-Ionyl acetate	beta-Ionyl acetate	4-(2,6,6-tri cyclohexen ylacetate; trimethyl-1 yl)-3-buten (2,6,6-trim cyclohexen buten-2-yl
	09.306			10752			110823-66-0	2-Methoxy acetate (m isomers)
	09.307			10766			93815-53-3	2-Methylbu

	09.312	2041	2182	8	7493-75-6	Allyl hexa-2,4-dienoate	Allyl hexa-2,4-dienoate	prop-2-eny 2,4-dienoa 2,4-hexadi allylhexa-2 (E,E)- allyll trans,trans (E,E)-2,4-h 2-propenyl 2,4-hexadi propen-1-y
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms name
	1	2	3	4	5	6	7	8

	09.313		10523		56423-40-6	Benzyl 2-m
	09.314					65416-24-
	09.315					140-25-0

	09.316	4026	10521	2061	6938-45-0	Benzyl hexanoate	Benzyl hexanoate	benzyl hex caproate; hexanoate benzyl est phenyl me hexanoic a phenylmet phenylmet
	09.317							2051-96-9

	09.318							10276-85-
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms name
	1	2	3	4	5	6	7	8

	09.319	3907		1412	13109-70-1	DL-Bornyl butyrate	DL-Bornyl

	09.321				7785-64-0

	09.323			10527			105-46-4	sec-Butyl a
	09.324							591-63-9
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms name
	1	2	3	4	5	6	7	8

	09.325		10528		819-97-6	sec-Butyl b
	09.326		10529		28369-24-6	Butyl deca dienoate

	09.327		10530		30673-36-0	Butyl deca
	09.328		10532		589-40-2	sec-Butyl f
	09.329					13416-74-
	09.330					118869-62 8

	09.331						111-06-8
	09.332			10533		820-00-8	sec-Butyl h
	09.333						18449-60-
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms name
	1	2	3	4	5	6	7	8

	09.334					50623-57-9
	09.335		10536		57403-32-4	Butyl oct-2-enoate

	09.337				6380-28-5
	09.339				61792-12-9

	09.340	4295		1823	24717-85-9	Citronellyl 2-methylbut-2-enoate	Citronellyl 2-methylbut- 2-enoate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
	1	2	3	4	5	6	7	8
	09.341							10580-25-3
	09.342							69842-11-1
	09.345			10555			818-04-2	Di-isopentyl succinate

	09.346				6280-99-5
	09.347				141-03-7

	09.348							141-28-6
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
	1	2	3	4	5	6	7	8
	09.349							32074-56-9

	09.350					623-91-6
	09.351		10551		141-05-9	Diethyl malea
	09.352		10549		624-17-9	Diethyl nonanedioate

	09.353					95-92-1
	09.354					818-38-2
	09.355		10859		56422-50-5	neo-Dihydrocarvyl acetate
	09.356					20487-40-5
	09.358		10899		20780-49-8	3,7-Dimethyloctyl acetate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
	1	2	3	4	5	6	7	8
	09.360							2985-28-6

	09.362				60770-00-5
	09.363				7335-26-4
	09.364				2510-99-8

	09.365			10610			638-10-8	Ethyl 3-methylcrotona
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
	1	2	3	4	5	6	7	8

	09.367					120-47-8
	09.368		10615		6849-18-9	Ethyl 4-methylpent-3-enoate
	09.370		10579		67233-91-4	Ethyl dec-9-enoate

	09.371	3832	10576	1193	78417-28-4	Ethyl deca-2,4,7-trienoate	Ethyl deca-2,4,7-trienoate	ethyl deca-2,4,7-trienoat 2,4,7-decatrienoic acid, ethyl est
	09.372			10584			28290-90-6	Ethyl dodec-(2E)-enoate
	09.374							54340-72-6

	09.375							97-63-2
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic name
	1	2	3	4	5	6	7	8

	09.377	4361	10618	1632	1117-65-3	Ethyl oct-3-enoate	Ethyl oct-3-enoate	e a e
	09.379			10623			2445-93-4	E
	09.380			10622			41114-00-5	E

	09.381				1

	09.382	4122		1820	68705-63-5	Geranyl 2-methylbutyrate	G

	09.383	4044	11829	1822	7785-33-3	Geranyl 2-methylcrotonate	Geranyl 2-methylcrotonate	2 3 y r c b 2 c a c t c a c
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.385	4125	10661	1798	16939-73-4	Hept-2-enyl acetate	Hept-2-enyl acetate	a y y e e y c a a y y h h

	09.386					9
	09.387		10668		50862-12-9	H
	09.388		10802		5921-82-4	s
	09.390		10666		6976-72-3	H

	09.391			10805			6624-58-4	s
	09.392			10667			56423-43-9	H
	09.394	2564	643	1355	2497-18-9	E-Hex-2-enyl acetate	E-Hex-2-enyl acetate	a a h e a a ((t 2
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S

	1	2	3	4	5	6	7	8
	09.395	3932	11830	1378	53398-80-4	E-Hex-2-enyl propionate	E -Hex-2-enyl propionate	(((h h h 1 1 h h h h h p y h p y

	09.396	3926		1375	53398-83-7	Hex-2-enyl butyrate	H

	09.397	3927	11858	1376	53398-78-0	Hex-2-enyl formate	Hex-2-enyl formate	(h c y y (h
	09.398	3983			1381	53398-86-0	Hex-(2E)-enyl hexanoate	H
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.399	3930		1377	68698-59-9	(2E)-Hexenyl isovalerate	(

	09.400				6

	09.401	3551	227	598	2308-18-1	Isopentyl acetoacetate	Isopentyl acetoacetate	a a i k c a
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.402	2415	240	595	141-97-9	Ethyl acetoacetate	Ethyl acetoacetate	a a b b e e e k c c F e F a k e
	09.403	2176	241	596	591-60-6	Butyl acetoacetate	Butyl acetoacetate	a c b b k c b b

	09.404	2177	242	597	7779-75-1	Isobutyl acetoacetate	Isobutyl acetoacetate	a c r k k c p r
	09.405	2510	243	599	10032-00-5	Geranyl acetoacetate	Geranyl acetoacetate	a 2 b c b c (c 3 3 c a 2 [2 g g
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S

	1	2	3	4	5	6	7	8

	09.406	2136	244	848	5396-89-4	Benzyl 3-oxobutyrate	Benzyl 3-oxobutyrate
	09.407	2869	246	998	42078-65-9	2-Phenethyl 3-methylcrotonate	2-Phenethyl 3-methylcrotonate

	09.408	2180	247	1213	7779-81-9	Isobutyl 2-methylbut-2(cis)-enoate	Isobutyl 2-methylbut- 2(cis)-enoate

	09.409	2443	265	206	7452-79-1	Ethyl 2-methylbutyrate	Ethyl 2-methylbutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.410	2029	281	11	7493-69-8	Allyl 2-ethylbutyrate	Allyl 2-ethylbutyra
	09.411	2024	283	14	7493-65-4	Allyl cyclohexanebutyrate	Allyl cyclohexanebutyr

	09.412	2694	287	185	547-63-7	Methyl isobutyrate	Methyl isobutyrat
	09.413	2428	288	186	97-62-1	Ethyl isobutyrate	Ethyl isobutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.414	2936	289	187	644-49-5	Propyl isobutyrate	Propyl isobutyrate

	09.415	2937	290	309	617-50-5	Isopropyl isobutyrate	Isopropyl isobutyrate
	09.416	2188	291	188	97-87-0	Butyl isobutyrate	Butyl isobutyrate

	09.417	2189	292	194	97-85-8	Isobutyl isobutyrate	Isobutyl isobutyra
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.418		293		2445-72-9

	09.419	3507	294	49	2050-01-3	Isopentyl isobutyrate	Isopentyl isobutyrate
	09.420	2550	295	190	2349-13-5	Heptyl isobutyrate	Heptyl isobutyrat

	09.421	2313	296	71	97-89-2	Citronellyl isobutyrate	Citronellyl isobutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.423	2640	298	362	78-35-3	Linalyl isobutyrate	Linalyl isobutyrat

	09.424	2775	299	73	2345-24-6	Neryl isobutyrate	Neryl isobutyrate
	09.425	3050	300	371	7774-65-4	Terpinyl 2-methylpropionate	Terpinyl 2-methylpropionate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.426	2141	301	844	103-28-6	Benzyl isobutyrate	Benzyl isobutyrat

	09.427	2862	302	992	103-48-0	Phenethyl isobutyrate	Phenethyl isobutyrate
	09.428	2893	303	640	103-58-2	3-Phenylpropyl isobutyrate	3-Phenylpropyl isobutyrate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7	8
	09.429	3075	304	701	103-93-5	p-Tolyl isobutyrate	p-Tolyl isobutyrate	iso bu isobut cresyl methy para-m methy isobut isobut , 4-me acid, 2 ester; para-t methy methy isobut

	09.430	2913	305	895	5461-08-5	Piperonyl isobutyrate	Piperonyl isobutyrate	2H-be ylmet benzo methy 5-ylm acid 3 iso bu heliot methy propa methy methy methy methy pipero methy pipero

	09.431	2513	306	72	2345-26-8	Geranyl isobutyrate	Geranyl isobutyrate	(E)-isc octad isobut isobut octad 3,7- d trans- methy 2,6- o methy dimet methy octad trans-
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synor
	1	2	3	4	5	6	7	8

	09.432	2721	322	216	2412-80-8	Methyl 4-methylvalerate	Methyl 4-methylvalerate	banan methy methy methy methy methy methy methy methy methy penta methy methy

	09.433	2440	371	931	97-64-3	Ethyl lactate	Ethyl lactate	actylc hydro hydro hydro (ethyl lactat electr acid e acid e ester; 2-hyd
	09.434	2205	372	932	138-22-7	Butyl lactate	Butyl lactate	butyl butyla butyll butyll butyll hydro lactica

	09.435	2442	373	607	539-88-8	Ethyl 4-oxovalerate	Ethyl 4-oxovalerate	ethyl ketova ethyl ethyla ethylk ethyll ethyll levulin levulin penta penta oxo-,
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	09.436	2207	374	608	2052-15-5	Butyl 4-oxovalerate	Butyl 4-oxovalerate	butyl oxope oxope N- but butyla butyro butyll levulir ketop penta
	09.439	2374	382	620	7554-12-3	Diethyl malate	Diethyl malate	butan ester; diethy hydro 2-hyd DL-ma hydro hydro hydro ester;
	09.441	2195	384	615	17373-84-1	Butyl ethyl malonate	Butyl ethyl malonate	butyle utylet ethylb malon propa

	09.442	2457	430	938	617-35-6	Ethyl pyruvate	Ethyl pyruvate	ethyl oxopr ketop ethyla ethylp ethylp oxopr propa propa oxo- p pyruv
	09.443	2083	431	939	7779-72-8	Isopentyl pyruvate	Isopentyl pyruvate	3-met isoam isoper propa propa methy pyruv
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	09.444	2377	438	617	123-25-1	Diethyl succinate	Diethyl succinate	diethy butan butan butan diethy 1,4- d diethy diethy diethy ethyls succir
	09.445	2396	439	616	106-65-0	Dimethyl succinate	Dimethyl succinate	dimet butan dibasi dimet dimet dimet dimet methy methy succir

	09.446	2378	440	622	87-91-2	Diethyl tartrate	Diethyl tartrate	diethy butan diethy diethy diethy (R*,R* dihydr diethy diethy dihydr 2,3- d tartra diethy diethy diethy laevo- dihydr ethylt tartar diethy tartar tartra

	09.447	2463	442	196	108-64-5	Ethyl isovalerate	Ethyl isovalerate	ethyl butan butyri ethyl methy methy ethyli ethyli (ethyl ethyli
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	09.448	2960	443	197	557-00-6	Propyl isovalerate	Propyl isovalerate	propy butan 3- methy methy nat.pr methy methy N-pro propy propy propy valera

	09.449	2218	444	198	109-19-3	Butyl isovalerate	Butyl isovalerate	butyl butan butyl methy methy methy butyli N-but butyli butyli butyli butyli butyli valera butyri methy isoval

	09.450	2961	445	310	32665-23-9	Isopropyl isovalerate	Isopropyl isovalerate	propa butan methy methy methy methy methy methy methy valera isopro isopro
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon
	1	2	3	4	5	6	7	8

	09.451	2814	446	200	7786-58-5	Octyl isovalerate	Octyl isovalerate	octyl 3 butan butyri methy 3-met methy N- oct octylis octylis methy isoval
	09.452	2791	447	201	7786-47-2	Nonyl isovalerate	Nonyl isovalerate	nonyl butan 3- me nonyli nonyli isoval

	09.453	2518	448	75	109-20-6	Geranyl isovalerate	Geranyl isovalerate	[(3E)- methy methy octad methy octad 3-met octad dimet methy dimet methy dimet ylisop octad methy geran geran neryli 3,7- d isoval isoval 3,7-di

	09.454	2646	449	363	1118-27-0	Linalyl isovalerate	Linalyl isovalerate	1,5-di methy vinylh dimet methy dimet 4,7- dimet methy
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synon

	1	2	3	4	5	6	7

	09.455	2669	450	432	16409-46-4	Menthyl isovalerate	Menthyl isovalera

	09.456	2165	451	1393	76-50-6	DL-Bornyl isovalerate	DL-Bornyl isovalerate
	09.457	2166	452	1394	7779-73-9	DL-Isobornyl isovalerate	DL-Isobornyl isovalerate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.458	2152	453	845	103-38-8	Benzyl isovalerate	Benzyl isovalerate

	09.459	2302	454	654	140-27-2	Cinnamyl isovalerate	Cinnamyl isovalerate
	09.460			455			68922-10-1

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.461	3054	456	372	1142-85-4	Terpinyl isovalerate	Terpinyl isovalera

	09.462	2753	457	195	556-24-1	Methyl isovalerate	Methyl isovalerate

	09.463	2085	458	50	659-70-1	3-Methylbutyl 3-methylbutyrate	3-Methylbutyl 3-methylbutyrate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.464	2355	459	1096	7774-44-9	Cyclohexyl isovalerate	Cyclohexyl isovalerate
	09.465	2987	460	77	7778-96-3	Rhodinyl isovalerate	Rhodinyl isovalera

	09.466	2871	461	994	140-26-1	Phenethyl isovalerate	Phenethyl isovalerate
	09.467	2899	462	641	5452-07-3	3-Phenylpropyl isovalerate	3-Phenylpropyl isovalerate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.468	2067	463	678	7493-80-3	alpha-Pentylcinnamyl isovalerate	alpha-Pentylcinnamyl isovalerate

	09.469	2027	474	15	7493-68-7	Allyl cyclohexanevalerate	Allyl cyclohexanevalera
	09.470	2297	496	653	103-59-3	Cinnamyl isobutyrate	Cinnamyl isobutyrate

	09.471	2778	508	76	3915-83-1	Neryl isovalerate	Neryl isovalerate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.472	3369	568	203	589-59-3	Isobutyl isovalerate	Isobutyl isovalerat

	09.473	2808	593	192	109-15-9	Octyl isobutyrate	Octyl isobutyrate
	09.474	2373	622	625	109-43-3	Dibutyl sebacate	Dibutyl sebacate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.475	2376	623	624	110-40-7	Diethyl sebacate	Diethyl sebaca

	09.476	2423	627	834	94-02-0	Ethyl 3-phenyl-3-oxopropionate	Ethyl 3-phenyl-oxopropionate
	09.478	3172	646	189	2349-07-7	Hexyl isobutyrate	Hexyl isobutyra

	09.480	3753	681	700	36438-54-7	o-Tolyl isobutyrate	o-Tolyl isobuty
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.481			710			105-58-8
	09.482	2023	2070	12	4728-82-9	Allyl cyclohexaneacetate	Allyl cyclohexaneac

	09.483	2719	2085	205	868-57-5	Methyl 2-methylbutyrate	Methyl 2-methylbutyrate

	09.484	2736	2086	1461	10031-71-7	1,1-Dimethyl-3-phenylpropyl isobutyrate	1,1-Dimethyl-3-phenylpropyl isobutyrate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.485	2892	2087	1470	65813-53-8	2-Phenylpropyl isobutyrate	2-Phenylpropyl isobutyrate

	09.486	2687	2088	804	7775-39-5	1-Phenethyl isobutyrate	1-Phenethyl isobutyrate

	09.487	2873	2089	1028	103-60-6	2-Phenoxyethyl isobutyrate	2-Phenoxyethyl isobutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.488	2431	2095	966	10094-36-7	Ethyl cyclohexanepropionate	Ethyl cyclohexanepr
	09.489	2045	2098	7	2835-39-4	Allyl isovalerate	Allyl isovalerat

	09.490	2375	2106	614	105-53-3	Diethyl malonate	Diethyl malona
	09.491	2190	2107	935	7492-70-8	Butyl-O-butyryllactate	Butyl-O-butyry

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.492	2025	2180	16	7493-66-5	Allyl cyclohexanehexanoate	Allyl cyclohexanehe

	09.493	2043	2183	10	7493-71-2	Allyl 2-methylcrotonate	Allyl 2-methylcrotonat

	09.494	3330	2184	846	37526-88-8	Benzyl 2-methylcrotonate	Benzyl 2-methylcrotonat
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.495	2460	2185	1824	5837-78-5	Ethyl 2-methylcrotonate	Ethyl 2-methylcrotonat

	09.496	2870	2186	997	55719-85-2	Phenethyl 2-methylcrotonate	Phenethyl 2-methylcrotonat

	09.498	2026	2223	13	2705-87-5	Allyl cyclohexanepropionate	Allyl cyclohexanepr
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.499		2224		25415-62-7

	09.501	2416	2241	835	620-79-1	Ethyl 2-acetyl-3-phenylpropionate	Ethyl 2-acetyl-3-phenylpropionate
	09.502			2242			71662-27-6

	09.505	3498	2344	202	10032-11-8	Hex-3-enyl isovalerate	Hex-3-enyl isovalerate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.506	3497	2345	211	10094-41-4	Hex-3-enyl 2-methylbutyrate	Hex-3-enyl 2-methylbutyrate

	09.507	3499	4132	208	10032-15-2	Hexyl 2-methylbutyrate	Hexyl 2-methylbutyrate

	09.508	2143	11868	847	7492-69-5	Benzyl 2,3-dimethylcrotonate	Benzyl 2,3-dimethylcrotonat
	09.509	2388	11828	1657	7774-60-9	1-Methyl-1-phenethyl isobutyrate	1-Methyl-1-phenethyl isobutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.510	2417	11845	628	1321-30-8	Ethyl aconitate	Ethyl aconitate

	09.511	3080		630	77-90-7	Tributyl acetylcitrate

	09.512	3083	11762	629	77-93-0	Triethyl citrate	Triethyl citrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.513	3229	10733	312	1733-25-1	Isopropyl 2-methylcrotonate	Isopropyl 2-methylcrotonate
	09.514	3278	11903	603	13246-52-1	Ethyl 2,4-dioxohexanoate	Ethyl 2,4-dioxohexanoate

	09.515	3339	11667	78	73019-14-4	Geranyl 2-ethylbutyrate	Geranyl 2-ethylbutyrate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.516	3359	10773	212	2445-78-5	2-Methylbutyl 2-methylbutyrate	2-Methylbutyl 2-methylbutyrate

	09.517	3361	10781	354	2270-60-2	Methyl citronellate	Methyl citronellat

	09.518	3387	10545	702	55066-56-3	4-Methylphenyl isovalerate	4-Methylphenyl isovalerate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.519	3393	10534	207	15706-73-7	Butyl 2-methylbutyrate	Butyl 2-methylbutyrate

	09.520	3408	10785	1898	24851-98-7	Methyl 3-oxo-2-pentyl-1-cyclopentylacetate	Methyl 3-oxo-2-pentyl- 1-cyclopentylacetat
	09.521			10821	1400	39924-52-2	Methyl 3-oxo-2-pent-2-enyl-1-cyclopentylacetat

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.522	3428	10596	594	5405-41-4	Ethyl 3-hydroxybutyrate	Ethyl 3-hydroxybuty
	09.523	3452	10563	193	6624-71-1	Dodecyl isobutyrate	Dodecyl isob

	09.524	3456	10612	350	1617-23-8	Ethyl 2-methylpent-3-enoate	Ethyl 2-meth enoate
	09.525	3462	10739	1482	65416-14-0	Maltyl isobutyrate	Maltyl isobut
	09.526	3488	10616	214	39255-32-8	Ethyl 2-methylvalerate	Ethyl 2-meth

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.527	3489	10613	351	53399-81-8	Ethyl 2-methylpent-4-enoate	Ethyl 2-methyl enoate

	09.528	3494	10663			67801-45-0	trans-3-Hept isobutyrate
	09.529	3500	10692	199	10032-13-0	Hexyl isovalerate	Hexyl isovale

	09.530	3505	10721	51	27625-35-0	Isopentyl 2-methylbutyrate	Isopentyl 2-methylbutyra
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.531	3506	10772	204	2445-77-4	2-Methylbutyl isovalerate	2-Methylbuty isovalerate

	09.532	3508	10812	600	21188-58-9	Methyl 3-hydroxyhexanoate	Methyl 3-hydroxyhexa
	09.533	3543	10571	626	105-95-3	Ethyl brassylate	Ethyl brassyl
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	09.534	3544	11916	963	3289-28-9	Ethyl cyclohexanecarboxylate	Ethyl cyclohexane
	09.535	3545	11764	601	2305-25-1	Ethyl 3-hydroxyhexanoate	Ethyl 3-hydroxyhexa

	09.536	3568	11920	962	4630-82-4	Methyl cyclohexanecarboxylate	Methyl cyclohexane
	09.537	3604	10866	209	29811-50-5	Octyl 2-methylbutyrate	Octyl 2-meth
	09.538	3632	10883	993	24817-51-4	Phenethyl 2-methylbutyrate	Phenethyl 2-methylbutyra

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.539	3676			448	94133-92-3	Oct-3-yl 2-methylcroton

	09.540	3678		353	60523-21-9	Ethyl 2-meth 3,4-dienoate
	09.541	3679		215	5870-68-8	Ethyl 3-meth

	09.542	3683			602	3249-68-1	Ethyl 3-oxoh
	09.543	3685	10648	923	26446-31-1	Glyceryl 5-hydroxydecanoate	Glyceryl 5-hydroxydeca
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	09.544	3686	10649	924	26446-32-2	Glyceryl 5-hydroxydodecanoate	Glyceryl 5-hydroxydode

	09.545	3690	10681	934	61931-81-5	Hex-(3Z)-enyl lactate	Hex-(3Z)-eny

	09.546	3693			352	58625-95-9	Hexyl 2-methylpent-(3 and 4)-enoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.547	3699		210	66576-71-4	Isopropyl 2-methylbutyrate
	09.548	3706		590	40348-72-9	Methyl 2-hydroxy-4-methylvalerate

	09.549	3707		213	2177-77-7	Methyl 2-methylvalerate
	09.550	3713		591	3682-42-6	Methyl 2-oxo-3-methylvalerate

	09.551	3748			433	59259-38-0	l-Menthyl lactate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.552	3767	10650	914	91052-69-6	3-Oxodecanoic acid glyceride	3-Oxodecanoic acid glyceride

	09.553	3768	10651	915	91052-70-9	3-Oxododecanoic acid glyceride	3-Oxododecanoic acid glyceride
	09.554	3769	10652	917	91052-71-0	3-Oxohexadecanoic acid glyceride	3-Oxohexadecanoic acid glyceride
	09.555	3770	10653	910	91052-72-1	3-Oxohexanoic acid glyceride	3-Oxohexanoic acid glyceride

	09.556	3771	10654	911	91052-68-5	3-Oxooctanoic acid glyceride	3-Oxooctanoic acid glyceride
	09.557	3772	10655	916	91052-73-2	3-Oxotetradecanoic acid glyceride	3-Oxotetradecanoic acid glyceride
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.558			11754			108-59-8

	09.559	3931		1277	67883-79-8	Hex-3(cis)-enyl 2-methylcrotonate
	09.560					

	09.561	3925	10676	1538	65405-76-7	Hex-3(cis)-enyl anthranilate	Hex-3(cis)-enyl anthranilate
	09.562	3353					56922-80-6
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.563	3929	11783	1275	41519-23-7	Hex-3(cis)-enyl isobutyrate	Hex-3(cis)-enyl isobutyrate

	09.564	3933	10683	1274	33467-74-2	Hex-3(cis)-enyl propionate	Hex-3(cis)-enyl propionate

	09.565	3934	10684	1846	68133-76-6	(3Z)-Hexenyl 2-oxopropionate	(3Z)-Hexenyl 2-oxopropionate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.566	3982		1276	65405-80-3	(Z)-3-Hexenyl (E)-2-butenoate
	09.567					
	09.568	3928		1279	53398-87-1	(3Z)-Hexenyl (E)-hexenoate

	09.569			

	09.570	4750	10685			65405-77-8	(Z)-Hex-3-enyl salicylate
	09.571	3936	10686	1278	35852-46-1	(3Z)-Hexenyl valerate	(3Z)-hexenyl valerate
	Ru No. 1	FEMA No. 2	CoE No. 3	JECFA No. 4	CAS No. 5	Russian name	English name

	1	2	3	4	5	6	7

	09.572				42125-17-7

	09.573	4132	10675	1780	1516-17-2	Hexa-2,4-dienyl acetate	Hexa-2,4-dienyl acetate	aceticacid 2,4-hexadien-1-olester; aceticac 2,4-hexadien-1-ylester; hexa-2,4-dien-1-ylacetate hexa-2,4-dienylacetate; T T4 hexadien 1ylacetate; 2,4-hexadien-1-ol, acetate; 2,4-hexadien-1-ylacetate; 2,4-hexadienylaceta sorbylacetate
	09.574							629-70-9
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic nam

	1	2	3	4	5	6	7	8
	09.575							61444-39-1
	09.578	3354	10688			1617-25-0	Hexyl (E)-but-2-enoate	Hexyl (E)-but-2-enoat

	09.579					34316-64-8
	09.580					20279-51-0
	09.581		10695		6259-76-3	Hexyl salicylate

	09.582						42231-99-2
	09.583			10696		1117-59-5	Hexyl valerate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic nam
	1	2	3	4	5	6	7	8

	09.584	4146		1863	85586-67-0	Isobornyl isobutyrate	Isobornyl isobutyrate
	09.585		10710			2445-67-2	Isobutyl 2-methylbutyrate

	09.586				97-86-9

	09.587			10707			30673-38-2	Isobutyl decano
	09.588			10708			37811-72-6	Isobutyl dodecanoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic nam
	1	2	3	4	5	6	7	8
	09.589			10715			110-34-9	Isobutyl hexadecanoate

	09.590		10709		585-24-0	Isobutyl lactate
	09.592					646-13-9
	09.593		10714		5461-06-3	Isobutyl octanoa

	09.594		10712		25263-97-2	Isobutyl tetradecanoate
	09.596					10482-55-0
	09.598					2306-91-4

	09.599			10719			109-25-1	Isopentyl heptanoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic nam
	1	2	3	4	5	6	7	8
	09.600			10723			81974-61-0	Isopentyl hexadecanoate

	09.601		10720		19329-89-6	Isopentyl lactate
	09.602		10722		62488-24-8	Isopentyl tetradecanoate

	09.603		10729		6284-46-4	Isopropyl crotonate
	09.604		10730		2311-59-3	Isopropyl decanoate
	09.605					10233-13-3

	09.606		10732			142-91-6	Isopropyl hexadecanoate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms, systematic nam
	1	2	3	4	5	6	7	8

	09.608		10731		5458-59-3
	09.609				
	09.611				

	09.612				
	09.614		10738		10471-96-2

	09.615	3566	10748			28839-13-6	p-Menth-1-en-9-y acetate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.616	3810		447	77341-67-4	mono-Menth-3-yl succinate
	09.617					

	09.618	4509	10751			2230-90-2	Menthyl formate
	09.619						
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.620			
	09.621			

	09.623			
	09.624			

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.625						

	09.626		10848		600-22-6
	09.629		10755		21188-60-3

	09.631						
	09.632	44055	10756	1719	35234-22-1	Methyl 5-acetoxyhexanoate	Methyl 5-acetoxyhexanoat

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.633						
	09.634						

	09.636				
	09.637		11799		2482-39-5
	09.638		10784		7367-83-1

	09.639	3859			1191	4493-42-9	Methyl (E,Z)-deca 2,4-dienoate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.640			10782			1191-03-3
	09.641			10792			6208-91-9

	09.642		10795		107-31-3

	09.643		10797		1189-09-9	Met

	09.644					278
	09.645	3411	713, 714			mix and

	09.647	4002			1834	80-62-6	Methyl methacrylate	Met
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
	1	2	3	4	5	6	7	8

	09.648	4169			10072-05-6	Met dim
	09.649	4170		1550	2719-08-6	Methyl N-acetylanthranilate	Met
	09.650	4171		1549	41270-80-8	Methyl N-formylanthranilate	Met

	09.651		10849		112-61-8	Met
	09.652		10836		112-62-9	Met

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
	1	2	3	4	5	6	7	8
	09.655	3991			1269	5205-07-2	3-Methylbut-3-enyl acetate	3-M

	09.656							520
	09.657	4012	10761	1146	626-38-0	1-Methylbutyl acetate	1-Methylbutyl acetate	per 1- m ace ace ace amy amy met per per per
	09.658	3893	10763	1142	60415-61-4	1-Methylbutyl butyrate	1-Methylbutyl butyrate	sec but met but but met sec met met 2-yl per

	09.659						511
	09.660			10765		68067-33-4	2-M
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
	1	2	3	4	5	6	7	8
	09.661							350

	09.662		10768		2601-13-0	2-M
	09.663		10770		2445-69-4	2-M

	09.664		10776		67121-39-5	2-M
	09.665		10778		2438-20-2	2-M
	09.666		10774		93805-23-3	2-M

	09.670						290
	09.671			10862		56001-43-5	(3S
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
	1	2	3	4	5	6	7	8

	09.672	4553		2182	13049-88-2	Non-(3Z)-enyl acetate	Nor

	09.673	4554		2183	76238-22-7	Non-(6Z)-enyl acetate	Nor

	09.674	3953		1285	211323-05-6	(E,Z)-3,6-Nonadien-1-ol acetate	(E,Z ace
	09.676		10799			2051-50-5	sec

	09.677		10865			4887-30-3	Oct
	09.678	4191		1795	74298-89-8	Pent-2-enyl hexanoate	Pen
	09.679		10875			68039-26-9	Pen
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syn
	1	2	3	4	5	6	7	8

	09.680				77
	09.681				53
	09.682				31
	09.683				63

	09.684			10880		68141-20-8	(E)
	09.685	4314	10881		61810-55-7	2-Phenethyl decanoate	2-P
	09.686						15. 0

	09.687							23
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy
	1	2	3	4	5	6	7	8
	09.688	3958	10878	734	122-79-2	Phenyl acetate	Phenyl acetate	ace ace (ac ace
	09.689	3960	11814	736	118-55-8	Phenyl salicylate	Phenyl salicylate	be ph hy est sal ph ph ph hy aci sal see K 2

	09.690						74
	09.691	4197		1833	10236-16-5	Phytyl acetate	Phy

	09.692	4202	11796	1827	1191-16-8	Prenyl acetate	Prenyl acetate	ace but me but 3,3 me 3-m 3-m 3-m 3-m ola en en en ver ace ace
	09.693	4203			2063	5205-11-8	Prenyl benzoate	Pre
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy

	1	2	3	4	5	6	7	8
	09.694	4205			1826	68480-28-4	Prenyl formate	Pre

	09.695	4206		1828	76649-23-5	Prenyl isobutyrate	Pre
	9,696						68

	09.698		10891			37064-20-3	Pro
	09.699						10
	09.700						30
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy

	1	2	3	4	5	6	7	8
	09.701	2038	228	18	7493-74-5	Allyl phenoxyacetate	Allyl phenoxyacetate	ace ph ace pro ph ph ally ph ph pro ph pro ylp 2- (ph 2- pro

	09.702	2955	229	1010	4606-15-9	Propyl phenylacetate	Propyl phenylacetate	ace pro ben phe pro pro pro pro pro pro
	09.703	2812	230	1017	122-45-2	Octyl phenylacetate	Octyl phenylacetate	ace oct ben oct tol oct oct phe

	09.704	2516	231	1020	102-22-7	(2E)-Geranyl phenylacetate	(2E)-Geranyl phenylacetate	ace din (E) 3,7 oct ben din ben din yle (2E oct ben din (E) oct tra oct 3,7 oct (E) oct din oct (2E die 3,7 2,6

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy
	1	2	3	4	5	6	7	8

	09.705	2149	232	849	102-16-9	Benzyl phenylacetate	Benzyl phenylacetate	ace est ph ph tol be be ph ph ace ph ace be ph ph be ph

	09.706	3740	233	876	102-17-0	Anisyl phenylacetate	Anisyl phenylacetate	ace me a-t tol p-a ani ace (4- est ph me ph me ph me ace me est me ph me be ace est me ph aci

	09.707	2866	234	999	102-20-5	Phenethyl phenylacetate	Phenethyl phenylacetate	be eth alp ph alp ph ph ph
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	Sy
	1	2	3	4	5	6	7	8

	09.708	2300	235	655	7492-65-1	Cinnamyl phenylacetate	Cinnamyl phenylacetate	be 2- be 2-p tol tol cin ph ylp ph [(E ph

	09.709	3077	236	705	101-94-0	p-Tolyl phenylacetate	p-Tolyl phenylacetate	

	09.710	2477	237	1263	120-24-1	Isoeugenyl phenylacetate	Isoeugenyl phenylacetate	
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	

	09.711	2535	238	719	4112-89-4	Guaiacyl phenylacetate	Guaiacyl phenylacetate

	09.712	3008	239	1022	1323-75-7	Santalyl phenylacetate	Santalyl phenylacetate	
	09.713	2679	248	884	121-98-2	Methyl 4-methoxybenzoate	Methyl 4-methoxybenzoate	

	09.714	2420	249	885	94-30-4	Ethyl 4-methoxybenzoate	Ethyl 4-methoxybenzoate	
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	

	09.715	2682	250	1534	134-20-3	Methyl anthranilate	Methyl anthranilate	

	09.716	2421	251	1535	87-25-2	Ethyl anthranilate	Ethyl anthranilate	
	09.717	2181	252	1536	7756-96-9	Butyl anthranilate	Butyl anthranilate	
	09.718	2182	253	1537	7779-77-3	Isobutyl anthranilate	Isobutyl anthranilate	

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	

	09.719	2020	254	20	7493-63-2	Allyl anthranilate	Allyl anthranilate	

	09.721	2637	256	1540	7149-26-0	Linalyl anthranilate	Linalyl anthranilate	
	09.722	2350	257	1541	7779-16-0	Cyclohexyl anthranilate	Cyclohexyl anthranilate	

	09.723	2859	258	1543	133-18-6	Phenethyl anthranilate	Phenethyl anthranilate	
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	

	09.724	3048	259	1542	14481-52-8	alpha-Terpinyl anthranilate	alpha-Terpinyl anthranilate	
	09.725	2683	260	851	93-58-3	Methyl benzoate	Methyl benzoate	

	09.726	2422	261	852	93-89-0	Ethyl benzoate	Ethyl benzoate
	09.727	2138	262	24	120-51-4	Benzyl benzoate	Benzyl benzoate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	
	09.728	2453	307	1458	10031-93-3	Ethyl 4-phenylbutyrate	Ethyl 4-phenylbutyrate	
	09.729	2739	308	1464	2046-17-5	Methyl 4-phenylbutyrate	Methyl 4-phenylbutyrate	

	09.730	2430	323	659	103-36-6	Ethyl cinnamate	Ethyl cinnamate	
	09.731	2938	324	660	7778-83-8	Propyl cinnamate	Propyl cinnamate	

	09.732	2939	325	661	7780-06-5	Isopropyl cinnamate	Isopropyl cinnamate	
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	
	1	2	3	4	5	6	7	

	09.733	2192	326	663	538-65-8	Butyl cinnamate	Butyl cinnamate	

	09.734	2193	327	664	122-67-8	Isobutyl cinnamate	Isobutyl cinnamate	is is is c la n 2 n p n 2 n n e 2 p n
	09.735			328			3487-99-8	P is

	09.736	2641	329	668	78-37-5	Linalyl cinnamate	Linalyl cinnamate	c 4 1 e c v a 1 e e d c h 1 p 1 a c
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.737	3051	330	669	10024-56-3	(S)-Terpinyl cinnamate	(S)-Terpinyl cinnamate	c y p e n n n 1 c p n e n 2 p 1 e p p

	09.738	2142	331	670	103-41-3	Benzyl cinnamate	Benzyl cinnamate	b 3 b b b b b b b b b c c c c p p p p e

	09.739	2298	332	673	122-69-0	Cinnamyl cinnamate	Cinnamyl cinnamate	c c c c c c n c c c c c p p p
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.740	2698	333	658	103-26-4	Methyl cinnamate	Methyl cinnamate	c 3 p p p r n n n n n p
	09.741	2022	334	19	1866-31-5	Allyl cinnamate	Allyl cinnamate	a 3 p c 3 p y p p v

	09.742	2063	335	665	7779-65-9	Isopentyl cinnamate	Isopentyl cinnamate	a 3 p is is c c n n p p p n 3 p p is is is

	09.743	2863	336	671	103-53-7	Phenethyl cinnamate	Phenethyl cinnamate	b p c p p b 3 e e c p 3
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.744	2352	337	667	7779-17-1	Cyclohexyl cinnamate	Cyclohexyl cinnamate	c c c p p p b p p c
	09.745	2894	338	672	122-68-9	3-Phenylpropyl cinnamate	3-Phenylpropyl cinnamate	c e p c p p p e p p p p 3 p p

	09.746	2741	427	643	103-25-3	Methyl 3-phenylpropionate	Methyl 3-phenylpropionate	b h n p p p n n n 3 n p 3 p b p p n
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.747	2455	429	644	2021-28-5	Ethyl 3-phenylpropionate	Ethyl 3-phenylpropionate	b e p p p e e p p h p p
	09.748	2458	432	900	118-61-6	Ethyl salicylate	Ethyl salicylate	b e c e h h F h n s e s

	09.749	2745	433	899	119-36-8	Methyl salicylate	Methyl salicylate	b n c 2 c c h li (2 h h (n s s s
	09.750	2213	434	902	87-19-4	Isobutyl salicylate	Isobutyl salicylate	b n b h h h s is h n h

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.751	2084	435	903	87-20-7	Isopentyl salicylate	Isopentyl salicylate	is a a s a s n 3 h e n c c s h s

	09.752	2151	436	904	118-58-1	Benzyl salicylate	Benzyl salicylate	b p h h h F b a n p s s b s

	09.753	2868	437	905	87-22-9	Phenethyl salicylate	Phenethyl salicylate	b p h b b b 1 e h e p h 2 s s e e
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	09.755	2058	562	857	94-46-2	Isopentyl benzoate	Isopentyl benzoate	is is is is b n b b b (3 n n b b b n is is
	09.756			566			94022-06-7	Is

	09.757	2185	567	856	120-50-3	Isobutyl benzoate	Isobutyl benzoate
	09.758	2690	577	1025	3549-23-3	Methyl p-tert-butylphenylacetate	Methyl p-tert-butylphenylacetate

	09.761			612			5137-52-0
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.762			613			2050-08-0

	09.763	3650	614	901	2052-14-4	Butyl salicylate	Butyl salicylate
	09.764	4115	629	1547	38446-21-8	Ethyl N-ethylanthranilate	Ethyl N-ethylanthranilate

	09.765	4116	632	1546	35472-56-1	Ethyl N-methylanthranilate	Ethyl N-methylanthranilate
	09.766	2471	636	1533	531-26-0	Eugenyl benzoate	Eugenyl benzoate

	09.767	2511	639	860	94-48-4	Geranyl benzoate	Geranyl benzoate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.768	3691	645	854	6789-88-4	Hexyl benzoate	Hexyl benzoate
	09.769	4149	649	1548	65505-24-0	Isobutyl N-methylanthranilate	Isobutyl N-methylanthranilate
	09.770	2932	652	855	939-48-0	Isopropyl benzoate	Isopropyl benzoate

	09.771	2638	654	859	126-64-7	Linalyl benzoate	Linalyl benzoate
	09.772	3501	655	1019	7143-69-3	Linalyl phenylacetate	Linalyl phenylacetate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.774	2860	667		94-47-3	Phenethyl benzoate

	09.776	2931	677	853	2315-68-6	Propyl benzoate	Propyl benzoate
	09.779			740			136-60-7
	09.780	4703	743	760	5320-75-2	Cinnamyl benzoate	Cinnamyl benzoate

	09.781	2718	756	1545	85-91-6	Methyl N-methylanthranilate	Methyl N-methylanthranilate
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.782	2551	2104	666	10032-08-3	Heptyl cinnamate	Heptyl cinnamate
	09.783	2733	2155	1008	101-41-7	Methyl phenylacetate	Methyl phenylacetate

	09.784	2452	2156	1009	101-97-3	Ethyl phenylacetate	Ethyl phenylacetate
	09.785	2315	2157	1021	139-70-8	Citronellyl phenylacetate	Citronellyl phenylacetate

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.786	2956	2158	1011	4861-85-2	Isopropyl phenylacetate	Isopropyl phenylacetate

	09.787	2209	2159	1012	122-43-0	Butyl phenylacetate	Butyl phenylacetate
	09.788	2210	2160	1013	102-13-6	Isobutyl phenylacetate	Isobutyl phenylacetate

	09.789	2081	2161	1014	102-19-2	3-Methylbutyl phenylacetate	3-Methylbutyl phenylacetate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.790	2039	2162	17	1797-74-6	Allyl phenylacetate	Allyl phenylacetate

	09.791	2985	2163	1018	10486-14-3	(3S)-Rhodinyl phenylacetate	(3S)-Rhodinyl phenylacetate

	09.796	2717	2192	880	606-45-1	Methyl 2-methoxybenzoate	Methyl 2-methoxybenzoate
	09.797	3157	2243	1027	67028-40-4	Ethyl (p-tolyloxy)acetate	Ethyl (p-tolyloxy)acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.798		2302		617-05-0

	09.799			2305			3943-74-6
	09.801	2767	11862	1544	63449-68-3	2-Naphthyl anthranilate	2-Naphthyl anthranilate

	09.802	3341	10587	1475	2983-36-0	Ethyl 2-ethyl-3-phenylpropionate	Ethyl 2-ethyl-3-phenylpropionate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.803	3419	10890	862	19224-26-1	Propylene glycol dibenzoate	Propylene glycol dibenzoate
	09.804	3457	10694	1015	5421-17-0	Hexyl phenylacetate	Hexyl phenylacetate

	09.805	3633	10682	1016	42436-07-7	Hex-3-enyl phenylacetate	Hex-3-enyl phenylacetate

	09.806	3688	11778	858	25152-85-6	(Z)-Hex-3-enyl benzoate	(Z)-Hex-3-enyl benzoate
	09.807	3734			907	617-01-6	o-Tolyl salicylate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.808			10659			134-28-1

	09.811	3754		891	20665-85-4	Vanillin isobutyrate

	09.812	3398	10656	861	614-33-5	Glyceryl tribenzoate	Glyceryl tribenzoate
	09.813						
	09.814			10893			2239-78-3
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.815				
	09.816		10892		624-13-5

	09.818	4213		1831	29548-30-9	3,7,11-Trimethyldodeca-2,6,10- trienyl acetate
	9,819					

	09.820			10906			1731-81-3
	09.822	4152			1835	108-22-5	iso-Propenyl acetate
	09.824						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7

	09.825			2307		2049-96-9	Penty
	09.829			218		5452-75-5	Ethyl aceta
	09.830	3047	205	368	8007-35-0	Terpineol acetate	Terpineol acetate	aceta p-me para- ment (4-m 2-yl- enyl) terpi terpi terpi terpi

	09.831				1305
	09.832		10566	21188-61-4	Ethyl acet
	09.833				2188
	09.835				4217

	09.836							6004
	09.837							6004
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno syste
	1	2	3	4	5	6	7	8

	09.838				6763
	09.839				7292

	09.840	3648	10889	1194	84788-08-9	Propyl-2,4-decadienoate	Propyl-2,4-decadienoate	2,4-d prop (2E,4 dien deca
	09.841	4135			1796	85554-72-9	2-Hexenyl octanoate	2-He

	09.842	3805			443	156324-78-6	1-Menthol ethylene glycol carbonate	l-Men glyco
	09.843	3806			444	30304-82-6	Menthol 1-and 2-propylene glycol carbonate	Ment prop carb
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno syste

	1	2	3	4	5	6	7	8
	09.846	3353	2153	1272	2315-09-5	3-Hexenyl formate	3-Hexenyl formate	hex-3 hex-3 3-hex 3-hex 3-hex (cisa

	09.848	4080			5655-61-8	(-)-Bo

	09.850	3675	631	1908	27829-72-7	Ethyl trans-2-hexenoate	Ethyl trans-2-hexenoate	ethyl hexe (2E)- ethyl enoa hexe trans ethyl enoa acid, trans ethyl hexe ester hexe ester hexe
	09.852							5111

	09.854	3497					53398-85-9	cis-3 meth
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno syste
	1	2	3	4	5	6	7	8

	09.855					5692
	09.858	3330			67674-41-3	Phen meth

	09.862					8555
	09.865					2029
	09.866	4074			6321-45-5	Allyl
	09.870					9438

	09.871							7293
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Syno syste
	1	2	3	4	5	6	7	8
	09.872							7293
	09.874							2535 5

	09.878	4118		1532	61114-24-7	Eugenyl isovalerate	Euge
	09.880						9408

	09.884						2336 1
	09.885						2336 0
	09.888	4147		1869	94200-10-9	Isobornyl 2-methylbutyrate	Isobo meth

	09.893						
	09.894						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	09.895						

	09.897				
	09.898				
	09.899				

	09.900						
	09.916	4453	10603	1955	7367-90-0	Ethyl 3-hydroxyoctanoate	Ethyl 3-hydroxyoctanoate

	09.917	4011			1270	1576-85-8	4-Pentenyl acetate
	09.918	3967			1288	67452-27-1	cis-4-Decenyl acetate
	09.919	4038			1718	139564-43-5	Ethyl 3-acetoxy-2-methylbutyrate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.921	3976			1273	54653-25-7	Ethyl 5-hexenoate
	09.922	3975			1281	39924-27-1	(4Z)-Ethylheptenoate
	09.923	3981			1144	39026-94-3	Hept-2-yl butyrate

	09.924	3980		1143	5921-83-5	3-Heptyl acetate (mixture of R and S)	
	09.925	4007		1145	60826-15-5	Nonan-3-yl acetate	
	09.926	4009		2070	84434-65-1	Octan-3-yl formate	

	09.927	2982			68	141-15-1	Rhodinyl butyrate
	09.928	4413			2180	3681-82-1	(3E)-Hexenyl acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	09.929	4006			1414	220621-22-7	L-Monomethyl glutarate

	09.930	3848		1098	71660-03-2	
	09.931				1226	999999-91-4

	09.932	3890			1282	196109-18-9	(5Z)-Octenyl propionate
	09.933	3837			953	188417-26-7	Ethyl vanillin isobutyrate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.934	4165		1630	41654-15-3	Methyl (5Z)-octenoate
	09.935	4604				406179-71-3

	09.936	4103		1847	91418-25-6	4,8-Dimethyl-3,7-nonadien-2-yl
	09.937	4164		1624	13894-62-7	Methyl (3Z)-hexenoate
	09.938	4177		1838	19162-00-6	6-Methyl-5-hepten-2-yl acetate

	09.939	4112			1626	64187-83-3	Ethyl (3Z)-hexenoate
	09.940	2983	592	74	138-23-8	Rhodinyl isobutyrate	Rhodinyl isobutyrate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.942	4306		1816	97890-13-6	2-Methylbutyl 3-methyl-2-butenoa
	09.943	4606		2017	7598-60-9	Guaiacol propiona

	09.944	4607		2015	4112-92-9	Guaiacol butyrate
	09.945	4608		2016	723759-62-4	Guaiacol isobutyr

	09.946	4555			2046	129319-15-9	Dihydrogalangal acetate
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	09.947	3952		1188	68555-65-7	(E,Z)-2,6-Nonadie acetate

	09.948	4552		2163	30418-89-4	(2E)-2-Nonenyl acetate
	09.949					
	09.950	4671		2184	71978-00-2	Z-5-Octenyl aceta

	09.951	4476			1968	123-79-5	Bis(2-ethylhexyl) adipate (dioctyl adipate)
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.001	2781	178	229	104-61-0	Nonano-1,4-lactone	Nonano-1,4-lacto

	10.002	3091	179	233	104-67-6	Undecano-1,4-lactone	Undecano-1,4-lactone

	10.003	2555	180	240	7779-50-2	Hexadec-6-eno-1,16-lactone	Hexadec-6-eno-1, lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.004	2840	181	239	106-02-5	Pentadecano-1,15-lactone	Pentadecano-1,15 lactone

	10.005	2952	494	1168	17369-59-4	3-Propylidenephthalide	3-Propylidenephtha
	10.006	3291	615	219	96-48-0	Butyro-1,4-lactone	Butyro-1,4-lacton

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.007	2361	621	232	705-86-2	Decano-1,5-lactone	Decano-1,5-lacton

	10.008	2401	624	236	713-95-1	Dodecano-1,5-lactone	Dodecano-1,5-lactone

	10.009	3780	625	249	18679-18-0	Dodec-6-eno-1,4-lactone	Dodec-6-eno-1,4-lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.010	3167	641	224	823-22-3	Hexano-1,5-lactone	Hexano-1,5-lacto

	10.011	3294	688	234	710-04-3	Undecano-1,5-lactone	Undecano-1,5-lactone
	10.012	3293	731	221	591-12-8	5-Methylfuran-2(3H)-one	5-Methylfuran-2(3 one

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.013	3103	757	220	108-29-2	Pentano-1,4-lactone	Pentano-1,4-lactone

	10.014	3356	2194	230	3301-94-8	Nonano-1,5-lactone	Nonano-1,5-lacto
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.015	3214	2195	228	698-76-0	Octano-1,5-lactone	Octano-1,5-lacto

	10.016	3590	2196	238	2721-22-4	Tetradecano-1,5-lactone	Tetradecano-1,5-lactone

	10.017	2360	2230	231	706-14-9	Decano-1,4-lactone	Decano-1,4-lacto
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.018	2372	2231	237	7774-47-2	4-Butyloctano-1,4-lactone	4-Butyloctano-1,4-lactone

	10.019	2400	2240	235	2305-05-7	Dodecano-1,4-lactone	Dodecano-1,4-lactone

	10.020	2539	2253	225	105-21-5	Heptano-1,4-lactone	Heptano-1,4-lactone
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.021	2556	2254	223	695-06-7	Hexano-1,4-lactone	Hexano-1,4-lacto

	10.022	2796	2274	226	104-50-7	Octano-1,4-lactone	Octano-1,4-lacto

	10.023	3153	2300	222	698-10-2	5-Ethyl-3-hydroxy-4-methylfuran-2(5H)-one	5-Ethyl-3-hydrox 4- methylfuran-2(5H)-one
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.024	3333	10083	1170	551-08-6	3-Butylidenephthalide	3-Butylidenephthal

	10.025	3334	10084	1169	6066-49-5	3-Butylphthalide	3-Butylphthalide
	10.026	3350	10953	244	40923-64-6	3-Heptyldihydro-5-methyl-2(3H)-furanone	3-Heptyldihydro-methyl-2(3H)-furanone

	10.027	3355	11833	237	499-54-7	3,7-Dimethyloctano-1,6-lactone	3,7-Dimethyloctano-1,6- lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.028	3610		242	16429-21-3	Dodecano-1,6-lactone
	10.029	3613		241	5579-78-2	Decano-1,6-lacto

	10.030	3634	11834	243	28664-35-9	3-Hydroxy-4,5-dimethylfuran-2(5H)-one	3-Hydroxy-4,5-dimethylfuran-2(5H)-one

	10.031	3696	10967	245	27593-23-3	6-Pentyl-2H-pyran-2-one	6-Pentyl-2H-pyra 2-one
	10.033	3745			247	34686-71-0	Dec-7-eno-1,5-lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.034	3755		1163	80417-97-6	5,6-Dihydro-3,6-dimethylbenzofur 2(4H)-one
	10.035	3758		248	68959-28-4	Undec-8-eno-1,5-lactone

	10.036	3764		1162	13341-72-5	5,6,7,7a-Tetrahyd 3,6-dimethylbenzofur 2(4H)-one
	10.037	3744		246	54814-64-1	5-Hydroxy-2-decenoic acid delt lactone

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	10.038	4439			1992	67114-38-9	Dec-7-eno-1,4-lactone

	10.039					
	10.040	4441		1994	32764-98-0	Dec-8-eno-1,5-lactone

	10.042	4050	11873	2002	774-64-1	3,4-Dimethyl-5-pentylidenefuran-2(5H)-one	3,4-Dimethyl-5-pentylidenefuran-2(5H)- one
	10.043						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.044	3802		438	16400-72-9	Dodec-2-eno-1,5-lactone
	10.045		10660			3301-90-4
	10.046					

	10.047			

	10.048		10673			730-46-1
	10.049	4673	10674		7370-44-7	Hexadecano-1,5-lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.050	4032		1161	92015-65-1	Hexahydro-3,6-dimethyl-2(3H)-benzofuranone

	10.051	3786		250	7011-83-8	5-Hexyl-5-methyldihydrofura 2(3H)-one

	10.052			

	10.053	3803	10535	437	39212-23-2	3-Methyloctano-1,4-lactone	3-Methyloctano-1, lactone
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.054	4188	10.054	2001	21963-26-8	Non-2-eno-1,4-lactone	Non-2-eno-1,4-lactone

	10.055		10907		542-28-9
	10.056	4195			87-41-2

	10.057	4140					57743-63-2
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	10.058	4685	10902		7370-92-5	Tridecano-1,5-lactone
	10.059					
	10.060					

	10.061	3937		1159	70851-61-5	cis-5-He methylf

	10.066						
	10.063	4145			1991	28645-51-4	Hexade lactone
	10.068						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	10.069	3999		1158	67663-01-8	3-Methy Decalac

	10.070	4051		1157	1073-11-6	4-Methy olide

	10.072	3863		1167	65817-24-5	Dimeth 2(3H)-fu
	10.168	4141		1990	10413-18-0	5,6-Dim tetrahy
	10.169	4020		1164	15356-74-8	5,6,7,7a Tetrahy trimeth benzofu

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	10.170	4323	10.170	1989	51352-68-2	5-Pentyl-3H-furan-2-one	5-Penty
	11.001	3219	512	1587	107-85-7	3-Methylbutylamine	3-Methy

	11.002	4239	513	1583	78-81-9	Isobutylamine	Isobuty
	11.003	3130	524	1582	109-73-9	Butylamine	Butylan
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	11.004	4237	601	1580	107-10-8	Propylamine	Propyla
	11.005	4240	707	1584	13952-84-6	sec-Butylamine	sec-But

	11.006	3220	708	1589	64-04-0	Phenethylamine	Phenet

	11.007	4215	709	1590	51-67-2	2-(4-Hydroxyphenyl)ethylamine	2-(4- Hydrox ne
	11.009	3241	10497	1610	75-50-3	Trimethylamine	Trimeth

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7
	11.015	4236	10477	1579	75-04-7	Ethylamine	Ethylam

	11.016	4243	10478	1588	111-26-2	Hexylamine	Hexylar
	11.017	3990			1606	35448-31-8	

	11.018	4238	10480	1581	75-31-0	Isopropylamine	Isoprop
	11.020	4241	10484	1586	96-15-1	2-Methylbutylamine	2-Methy
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English

	1	2	3	4	5	6	7
	11.021	4242	11734	1585	110-58-7	Pentylamine	Pentyla
	11.023	4246	10496	1611	121-44-8	Triethylamine	Triethyl
	11.025	4245	10494	1614	1184-78-7	Trimethylamine oxide	Trimeth

	11.026	4247	10495	1612	102-69-2	Tripropylamine	Triprop

	12.001	2747	125	466	3268-49-3	3-(Methylthio)propionaldehyde	3- (Methyl hyde

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.002	2720	428	472	13532-18-8	Methyl 3-(methylthio)propionate	Methyl 3-(methylthio)p

	12.003	2716	475	508	74-93-1	Methanethiol	Methanethiol

	12.004	2035	476	521	870-23-5	Allylthiol	Allylthiol
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.005	2147	477	526	100-53-8	Phenylmethanethiol	Phenylmethan

	12.006	2746	483	452	75-18-3	Dimethyl sulfide	Dimethyl sulfi

	12.007	2215	484	455	544-40-1	Dibutyl sulfide	Dibutyl sulfide
	12.008	2028	485	572	2179-57-9	Diallyl disulfide	Diallyl disulfid
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.009	3265	486	587	2050-87-5	Diallyl trisulfide	Diallyl trisulfi
	12.010	3478	526	511	109-79-5	Butane-1-thiol	Butane-1-thio

	12.012	4093	533	1699	110-81-6	Diethyl disulfide	Diethyl disulfi
	12.013	3275	539	582	3658-80-8	Dimethyl trisulfide	Dimethyl trisu
	12.014	3228	540	566	629-19-6	Dipropyl disulfide	Dipropyl disul

	12.015			541			111-47-7
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.016			542			625-80-9
	12.017	4258	546	1659	75-08-1	Ethanethiol	Ethanethiol

	12.018	3282	11665	483	625-60-5	S-Ethyl acetothioate	S-Ethyl acetot
	12.019	3201	585	565	2179-60-4	Methyl propyl disulfide	Methyl propyl
	12.020	3308	586	584	17619-36-2	Methyl propyl trisulfide	Methyl propyl

	12.021	4073	600	1700	2179-59-1	Allyl propyl disulfide	Allyl propyl di
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.022	3477	725	539	4532-64-3	Butane-2,3-dithiol	Butane-2,3-di
	12.023	3276	726	585	6028-61-1	Dipropyl trisulfide	Dipropyl trisul
	12.024	3502	760	546	37887-04-0	3-Mercaptobutan-2-ol	3-Mercaptobu

	12.025	2034	2110	1560	57-06-7	Allyl isothiocyanate	Allyl isothiocy
	12.026	3536	2175	564	624-92-0	Dimethyl disulfide	Dimethyl disu

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.027	3240	2272	528	137-06-4	2-Methylbenzene-1-thiol	2-Methylbenz thiol

	12.028	3448	2320	575	2550-40-5	Dicyclohexyl disulfide	Dicyclohexyl
	12.029	3262	2321	516			Cyclopentane
	12.030	3312	2326	1564	505-79-3	3-(Methylthio)propyl isothiocyanate	3-(Methylthio isothiocyanat

	12.031	3300	2327	560	67633-97-0	3-Mercaptopentan-2-one	3-Mercaptop one
	12.032	3310	2328	484	2432-51-1	S-Methyl butanethioate	S-Methyl but
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.033	3314	2330	531	91-60-1	Naphthalene-2-thiol	Naphthalene
	12.034	3514	2331	541	1191-62-4	Octane-1,8-dithiol	Octane-1,8-d

	12.035	3503	2332	520	23832-18-0	2-,3- and 10-Mercaptopinane	2-,3- and 10- Mercaptopina

	12.036	3509			0547	54957-02-7	alpha-Methyl hydroxyprop methyl-beta- mercaptopro
	12.037	3127	11866	568	2179-58-0	Allyl methyl disulfide	Allyl methyl d

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.038	3177	11789	561	38462-22-5	8-Mercapto-p-menthan-3-one	8-Mercapto-p-3-one

	12.039	3180	11790	551	79-42-5	2-Mercaptopropionic acid	2-Mercaptop acid
	12.040	3206	11686	465	23328-62-3	2-Methylthioacetaldehyde	2-Methylthioac
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.041	3207	11543	496	13678-58-5	1-(Methylthio)butan-2-one	1-(Methylthio
	12.042	3210	11553	503	1073-29-6	2-(Methylthio)phenol	2-(Methylthio

	12.043	3225	11757	578	882-33-7	Diphenyl disulfide	Diphenyl disu
	12.044	3227	11699	570	5905-46-4	Prop-1-enyl propyl disulfide	Prop-1-enyl p disulfide

	12.045	3253	11867	586	34135-85-8	Methyl allyl trisulfide	Methyl allyl t
	12.046	3279	11469	552	19788-49-9	Ethyl 2-mercaptopropionate	Ethyl 2-mercaptopro
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.047	3298	11497	558	40789-98-8	3-Mercaptobutan-2-one	3-Mercaptob
	12.048	3303	11509	515	1878-18-8	2-Methylbutane-1-thiol	2-Methylbuta

	12.049	3304	11510	517	2084-18-6	3-Methylbutane-2-thiol	3-Methylbuta
	12.052	3335	11441	502	40790-04-3	Di-(3-oxobutyl) sulfide	Di-(3-oxobuty

	12.053	3343	11476	476	13327-56-5	Ethyl 3-(methylthio)propionate	Ethyl 3-(methylthio)p
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.054	3345	11666	529	4500-58-7	2-(Ethylthio)phenol	2-(Ethylthio)p
	12.055	3357	11498	559	34619-12-0	4-Mercaptobutan-2-one	4-Mercaptob

	12.056	3374	11687	467	16630-52-7	3-(Methylthio)butanal	3-(Methylthio

	12.057	3375	11688	497	34047-39-7	4-(Methylthio)butan-2-one	4-(Methylthio) one
	12.058	3376	11551	500	23550-40-5	4-(Methylthio)-4-methylpentan-2-one	4-(Methylthio) methylpentan
	12.059	3385	11576	485	2307-10-0	Propyl thioacetate	Propyl thioace

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.060	3412	11526	474	53053-51-3	Methyl 4-(methylthio)butyrate	Methyl 4-(methylthio)b

	12.061	3414	11542	468	42919-64-2	4-(Methylthio)butanal	4-(Methylthio)

	12.062	3415	11554	461	505-10-2	3-(Methylthio)propan-1-ol	3-(Methylthio)-1- ol

	12.063	3438	11548	463	51755-66-9	3-(Methylthio)hexan-1-ol	3-(Methylthio)ol
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.064	3472	11583	524	39067-80-6	Thiogeraniol	Thiogeraniol

	12.065	3483	11904	471	59902-01-1	2,8-Dithianon-4-en-4-carboxaldehyde	2,8-Dithianon-carboxaldehyd
	12.066	3484	11467	532	540-63-6	Ethane-1,2-dithiol	Ethane-1,2-dit

	12.067	3495	11486	540	1191-43-1	Hexane-1,6-dithiol	Hexane-1,6-di
	12.068	3504	11508	577	699-10-5	Benzyl methyl disulfide	Benzyl methy disulfide
	12.069	3513	11558	542	3489-28-9	Nonane-1,9-dithiol	Nonane-1,9-di
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.070	3520	11564	536	814-67-5	Propane-1,2-dithiol	Propane-1,2-d
	12.071	3521	11816	509	107-03-9	1-Propane-1-thiol	1-Propane-1-t
	12.072	3528	11909	537	16128-68-0	Butane-1,2-dithiol	Butane-1,2-di
	12.073	3529	11910	538	24330-52-7	Butane-1,3-dithiol	Butane-1,3-di

	12.074	3533	11912	588	72869-75-1	Diallyl polysulfides	Diallyl polysul
	12.075	3576	11712	569	5905-47-5	Methyl prop-1-enyl disulfide	Methyl prop-1 disulfide

	12.076	3588	11929	535	109-80-8	Propane-1,3-dithiol	Propane-1,3-d
	12.077	3597			460	766-92-7	Benzyl methy
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.078	3600		462	20582-85-8	4-(Methylthio) ol
	12.079	3601	11549	470	40878-72-6	2-(Methylthiomethyl)but-2-enal	2- (Methylthiome 2-enal

	12.080	3616	11585	525	108-98-5	Thiophenol	Thiophenol
	12.081	3617			579	150-60-7	Dibenzyl disul
	12.082	3666			530	118-72-9	2,6-(Dimethyl)thio

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.083	3677			533	5466-06-8	Ethyl 3-mercaptoprop
	12.084	3681			477	22014-48-8	Ethyl 4-(methylthio)b

	12.085	3700		523	71159-90-5	p-Menth-1-ene

	12.086	3708			486	42075-45-6	S- Methyl (methylthi
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
	1	2	3	4	5	6	7

	12.087	3717		505	65887-08-3	2-(Methylt phenylpro

	12.088	2042	11846	458	592-88-1	Diallyl sulfide	Diallyl sulf

	12.089	3836	11475	480	233665-96- 8	Ethyl 3-(methylthio)butyrate	Ethyl 3-(methylthi
	12.096			11429			10152-76-

	12.098			11433			33368-82-
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
	1	2	3	4	5	6	7

	12.099		11434		27817-67-

	12.101	3329	11436	490	41820-22-8	Allyl thiopropionate	Allyl thiop
	12.102	4428	11863	1562	622-78-6	Benzyl isothiocyanate	Benzyl iso

	12.103						
	12.104						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
	1	2	3	4	5	6	7

	12.106			

	12.107	4082	11488	1561	592-82-5	Butyl isothiocyanate	Butyl isoth
	12.108	4096	11454	1672	68084-03-7	Di-isopentyl thiomalate	Di-isopent

	12.109	3827	11455	567	4253-89-8	Di-isopropyl disulfide	Di-isoprop
	12.111						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
	1	2	3	4	5	6	7

	12.113	3825	11450	454	352-93-2	Diethyl sulfide	Diethyl su
	12.117						
	12.118	3878			533	1618-26-4	2,4-Dithia

	12.121	3834	11471	581	23747-43-5	Ethyl 2-(methyldithio)propionate	Ethyl 2-(methyldit
	12.122	3835			475	4455-13-4	Ethyl 2-(methylthi
	12.124						

	12.125						
	12.126	4041	11478	1694	30453-31-7	Ethyl propyl disulfide	Ethyl prop
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English na
	1	2	3	4	5	6	7
	12.127			11479			4110-50-3

	12.128	3833			519	7341-17-5	2-Ethylhex
	12.129						
	12.130	4259	11485	1663	1639-09-4	Heptane-1-thiol	Heptane-1

	12.132	3842	11487	518	111-31-9	Hexane-1-thiol	Hexane-1-
	12.134	4260			1679	34365-79-2	S-Isopropy 2-enethioa

	12.135			

	12.136					
	12.137	3854		544	34300-94-2	3-Mercapto-3-methylbutan-1-o
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.138	3855			549	50746-10-6	3-Mercapto-3-methylbutyl forn
	12.139	4159	11880	1666	7217-59-6	2-Mercaptoanisole	2-Mercaptoaniso

	12.143	3856		557	24653-75-6	1-Mercaptopropa one
	12.145	3785		548	94087-83-9	4-Methoxy-2-methylbutane-2-

	12.146	4003	11525	1691	16630-66-3	Methyl (methylthio)acetate	Methyl (methylthio)acet
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.148	3867		488	61122-71-2	S-Methyl 4-methylpentaneth
	12.149	3876		482	1534-08-3	S-Methyl acetoth

	12.150	3857	11505	504	5925-68-8	S-Methyl benzothioate	S-Methyl benzoth
	12.151						
	12.152						

	12.153	4040	11470	1693	20333-39-5	Methyl ethyl disulfide	Methyl ethyl disu
	12.154	3860	11474	453	624-89-5	Methyl ethyl sulfide	Methyl ethyl sulf
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.155	3861			583	31499-71-5	Methyl ethyl tris
	12.156	3862	11515	489	20756-86-9	S-Methyl hexanethioate	S-Methyl hexanethioate

	12.157	3864	11506	487	23747-45-7	S-Methyl isopentanethioate	S-Methyl isopentanethioat
	12.158						
	12.161	3872	11532	576	14173-25-2	Methyl phenyl disulfide	Methyl phenyl disulfide

	12.162	3873	11533	459	100-68-5	Methyl phenyl sulfide	Methyl phenyl su
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.163	4574	11538	1910	10152-77-9	Methyl prop-1-enyl sulfide	Methyl prop-1-en sulfide

	12.165	4172		1678	5925-75-7	S-Methyl propanethioate
	12.166		11541			3877-15-4

	12.168	3866		580	67952-60-7	2-Methyl-2-(methyldithio)pr

	12.169	3997	11500	1293	19872-52-7	2-Methyl-4-oxopentane-2-thiol	2-Methyl-4-oxopentane- 2-th

	12.170	3896	11511	522	5287-45-6	3-Methylbut-2-ene-1-thiol	3-Methylbut-2-en thiol
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.171	3858			513	541-31-1	3-Methylbutane-

	12.173	3874	11536	512	513-44-0	2-Methylpropane-1-thiol	2-Methylpropane
	12.175	3875			507	67-68-5	Methylsulfinylme

	12.176	3881			501	583-92-6	4-(Methylthio)-2-oxobutyric acid
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.177						
	12.178						
	12.179	4004	11545	1297	5271-38-5	2-(Methylthio)ethan-1-ol	2-(Methylthio)eth

	12.180			
	12.181			
	12.182			
	12.183			

	12.187	3879		473	74758-93-3	Methylthiomethy butyrate
	12.188	3880		479	74758-91-1	Methylthiomethy hexanoate
	12.189					
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.191	4333		1662	110-66-7	Pentane-1-thiol
	12.192	3792		514	2084-19-7	Pentane-2-thiol

	12.193	4014	11495	1563	2257-09-2	Phenethyl isothiocyanate	Phenethyl isothio
	12.194	3894	11561	527	4410-99-5	2-Phenylethane-1-thiol	2-Phenylethane-1

	12.195	3895			491	33049-93-3	S-Prenyl thioacet
	12.196	4760					53626-94-1
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	12.197	3897	11565	510	75-33-2	Propane-2-thiol	Propane-2-thiol
	12.198	4021			1299	423474-44-2	2,3,5-Trithiahexa
	12.200						

	12.201	3809		506	94293-57-9	8-Acetylthio-p-menthanone-3

	12.203	3788			492	74586-09-7	Methylthio 2-(acetoxy)propion
	12.205						
	12.211	3820			457	32951-19-2	But-1-enyl methy
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	12.212	3978			1298	1618-26-4	Ethyl 5-(methylthio)valer

	12.214	4150		1677	127931-21-9	Isobutyl 3-(methylthio)buty

	12.217	3850		545	51755-83-0	3-Mercaptohexar

	12.218	3865	12218	571	233666-09-6	Methyl 3-methyl-1-butenyl disulfide	Methyl-3-methyl-butenyl disulphid
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7
	12.221	4761					75631-91-3

	12.227	3790		493	827024-53- 3	Methylthio-2- (propionyloxy)pro

	12.234	3851		554	136954-20-6	3-Mercaptohexyl acetate	3-

	12.235	3852		555	136954-21-7	3-Mercaptohexyl butyrate	3-b

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S
	1	2	3	4	5	6	7	8

	12.236	3789		481	51755-85-2	3-(Methylthio)hexyl acetate	3-a
	12.237	3883		478	16630-55-0	3-(Methylthio)propyl acetate	3-a
	12.238	3996		1291	227456-27-1	3-Mercapto-2-methylpentan-1-ol	3-m

	12.239	3994		1292	227456-28-2	3-Mercapto-2-methylpentanal	3-m
	12.240	4214		1684	6540-86-9	2,4,6-Trithiaheptane	2,
	12.241	3995		1290	258823-39-1	2-Mercapto-2-methylpentan-1-ol	2-m
	12.242	4185		1675	29414-47-9	Methylthiomethylmercaptan	Mta

	12.243	4097			1661	6725-64-0	Dimercaptomethane	D
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	S

	1	2	3	4	5	6	7	8
	12.244	3882			495	14109-72-9	1-Methylthio-2-propanone	1-p
	12.250	4585			1929	51755-72-7	3-Mercaptohexanal	3-
	12.251	3853			556	136954-22-8	3-Mercaptohexyl hexanoate	3-h

	12.252	4158		1689	31539-84-1	4-Mercapto-4-methyl-2-pentanol	4- p
	12.253	4025		1697	72437-68-4	Amyl methyl disulfide	A

	12.254	4027		1698	63986-03-8	Butyl ethyl disulfide	B
	12.255	3977		1294	156472-94-5	Ethyl 3-mercaptobutyrate	Et m

	12.257	3974			1295	104228-51-5	Ethyl 4-(acetylthio)butyrate	Et b
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	S

	1	2	3	4	5	6	7	8
	12.259	4300			1673	29725-66-4	1-Mercapto-p-menthan-3-one	1-3
	12.264	4157			1670	92585-08-5	4,2-Thiopentanone	4,

	12.265	4173		1683	89534-74-7	(E)-2-Methyl-1-methylthio-2-butene	(E m
	12.267	4207		1667	19788-50-2	Propyl 2-mercaptopropionate	Pr m

	12.273	4183		1692	51755-70-5	3-(Methylthio)heptanal	3-

	12.274			1687	54644-28-9, 54717-12-3

	12.275	4076			1681	156420-69-8	Allyl thiohexanoate	A
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name	S

	1	2	3	4	5	6	7	8
	12.276	4162			1671	400052-49-5	(S)-1-Methoxy-3-heptanethiol	(S h
	12.277	4160			1668	16630-60-7	3-(Methylthio)propyl butyrate	3- b
	12.278	3816			494	136954-25-1	3-Acetylmercaptohexyl acetate	3- a
	12.279	3877			469	38433-74-8	3-Methylthiohexanal	3-

	12.280	3968		1300	5943-34-0	Diisopropyl trisulfide	D
	12.282						2
	12.283	4418		1889	3386-97-8	3-Butenyl isothiocyanate	3

	12.284	4297		1709	53897-60-2	bis(1-Mercaptopropyl)sulfide	b M

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis
	1	2	3	4	5	6	7

	12.285	4188		1688	53475-15-3	3-Met
	12.286	4182		1689	143764-28- 7	4-Met
	12.287	4166		1690	207983-28- 6	Methy (meth

	12.288	4128	12.288	1664	628-00-2	Heptane-2-thiol	Hepta
	12.289	4061			1665	6263-65-6	1-Phe
	12.290	4167			1674	54051-19-3	Methy
	12.291	3993			1289	227456-33-9	3-Mer butar

	12.292	4136			1704	796857-79- 9	Hexyl
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis

	1	2	3	4	5	6	7
	12.293	4111			1660	69382-62-3	Ethan
	12.294	4168			1696	72437-56-0	Isope
	12.297	4289			1708	548774-80- 7	3-Mer

	12.298			

	12.299	4436		1941	906079-63- 8	3-(Me hexar
	12.300	4670		2087	88497-17-0	1,1-P

	12.301	4696	12.301	2088	122861-78-3	Methyl 2-oxopropyl disulfide	Methy

	12.302	4698		2084	33959-27-2	2-But meth
	12.303	4694		2083	616-31-9	3-Pen

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis
	1	2	3	4	5	6	7

	12.304	4714		2085	33441-50-8	Ethyl- propa
	12.305	4733				1006 20-3
	12.306	4734	12.306		1256932- 15-6	3-(Me

	13.001	2702	119	745	620-02-0	5-Methylfurfural	5-Met
	13.002	2703	358	746	611-13-2	Methyl 2-furoate	Methy
	13.003	2946	359	747	615-10-1	Propyl 2-furoate	Propy

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis
	1	2	3	4	5	6	7

	13.004	2030	360	21	4208-49-5	Allyl 2-furoate	Allyl 2
	13.005	2571	361	749	39251-86-0	Hexyl 2-furoate	Hexyl
	13.006	2865	362	1517	7149-32-8	Phenethyl 2-furoate	Phene

	13.007	2898	489	1441	3208-40-0	2-(3-Phenylpropyl)tetrahydrofuran	2-(3-Phenyl

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis
	1	2	3	4	5	6	7

	13.009	2381	535	1171	119-84-6	3,4-Dihydrocoumarin	3,4-D
	13.010	3174	536	1446	3658-77-3	4-Hydroxy-2,5-dimethylfuran- 3(2H)-one	4-Hyd dimet

	13.011		545		623-2

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	Englis
	1	2	3	4	5	6	7

	13.012	2699	579	1172	92-48-8	6-Methylcoumarin	6-Methylco

	13.015	3476	722	1067	28588-73-0	bis-(2,5-Dimethyl-3-furyl) disulfide	bis-(2,5-Di furyl) disul

	13.016	3259	723	1066	28588-75-2	bis-(2-Methyl-3-furyl) disulfide	bis-(2-Meth disulfide

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	13.017	3260	724	1068	28588-76-3	bis-(2-Methyl-3-furyl) tetrasulfide	bis-(2-Meth tetrasulfide

	13.018	2489	2014	450	98-01-1	Furfural	Furfural

	13.019	2491	2023	451	98-00-0	Furfuryl alcohol	Furfuryl alc

	13.020	3056	2029	1443	97-99-4	Tetrahydrofurfuryl alcohol	Tetrahydro alcohol

	13.021	2070	2080	1516	7779-66-0	Isopentyl 4-(2-furan)butyrate	Isopentyl 4-(2-furan)buty

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	13.022	2435	2091	1513	10031-90-0	Ethyl 3(2-furyl)propionate	Ethyl 3(2-furyl)propi

	13.023	2071	2092	1515	7779-67-1	Isopentyl 3-(2-furan)propionate	Isopentyl 3 furan)prop

	13.024	2198	2093	1514	105-01-1	Isobutyl 3-(2-furyl)propionate	Isobutyl 3-(2-furyl)propio

	13.025	2072	2109	748	1334-82-3	Pentyl 2-furoate	Pentyl 2-fu

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	13.026	2493	2202	1072	98-02-2	2-Furanmethanethiol	2-Furanme

	13.027	2076	2205	1485	65504-96-3	2-Pentyl-5 or 6-keto-1,4-dioxane	2-Pentyl-5 dioxane
	13.028	2204	2206	1484	65504-95-2	2-Butyl-5 or 6-keto-1,4-dioxane	2-Butyl-5 o dioxane

	13.031	3128	2247	751	4265-16-1	2-Benzofurancarboxaldehyde	2- Benzofuran de

	13.032	3161	2248	1077	1883-78-9	Furfuryl isopropyl sulfide	Furfuryl isc

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	13.033	3162	2250	1074	13678-68-7	S-Furfuryl acetothioate	S-Furfuryl a

	13.034	2494	2252	1497	623-30-3	3-(2-Furyl)acrylaldehyde	3-(2-Furyl)a

	13.037	3236	2269	1237	16409-43-1	2-(2-Methylprop-1-enyl)-4-methyltetrahydropyran	2-(2-Methyenyl)-4-methyltetr

	13.038	3468	2309	752	50626-02-3	2-Phenyl-3-carbethoxyfuran	2-Phenyl-3 carbethoxy

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	13.039	3525	2319	1559	22694-96-8	2,4,5-Trimethyl-delta-3-oxazoline	2,4,5-Trime oxazoline

	13.040	3481	2323	1071	65505-16-0	(S)-2,5-Dimethyl-3-thiofuroylfuran	(S)-2,5-dim thiofuroylfu

	13.041	3482	2324	1070	55764-28-8	2,5-Dimethyl-3-(isopentylthio)furan	2,5-Dimeth (isopentylt

	13.042	3373	2338	1448	3188-00-9	4,5-Dihydro-2-methylfuran-3(2H)-one	4,5-Dihydr methylfura

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar

	1	2	3	4	5	6	7
	13.043	2492	11885	1501	770-27-4	Furfurylidene-2-butanal	Furfurylidene- butanal

	13.044	2495	11838	1511	623-15-4	4-(2-Furyl)but-3-en-2-one	4-(2-Furyl)but one

	13.045	2496	11837	1508	6975-60-6	1-(2-Furyl)-propan-2-one	1-(2-Furyl)-pr one

	13.046	2704	11878	1498	874-66-8	3-(2-Furyl)-2-methylprop-2-enal	3-(2-Furyl)-2-methylprop-2

	13.047	2945	11842	1518	623-22-3	Propyl 3-(2-furyl)acrylate	Propyl 3-(2-furyl)acrylate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.048	3057	11841	1444	2217-33-6	Tetrahydrofurfuryl butyrate	Tetrahydrofur butyrate

	13.049	3058	11843	1445	637-65-0	Tetrahydrofurfuryl propionate	Tetrahydrofur propionate

	13.050	3146	11480	1081	4437-20-1	Difurfuryl disulfide	Difurfuryl disu

	13.051	3158	11770	1073	59020-90-5	S-Furfuryl thioformate	S-Furfuryl thio

	13.053	3160	11482	1076	1438-91-1	Methyl furfuryl sulfide	Methyl furfury

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.054	3163	11653	1503	1192-62-7	2-Acetylfuran	2-Acetylfuran

	13.055	3188	11678	1060	28588-74-1	2-Methylfuran-3-thiol	2-Methylfuran

	13.057	3283	10642	743	13678-60-9	Furfuryl isovalerate	Furfuryl isova

	13.058	3307	10355	1500	31704-80-0	3-(5-Methyl-2-furyl) butanal	3-(5-Methyl-2 butanal

	13.059	3317	10966	1491	3777-69-3	2-Pentylfuran	2-Pentylfuran

	13.060	3320	11821	1447	65505-25-1	Tetrahydrofurfuryl cinnamate	Tetrahydrofur cinnamate

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.062	3346	10646	740	623-19-8	Furfuryl propionate	Furfuryl propi

	13.063	3347	11484	1075	59020-85-8	S-Furfuryl propanethioate	S-Furfuryl propanethioat

	13.064	3362	11513	1078	57500-00-2	Methyl furfuryl disulfide	Methyl furfury disulfide

	13.065	3366	11550	1062	13678-59-6	2-Methyl-5-(methylthio)furan	2-Methyl-5-(methylthio)fu

	13.066	3391	10921	1506	10599-70-9	3-Acetyl-2,5-dimethylfuran	3-Acetyl-2,5-dimethylfuran

	13.067	3396	10645	742	39252-03-4	Furfuryl octanoate	Furfuryl octar

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.068	3397	10647	741	36701-01-6	Furfuryl valerate	Furfuryl valer
	13.069	3401	10952	1492	3777-71-7	2-Heptylfuran	2-Heptylfuran

	13.070	3418	11180	1512	14360-50-0	2-Hexanoylfuran	2-Hexanoylfu

	13.071	3451	11457	1063	55764-23-3	2,5-Dimethylfuran-3-thiol	2,5-Dimethylf thiol

	13.072	3471	10514	1240	3738-00-9	1,5,5,9-Tetramethyl-13- oxatricyclo [8.3.0.0.(4.9)]tridecane	1,5,5,9-Tetrar 13- oxatricycl [8.3.0.0.(4.9)]

	13.073	3518	10864	750	39251-88-2	Octyl 2-furoate	Octyl 2-furoat
	13.074	3535	11913	1495	3782-00-1	2,3-Dimethylbenzofuran	2,3-Dimethylbenz

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	13.075	3538	11915	1086	61295-51-0	2,6-Dimethyl-3-((2-methyl-3-furyl)thio)heptan-4-one	2,6-Dime 3- furyl)t

	13.076	3549	11917	1648	65620-50-0	6-Hydroxydihydrotheaspirane	6- Hydroxyd ane
	13.077	3570	11922	1085	61295-41-8	3-((2-Methyl-3-furyl)thio)heptan-4-one	3-((2-Met furyl)thio
	13.078	3571	11923	1087	61295-50-9	4-((2-Methyl-3-furyl)thio)nonan-5-one	4-((2-Met furyl)thio

	13.079	3573	11924	1064	65505-17-1	Methyl 2-methyl-3-furyl disulfide	Methyl 2-disulfide

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n
	1	2	3	4	5	6	7

	13.082	3607			1065	61197-09-9	Propyl 2- disulfide
	13.083	3609	11038	1504	1193- 79-9	2-Acetyl-5-methylfuran	2-Acetyl-

	13.084	3623		1449	27538-09-6	2-Ethyl-4 methyl-3

	13.085	3635	11785	1450	19322-27-1	4-Hydroxy-5-methylfuran-3(2H)-one	4-Hydrox 3(2H)-on

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n
	1	2	3	4	5	6	7

	13.086	3636		1089	26486-14-6	4,5-Dihyc thioaceto

	13.087	3651		1647	57893-27-3	6-Acetoxyd

	13.088	3661		1235	1786-08-9	3,6-Dihyd methylpr pyran

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n
	1	2	3	4	5	6	7

	13.089	3664		1451	4077-47-8	2,5-Dime methoxyf

	13.090	3665	10937	1452	7416-35-5	2,2-Dimethyl-5-(1-methylprop-1-enyl)tetrahydrofuran	2,2-Dime methylpr enyl)tetra
	13.091	3672			1555	53833-30-0	4,5-Dime ethyloxaz

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n
	1	2	3	4	5	6	7

	13.093	3674		1088	94278-27-0	Ethyl 3-(2 furfurylth

	13.094	3735	10976	1236	7392-19-0	2,6,6-Trimethyl-2-vinyltetrahydropyran	2,6,6-Trin vinyltetra
	13.095	3743	11882	1453	41239-48-9	2,5-Diethyltetrahydrofuran	2,5- Diethylte

	13.097	3759	11944	1455	13679-86-2	Anhydrolinalool oxide (5)	Anhydrol

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n
	1	2	3	4	5	6	7

	13.098	3774	10515	1238	36431-72-8	Theaspirane	Theaspira

	13.099	3797		1456	4166-20-5	4-Acetox dimethyl

	13.101	4071		1505	22940-86-9	2-Acetyl-

	13.102			

	13.103	4081	10927	1490	4466-24-4	2-Butylfuran	2-Butylfu
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English n

	1	2	3	4	5	6	7

	13.105	4083	11045	1507	4208-57-5	2-Butyrylfuran	2-Butyrylfura
	13.106	4090			1493	83469-85-6	2-Decylfuran
	13.108	4683			2097	26486-13-5	4,5-Dihydro-mercapto-2-methylfuran
	13.112	4396	11379	1569	53833-32-2	4,5-Dimethyl-2-propyloxazole	4,5-Dimethy propyloxazol

	13.113			
	13.114			

	13.115	4429		1558	77311-02-5	2,4-Dimethy oxazoline
	13.116	4034		1523	55764-22-2	2,5-Dimethy furanthiol ac
	13.117	4104				65330-49-6

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	13.118	4395		1554	30408-61-8	2,5-Dimethy ethyloxazole
	13.119	4101	11066		14400-67-0	2,5-Dimethy 3(2H)-one

	13.120				
	13.122		10588		614-99-3

	13.124					
	13.125		10942			1703-52-2
	13.127		10643			13678-61-0
	13.128	2490	2065	739	623-17-6	Furfuryl acetate	Furfuryl acet

	13.129						
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam

	1	2	3	4	5	6	7
	13.130			638	759	623-21-2	Furfuryl buty
	13.132						

	13.133		10641			6270-55-9
	13.134	3284	2317	1310	1438-94-4	1-Furfurylpyrrole	1-Furfurylpyr
	13.135	4676	13.135	2096	58066-86-7	1-(2-Furfurylthio)propanone	1-(2-Furfurylthio)p

	13.136		10098		88-14-2

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	13.137	3586	11928	1502	65545-81-5	3-(2-Furyl)-2-phenylprop-2-enal	3-(2-Furyl)-2 phenylprop-2
	13.138	4120	11084	1510	699-17-2	1-(2-Furyl)butan-3-one	1-(2-Furyl)bu

	13.139		11112		67-47-0

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	13.140	3746	11876	1454	1365-19-1	Linalool oxide (5-ring)	Linalool oxid
	13.141						
	13.142	3311	11547	1083	13679-61-3	S-Methyl 2-furanthiocarboxylate	S-Methyl 2-furanthiocarl

	13.143	4538		2094	94278-26-9	Methyl 3-(furfurylthio)
	13.144					
	13.145		11522			13679-60-2

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.146					
	13.148	4174		1494	15186-51-3	3-Methyl-2(3-methylbut-2-en-yl)furan
	13.149	4697		2090	59303-05-8	5-Methyl-2-furanmethanet
	13.150	4175		1499	5555-90-8	3-(5-Methyl-2-furyl)prop-2-en

	13.151	3189	2287	1082	65530-53-2	2-Methyl-3,5 and 6-(furfurylthio)pyrazine	2-Methyl-3,5 ar (furfurylthio)py
	13.152	3949			1061	63012-97-5	2-Methyl-3-(methylthio)fur

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.153	3973		1069	55764-25-5	2-Methyl-3-fury thioacetate
	13.154	4398		1557	95-21-6	2-Methyl-4,5-be oxazole

	13.160	3787		1090	57124-87-5	2-Methyltetrahyd 3-thiol
	13.161	3791		1166	4430-31-3	Octahydrocoun
	13.162		10965			4179-38-8

	13.163	4192		1509	3194-17-0	2-Pentanoylfura
	13.165	3822		1239	5552-30-7	6,7,8,8a-Tetrah 2,5,5,8a- tetran 5H-1-benzopyra

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.166	3055	2069	1442	637-64-9	Tetrahydrofurfuryl acetate	Tetrahydrofurfu acetate

	13.167			

	13.169	4394	11424	1553	20662-84-4	Trimethyloxazole	Trimethyloxazo
	13.170	3226					3033-23-6

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.176	3970		1519	114099-96- 6	Furaneyl butyra

	13.178	4119			109537-55-5

	13.185			

	13.189					
	13.190	4056		1525	61295-44-1	3-[(2-Methyl-3-furyl)thio]-2- bu

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	13.193	3971		1091	26486-21-5	2,5-Dimethyltetrah furanthiol
	13.194	3972		1092	252736-39-3	2,5-Dimethyltetrah furyl thio aceta
	13.195	4397		1556	26131-91-9	2-Isobutyl-4,5-d oxazole

	13.196	3840		1084	180031-78-1	[(2-furanylmethyl)t pentanone
	13.197	3979		1079	252736-36-0	Furyl propyldisu
	13.198	4315		2133	70786-44-6	3,6-Dimethyl-2,3,3a,4,5,7a-hexahydrobenz

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	13.199	4501			2095	915971-43- 6	3-[(2-Methyl-3-furyl)thio]butan

	13.200	4680		2140	1120363-98-5	5-Isopropyl-2,6-diethyl-2-methyltetrahydropyran

	14.001	2978	487	1303	119-65-3	Isoquinoline	Isoquinoline
	14.003	2909	492	1600	94-62-2	Piperine	Piperine

	14.004	3019	493	1304	83-34-1	3-Methylindole	3-Methylindole
	14.005	3136	534	771	15707-24-1	2,3-Diethylpyrazine	2,3-Diethylpyra
	14.006	3155	548	768	15707-23-0	2-Ethyl-3-methylpyrazine	2-Ethyl-3-methylpyrazine

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.007	2593	560	1301	120-72-9	Indole	Indole
	14.010	2908	675	1607	110-89-4	Piperidine	Piperidine

	14.011	2976	715		130-89-2	Quinine hydrocl

	14.014	3338	720	1566	36267-71-7	5,7-Dihydro-2-methylthieno(3,4-d)pyrimidine	5,7-Dihydro-2-methylthieno(3, d)pyrimidine
	14.015	3321	721	952	34413-35-9	5,6,7,8-Tetrahydroquinoxaline	5,6,7,8-Tetrahydroquin

	14.017	3154	728	770	13360-64-0	2-Ethyl-5-methylpyrazine	2-Ethyl-5-methylpyrazine

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.018	3237	734	780	1124-11-4	2,3,5,6-Tetramethylpyrazine	2,3,5,6-Tetramethylpyr
	14.019	3244	735	774	14667-55-1	2,3,5-Trimethylpyrazine	2,3,5-Trimethylpyrazi
	14.020	3272	2210	766	123-32-0	2,5-Dimethylpyrazine	2,5-Dimethylpy

	14.021	3273	2211	767	108-50-9	2,6-Dimethylpyrazine	2,6-Dimethylpy
	14.022	3281	2213	762	13925-00-3	Ethylpyrazine	Ethylpyrazine
	14.024	3150	2245	776	13925-07-0	2-Ethyl-3,5-dimethylpyrazine	2-Ethyl-3,5-dimethylpyrazir

	14.025	3183	2266	788	2847-30-5, 2822-22-6, 2882-21-5	2,5 or 6-Methox methylpyrazine

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.026	3554	2268	772	13925-05-8	2-Isopropyl-5-methylpyrazine	2-Isopropyl-5-methylpyrazine
	14.027	3309	2270	761	109-08-0	2-Methylpyrazine	2-Methylpyrazin
	14.028	3203	2271	798	13708-12-8	5-Methylquinoxaline	5-Methylquinox

	14.029	3727	2277	1568	65504-93-0	1-Phenyl-(3 or 5)-propylpyrazole	1-Phenyl-(3 or 5 propylpyrazole
	14.030	3232	2279	1308	2044-73-7	2-Pyridine methanethiol	2-Pyridine methanethiol
	14.031	3230	2285	795	35250-53-4	2-Pyrazineethanethiol	2-Pyrazinyl ethanethiol

	14.032	3126	2286	784	22047-25-2	Acetylpyrazine	Acetylpyrazine
	14.034	3231	2288	796	21948-70-9	Pyrazinyl methyl sulfide	Pyrazinyl methy sulfide

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.035	3208	2290	797	67952-65-2	2-Methyl-3,5 or 6-methylthiopyrazine	2-Methyl-3,5 or methylthiopyraz

	14.037	3306	2314	781	23747-48-0	6,7-Dihydro-5-methyl-5H-cyclopentapyrazine	6,7-Dihydro-5-m 5H-cyclopentapyra

	14.038	3251	2315	1309	1122-62-9	2-Acetylpyridine	2-Acetylpyridine

	14.039	3424	2316	1316	350-03-8	3-Acetylpyridine	3-Acetylpyri
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam

	1	2	3	4	5	6	7
	14.041	3386	2318	1314	109-97-7	Pyrrole	Pyrrole
	14.042	2744	2339	1302	91-62-3	6-Methylquinoline	6-Methylqui
	14.043	3132	11338	792	24683-00-9	2-Isobutyl-3-methoxypyrazine	2-Isobutyl-3-methoxypyr

	14.044	3133		773	13925-06-9	2-Isobutyl-3-methylpyraz
	14.045	3147	11371	1305	39741-41-8	2-Acetyl-1-ethylpyrrole	2-Acetyl-1-e
	14.046	3184	11373	1306	932-16-1	2-Acetyl-1-methylpyrrole	2-Acetyl-1-
	14.047	3202	11721	1307	1072-83-9	2-Acetylpyrrole	2-Acetylpyr

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	14.049	3250	11293	785	32974-92-8	2-Acetyl-3-ethylpyrazine	2-Acetyl-3-e
	14.050	3271	11323	765	5910-89-4	2,3-Dimethylpyrazine	2,3-Dimethy

	14.053	3299	11502	794	59021-02-2	Mercaptomethylpyrazine	Mercaptome
	14.054	3302	11347	787	3149-28-8	Methoxypyrazine	Methoxypyr
	14.055	3327	11294	786	54300-08-2	2-Acetyl-3,5-dimethylpyrazine	2-Acetyl-3,5 dimethylpyr
	14.056	3336	11303	777	18138-04-0	2,3-Diethyl-5-methylpyrazine	2,3-Diethyl- methylpyraz

	14.057	3358	11344		25773-40-4	2-Isopropyl- methoxypyr
	14.058	3370	11395	1311	6304-24-1	2-Isobutylpyridine	2-Isobutylpy
	14.059	3371	11396	1312	14159-61-6	3-Isobutylpyridine	3-Isobutylpy

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	14.060	3383	11412	1313	2294-76-0	2-Pentylpyridine	2-Pentylpyri
	14.061	3394	11386	1315	536-78-7	3-Ethylpyridine	3-Ethylpyrid
	14.062	3433	11300	791	24168-70-5	2-(sec-Butyl)-3-methoxypyrazine	2-(sec-Butyl methoxypyr
	14.064	3523	10491	1609	123-75-1	Pyrrolidine	Pyrrolidine

	14.065	3540	11381	1317	108-48-5	2,6-Dimethylpyridine	2,6-Dimethy
	14.066	3546	11385	1318	104-90-5	5-Ethyl-2-methylpyridine	5-Ethyl-2- m

	14.067	3569	11921	793	32737-14-7	2-Ethoxy-3-methylpyrazine	2-Ethoxy-3-methylpyraz

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	14.068	3614	11942	1319	1073-26-3	2-Propionylpyrrole	2-Propionylp
	14.069	3631			783	28217-92-7	Cyclohexylm
	14.070	3654			1565	67860-38-2	4-Acetyl-2-methylpyrim

	14.071	3709		1320	93-60-7	Methyl nicot
	14.072	3751		1321	2110-18-1	2-(3- Phenylpropy
	14.077	3280	11329	789	2-Et-3- MeO: 25680-58- 4, 2-Et-5- MeO: 68039-50- 9, 2-Et-6- MeO: 67845-38- 9, 2-Me-3- MeO: 2847-30-5,	2-Ethyl-(3,5 methoxypyr and 2-methy methoxypyr

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nam
	1	2	3	4	5	6	7

	14.080	4249		1604	99583-29-6	2-Acetyl-1-p
	14.081					

	14.082	3964	11296	950	23787-80-6	2-Acetyl-3-methylpyrazine	2-Acetyl-3-methylpyrazine
	14.083						
	14.084			11297			22047-27-4
	14.085						

	14.086		11295		34413-34-8
	14.087		11298		22047-26-3
	14.088				

	14.089			
	14.091			

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.092						
	14.093						
	14.095	3916	11305	779	18138-05-1	3,5-Diethyl-2-methylpyrazine	3,5-Diethyl-2-methylpyrazine
	14.096	3915	11304	778	32736-91-7	2,5-Diethyl-3-methylpyrazine	2,5-Diethyl-3-methylpyrazine

	14.097			11306			13238-84-1
	14.098	3917	11309	782	38917-62-3	6,7-Dihydro-2,3-dimethyl-5H-cyclopentapyrazine	6,7-Dihydro-2,3-dimethyl-5H-cyclopentapyraz
	14.099						

	14.100	3149	727	789	55031-15-7	3,(5- or 6-)Dimethyl-2-ethylpyrazine	3,(5- or 6-)Dimethyl-2-ethylpyrazine
	14.101			11318			40790-20-3

	14.102	4702	14.102	2128	38917-61- 2, 38917- 62-3	2,5-Dimethyl-6,7 dihydro-5H- cyclopentapyraz

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.103					
	14.104	4389		2151	108-47-4	2,4-Dimethylpyridin
	14.105					
	14.106		11382			591-22-0

	14.108						
	14.109	3569	11325	793	32737-14-7	2-Ethoxy-3-methylpyrazine	2-Ethoxy-3-methylpyrazine

	14.110						
	14.111	3149	2246	775	13360-65-1	3-Ethyl-2,5-dimethylpyrazine	3-Ethyl-2,5-dimethylpyrazin

	14.112	3280	11329			25680-58-4	2-Ethyl-3-methoxypyrazin
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	14.113						

	14.114	3919	11331	769	13925-03-6	2-Ethyl-6-methylpyrazine	2-Ethyl-6-methylpyrazine

	14.115		11767		100-71-0
	14.116		11387		536-75-4
	14.117				

	14.118						
	14.120						
	14.121	3358	11344	790	93905-03-4	2-Isopropyl-(3,5 or 6)-methoxypyrazine	2-Isopropyl-(3,5 6)-methoxypyrazin

	14.122			11342			67952-59-4
	14.123	3940	11343	764	29460-90-0	Isopropylpyrazine	Isopropylpyrazin

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.124		11400		644-98-4
	14.125				

	14.126	3183	2266	788	2847-30-5	2-Methoxy-3-methylpyrazine	2-Methoxy-3 methylpyraz
	14.127						

	14.128	3208			2882-20-4

	14.129			

	14.131					
	14.133	4244		1608	109-05-7	2-Methylpipe
	14.134		11415			109-06-8

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.135		11801		108-99-6
	14.136		11416		108-89-4

	14.137					
	14.140					
	14.141	4250		1615	110-85-0	Piperazine

	14.142	3961	11362	763	18138-03-9	Propylpyrazine	Propylpyrazi
	14.143			11419			4673-31-8
	14.144	4015	11363	951	290-37-9	Pyrazine	Pyrazine
	14.148						

	14.150			

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	14.152	2977	717		804-63-7	Quinine sulp

	14.155	2976			6119-47-7

	14.161		11310			38917-61-2
	14.164	4065		1322	622-39-9	2-Propylpyrid
	14.167	3898		1603	5724-81-2	1-Pyrroline
	14.170	4434		2126	15707-34-3	5-Ethyl-2,3-dimethylpyra

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.001	3062	478	1052	7774-74-5	2-Mercaptothiophene	2-Mercaptoth
	15.002	3192	736	1057	38205-64-0	2-Methyl-5-methoxythiazole	2-Methyl-5-methoxythia
	15.004	3209	2203	1050	13679-70-4	5-Methyl-2-thiophenecarbaldehyde	5-Methyl-2-thiopheneca

	15.005	3145	2237	1039	65505-18-2	2,4-Dimethyl-5-vinylthiazole	2,4-Dimethyl vinylthiazole
	15.006	3450	2322	562	55704-78-4	2,5-Dihydroxy-2,5-dimethyl-1,4- dithiane	2,5-Dihydrox dimethyl-1,4
	15.007	3270	2325	1296	38325-25-6	spiro(2,4-Dithia-1-methyl-8-oxa-bicyclo[3.3.0]octane-3,3'-(1'-oxa-2'-methyl)-cyclopentane) and spiro(Dithia-6-methyl-7-oxa-bicyclo[3.3.0]octane-3,3'-(1'-oxa-2-methyl)cyclopentane)	spiro(2,4-Dit methyl-8-oxa bicyclo[3.3.0 3,3'-(1'-oxa-2 cyclopentane spiro(Dithia- 7- oxa-bicycl octane-3,3'-(methyl)cyclo

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.008	3323	2333	1053	6911-51-9	2-Thienyl disulfide	2-Thienyl dis
	15.009	3475	2334	543	828-26-2	Trithioacetone	Trithioaceton
	15.010	3817	2335	1759	29926-41-8	2-Acetyl-2-thiazoline	2-Acetyl-2-th

	15.011	3267	2336	1055	38205-60-6	5-Acetyl-2,4-dimethylthiazole	5-Acetyl-2,4-dimethylthia

	15.012	3266	2337	498	1003-04-9	4,5-Dihydrothiophen-3(2H)-one	4,5-Dihydrothi 3(2H)-one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.013	3134	11618	1034	18640-74-9	2-Isobutylthiazole	2-Isobutylthiaz
	15.014	3204	11621	1031	137-00-8	5-(2-Hydroxyethyl)-4-methylthiazole	5-(2-Hydroxyet 4- methylthiaz
	15.015	3205	11620	1054	656-53-1	4-Methyl-5-(2-acetoxyethyl)thiazole	4-Methyl-5-(2- acetoxyethyl)t

	15.016	3256	11594	1040	95-16-9	Benzothiazole	Benzothiazole
	15.017	3274	11606	1035	3581-91-7	4,5-Dimethylthiazole	4,5-Dimethylth
	15.018	3313	11633	1038	1759-28-0	4-Methyl-5-vinylthiazole	4-Methyl-5-vinylthiazole
	15.019	3325	11650	1036	13623-11-5	2,4,5-Trimethylthiazole	2,4,5-Trimethylthiaz

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.020	3328	11726	1041	24295-03-2	2-Acetylthiazole	2-Acetylthiazol
	15.021	3340	11611	1056	15679-19-3	2-Ethoxythiazole	2-Ethoxythiazo
	15.022	3372	11598	1033	18277-27-5	2-(sec-Butyl)thiazole	2-(sec-Butyl)th

	15.023	3512	11601	499	13679-85-1	4,5-Dihydro-2-methylthiophen-3(2H)-one	4,5-Dihydro-2-methylthiophe 3(2H)- one
	15.025	3541	11883	573	23654-92-4	3,5-Dimethyl-1,2,4-trithiolane	3,5-Dimethyl-1 trithiolane
	15.026	3555			1037	15679-13-7	2-Isopropyl-4-methylthiazole

	15.027	3611		1042	43039-98-1	2-Propionylthia
	15.029	3619		1059	65894-82-8	2-(sec-Butyl)-4 dimethyl-3-thia

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.030	3620			1058	76788-46-0	4,5-Dimethyl-2 3-thiazoline
	15.032	3621			1045	65894-83-9	4,5-Dimethyl-2 isobutyl-3-thiaz
	15.033	3680	11612	1044	15679-12-6	2-Ethyl 4-methylthiazole	2-Ethyl 4-methylthiazole

	15.034	3705			534	5616-51-3	2-Methyl-1,3-dithiolane
	15.035	3716	11627	1043	693-95-8	4-Methylthiazole	4-Methylthiazo
	15.036	3718			574	43040-01-3	3-Methyl-1,2,4-trithiane

	15.038		11589		7533-07-5

	15.039			

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.040		11728		88-15-3
	15.044		11597		37645-61-7

	15.045					
	15.047					
	15.048					
	15.049	4030		1686	54644-28-9	3,5-Diethyl-1,2 trithiolane

	15.050			
	15.051			

	15.052				
	15.054	4748			54717-17-8

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.055	4321		1763	116505-60- 3	2,4- Dimethyl(4H)pyrro 1,3,5-dithiazine
	15.056					

	15.057	3782			104691-40-9

	15.058			
	15.060			

	15.061					
	15.062		11605			541-58-2
	15.063	4035		1758	4175-66-0	2,5-Dimethylthiazo

	15.066	3831			456	505-29-3	1,4-Dithiane
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	15.067						
	15.068	4388			2113	19961-52-5	5-Ethyl-2-methylth

	15.069			
	15.071			

	15.074						
	15.076	4137	11616	1764	18794-77-9	2-Hexylthiophene	2-Hexylthiophene

	15.078	4647	11617	2109	53498-32-1	2-Isobutyl-4,5-dimethylthiazole	2-Isobutyl-4,5-dimethylthiazole

	15.079	3781		1046	101517-87- 7	2-Isobutyldihydro- dimethyl- 1,3,5-dit

	15.080				
	15.081		11619		292-46-6

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.082			
	15.083			
	15.084			

	15.085		11622		13679-83-9

	15.086			

	15.087				
	15.089		11626		3581-87-1
	15.093				

	15.096	4378	11634	2106	4861-58-9	2-Pentylthiophene	2-Pentylthiophene
	15.097			11635			13679-75-9

	15.098			
	15.103			

	15.108	3258			6258-63-5

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	15.109	4018	11649	1049	638-17-5	2,4,6-Trimethyldihydro-1,3,5(4H)-dithiazine	2,4,6-Trimethyldih 1,3,5(4H)-dithiazin
	15.110						

	15.111					
	15.113	4017		1048	74595-94-1	2,4,6-Triisobutyl-5, 4H- 1,3,5-dithiazin

	15.115			

	15.116			
	15.118			
	15.119			

	15.126	4184		1765	61675-72-7	3- m
	15.128	4064		1760	29926-42-9	2-

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En
	1	2	3	4	5	6	7

	15.130	4319		1761	83418-53-5	5- m

	15.131	4318		1762	83418-54-6	5- bu
	15.134	3826		550	40018-26-6	2, di

	15.135	4667			54

	16.001	2054	464	1203	7563-33-9	Ammonium isovalerate	Ar
	16.002	2053	482			12135-76-1	Di

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En
	1	2	3	4	5	6	7

	16.006	2787	590	1599	2444-46-4	N-Nonanoyl 4-hydroxy-3-methoxybenzylamide	N-3-
	16.007	3779	647	1658	7783-06-4	Hydrogen sulfide	Hy

	16.009	4494	739		7664-41-7	Ar
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En

	1	2	3	4	5	6	7

	16.012	2528	2221		1405-86-3	Gl

	16.013	3455	2298	1601	39711-79-0	N-Ethyl-2-isopropyl-5-methylcyclohexanecarboxamide	N- m xa
	16.015	2444	6002(2)/ 11949	1577	77-83-8	Ethyl methylphenylglycidate	Et m

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En
	1	2	3	4	5	6	7

	16.016	2224	11741		58-08-2	Ca

	16.018	2454	11844	1576	121-39-1	Ethyl 3-phenyl-2,3-epoxypropionate	Et ep
	16.027	3322	10493	1030	67-03-8	Thiamine hydrochloride	Th
	16.030	3578	11540	464	67715-80-4	2-Methyl-4-propyl-1,3-oxathiane	2- ox

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En
	1	2	3	4	5	6	7

	16.032	3591			83

	16.039	3752		933	

	16.040	3757	11707	1578	74367-97-8	Ethyl 2,3-epoxy-3-methyl-3-p-tolylpropionate	Et m to

	16.041	3773			13

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	En
	1	2	3	4	5	6	7

	16.043	4085	10500	1575	1139-30-6	beta-Caryophyllene epoxide	be ep

	16.048	4494			12

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	16.052	4235			1594	105-60-2	1,6-Hexalactam
	16.053	3804	10459	1595	51115-67-4	2-Isopropyl- N,2,3-trimethylbutanamide	2-Isopropyl- N,2 trimethylbutana

	16.055	3794		1165	564-20-5	(R)-(+)-Sclareol

	16.056	3813			1435	107-35-7	Taurine
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name

	1	2	3	4	5	6	7
	16.058	2769	10286			10236-47-2	Naringin

	16.059	2053	482		12124-99-1	Ammonium sulp

	16.060	2528	2221		53956-04-0	Glycyrrhizic acid ammonium salt

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	16.061	3811			20702-77-6

	16.062	3578			59324-17-3

	16.073	3900			126-96-5

	16.075	3801		892	122397-96- 0	Ethyl vanillin be glucopyranoside

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	16.080	3042	746			72401-53-7 1401-55-4	
	16.081	3038	11819	3038	126-14-7	Sucrose octaacetate	Sucrose octaace

	16.083	4228			462631-45-4
	16.087	4078		1552	579-93-1	Dianthramid B

	16.088	4054		1415	1565-76-0	1-Menthyl meth

	16.089			

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	16.090	4310		1777	69444-90-2	3-(3,4-Dimethox N-[2-(3,4- dimethoxyphen acrylamide

	16.091	4148		1598	18836-52-7	Deca-(2E,4E)-di
	16.092	4230		1602	544714-08- 1	(1R2S,5R)-N,N-D menthyl succina

	16.094	4113		1596	608514-56- 3	N-Ethyl(2E,6Z)- nonadienamide
	16.095	4267		1779	744251-93- 2	Cyclopropaneca N[(2E)- 3,7-dime octadien-1-yl]

	16.096	4699			5905-52-2

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name
	1	2	3	4	5	6	7

	16.097	4313		2024	520-33-2	Hesperetin

	16.098	4232		1767	745047-51-2	N-(1-Propyl benzodioxo
	16.099	4233		1768	745047-53-4	N-(2,4-Dim (2- pyridin- oxalamide
	16.100	4234		1769	745047-94-3	N1-(2-Meth methylbenz methylpyri yl)ethyl)oxa

	16.101	4231		1770	745047-97- 6	N1-(2-Meth methylbenz 2-yl)ethyl)c

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	16.102	4254		1772	686298-93- 1	2,3,4,5,6-Pe hydroxyeth
	16.103	4256		1774	5422-34-4	Propanamid hydroxyeth

	16.104	4257		1775	782498-03- 7	2-[(2- Hydroxypro dihydrogen
	16.105	4255		1773	791807-20- 0	(2R,3S,4S,5 Pentahydro ethyl dihyd

	16.107	4550		2007	781674-18- 8	2-Hydroxy- hydroxyphe propionami
	16.109	4390		2022	60-82-2	3-(4-Hydrox trihydroxyp one

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	16.110	4495			18916-17-1

	16.111	4309		1776	68489-14-5	Glycine, N-[methyl-2- (methylethy carbonyl]-,

	16.112	4674		2171	4192-90-9	Trilobatin

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	16.113	4601	16.113		58543-16-1	Rebaudiosi

	16.114	4499		1943	59323-81-8	2-Pentyl-4-p oxathiane
	16.115	4558		2006	958660-02- 1	Cyclopropa (2-isopropy cyclohexyla

	16.116	4669			121746-18-7

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar
	1	2	3	4	5	6	7

	16.117	4496		2009	852379-28- 3	N-p-Benzer menthanec
	16.118	4549		2008	847565-09- 7	N-(2-(Pyridi menthanec

	16.119	4678	16.119	2081	1003050-32-5	N-(2-Methylcyclohexyl)-2,3,4,5,6-pentafluorobenzamide	N-(2-Methy 2,3,4,5,6- pentafluorc

	16.120	4669		2117	1033366- 59-4	4-Amino-5, dimethylthi d]pyrimidin hydrochlori

	16.121	4668		2077	25394-57-4	Spilanthol

	16.122	4677			2089	1064678- 08-5	4-Methyl, 2 oxathiane
	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English nar

	1	2	3	4	5	6	7

	16.123	4681			68489-09-8

	16.125	4684		2078	1119711- 29-3	(2S,5R)-N-[oxoethyl)ph (propan-2-y cyclohexan

	16.126	4701		2082	1093200- 92-0	3-[(4-ar 1H-2,1, benzoth yl)oxy]- propylp

	17.001	3252			1418	107-95-9	beta-Al
	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English

	1	2	3	4	5	6	7
	17.002	3818	11729			56-41-7	l-Alanin

	17.003	3819	11890	1438	74-79-3	l-Arginine	l-Argini
	17.005	3656	10078	1429	56-84-8	Aspartic acid	Asparti

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	17.006		11747		56-89-3

	17.007	3684		1430	56-85-9	Glutam

	17.008	3694			1431	71-00-1	l-Histidi
	17.010	3295	10127	1422	443-79-8	d,l-Isoleucine	d,l-Isole

	Ru No.1	FEMA No.2	CE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	17.012	3297	10482	1423	61-90-5	l-Leucine	l-Leucin
	17.013			11947			70-54-2

	17.014	3301	569	1424	59-51-8	d,l-Methionine	d,l-Meth
	17.015	3445	761	1427	3493-12-7	DL-Methylmethioninesulphonium chloride	DL- Methylm nium ch
	17.017	3726	10488	1432	150-30-1	DL-Phenylalanine	DL-Phe

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	17.018	3585	10488	1428	63-91-2	l-Phenylalanine	l-Pheny
	17.019	3319	10490	1425	147-85-3	l-Proline	l-Proline

	17.020			

	17.021	4710	17.021		80-68-2	D,L-Thr
	17.022	3736		1434	60-18-4	l-Tyrosi

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	17.023	3444			1426	516-06-3	DL-Vali
	17.024	3818	11729	1437	302-72-7	DL-Alanine	DL-Alar

	17.026	3847	11947	1439	56-87-1	l-Lysine	l-Lysine

	17.027	3301			63-68-3

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English
	1	2	3	4	5	6	7

	17.028	3444			72-18-4

	17.031		11947		657-27-

	17.032		11746		52-89-1	l-Cysteine hydrochlor

	17.033	3263	10464	1419	52-90-4	l-Cysteine	l-Cysteine	ajipure cys (2R)- 2-am acid; L-2- a acid; (2R)- acid; L-alp mercaptop beta-merc amino-bet laevo-alph acid; (2R)- mercaptop 3-sulfanylp cysteine; h mercapto- mercaptoa amino-3- r
	17.034	3287	11771	1421	56-40-6	Glycine	Glycine	acetic acid aminoacet aciport; ar aminoacet aminoessi

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

	17.035	4288		1771	56-12-2	4-Aminobutyric acid	4-Amino-B acid

	17.036	4322		1710	21593-77-1	S-allyl-L-cysteine	S-allyl-L-cysteine

	17.037	4692		2122	14486-03-4	L-Methionylglycine	L-Methionylg

	17.038	4709		2123	38837-70-6	Gamma-glutamyl-valyl-glycine	gamma-glutamyl-v glycine

	Ru No.1	FEMA No.2	CoE No.3	JECFA No.4	CAS No.5	Russian name	English name	Synonyms
	1	2	3	4	5	6	7	8

[1] Ru No. – the number under the classification adopted in the Russian

Federation for flavouring substances permitted for use in the production of food flavourings, which is based on the European database "FLAVIS" (EU Flavour Information System);

after the Latin letters "Ru", the first two digits before the point denote the chemical class of compounds, and the following three digits after the point denote the number of the substance within that class of compounds;

classes of compounds: 01 – hydrocarbons, 02 – alcohols, 03 – ethers, 04 – phenols and phenol ethers, 05 – aldehydes, 06 – aldehyde acetals, 07 – ketones, 08 – organic acids, 09 – esters of organic acids, 10 – lactones, 11 – amines,

12 – sulphur-containing compounds, 13 – oxygen-containing heterocyclic compounds, 14 – nitrogen-containing heterocyclic compounds, 15 – sulphur-containing heterocyclic compounds, 16 – compounds of mixed classes.

[2] FEMA No. – the number in the FEMA-GRAS list of flavouring substances recognised as safe by the Flavor and Extract Manufacturers Association (FEMA).

[3] CoE No. – the number under the classification adopted in the European Union, in accordance with the register of flavouring substances for use in the food industry pursuant to Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 "on flavourings and certain food ingredients with flavouring properties for use in and on foods".

[4] JECFA – the number of flavouring substances under the classification of the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

[5] CAS – the universal identification number of chemical substances entered in the registry of the Chemical Abstracts Service (CAS) of the American Chemical Society.

[6] Where restrictions apply, the flavouring substance is permitted for use only in the food product categories specified in column 9 of Annex 19 to this Technical Regulation: according to TD or not above the specified maximum permitted level in the product (where applicable).

Annex 20
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Permitted levels of biologically active substances in food products resulting from the use of plant raw materials and flavourings from plant raw materials[1]

Footnote. Annex 20 as revised by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Biologically active substances	Food products subject to restrictions	Maximum level, mg/kg
beta-Asarone	Alcoholic beverages	1,0
Quassine[3]	Non-alcoholic beverages	0,5
Bakery products	1	
Alcoholic beverages	1,5	
Coumarin	Bakery products containing cinnamon (as indicated on the label)	50
	Bakery products	15
	Breakfast cereals, including muesli	20
	Desserts	5
Menthofuran	Confectionery containing mint (peppermint)	500

Breath-freshening micro-confectionery (unit weight not more than 1 g) containing mint (peppermint)	3000	
Chewing gum	1000	
Alcoholic beverages containing mint (peppermint)	200	
Methyleugenol (4-allyl-1,2-dimethoxybenzene)[2]	Milk-containing products	20
	Semi-finished meat products and meat products, including poultry meat and game	15
	Semi-finished fish products and fish products	10
	Soups and sauces	60
	Ready-to-eat savouries	20
	Non-alcoholic beverages	1

Pulegone	Confectionery containing mint (peppermint)	250
	Breath-freshening micro-confectionery (unit weight not more than 1 g) containing mint (peppermint)	2000
	Chewing gum	350
	Non-alcoholic beverages containing mint (peppermint)	20
	Alcoholic beverages containing mint (peppermint)	100
Safrole (1-allyl-3,4-methylenedioxybenzene)[2]	Semi-finished meat products and meat products, including poultry meat and game	15
	Semi-finished fish products and fish products	15
	Soups and sauces	25

Non-alcoholic beverages	1	
Hydrocyanic acid	Nougat, marzipan, their substitutes (analogues) and similar products	50
	Canned stone fruits	5
	Alcoholic beverages	35
Thujone (alpha and beta)	Alcoholic beverages	10
	Alcoholic beverages produced using wormwood (Artemisia)	35
	Non-alcoholic beverages produced using wormwood (Artemisia)	0,5
Teucrin A[3]	Alcoholic beverages with a bitter taste, including liqueurs	5
Alcoholic beverages	2	
Estragole (1-allyl-4-methoxybenzene)[2]	Milk-containing products	50

Processed fruit, vegetables (including mushrooms, roots, root vegetables, pulses and legumes), nuts and seeds	50
Fish products	50
Non-alcoholic beverages	10

Note:

1 - plant raw materials: fresh, dried or frozen herbs and spices.

2 - only for food products manufactured using flavourings from plant raw materials.

i- the scope of application is restricted to the specified food products only.

Annex 21
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of clarifying agents, filtering materials, flocculants and sorbents

Footnote. Annex 21 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Processing aid	Food products, technology	Maximum residual amount
Modified acrylamide resins	Sugar production; Water boiling	according to TD
Acrylate-acrylamide resin	Sugar production	10 mg/kg
Alumina-silica (aluminosilicate)	Juice products	1,0 g/l
Aluminium phosphates (soluble complexes)	Non-alcoholic beverages	according to TD
Food-grade albumin	According to TD	according to TD
Anthranilic acid	Cottonseed oil (for gossypol removal)	according to TD
Magnesium acetate	Syrup and sugar solutions	according to TD

Bentonite	Starch and syrup production, sugar production, production of juice products, butter making, winemaking, vodka and liqueur products, oil and fat industry	according to TD
Vinyl acetate and vinylpyrrolidone copolymer	According to TD	according to TD
N-vinylpyrrolidone and triethylene glycol dimethacrylate copolymer	Non-alcoholic beverages, vodka and liqueur products	according to TD; residues in finished products not permitted
Sorbent clays (bleaching, natural, activated earths or rocks, activated tripoli)	Starch and syrup production, sugar production, butter making, winemaking, production of oil and fat products and juice products	according to TD

Diatomite	Treatment of base wines, sugar and syrup solutions, production of juice products, vegetable oils and other products	according to TD
Divinylbenzene-ethylvinylbenzene copolymer	Treatment of aqueous food solutions (except carbonated beverages)	according to TD
Dimethylamine-epichlorohydrin copolymers	Sugar production	5,0 mg/kg
Food-grade gelatine	Winemaking, vodka and liqueur products, production of juice products	according to TD
Filter earths (calcium analogues of sodium montmorillonite)	According to TD	according to TD
Ion-exchange resins	According to TD	according to TD

Kaolin	Starch and syrup production, sugar production, juice products, butter making, winemaking, oil and fat industry; treatment of base wines, sugar and syrup solutions, fruit juices, vegetable oils and other products	according to TD
Filter board	According to TD	according to TD
Potassium and sodium caseinates	Production of juice products	according to TD
Silica, including colloidal, liquid	Production of juice products	according to TD
Kieselguhr	Beer filtration; vodka and liqueur products; wine products; oil and fat industry; sugar production; production of juice products	according to TD
Clinoptilolite (zeolite)	Wort, base juices and base wines	according to TD

Flint	For treatment of water and water-alcohol mixtures in vodka production	according to TD
Sodium monohydrogen pyrophosphate	According to TD	according to TD
Nitrilotrimethylphosphonic acid, trisodium salt	Juices (iron removal)	according to TD; residues in juices not more than 10 mg/kg
Perlite	Base wines; production of: vodka and liqueur products, oil and fat products, juice products; sugar production	according to TD
Dried blood plasma of food-producing animals	According to TD	according to TD
Polyacrylamide	Base wines; production of vodka and liqueur products; production of sugar, salt	according to TD

Sodium polyacrylate	Sugar production	according to TD
Polyacrylic acid	Sugar production	according to TD
Polyvinylcaprolactam	Beer wort Base wines	according to TD
Polyvinyltriazole	Grape juice, wort	500 mg/kg
Polydiallyldimethylammonium chloride	Sugar production Vegetable oils	0,01 mg/kg (l)
Polymers of malic acid and sodium malate	Sugar production	5 mg/kg
Polyoxyethylene	Base wines	according to TD
Polystyrene	Sugar production Juices Wine, beer	According to TD
Rice hulls	Production of juice products	according to TD

Isinglass	Wine, beer, juice products	according to TD
Chloromethylated and amidated styrene-divinylbenzene polymer resin	Sugar production	1 mg/kg
Food-grade tannins (gallic acid)	Production of base wines; production of alcoholic products and beer	according to TD
Filter cloths, cotton and synthetic	According to TD	according to TD
Activated vegetable carbon, including silver-impregnated	Treatment of base wines, sugar and syrup solutions, fruit juices (juice products), vegetable oils and other products; vodka, beer	according to TD
Phytin	Base wines (iron removal)	according to TD
Sodium orthophosphate, 3-substituted (trisodium orthophosphate)	According to TD	according to TD

Zirconium phosphate	Base wines	0,1 mg/l
Phosphoric acid	According to TD	according to TD
Chitin, chitosan	According to TD	according to TD
Enomelanin	Base juices and base wines	according to TD

Annex 22
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of catalysts1

Footnote. Annex 22 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Processing aid	Food products, technology	Maximum residual amount
Aluminium	According to TD	according to TD
Potassium metal	Interesterification of edible oils	1 mg/kg
Potassium methylate (methoxide)	Interesterification of edible oils	1 mg/kg
Potassium ethylate	Interesterification of edible oils	according to TD
Manganese	Hydrogenation of edible oils	0,4 mg/kg
Copper	Hydrogenation of edible oils	0,1 mg/kg
Copper chromate	According to TD	according to TD
Copper chromite	According to TD	according to TD

Molybdenum	Hydrogenation of edible oils	0,1 mg/kg
Sodium metal	Interesterification of edible oils	1 mg/kg
Sodium amide	Interesterification of edible oils	1 mg/kg
Sodium methylate	Interesterification of edible oils	1 mg/kg
Sodium ethylate	Interesterification of edible oils	1 mg/kg
Nickel	Hydrogenation of edible oils and fat hardening;	0,7 mg/kg
	Ethanol production	1 mg/kg
Oxides of various metals	Hydrogenation of edible oils	<0,1mg/kg
Palladium	Hydrogenation of edible oils	1 mg/kg
Platinum	Hydrogenation of edible oils	0,1 mg/kg

Silver	Hydrogenation of edible oils	0,1 mg/kg
Trifluoromethanesulfonic acid	Cocoa butter substitutes	0,01 mg/kg
Chromium	Hydrogenation of edible oils	0,1 mg/kg
Zirconium	According to TD	according to TD

Note:

[1]- Alloys of two or more of the listed metals may also be used as catalysts.

Annex 23
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Hygienic standards for the use of extraction solvents

Footnote. Annex 23 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Table 1

Permitted extraction solvents and their maximum residual amounts in food products[1]

Name of the extraction solvent	Food products, technology	Maximum residual amounts, mg/kg[2]
Acetone	According to TD[3]	according to TD[3]
Butane	According to TD	according to TD
Butan-1-ol	Flavourings	14
Butan-2-ol	Flavourings	14
Hexane[4, 5]	Flavourings	14
Production or fractionation of fats and vegetable oils, production of cocoa butter	1 (in oil, fat or cocoa butter)	

Defatted protein products and defatted flour	10 (in food products containing defatted protein

		products or defatted flour)
		30 (in defatted soy products sold to the final consumer)
	Defatted cereal germ	5 (in defatted cereal germ)
Dimethyl ether	Production of defatted protein products of animal origin, including gelatin, collagen and its derivatives	0,009 (in defatted protein products, including gelatin)
		3 (in collagen and collagen derivatives, excluding gelatin)

Carbon dioxide (liquid carbon dioxide)	According to TD	according to TD
Dichloromethane (methylene chloride)	Flavourings	0,02[4]
	Decaffeination or removal of bitter and irritant substances from coffee or tea	2 (in roasted coffee); 5 (in tea)
Diethyl ether	Flavourings	24
Nitrous oxide	According to TD	according to TD
Methanol	Flavourings	1,5[4]
	According to TD	10
Methyl acetate	Flavourings	14
	Decaffeination or removal of bitter and irritant substances from coffee or tea	20 (in coffee and tea)
	Production of sugar from molasses	1 (in sugar)

Propane	According to TD	according to TD
Propan-1-ol (propyl alcohol)	Flavourings	14
Propan-2-ol (isopropyl alcohol)	Flavourings	14
	According to TD	10
1,1,1,2-Tetrafluoroethane	Flavourings	0,02[4]
Cyclohexane	Flavourings	14
Ethanol	According to TD	according to TD
Ethyl acetate	According to TD	according to TD
Ethyl methyl ketone (butanone)[6, 7]	Flavourings	14
	Production or fractionation of fats and oilseed raw materials	5 (in fat or oil)

Decaffeination or removal of bitter and irritant substances from coffee or tea	20 (in coffee or tea)

[1] The maximum residual amount "according to TD" means the presence of extraction solvents or their derivatives in food products in an amount that cannot technically be removed in accordance with good manufacturing practice (GMP) and that does not pose a hazard to human health.

[2] Table 1 of Annex 23 to this Technical Regulation does not include extraction solvents permitted for the production of food additives, vitamins and nutrients.

[3] Except for olive-pomace oil (olive pomace).

[4] In food products sold to the consumer, resulting from the use of extraction solvents in the preparation of flavouring preparations and flavourings from raw materials of plant, animal and biotechnological origin.

[5] Hexane means a commercial product consisting predominantly of acyclic saturated hydrocarbons containing six carbon atoms and distilling in the temperature range from 64 to 70° C.

[6] The combined use of hexane and ethyl methyl ketone is not permitted.

[7] The maximum hexane content in ethyl methyl ketone shall not exceed 50 mg/kg.

Table 2

Permitted extraction solvents and their maximum residual amounts in food additives

E number	Name of the food additive	Extraction solvents and their maximum residual amounts
E100	Curcumins	Acetone, n-butanol, hexane, methanol, propan-2-ol, ethanol, ethyl acetate: 50 mg/kg – singly or in combination; Dichloromethane: 10 mg/kg
E140	Chlorophylls Chlorophyllins	Acetone, hexane, methanol, methyl ethyl ketone, propan-2-ol, ethanol: 50 mg/kg – singly or in combination; Dichloromethane: 10 mg/kg
E141	Copper complexes of chlorophylls Copper complexes of chlorophyllins	
E160a	(ii) Plant carotenes	
E160a	(iii) Beta-carotene from Blakeslea trispora	Ethanol, ethyl acetate: 0,8 % – singly or in combination; Isobutyl acetate: 1,0 %; Propan-2-ol: 0,2 %

E160b	(i) Bixin and norbixin, solvent-extracted	Acetone, hexane, methanol: 50 mg/kg – singly or in combination; Dichloromethane: 10 mg/kg
E160c	Paprika extract, capsanthin, capsorubin	Acetone, hexane, methanol, propan-2-ol, ethanol, ethyl acetate: 50 mg/kg – singly or in combination; Dichloromethane: 10 mg/kg
E160d	(i) Synthetic lycopene	Methanol: 200 mg/kg; Hexane, propan-2-ol: 10 mg/kg each; Dichloromethane: 10 mg/kg (only in commercial preparations)

	(ii) Lycopene from tomatoes	Acetone, hexane, methanol, propan-2-ol, ethanol, ethyl acetate: 50 mg/kg – singly or in combination
	(iii) Lycopene from Blakeslea trispora	Propan-2-ol: 0,1 %; Isobutyl acetate: 1,0 %; Dichloromethane: 10 mg/kg (only in commercial preparations)
E161b	Lutein	Acetone, hexane, methanol, methyl ethyl ketone, propan-2-ol, ethanol: 50 mg/kg – singly or in combination
E163	Anthocyanins	Methanol: 50 mg/kg; Ethanol: 200 mg/kg
E407	Carrageenan	Methanol, propan-2-ol, ethanol: 0,1 % – singly or in combination
E407a	Carrageenan from seaweed Eucheuma	
E427	Cassia gum	Propan-2-ol: 750 mg/kg

E440	Pectin Amidated pectin	Methanol, propan-2-ol, ethanol: 1 % – singly or in combination on the volatile matter-free basis
E459	beta-Cyclodextrin	Toluene, trichloroethylene: 1 mg/kg each
E960	Steviol glycosides	Methanol: 200 mg/kg; Ethanol: 5000 mg/kg
E1203	Polyvinyl alcohol	Methanol, methyl acetate: 1 mg/kg each
E1205	Basic methacrylate copolymer	Butanol: 0,5 %; Propan-2-ol: 0,5 %; Methanol: 0,1 %

Note:	carbon dioxide may be used as an extraction solvent for food additives; its residual amounts are not regulated.".

Annex 24
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of yeast nutrients (feeding supplements) [1]

Footnote. Annex 24 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Processing aid	Application technology
Biotin	according to TD
B-complex vitamins	according to TD
Yeast autolysates	according to TD
Inositol	according to TD
Carbamide	according to TD
Potassium carbonates	according to TD
Calcium carbonate	according to TD
Niacin	according to TD
Orthophosphoric acid	according to TD
Pantothenic acid	according to TD
Ammonium sulphate	according to TD
Iron sulphate	according to TD
Ammonium iron sulphate	according to TD

Calcium sulphate	according to TD
Magnesium sulphate	according to TD
Copper sulphate	according to TD
Zinc sulphate	according to TD
Ammonium phosphates	according to TD
Calcium phosphate	according to TD
Ammonium chloride	according to TD
Potassium chloride	according to TD

Note:

1- The specified processing aids may be used in combination.

Annex 25
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Hygienic standards for the use of processing aids with other technological functions

Footnote. Annex 25 as amended by Decision of the Council of the Eurasian Economic Commission of 29.08.2023 No. 84 (enters into force upon the

expiry of 180 calendar days from the date of its official publication).

Processing aid	Technological function	Maximum residual amount; food products and application technology
Sodium alkylbenzenesulfonate (sulfanol, sulfonol)	Washing and cleaning agents	According to TD
N-alkyl (C12-C16) dimethylbenzyl chloride	Antimicrobial agents	according to TD
Potassium bromide	Washing and cleaning agents	according to TD fruit and vegetables
Gibberellin, gibberellic acid	Malting stimulant	according to TD
Hypochlorites	Antimicrobial agents	according to TD edible oils
	Washing and cleaning agents	according to TD (except for treatment of chicken carcasses)

Glycol ethers of saturated alcohols	Antifoaming agents	according to TD juice production
Dialkanolamines	Washing and cleaning agents	1 µg/kg sugar beet (in sugar – not permitted)
Dimethyl dicarbonate	Antimicrobial agents	wine production – residues not permitted
Sodium dimethyldithiocarbamate	Antimicrobial agents	according to TD
Sodium dioctyl sulfosuccinate	Detergents	10 mg/kg fruit drinks
Dichlorodifluoromethane	Contact freezing and cooling agents	100 mg/kg frozen food products (except chicken carcasses)
Dichlorofluoromethane	Contact freezing and cooling agents	100 mg/kg frozen food products (except chicken carcasses)

Diethyl dicarbonate	Antimicrobial agents	wine production – residues not permitted
Sodium dodecylbenzenesulfonate	Washing and cleaning agents	2 mg/kg fruit and vegetables, meat and poultry
Wood chips (staves, chips etc.) of oak, beech or other wood species	Production of wine distillate for brandy (cognac distillate), aged apple distillate (calvados distillate), spirit drinks from wine distillate for brandy (cognac distillate) (cognacs), brandy, spirit drinks from aged apple distillate (calvados distillate) (calvados), flavoured wines, special beer	according to TD

Carbamates	Washing and cleaning agents	according to TD; residues not permitted in processed products
C9-C30 keto alcohols	Antifoaming agents	according to TD
Sodium xylenesulfonate	Detergents	1 mg/kg edible fats and oils
Lactoperoxidase system (lactoperoxidase, glucose oxidase, thiocyanates)	Antimicrobial agents	according to TD
Sodium lauryl sulfate	Detergents	1 mg/kg edible fats and oils
Methyl esters of fatty acids	Antifoaming agents	according to TD
Mono- and	Washing and cleaning	0,2 mg/kg
dimethylnaphthalenesulfonic	agents	fruit, vegetables

acid sodium salt		
Monoethanolamine	Washing and cleaning agents	1 mg/kg fruit, vegetables; residues not permitted in processed products
Peracetic acid	Antimicrobial agents	treatment of chicken carcasses and eggs – residues not permitted

Hydrogen peroxide	Antimicrobial agents	residues not permitted in processed products; production of fruit and vegetable juices; semi-finished products – carrot, white root and onion preparations for the canning industry, treatment with a 2,4 g/kg solution; egg treatment; slaughter blood (decolourisation together with catalase)
	Washing and cleaning agents	
	Bleaching agent	
Polyacrylamide	Washing and cleaning agents	1 mg/kg fruit, vegetables; residues not permitted in processed products
Sodium polyacrylate	Antifoaming agent	according to TD

Clarifying agent Anti-scaling agent	according to TD; production of sugar and food salt	
Polyalkylene glycol esters of fatty acids	Antifoaming agents	according to TD
Polyoxypropylene (polyoxyethylene) ethers of glycerol (Laprol)	Antifoaming agents	according to TD
Polyoxypropylene esters of C8-C30 fatty acids	Antifoaming agents	according to TD
Polyoxypropylene ethers of C9-C30 keto alcohols	Antifoaming agents	according to TD
Polyoxyethylene esters of C8-C30 fatty acids	Antifoaming agents	according to TD
Polyoxyethylene ethers of C8-C30 keto alcohols	Antifoaming agents	according to TD
Polysorbates (60, 65, 80)	Antifoaming agents	according to TD
Polyethylene glycol	Antifoaming agents	according to TD

Polyethylene glycol (400, 600) dioleate	Antifoaming agents	according to TD
Propylene oxide	Antimicrobial agents	according to TD
Sulphuric acid	Acidity regulator in the production of ethanol and distillates; of evaporated common salt; of yeast; in sugar beet processing	according to TD
Sodium silicate	Washing and cleaning agents	According to TD
C8-C30 saturated alcohols	Antifoaming agents	according to TD
Sodium tripolyphosphate	Washing and cleaning agents	According to TD
Triethanolamine	Washing and cleaning agents	0,05 µg/kg sugar beet (in sugar – not permitted)

Undecylbenzenesulfonic acid, linear	Washing and cleaning agents	1 µg/kg sugar beet (in sugar – not permitted)
Formaldehyde	Antimicrobial agents Antifoaming agents	0,05 mg/kg yeast production
Freon	Contact freezing and cooling agents	according to TD
Sodium chloride	Antimicrobial agents	according to TD (except for treatment of chicken carcasses)
Cetylpyridinium chloride	Antimicrobial agents	4 mg/kg (chicken carcasses)
Disodium cyanodithioimidocarbonate	Antimicrobial agents	according to TD
Quaternary ammonium compounds	Antimicrobial agents	according to TD edible oils
	Detergents	according to TD

Sodium 2-ethylhexyl sulfate	Washing and cleaning agents	20 mg/kg fruit, vegetables
Disodium ethylenebis(dithiocarbamate)	Antimicrobial agents	according to TD
Ethylene glycol monobutyl ether	Washing and cleaning agents	0,03 µg/kg sugar beet (in sugar – not permitted)
Ethylenediamine	Antimicrobial agents	according to TD
Tetrasodium ethylenediaminetetraacetate	Washing and cleaning agents	0,003 µg/kg sugar beet (in sugar – not permitted)
Ethylene dichloride	Washing and cleaning agents	0,01 µg/kg sugar beet (in sugar – not permitted)

Ethoxyquin (Santoquin)	Antimicrobial agents	apples (surface treatment – 0,05-0,3% aqueous solution); residues after storage – 0,1 mg/kg
Nitrogen	Antioxidant	according to TD; grain storage; processing of vegetable and animal oils and fats
	Foaming agent	according to TD; margarines, spreads, special-purpose fats
Hydrogen	Antioxidant	according to TD; processing of vegetable and animal oils and fats

Calcium hydroxide	Washing and cleaning agents	according to TD; sugar production; residues not permitted
Sodium hydroxide	Neutralisation of oils (fats)	according to TD; production of oils and fats; sugar production; production of evaporated food salt
	Acidity regulator in sugar production intermediates; antimicrobial agent	
	Brine purification in the production of evaporated food salt	
Sodium hydrosulphite	Decolourisation of sugar production intermediates	according to TD; residues not permitted

Carbon dioxide	Chemical reagent for the physicochemical purification of diffusion juice in sugar production	according to TD; sugar production; grain storage; processing of vegetable and animal oils and fats
	Antioxidant in grain storage and in the processing of vegetable and animal oils and fats	
Carbamide	Production of ethanol and distillates from food raw materials	according to TD
Sodium carbonate	pH adjustment	according to TD; sugar production; production of evaporated food salt
	Decolourisation of sugar production intermediates	

Brine purification in the production of evaporated food salt		
Oxygen	Production of alcoholic products	according to TD
	Oxidising agent (oxygenation)	
Citric acid	Complexing agent in the production and processing of vegetable oils and fats	according to TD; production and processing of vegetable and animal oils and fats; production of starch and starch products
	In the production of starch and starch products	
Sodium salt of the hydrazide of maleic acid	Sprouting inhibitor for sugar beet	according to TD; sugar production

Calcium oxide	Washing and cleaning agents	according to TD; sugar production; residues not permitted
Orthophosphoric acid	Treatment of vegetable oils (fats), animal fats	according to TD
Trisodium phosphate	Acidity regulator in sugar production	according to TD
Calcium chloride	Consistency regulator for milk curd in the processing of milk and dairy products	according to TD; processing of milk and dairy products

Annex 26
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Enzyme preparations permitted for use in food production

Footnote. Annex 26 as amended by Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the

expiry of 180 calendar days from the date of its official publication).

Table 1

Enzyme preparations of animal and plant origin permitted for use in food production

Enzyme name	Enzyme name (English name)	Source
Enzyme preparations of animal origin		
alpha-Amylase	alpha-Amylase a-Amylase	Pancreas of cattle, pigs
Catalase	Catalase	Liver of cattle, horses
Lysozyme	Lysozyme	Hen egg white
Lipase	Lipase	Stomachs, pregastric glands, abomasa, salivary glands of cattle, lambs, kids, calves
Pepsin	Pepsin	Stomachs of pigs
Poultry pepsin	Pepsin bird	Crop of poultry
Rennet	Rennet extract	Stomachs, abomasa, of cattle, calves, goats, kids, sheep, lambs

Trypsin	Trypsin	Pancreas of cattle, pigs
Phospholipase	Phospholipase	Pancreas of calves, lambs, kids
Chymosin	Chymosin	Pancreas of calves, lambs, kids
Enzyme preparations of plant origin		
Bromelain	Bromelain	Pineapple (Ananasspp.)
Liposidase, lipoxygenase	Liposidase, lipoxygenase	Soya
Maltocarbohydrases	Maltocarbohydrase	Barley (Hordeumvulgare), barley malt
beta-Amylase	beta-Amylase	Hordeumvulgare (barley), Glycinemax (soya), Triticumspp (wheat)
Papain	Papain	Papaya (Caricapapaya)
Chymopapain	Chymopapain	Papaya (Caricapapaya)
Ficin	Ficin	Fig (Ficusspp.)

Table 2

Enzyme preparations obtained using strains

of naturally occurring production microorganisms, permitted for use in food production

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis	Production of beer and cereal-based beverages
			Production of flavour additives and flavourings
			Grain processing
			Production of cereal-based distilled alcoholic beverages

Processing of sugar beet and sugar cane			
Starch processing			
Vinegar production			
Yeast processing			
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus subtilis	Production of bakery products
			Production of beer and fermented beverages
			Production of flavourings

Production of cereal-based distilled alcoholic beverages			
			Starch processing
			Sugar production
			Yeast processing
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger Aspergillus oryzae Bacillus amyloliquefaciens Bacillus megaterium Bacillus stearothermophilus Rhizopus arrhizus Rhizopus oryzae	According to TD
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus circulans Paenibacillus alginolyticus	Starch processing

alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus oryzae	Production of cereal-based distilled alcoholic beverages
Thermostable alpha-amylase	alpha-Amylase a-Amylase	Bacillus subtilis	Starch processing
			Production of ethanol, starch and syrup products, beer, bakery products
Bacterial mesophilic alpha-amylase	alpha-Amylase a-Amylase	Bacillus subtilis	Starch processing

Production of ethanol, starch and syrup products, beer, wine products, bakery products			
alpha-Galactosidase (melibiase)	alpha-Galactosidase a-Galactosidase (мelibiase)	Aspergillus niger Mortierella vinacea Saccharomyces cerevisiae	According to TD
alpha-Glucosidase (maltase)	alpha-Gglucosidase (maltase)	Aspergillus niger Aspergillus oryzae Rhizopus oryzae Trichoderma longibrachiatum (reesei)	According to TD
alpha-Glucosidase (maltase)	alpha-Gglucosidase (maltase)	Aspergillus niger Penicillium vitale	According to TD
alpha-Decarboxylase	alpha-Decarboxylase	Bacillus brevis	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
Alcohol dehydro-genase	Alcohol Dehydrogenase	Saccharomyces cerevisiae	According to TD
AMP deaminase; acetolactate decarboxylase; alpha-Acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Aspergillus melleus	Yeast processing
Arabinofuranosidase	Arabinofurano-sidase	Aspergillus niger	Production of bakery products, pasta, snacks
			Fruit and vegetable processing
			Wine production
Aspergillus nucle-ase S1	Aspergillin nuclease S1	Penicillium citrinum	Yeast processing

Aspergillopepsin I	Aspergillo-pepsin I	Aspergillus niger	Production of cider, wine, flavoured food products
			Fruit and vegetable processing
beta-Amylase	beta-Amylase b-Amylase	Bacillus cereus Bacillus megaterium Bacillus subtilis	According to TD
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Saccharomyces cerevisiae	According to TD
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Kluyveromyces lactis	Milk processing
			Production of flavourings

beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Penicillium vitale Rhizopus pigmaues Trichoderma harzianum Aspergillus niger	According to TD
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Aspergillus niger Aspergillus oryzae Kluyveromyces fragilis Kluyveromyces lactis	According to TD
beta-Glucanase	beta-Glucanase	Aspergillus awamori Aspergillus batatae Aspergillus niger Bacillus subtilis	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
		Humicola insolens Rhizopus pigmaues Trichoderma harzianum Talaromyces emersonii Disporotrichum dimorphosporum Trichoderma longibrachiatum (reesei)	
Bacillolysin	Bacillolysin	Bacillus amyloliquefaciens	Production of bakery products
			Production of beer and fermented beverages
			Production of flavourings

Production of cereal-based distilled alcoholic beverages			
Starch processing			
Sugar production			
Yeast processing			
Bacillolysin	Bacillolysin	Bacillus subtilis	Production of bakery products
			Production of beer and cereal-based beverages
			Processing of dairy products

Production of flavourings			
Production of cereal-based distilled alcoholic beverages			
Protein hydrolysis			
Yeast processing			
Hemicellulase	Hemicellulase	Aspergillus aculeatus Aspergillus niger Aspergillus oryzae Bacillus subtilis Rhizopus arrhizus Sporotrichum dimorphosporum (Disporotrichum dimorphosporum)	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
		Trichoderma longibrachiatum (reesei)	
Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus niger	Production of cereal-based distilled alcoholic beverages
Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus niger	Production of bakery products

Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus awamori Aspergillus awamori Aspergillus niger Aspergillus oryzae Rhizopus arrhizus Rhizopus niveus Rhizopus oryzae Trichoderma longibrachiatum (reesei)	According to TD
Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus awamori	Starch processing
			Ethanol production

Glucose isomerase	Glucoseisomerase	Actinoplanes missouriensis Bacillus coagulans Streptomyces albus Streptomyces olivaceus Streptomyces olivochromogenes Streptomyces rubiginosus Streptomyces violaceoniger	According to TD
Glucose oxidase	Glucoseoxidase	Aspergillus niger	Production of bakery products
			Egg processing
			Production of vegetables and fruits
Glucose oxidase	Glucoseoxidase	Aspergillus niger	According to TD

1,4-alpha-Glucan branching enzyme; Glucosyltransferase	1,4-alpha-glucan branched enzyme; Glucosyl transferase	Bacillus circulan Paenibacillus alginolyticus	Starch processing

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
Dextranase	Dextranase	Bacillus subtilis Klebsiella aerogenes Penicillium funiculosum Penicillium lilacinus	According to TD
Isomerase	Isomerase	Bacillus cereus	According to TD
Invertase	Invertase	Aspergillus niger Bacillus subtilis Kluyveromyces fragilis Saccharomyces carlsbergensis Saccharomyces cerevisiae	According to TD

Inulinase	Inulinase	Aspergillus niger Kluyveromyces fragilis Sporotrichum dimorphosporum Streptomyces albus Streptomyces olivaceus Streptomyces olivochromogenes Streptomyces rubiginosus Streptomyces violaceoniger	According to TD
Catalase	Catalase	Aspergillus niger Micrococcus luteus (lysodeicticus) Penicillium vitale	According to TD
Complex enzyme preparation with hemicellulase activity	Gemecillulase	Trichoderma viride	Processing of grain raw materials
			Processing of raw materials containing b-glucans and xylans

Production of ethanol, beer			
Leucyl aminopeptidase	Leucyl aminopeptidase	Lactococcus lactis	Processing of dairy products
Lipase	Lipase	Aspergillus flavus Aspergillus niger Aspergillus oryzae Brevibacterium linens Candida lipolytica Candida rugosa Mucor javanicus Mucor miehei	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
		Mucor pusillus Rhizopus arrhizus Rhizopus nigrican (stolonifer) Rhizopus niveus	
Malate decarboxy-lase	Malate decarboxylase	Leuconostoc oenos	According to TD
Mannanase	Mannanase	Aspergillus niger	According to TD
Mucorpepsin	Mucorpepsin	Rhizomucor miehei	Processing of dairy products
Nitrate reductase	Nitratereductase	Micrococcus viola gabriella	According to TD

Pectinase	Pectinase	Aspergillus awamori Aspergillus foetidus Aspergillus niger Aspergillus oryzae Bacillus macerans Botrytis cinerea Penicillium simplicissimum Rhizopus oryzae Trichoderma longibrachiatum (reesei)	According to TD
Pectin lyase	Pectinlyase	Aspergillus niger	According to TD
Pectinesterase	Pectinesterase	Aspergillus niger	According to TD
Pentosanase	Pentosanase	Humicola insolens	According to TD
Polygalacturonase	Polygalacturonase	Talaromyces cellulolyticus Talaromyces pinophilus	Processing of vegetables and fruits

Production of cereal-based distilled alcoholic beverages			
Plant extracts			
Coffee production			
Polygalacturonase	Polygalacturonase	Aspergillus aculeatus Aspergillus niger Penicillium canescens	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
Protease (including milk-clotting enzymes)	Protease	Aspergillus awamori Aspergillus melleus (quercinus) Aspergillus niger Aspergillus oryzae Aspergillus terricola Bacillus amyloliquefaciens Bacillus cereus Bacillus licheniformis Bacillus mesentericus Bacillus subtilis Brevibacterium linens Endothia parasitica Lactobacillus casei Lactococcus lactis ssp.cremoris Lactococcus lactis ssp. lactis Micrococcus caseolyticus Mucor miehei Mucor pusillus Streptomyces fradiae	According to TD

Acid protease	Acid Protease	Aspergillus oryzae	Processing of agricultural raw materials with a high content of high-molecular-weight protein polymers
			Production of ethanol, beer, meat, dairy and wine products
Pullulanase	Pullulanase	Bacillus acidopullulyticus Bacillus subtilis Klebsiella aerogenes	According to TD
Serine proteinase	Serineproteinase	Bacillus licheniformis Streptomyces fradiae	According to TD
Tannase	Tannase	Aspergillus niger Aspergillus oryzae	According to TD

Thermolysin	Thermolysin	Bacillus amyloliquefaciens	Production of bakery products
			Production of beer and beverages from grain products

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
			Processing of dairy products
			Production of flavourings
			Production of cereal-based distilled alcoholic beverages
			Protein hydrolysis
			Yeast processing
Cellobiase	Cellobiase	Aspergillus niger Trichoderma longibrachiatum (reesei)	According to TD

Cyclomaltodextrin glucanotransferase	Cyclomalto-dextrin glucanotrans-ferase	Bacillus circulans	Starch processing
Cyclomaltodextrin glucanotransferase	Cyclomalto-dextrin glucanotrans-ferase	Geobacillus stearothermophilus	Starch processing
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b- glucanase; Cellulase	Aspergillus niger Aspergillus oryzae Bacillus circulans Bacillus subtilis Disporotrichum dimorphosporum Penicillium emersonii Rhizopus arrhizus Rhizopus oryzae Trichoderma longibrachiatum (reesei)	According to TD

Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b- glucanase; Cellulase	Aspergillus niger Aspergillus oryzae Geotrichum candidum Penicillium funiculosum Rhizopus arrhizus Rhizopus oryzae Sporotrichum dimorphosporum Thielavia terrestris Trichoderma longibrachiatum (reesei)	According to TD

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
		Trichoderma roseum Trichoderma viride Talaromyces emersonii	
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus niger Aspergillus aculeatus Humicola insolens Sporotrichum dimorphosporum Trichoderma longibrachiatum (reesei) Trichoderma viride Disporotrichum dimorphosporum Talaromyces emersonii	According to TD
Esterase	Esterase	Mucor miehei	According to TD

Table 3

Enzyme preparations obtained using strains of mutant microorganisms (obtained by directed mutagenesis) permitted for use in food production

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme applica area
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus oryzae (strain L729-48)	Starch processi
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger (strain DP-Azb60)	Bakery products
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus amyloliquefaciens (strain BANSC)	Production of be and fermented beverages
			Grain processing
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus oryzae (strain NZYM-NA)	Starch processi
			Production of di alcoholic bevera based on cereal crops

Production of beer and fermented beverages			
			Production of ba products and ot cereal-based pr (including pasta, noodles,
			Processing of vegetables and fruits
alpha-Amylase	alpha-Amylase a-Amylase	Microbacterium imperiale (strain AE-AMT)	Starch processir
			Production of flavourings
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus oryzae (strain AE-AA)	Production of bakery products
			Yeast processin
			Production of flavourings
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger (strain AS 29-286)	Starch processir

alpha-Amylase	alpha-Amylase a-Amylase	Geobacillus stearothermophilus (strain DP-Gzb47)	Beer production
			Production of di alcoholic bevera based on cereal
alpha-Amylase	alpha-Amylase a-Amylase	Chaetomium gracile (strain ATCC 16153)	Processing of su beet and sugar
alpha-Amylase	alpha-Amylase a-Amylase	Chaetomium erraticum (strain AE-DX)	Sugar productio
alpha-Amylase, mesophilic	alpha-Amylase a-Amylase	Bacillus subtilis – 82 (strain VKPM B-2595)	Production of et bakery products confectionery
			Production of maltodextrins
alpha-Amylase, thermostable	alpha-Amylase a-Amylase	Bacillus licheniformis 103 (strain VKM B-2396-D)	Production of et bakery products confectionery
			Production of maltodextrins

alpha-L-Arabinofuranosidase; Arabinofuranosidase	alpha-L-Arabinofurano-sidase; Arabinofurano-sidase	Aspergillus niger (strain ARF)	Production of ba products, pasta, snacks
			Processing of vegetables and fruits
			Wine productior
alpha-Galactosidase (melibiase)	alpha-Galactosidase; a-Galactosidase; (melibiase)	Aspergillus niger (strain AGS614)	Sugar processin
			Vegetable proce
			Production of flavourings
alpha-Galactosidase (melibiase)	alpha-Galactosidase; a-Galactosidase; (melibiase)	Aspergillus oryzae (strain GL 470)	Production of m and dairy produ
			Production of ve and fruit juices
			Production of beverages base coffee and coffee extracts

Production of galactooligosaccharides			
alpha-Glucosidase (maltase)	alpha-Gglucosidase (maltase)	Aspergillus niger (strain AE-TGU)	Production of bakery products
			Starch processir
			Production of flavourings
AMP deaminase; acetolactate decarboxylase; alpha-acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Streptomyces murinus (strain AE-DNTS)	Yeast processin
			Production of flavourings
AMP deaminase; acetolactate decarboxylase; alpha-Acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Aspergillus oryzae (strain DEA 262)	Yeast processin
Aspergillus nuclease S1	Aspergillinnuclease S1	Penicillium citrinum (strain NP 11-15)	Production of fo ingredients enriched with nucleotides

Aspergillopepsin I	Aspergillopepsin I	Rhizopus oryzae (strain CU 634-1775)	Starch productio
			Production of fo products and beverages – according to TD
Aspergillopepsin I	Aspergillopepsin I	Aspergillus niger (strain AP 233)	Production of bakery products
			Beer production
			Processing of oil products
			Production of m and fish product
			Production of he extracts
beta-Amylase	beta-Amylase b-Amylase	Bacillus flexus (strain AE-BAF)	Production of bakery products
			Starch processir
			Production of flavourings

beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Kluyveromyces lactis (strain AE-KL)	Milk processing
			Production of flavourings
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Bacillus circulans (strain AE-LT)	Milk processing
			Production of galactooligosacc
			Production of flavourings
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Aspergillus oryzae (strain AE-LA)	Processing of m and dairy produ
			Production of flavourings
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Sporobolomyces singularis (strain YIT 10047)	Production of galactooligosacc
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Bacillus circulans (strain M3-1)	Production of galactooligosacc

beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Aspergillus oryzae (strain GL 470)	Processing of m and dairy produ
			Production of ve and fruit juices
			Production of beverages base coffee and coffee extra
			Production of galactooligosacc
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Humicola insolens (strain NZYM-ST)	Production of be and fermented beverages
beta-Glucosidase (cellobiase)	beta-Glucosidase b- Glucosidase (cellobiase)	Penicillium multicolor (strain AE-GLY)	Processing of vegetables and fruits
			Production of te beverages
			Wine productior
			Production of flavourings

beta-Mannanase	beta-Mannanase	Trichoderma reesei (strain 49755)	Starch processir
			Production of alcoholic bevera
1,4-alpha-Glucan branching enzyme;	1,4-alpha-Glucan branched enzyme; Glucosyl transferase	Geobacillus stearothermophilus (strain TRBE14)	Cereal processir
			Production of ba products
			Production of m and fish product
3-Phytase	3-Phytase	Aspergillus niger (strain PHY93-08)	Grain processing
Starch processing			
4-alpha-Glucanotrans-ferase	4-alpha-Glucanotransferase	Geobacilius pallidus (strain AE-SAS)	Production of bakery products
			Starch processir
Glutaminase	Glutaminase	Chryseobacterium proteolyticum (strain AE-PG)	Production of ba products and ot cereal-based pr (including pasta noodles, snacks

Processing of dairy products			
Production of meat and fish products			
Protein hydrolysis			
Grain processing			
Yeast processing			
Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Rhyzopus oryzae (strain AE-G)	Production of ba products
			Yeast processin
			Production of flavourings
Glucan 1,4-alpha-Glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus awamori (strain VUDT-2 1000 (UVKMF 3765))	Production of et bakery products confectionery
Glucan 1,4-alpha-Glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus awamori (strain VUDT-2 F 203)	Production of et bakery products confectionery

Glucan 1,4-alpha-Glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Aspergillus awamori M2002 (strain VKM F 3771 D)	Production of et bakery products confectionery
Glucan 1,4-a-	Glucan 1,4-a-	Aspergillus oryzae	Starch processir
Maltohydrolase; Maltogenic amylase	Maltohydrolase Maltogenic amylase	41-94 (strain RCAM01133)	Production of et starch and syrup brewing and wine produc
			Production of bakery products
Glucan 1,4-a-Maltohydrolase; Maltogenic (acid) amylase	Glucan 1,4-a-Maltohydrolase; Maltogenic amylase	Aspergillus oryzae (strain VKMF-3927 D)	Production of ba products, confec
Glucose oxidase	Glucose oxidase	Penicillium chrysogenum (strain PGO 19-162)	Food production according to TD
Glucose oxidase	Glucoseoxidase	Aspergillus niger (strain NZYM-KA)	Production of ba products and ot cereal-based pr (including pasta, noodles,

Egg processing			
Invertase	Invertase	Aspergillus japonicus (strain ATCC 20611)	Production of fructooligosacch
Invertase	Invertase	Aspergillus niger (strain IN 319)	Production of fructooligosacch
Invertase	Invertase	Aspergillus niger (strain IN 319)	Fruit and vegetable processing
			Tea production
			Production of al beverages based on cereal
			Production of oligosaccharide
			Production of flavourings
Inulinase	Inulinase	Aspergillus niger (strain NZYM-KF)	Inulin productio

Carboxypeptidase D	Carboxypeptidase D	Aspergillus oryzae (strain NZYM-MK)	Protein producti
Catalase	Catalase	Aspergillus niger (strain CTS 2093)	Food production according to TD
Catalase	Catalase	Aspergillus niger (strain AE-CN)	Production of bakery products
			Production of da products
			Egg processing
			Vegetable and fruit produc
			Production of m and fish product
			Production of flavourings
Complex of acid a-amylase, proteases and hemicellulases	Complex of acid a-amylase, proteases and hemicellulases	Aspergillus oryzae 4150 (strain VKPM F-930)	Starch processir

Production of beer, ethanol, starch and syrup products, wine products, bakery products, soy sauce			
Production of food additives			
Complex of acidic and slightly acidic proteases	Complex of acidic and slightly acidic proteases	Aspergillus oryzae 107 (strain VKPMF-929)	Processing of agricultural raw materials with a content of high-molecular-v protein polymer
			Ethanol product
Complex of acidic and slightly acidic proteases and xylanase	Complex of acidic and slightly acidic proteases and xylanase	Aspergillus oryzae 12 (strain VKPMF-932)	Processing of agricultural raw materials contai high-molecular-v protein polymer and plant fibres
			Ethanol product

Processing of plant raw materials with a high content of proteins and xylans in feed production			
Complex of a-amylase, proteases and hemicellulases	The complex of a-amylase, proteases and hemicellulases	Aspergillus oryzae 37-53 (strain RCAM01135)	Production of fo additives
Complex of b-glucanase, glucose oxidase and xylanase	Complex beta glucanase, glucose oxidase and xylanase	Disporotrichum dimorphosporum (strain DXL)	Production of be and fermented beverages
Complex of proteinases and peptidases, b-glucanase, a-amylase and xylanase	Complex of proteinases and peptidases, b-glucanases, a-amylases and xylanases	Aspergillus oryzae ROM-156 (strain VKPMF-931)	Processing of fo materials of mic plant and anima containing prote cellulose, xylans glucans
			Milk processing
			Meat processing

Production of cheese, bakery products and confectionery			
Production of biologically active food supplements			
Xylose isomerase	Xilo isomerase	Protaminobacter rubrum (strain Z12A)	Isomaltulose production
Laccase	Laccase	Trametes hirsuta (strain AE-OR)	Vegetable and fruit proces
			Production of te products
			Production of flavourings
Leucylaminopeptidase	Leucylamino-peptidase	Aspergillus oryzae (strain NZYM-EX)	Protein hydrolys
			Production of so sauce
			Production of be and cereal-base beverages

Production of bakery products and other cereal-based products (including pasta, noodles, snacks)			
Leucylaminopeptidase	Leucylamino-peptidase	Rhyzopus oryzae (strain AE-PER)	Yeast processin
			Milk processing
			Protein hydrolys
Leucylamino-peptidase	Leucyl aminopeptidase	Aspergillus oryzae (strain NZYM-BU)	Protein producti
Mucorpepsin	Mucorpepsin	Rhizomucor miehei (strain DSM 29547)	Processing of da products
Pectinase	Pectinase	Rhizopus oryzae (strain MC3-3-9)	Vegetable and fruit proces
			Tea-based beverages
			Tea extracts

Production of flavourings			
Pectinase, polygalacturonase, pectinesterase, pectin lyase, arabanase	Pectinase Pectin lyase Pectinesterase Polygalacturonase	Rhizopus niveus (strain AE-N)	Processing of oil and fats
			Production of flavourings
Pectin lyase	Pectinlyase	Bacillus subtilis (strain 11096)	Production of sp
Pectin lyase	Pectin lyase	Streptomyces murinus (strain NZYM-GA)	Starch processir
Pectolytic enzymes (pectinesterase, polygalacturo-nase)	Pectinesterase Polygalacturonase	Aspergillus foetidus 379-K (strain VKPMF-962)	Processing of fru berry raw mater
			Pectin productio
			Juice production
Polygalacturonase; Endopolygalacturonase	Polygalacturonase; endo-polygalacturonase	Aspergillus aculeatus (strain NZYM-RE)	Production of ce based distilled a beverages

Production of beer and fermented beverages			
Production of bakery products and other cereal-based products (including pasta, noodles, snacks)			
Polygalacturonase; endopolygalacturonase	Polygalacturonase; endo-polygalacturonase	Aspergillus aculeatus (strain NZYM-RE)	Vegetable and fruit proces
			Wine productior
Polygalacturonase; endopolygalacturonase	Polygalacturonase; endo-polygalacturonase	Humicola insolens (strain NZYM-ST)	Production of be and fermented beverages
Pullulanase	Pullulanase	Pullulanibacillus naganoensis (strain AE-PL)	Starch processir
Ribonuclease P	Ribonuclease P	Penicillium citrinum (strain AE-RP)	Yeast processin
			Production of flavourings

Subtilisin	Subtilisin	Aspergillus melleus (strain AE-P)	Production of bakery products
			Production of da products
			Egg processing
			Production of fermented fish a meat products
			Yeast processin
			Production of flavourings
Tannase	Tannase	Aspergillus niger (strain AE-TAN)	Tea processing
Tannase	Tannase	Aspergillus oryzae (strain TAN 206)	Food production according to TD
Tannase	Tannase	Aspergillus oryzae (strain NBRC110971)	Tea processing
			Herbal extracts

Thermolysin	Thermolysin	Geobacillus stearothermophilus (strain AE-TP)	Processing of da products
			Egg processing
			Processing of m and fish product
			Protein hydrolys
			Yeast processin
			Production of flavourings

Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Penicillium camemberti (strain AE-LGS)	Production of dairy products
			Production of flavourings
			Production of oil and fat products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Penicillium camemberti (strain AE-LG)	Production of oil and fat products
			Production of flavourings
			Production of milk and dairy products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Cryphonectria parasitica (strain DSM 29549)	Processing of dairy products

Production of flavourings			
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Rhyzopus oryzae (strain AE-TL)	Production of bakery products
			Milk production
			Production of oil and fat products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Penicillium roqueforti (strain AE-LRF)	Production of oil and fat products
			Production of bakery products
			Production of flavourings

Milk processing			
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Rhizopus niveus (strain AE-N)	Production of oil and fat products
			Production of flavourings
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus niger (strain AE-L)	Milk processing
			Production of flavourings
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Mucor javanicus (strain AE-LM)	Starch processing
			Production of flavourings
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus niger (strain NL 151)	Production of bakery products

Milk processing			
Beer production			
Processing of oil and fat products			
Wine production			
Urease	Urease	Lactobacillus fermentum (strain 48/72)	Production of cereal-based distilled alcoholic beverages
			Wine production
			Beer production
Urease	Urease	Aspergillus melleus (strain AE-DN)	Yeast processing
Phosphodiesterase I	Phosphodiesterase I	Leptographium procerum (strain FDA)	Yeast production

Phospholipase A2	PhospholipaseA2	Streptomyces violaceoruber (strain AS-10)	Production of bakery products
Egg processing			
Processing of oil and fat products			
Processing of dairy products			
Phospholipase D	Phospholipase D	Streptomyces netropsis (strain DSZM 40093)	Processing of oil and fat products
Phospholipase D	Phospholipase D	Streptomyces violaceoruber (strain pPDN)	Production of modified lecithin
			Meat processing
Chymosin	Chymosin	Geobacillus caldoproteolyticus (strain DP-Fzj32)	Protein hydrolysis

Chitinase	Chitinase	Streptomyces violaceoruber (strain pChi)	Production of bakery products
Cyclomaltodextrin glucanotransferase	Cyclomaltodextrin glucanotransferase	Geobacillus stearothermophilus (strain AE-KCGT)	Starch processing
			Production of flavourings
Cyclomaltodextrin glucanotransferase	Cyclomaltodextrin glucanotransferase	Paenibacillus macerans (strain AE-CGT)	Starch processing
			Production of flavourings
Cyclomaltodextrin glucanotransferase	Cyclomaltodextrin glucanotransferase	Geobacillus stearothermophilus (strain St-88)	Production of flavourings
Alkaline protease with keratinase activity		Bacillus licheniformis 99 (strain VKM B-2220-D)	Processing of protein-containing waste

Production of protein hydrolysates			
Alkaline serine protease		Bacillus licheniformis 103 (strain VKM B-2396-D)	Processing of protein-containing waste
			Production of protein hydrolysates
Alkaline proteases		Bacillus licheniformis 60.4 (strain VKM B-2366-D)	Processing of protein-containing waste
			Production of protein hydrolysates
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Penicillium funiculosum (strain DP-Lzc35)	Production of bakery products
			Beer production

Production of cereal-based distilled alcoholic beverages			
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Penicillium decumbens (strain AE-HP)	Fruit and vegetable processing
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Trichoderma viride (strain AE-CT)	Fruit and vegetable processing
			Production of flavourings
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Cellulosimicrobium cellulans (strain AE-TN)	Production of bakery products
			Yeast processing
			Production of flavourings

Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Talaromyces versatilis (strain PF8)	Production of beer and cereal-based beverages
			Fruit and vegetable processing
			Wine production
			Yeast processing
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma citrinoviride (strain TCLSC)	Production of distilled alcoholic beverages
			based on cereal crops
			Production of bakery products

Production of beer and fermented beverages Fruit processing			
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Humicola insolens (strain NZYM-ST)	Production of beer and fermented beverages
			Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus pumicus (strain BLXSC)	Production of bakery products
			Grain processing

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus amyloliquefaciens (strain AE-GT)	Production of dairy products
			Egg processing
			Protein hydrolysis
			Yeast processing
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus oryzae (strain AE-MB)	Milk processing
			Protein hydrolysis
			Yeast processing
Endothiapepsin	Endotiopepsin	Rhizomucor miehei (strain MMR 164)	Processing of dairy products
			Beverage production

Table 4

Enzyme preparations obtained using genetically

modified microorganism strains (GMM strains) permitted for use in food production

Enzyme name	Enzyme name (English name)	Producer strain	Enzyme application area
alpha-Amylase	alpha-Amylase	Bacillus	Starch processing
	a-Amylase	licheniformis	Production of
		(strain DP-Dzb71)	distilled
			alcoholic beverages
			based on cereal
			crops
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-BS)	Starch processing

alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-BC)	Starch processing
			Production of cereal-based distilled alcoholic beverages
			Production of beer and fermented beverages
			Production of bakery products and cereal-based products (including pasta, noodles, snacks)
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-KE)	Starch processing
			Production of cereal-based distilled alcoholic beverages

Production of beer and fermented beverages			
Production of bakery products and other cereal-based products (including pasta, noodles, snacks)			
Fruit and vegetable processing			
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-AC)	Starch processing
			Production of distilled alcoholic beverages based on cereal crops
			Production of beer and fermented beverages

Sugar production			
Fruit and vegetable processing			
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-BC)	Starch processing
			Production of cereal-based distilled alcoholic beverages
			Production of beer and fermented beverages
			Production of cereal-based products
			Sugar production
			Fruit and vegetable processing

alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger (strain NZYM-MC)	Production of alcoholic beverages
			Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger (strain NZYM-SB)	Starch processing
			Production of cereal-based distilled alcoholic beverages
			Production of bakery products and other cereal-based products (including pasta, noodles, snacks)

alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-AV)	Starch processing
			Production of cereal-based distilled alcoholic beverages
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus subtilis (strain NBA)	Production of bakery products
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb54)	Starch processing
alpha-Amylase	alpha-Amylase a-Amylase	Trichoderma reesei (strain DP-Nzb48)	Production of beer and fermented beverages
			Production of distilled alcoholic beverages based on cereal crops

alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb44)	Production of distilled alcoholic beverages based on cereal crops
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb52)	Production of beer and fermented beverages
			Production of distilled alcoholic beverages based on cereal crops
			Starch processing
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb45)	Production of cereal-based distilled alcoholic beverages
			Production of beer

alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus oryzae (strain DP-Bzb41)	Production of bakery products
			Production of beer
			Production of cereal-based distilled alcoholic beverages
			Starch processing
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb25)	Production of beer
			Production of cereal-based distilled alcoholic beverages
			Starch processing

alpha-Amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain DP-Dzb71)	Starch processing
			Production of distilled alcoholic beverages
alpha-Amylase	alpha-Amylase a-Amylase	Bacillus amyloliquefaciens (strain DP-Czb53)	Starch processing
alpha-Amylase	alpha-Amylase a-Amylase	Aspergillus niger (strain NZYM-BW)	Starch processing
			Production of cereal-based distilled alcoholic beverages
alpha-amylase	alpha-Amylase a-Amylase	Bacillus licheniformis (strain NZYM-AN)	Starch processing
			Production of distilled alcoholic beverages based on cereal crops

alpha-L-Arabinofuranosidase; Arabinofurano-sidase	Alpha-L-arabinofurano-sidase; Arabinofurano-sidase	Trichoderma reesei (strain NZYM-GV)	Grain processing
alpha-Galactosidase (melibiase)	alpha-galactosidase a-galactosidase (melibiase)	Saccharomyces cerevisiae (strain CBS 615-94)	Food products containing guar gum (intermediate products and food raw materials)
alpha-Glucosidase (maltase)	alpha-Glucosidase a-Glucosidase maltase	Trichoderma reesei (strain DP-Nzv57)	Starch processing
AMP deaminase; acetolactate decarboxylase; alpha-Acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Bacillus licheniformis (strain NZYM-JB)	Production of beer and fermented beverages
			Production of distilled alcoholic beverages

AMP deaminase; acetolactate decarboxylase; alpha-Acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Bacillus subtilis (strain DP-Ezz65)	Production of beer
			Ethanol production
AMP deaminase; acetolactate decarboxylase; alpha-Acetolactate decarboxylase	acetolactate decarboxylase; a-acetolactate decarboxylase	Aspergillus niger (strain FLOSC)	Fruit and vegetable processing
Asparaginase	Asparaginase	Bacillus subtilis (strain NZYM-CK)	Production of bakery products, flour confectionery and other cereal-based products (including pasta, noodles, snacks)
			Fruit and vegetable processing

Coffee and cocoa processing			
Asparaginase	Asparaginase	Aspergillus niger (strain AGN)	Production of bakery products and flour confectionery
			Potato processing
Asparaginase	Asparaginase	Aspergillus oryzae (strain NZYM-SP)	Production of bakery products, flour confectionery and other cereal-based products (including pasta, noodles, snacks)
			Fruit and vegetable processing
			Coffee processing

Asparaginase	Asparaginase	Aspergillus niger (strain ASP)	Production of bakery products, flour confectionery, pasta and snacks
			Potato processing
			Coffee production
			Production of flavourings
			Yeast processing
Aspergillopepsin I	Aspergillopepsin I	Trichoderma reesei (strain DP-Nzq40)	Production of cereal-based distilled alcoholic beverages
			Protein hydrolysis

beta-Amylase	beta-Amylase b-Amylase	Bacillus licheniformis (strain NZYM-JA)	Starch processing
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Bacillus licheniformis (strain NZYM-BT)	Production of dairy products
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Aspergillus oryzae (strain DP-Bzg59)	Processing of dairy products
			Production of galacto-oligosaccharides
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Aspergillus niger (strain TOL)	Processing of dairy products
			Production of galacto-oligosaccharides
beta-Galactosidase (lactase)	beta-Galactosidase b-Galactosidase (Lactase)	Bacillus subtilis (strain DP-Ezg70)	Processing of dairy products
			Production of galacto-oligosaccharides

beta-Glucosidase (cellobiase)	beta-Glucosidase b-Glucosidase (cellobiase)	Trichoderma reesei (strain DP-Nzs51)	Production of cereal-based distilled alcoholic beverages
1,4-alpha-Glucan branching enzyme; Glucosyltrans-ferase	1,4-alpha-Glucan branched enzyme; Glucosyl transferase	Bacillus subtilis (strain BR151 (pUAQ2))	Starch processing
1,4-alpha-Glucan branching enzyme; Glucosyltran-sferase	1,4-alpha-Glucan branched enzyme; Glucosyl transferase	Bacillus subtilis (strain NZYM-RO)	Starch production and processing
4-alpha-Glucanotrans-ferase (amylomaltase)	4-alpha-Glucanotransferase (amylomaltase)	Bacillus amyloliquefaciens (strain MAS)	Starch processing
	name)		
4-Phytase	4-Phytase	Trichoderma reesei	Production of
		(strain DP-Nzt55)	distilled

			alcoholic beverages
			based on
			cereals
Glucan 1,4-alpha-	Glucan 1,4-alpha-	Trichoderma reesei	Production of beer
glucosidase;	Glucosidase;	(strain DP-Nzh34)	Production of
Glucoamylase	Glucoamylase		distilled
			alcoholic beverages
			based on
			cereals
Glucan 1,4-alpha-	Glucan 1,4-alpha-	Trichoderma reesei	Production of
glucosidase;	Glucosidase;	(strain DP-Nzh38)	bakery
Glucoamylase	Glucoamylase		products

			Production of beer
			Production of
			distilled
			alcoholic beverages
			based on
			cereals
			Starch processing
Glucan 1,4-alpha-	Glucan 1,4-alpha-	Aspergillus awamori	Production of ethanol,
glucosidase;	Glucosidase;	RT-19 (strain	bakery products,
Glucoamylase	Glucoamylase	VKM F-4277D)	confectionery
Glucan 1,4-alpha-	Glucan 1,4-alpha-	Aspergillus niger	Starch processing

glucosidase;	Glucosidase;	(strain NZYM-BE)	Production of
Glucoamylase	Glucoamylase		distilled
			alcoholic beverages
			based on
			cereals
			Production of beer
			and fermented beverages
			Production of
			bakery
			products and other
			cereal-based products
			(including pasta,

			noodles,
			snacks)
			Fruit and vegetable
			processing
Glucan 1,4-alpha-	Glucan 1,4-alpha-	Aspergillus niger	Starch processing
glucosidase;	Glucosidase;	(strain NZYM-BF)	Production of beer
Glucoamylase	Glucoamylase		and beverages
			based on
			cereal grains
			Production of bakery products and other cereal-based products (including pasta, noodles, snacks)

Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Trichoderma reesei (strain DP-Nzh49)	Production of bakery products
			Production of beer and fermented beverages
			Production of cereal-based distilled alcoholic beverages
			Starch processing
Glucan 1,4-alpha-glucosidase; Glucoamylase	Glucan 1,4-alpha-Glucosidase; Glucoamylase	Trichoderma reesei (strain DP-Nzh63)	Production of cereal-based distilled alcoholic beverages
Glucan 1,4-a-maltohydrolase; Maltogenic amylase	Glucan 1,4-a-Maltohydrolase Maltogenic amylase	Bacillus licheniformis (strain DP-Dzr50)	Production of bakery products
			Production of beer

Production of cereal-based distilled alcoholic beverages			
Starch processing			
Glucan 1,4-a-maltohydrolase; Maltogenic amylase	Glucan 1,4-a-Maltohydrolase Maltogenic amylase	Bacillus subtilis (strain NZYM-OC)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Glucan 1,4-a-maltohydrolase; Maltogenic amylase	Glucan 1,4-a-Maltohydrolase Maltogenic amylase	Bacillus subtilis (strain NZYM-SO)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Glucan 1,4-a-maltohydrolase; Maltogenic amylase	Glucan 1,4-a-Maltohydrolase Maltogenic amylase	Bacillus subtilis (strain NZYM-SM)	Starch processing

Production of bakery products and other cereal-based products (including pasta, noodles, snacks)			
Production of beer and fermented beverages			
Glucan 1,4-a-maltohydrolase; Maltogenic amylase	Glucan 1,4-a-Maltohydrolase Maltogenic amylase	Bacillus subtilis (strain MAM)	Production of bakery products
Glucan 1,4-a-maltotetrao-hydrolase	Glucan 1,4- a-Maltotetrao-hydrolase	Bacillus licheniformis (strain DP-Dzr46)	Bakery products
Glucoamylase Phytase	Glucoamylase Phytase	Aspergillus awamori (strain PhyT-7)	Ethanol production
Glucoamylase Endoglucanase	Glucoamylase Endoglucanase	Aspergillus awamori (strain EG1-T-73)	Ethanol production

Glucoamylase Xylanase	Glucoamylase Xylanase	Aspergillus awamori XylT15 (strain VKM F-4278D)	Ethanol production
Glucose oxidase	Glucose oxidase	Aspergillus oryzae (strain NZYM-KP)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Glucose oxidase	Glucoseoxidase	Aspergillus niger (strain ZGL)	Production of bakery products
Glucose oxidase	Glucose oxidase	Aspergillus niger (strain DP-Aze23)	Production of bakery products
			Egg processing
Fungal protease (penicillopepsin), xylanase	Penicillopepsin Xylanase	Penicillium canescens (strain Pep-4 VKM F-4677D)	Production of bakery products
Inulinase	Inulinase	Aspergillus niger (strain MUCL 44346)	Production of fructo-oligosaccharides

Carboxypeptidase C	Carboxy- peptidase C	Aspergillus niger (strain PEG)	Production of dairy products
			Production of meat products
			Protein hydrolysis
			Production of flavourings
Catalase	Catalase	Aspergillus niger (strain DP-Azw58)	Egg processing
Acid prolyl endo-peptidase	Acidprolylendo-peptidase	Aspergillus niger (strain GEP)	Production of beer and fermented beverages
			Production of distilled alcoholic beverages
			Grain processing

Starch processing			
Protein processing			
Xylose isomerase	Xilo isomerase	Streptomyces rubiginosus (strain DP-Pzn37)	Starch processing
Lysophospholipase	Lysophospholipase	Trichoderma reesei (strain RF7206)	Starch processing

Lysophospholipase	Lysophospholipase	Aspergillus niger (strain NZYM-LP)	Starch processing
			Production of bakery products
			Processing of oil and fat products
Lipase	Lipase	Aspergillus niger agg. (strain FL108SC)	Processing of oil and fat products
Mannanase	Mannanase	Aspergillus niger (strain NZYM-NM)	Coffee processing
Mannan endo-1,4-beta-mannosidase; beta-Mannanase	Mannan endo-1,4-beta-mannosidase; Beta-Mannanase	Trichoderma reesei (strain RF6232)	Coffee production
			Fruit and vegetable production

Processing of oils and fats			
Microbial collagenase	Microbial collagenase	Streptomyces violaceoruber (strain pCol)	Protein processing
Pectin lyase	Pectinlyase	Trichoderma reesei (strain RF6199)	Fruit and vegetable processing
			Wine production
			Grain processing
			Coffee production
Pectin lyase	Pectin lyase	Aspergillus niger (strain NZYM-PN)	Fruit and vegetable processing
			Wine production
			Coffee production

Pectinesterase	Pectinesterase	Trichoderma reesei (strain RF6201)	Coffee production
			Production of flavourings
			Fruit and vegetable production
			Grain processing
			Wine production
Pectinesterase	Pectinesterase	Aspergillus niger (strain PME)	Fruit and vegetable production
			Production of flavourings

Pectinesterase	Pectinesterase	Aspergillus niger (strain FLZSC)	Production of cereal-based distilled alcoholic beverages (cider production)
			Fruit and vegetable processing
Peroxidase	Peroxidase	Aspergillus niger (strain MOX)	Processing of dairy products
Polygalacturo-nase	Polygalacturonase	Aspergillus niger (strain FLYSC)	Fruit and vegetable processing
Polygalacturonase	Polygalacturonase	Aspergillus niger (strain EPG)	Fruit processing
			Production of flavourings
Polygalacturonase	Polygalacturonase	Trichoderma reesei (strain RF6197)	Coffee production

Production of flavourings			
Fruit and vegetable processing			
Grain processing			
Wine production			
Pullulanase	Pullulanase	Bacillus subtilis (strain NZYM-AK)	Starch processing
Pullulanase	Pullulanase	Bacillus licheniformis (strain BMP 139)	Starch processing
			Syrup production
			Ethanol production
Pullulanase	Pullulanase	Bacillus licheniformis (strain DP-Dzp39)	Production of beer and fermented beverages

Production of cereal-based distilled alcoholic beverages			
Starch processing			
Subtilisin	Subtilisin	Bacillus subtilis (strain DP-Ezx42)	Protein hydrolysis
Subtilisin	Subtilisin	Bacillus subtilis (strain DP-Ezx62)	Protein hydrolysis
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Bacillus subtilis (strain DP-Ezg29)	Processing of dairy products
			Production of galacto-oligosaccha-rides

Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus oryzae (strain NZYM-LH)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus oryzae (strain NZYM-FL)	Production of oil and fat products
			Egg processing
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus oryzae (strain NZYM-AL)	Production of beer and fermented beverages

Production of bakery products and other cereal-based products (including pasta, noodles, snacks)			
Production of oil and fat products			
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus niger (strain LFS)	Production of bakery products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus niger (strain NZYM-DB)	Production of oil and fat products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus nigeragg. (strain FL100SC)	Processing of oil and fat products
Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus nigeragg. (strain FL105SC)	Processing of oil and fat products

Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Aspergillus oryzae (strain NZYM-PH)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
			Protein hydrolysis
			Egg processing
			Production of beer and fermented beverages, non-alcoholic beverages

Triacylglycerol lipase; Acylglycerol lipase	Triacylglycerol lipase; Acylglycerol lipase	Trichoderma reesei (strain RF10625)	Production of fine bakery wares and other cereal-based products
Trypsin	Trypsin	Bacillus subtilis (strain LMGS 25520)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Trypsin	Trypsin	Fusarium venenatum (strain NZYM-FG)	Protein processing
Phospholipase A2	Phospholipase A2	Aspergillus niger (strain PLA)	Production of bakery products
Egg processing			

Processing of oil and fat products			
Phospholipase A2	Phospholipase A2	Trichoderma reesei (strain RF8793)	Production of oil and fat products
Egg production			
Phospholipase A2	Phospholipase A2	Komagataella phaffii (Pichia pastoris) (strain YIB Dleu2_PLA2Sv)	Enzymatic treatment of egg yolk in mayonnaise production
Production of modified lecithin			
Phospholipase A1	Phospholipase A1	Aspergillus oryzae (strain NZYM-PP)	Processing of milk and dairy products

Phospholipase A	Phospholipase A	Aspergillus oryzae (strain NZYM-LJ)	Production of bakery products and other cereal-based products (e.g. pasta, noodles, snacks)
Phospholipase C	Phospholipase C	Komagataella phaffii (strain PRF)	Processing of oil and fat products
Phospholipase C	Phospholipase C	Bacillus licheniformis (strain NZYM-DI)	Production of oil and fat products
Phospholipase C	Phospholipase C	Bacillus licheniformis (strain NZYM-VR)	Production of oil and fat products
Chymosin	Chymosin	Kluyveromyces lactis (strain CHY)	Processing of dairy products

Chymosin	Chymosin	Aspergillus niger var. awamori (strain DSM 29544)	Processing of dairy products
Chymosin	Chymosin	Aspergillus niger var. awamori (strain DSM 29545)	Processing of dairy products
Chymosin	Chymosin	Aspergillus niger var. awamori (strain DSM 29546)	Processing of dairy products
Chymosin	Chymosin	Kluyveromyces lactis (strain ClN)	Processing of dairy products
Chymotrypsin	Chymotrypsin	Bacillus licheniformis (strain NZYM-RH)	Protein hydrolysis

Chymotrypsin	Chymotrypsin	Bacillussubtilis (strain LMGS 25520)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Cyclomalto-dextrin; glucanotrans-ferase	Cyclomaltodextrin glucanotransferase	Bacillus licheniformis (strain NZYM-SJ)	Starch processing
			Fruit and vegetable processing
			Protein hydrolysis
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Trichoderma reesei (strain DP-Nzc36)	Production of beer and fermented beverages
			Starch production

Production of cereal-based distilled alcoholic beverages			
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Trichoderma reesei (strain RF5261)	Production of beer and fermented beverages
			Production of cereal-based distilled alcoholic beverages
			Grain processing
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Bacillus subtilis (strain CBS 613.94)	Production of beer and fermented beverages

Production of cereal-based distilled alcoholic beverages			
Grain processing			
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Bacillus subtilis (strain DP-Ezm28)	Production of beer and fermented beverages
			Production of cereal-based distilled alcoholic beverages
Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Bacillus licheniformis (strain DP-Dzf24)	Production of bakery products
			Starch processing

Endo-1,3(4)-b-glucanase; Cellulase	endo-1,3(4)-b-glucanase Cellulase	Bacillus subtilis (strain BglS)	Production of cereal-based distilled alcoholic beverages
			Production of beer and fermented beverages
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus licheniformis (strain NZYM-CE)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain NZYM-ER)	Grain processing
			Production of cereal-based spirit drinks

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus oryzae (strain NZYM-FB)	Starch processing
			Production of cereal-based distilled
			alcoholic beverages
			Production of beer and fermented beverages
			Production of bakery products and other cereal-based products (including pasta, noodles, snacks)

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus oryzae (strain NZYM-FA)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus subtilis (strain LMGS 24584)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus subtilis (strain LMG-S 27588)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus subtilis (strain DP-Ezd31)	Production of bakery products
			Grain processing
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain DP-Nzd66)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)

Grain processing			
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain X3)	Production of cereal-based distilled alcoholic beverages
			Production of beer and fermented beverages
			Ethanol production
			Production of bakery products and flour confectionery
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain DP-Nzd72)	Production of cereal-based distilled alcoholic beverages

Starch processing			
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain RF5427)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
			Beer production
			Grain production
			Production of cereal-based distilled alcoholic beverages

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus acidus (strain RF7398)	Production of bakery products and other cereal-based products (including pasta, noodles, snacks)
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus niger (strain CBS 612-94)	Production of bakery products
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus subtilis (strain XAS)	Production of bakery products
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Aspergillus niger (strain XYL)	Production of bakery products
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain RF5703)	Production of beer and cereal-based beverages
			Grain processing

Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Trichoderma reesei (strain DP-Nzd22)	Production of distilled alcoholic fermented beverages	
			Production of beer and fermented beverages	
			Bakery products	
Endo-1,4-b-xylanase; Xylanase	Endo-1,4-b-xylanase; Xylanase	Bacillus subtilis (strain LMGS 28355)	Bakery products	
Endo-1,4-b-	Endo-1,4-b-	Aspergillus niger	Production of	
xylanase;	xylanase;	(strain XEA)	bakery	
Xylanase	Xylanase		products	
			Production of beer	

			and fermented beverages	".

Annex 27
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Immobilisation Aids (Materials and Solid Carriers) for Enzyme Preparations Permitted for Use in Food Production

Materials and solid carriers
Sodium alginate
Glutaraldehyde
Diatomite (diatomaceous earth)
Diethylaminoethyl cellulose
Gelatin
Ion-exchange resins permitted for use in the food industry
Carrageenan
Ceramics
Kieselguhr
Polyethyleneimine
Polysaccharides, including dextrins

Aluminium oxide
Silica gel (silicon dioxide)
Glass
Carbon

Annex 28
to the Technical Regulation
"Safety Requirements for Food Additives,
Flavourings and Processing
Aids"
(TR CU 029/2012)

Safety Requirements and Purity Criteria for Food Additives

E number	Name of additives	Technological functions	Assay	Toxic ele
			%, not less than	arsenic
E100	Curcumin (CURCUMIN)	colour	90 % total colouring matters	3
E101	Riboflavins (RIBOFLAVINS):	colour		
	(i) Riboflavin (Riboflavin),		98 % on the anhydrous basis	3
	(ii) Sodium salt of riboflavin 5-ph phosphate sodium).	osphate (Riboflavin 5-	95 % total colouring matters calculated as C17H20N4NaO9P 2H2O	3
E102	Tartrazine (TARTRAZINE)	colour	85 % total colouring matters calculated as the sodium salt E1 cm 1% at approximately 530 426 nm in aqueous solution	3
E104	Quinoline Yellow (QUINOLINE YELLOW)	colour	70 % total colouring matters calculated as the sodium salt	3

E110	Sunset Yellow FCF (SUNSET YELLOW FCF)	colour	85 % total colouring matters calculated as the sodium E1 cm 1% at approximately 555 485 nm in aqueous solution at pH 7	3
E122	Azorubine, Carmoisine (AZORUBINE)	colour	85 % total colouring matters, calculated as the sodium salt E 1 cm 1% at approximately 510 516 nm in aqueous solution	3
E124	Ponceau 4R, Crimson 4R (PONCEAU 4R)	colour	80 % total colouring matters, calculated as the sodium salt E1 cm 1% at approximately 430 505 nm in aqueous solution	3
E129	Allura Red AC (ALLURA RED AC)	colour	85 % total colouring matters, calculated as the sodium salt E1 cm 1% at approximately 540 504 nm in aqueous solution at pH 7	3

E131	Patent Blue V (PATENT BLUE V)	colour	85 % total colouring matters, calculated as the sodium salt E1 cm 1% 2 000 at approximately 638 nm in aqueous solution at pH 5	3
E132	Indigo carmine (INDIGOTINE)	colour	85 % total colouring matters, calculated as the sodium salt; disodium 3,3'-dioxo-2,2'-bi-indolylidene-5,7'-disulphonate: not more than 18% E1 cm 1% 480 at approximately 610 nm in aqueous solution	3
E133	Blue Brilliant FCF, Brilliant Blue FCF (BRILLIANT BLUE FCF)	colour	85 % total colouring matters, calculated as the sodium salt E1 cm 1% 1 630 at approximately 630 nm in aqueous solution	3

E140	Chlorophyll (CHLOROPHYLL)	colour	140i - content of total combined chlorophylls and their magnesium complexes not less than 10% E1 cm 1% 700 at approximately 409 nm in chloroform 140ii - 95% of the sample dried at approximately 100 Y C for 1 hour. E1 cm 1% 700 at approximately 405 nm in aqueous solution at pH 9 E1 cm 1% 140 at approximately 653 nm in aqueous solution at pH 9	3
E141	Copper complexes of chlorophylls (COPPER CHLOROPHYLLS):	colour		
	(i) Copper complex of chlorophyll (Chlorophyll copper complex),		Content of total copper chlorophylls not less than 10%. E1 cm 1% at approximately 540 422 nm in chloroform E1 cm 1% 300 at approximately 652 nm in chloroform	3

	(ii) Sodium and potassium salts of copper complex of chlorophyllin (Chlorophyllin copper complex, sodium and potassium salts).		Content of total copper chlorophyllins not less than 95% of the sample dried at 100 Y C for 1 hour. E1 cm 1% at approximately 565 405 nm in aqueous phosphate buffer at pH 7,5 cm E1 1% 145 at approximately 630 nm in aqueous phosphate buffer at pH 7,5	3
E142	Green S (GREEN S)	colour	80 % total colouring matters calculated as the sodium salt E1 cm 1% 1 720 at approximately 632 nm in aqueous solution	3
E143	Fast Green FCF (FAST GREEN FCF)	colour	85% total colouring matters	-
E150a	Caramel colour I, plain (CARAMEL I - Plain)	colour	-	1

E150b	Caramel colour II, produced by the "caustic sulphite" process (CARAMEL II -Caustic sulphite process)	colour	-	1
E150c	Caramel colour III, produced by the "ammonia" process (CARAMEL III - Ammonia process)	colour	-	1
E150d	Caramel colour IV, produced by the "ammonia-sulphite" process (CARAMEL IV -Ammonia-sulphite process)	colour	-	1
E151	Black Brilliant PN, Brilliant Black PN (BRILLIANT BLACK PN)	colour	80 % total colouring matters calculated as the sodium salt E1 cm 1% at approximately 530 570 nm in solution	3
E153	Vegetable carbon (VEGETABLE CARBON)	colour	95% carbon calculated on the anhydrous and ash-free basis	3

E155	Brown HT (BROWN HT)	colour	70% total colouring matters calculated as the sodium salt. E1 cm 1% at approximately 403 460 nm in aqueous solution at pH 7	3
E160b	Annatto extracts (ANNATO EXTRACTS)	colour		
	(i) Solvent extracted bixin and norbixin		Bixin powders: content not less than 75% of total carotenoids, calculated as bixin. Norbixin powders: content not less than 25% of total carotenoids, calculated as norbixin Bixin: E1 cm 1% 2 870 at approximately 502 nm in chloroform Norbixin: E1 cm 1% 2 870 at approximately 482 nm in KOH solution	3

	(ii) Alkali extracted annatto		0,1% of total carotenoids expressed as norbixin Norbixin: E1 cm 1% 2 870 at approximately 482 nm in KOH solution	3
	(iii) Oil extracted annatto		Contains not less than 0,1% of total carotenoids expressed as bixin Bixin: E1 cm 1% 2 870 at approximately 502 nm in chloroform	3
E160c	Paprika oleoresins (PAPRIKA OLEORESINS)	colour	Paprika extract: content of carotenoids not less than 7,0%; capsanthin/capsorubin: not less than 30% of total carotenoids; E1 cm 1% 2 100 at approximately 462 nm in acetone	3
E160d	Lycopene (LYCOPENE)	colour	Content of total colouring matters not less than 5%; E1 cm 1% 3 450 at approximately 472 nm in hexane	3

E160e	beta-apo-Carotenal (BETA-APO-CAROTENAL)	colour	96% total colouring matters; E1 cm 1% 2 640 at approximately 460-462 nm in cyclohexane	3
E160f	beta-apo-8-Carotenoic acid methyl or ethyl esters (BETA-APO-8'-CAROTENOIC ACID, METHYL OR ETHYL ESTER)	colour	96 % of total colouring matters $E_{1\ cm}^{1\ \%}$ 2 550 at approximately 449 nm in cyclohexane	3
E161b	Lutein (LUTEIN)	colour	Content of total colouring matters not less than 4%, calculated as lutein; E1 cm 1% 2 550 at approximately 445 nm in chloroform/ethanol (10 + 90) or hexane/ethanol/acetone (80 + 10 + 10)	3
162	Beet red (BEET RED)	colour	Content of red colour (as betanine) not less than 0,4%; E1 cm 1% 1 120 at approximately 535 nm in aqueous solution at pH 5	3

163	Anthocyanins (ANTHOCYANINS)	colour	E1 cm 1% 300 for the pure pigment at 515-535 nm at pH 3,0	3
170	Calcium carbonate (CALCIUM CARBONATE)	colour (surface), anti-caking agent, stabiliser, carrier	98 % on the anhydrous basis	3
E171	Titanium dioxide (TITANIUM DIOXIDE)	colour	99% on an alumina- and silica-free basis	3
172	Iron oxides and hydroxides (IRON OXIDES AND HYDROXIDES)	colours	Yellow not less than 60%, red and black not less than 68% total iron, expressed as iron	5*
				Note: * B
174	Silver (SILVER)	colour	99,5 % Ag	-
175	Gold (GOLD)	colour	90 % Au	-
200	Sorbic acid (SORBIC ACID)	preservative	99 % on the anhydrous basis	3

202	Potassium sorbate (POTASSIUM SORBATE)	preservative	99 % on the dried basis	3
210	Benzoic acid (BENZOIC ACID)	preservative	99,5 % on the anhydrous basis	3
211	Sodium benzoate (SODIUM BENZOATE)	preservative	99% $C_7H_5O_2Na$ after drying at 105 ^{O}C for 4 hours	3
212	Potassium benzoate (POTASSIUM BENZOATE)	preservative	99% $C_7H_5KO_2$ after drying at 105 ^{O}C to constant weight	3
213	Calcium benzoate (CALCIUM BENZOATE)	preservative	99 % after drying at 105 ^{O}C	3
214	para-Hydroxybenzoic acid ethyl ester (ETHYL p-HYDROXYBENZOATE)	preservative	99,5 % after drying for 2 hours at 80 oC	3
215	para-Hydroxybenzoic acid ethyl ester sodium salt (SODIUM ETHYL p-HYDROXYBENZOATE)	preservative	Content of ethyl p-hydroxybenzoate not less than 83% on the anhydrous basis	3

218	para-Hydroxybenzoic acid methyl ester (METHYL p-HYDROXYBENZOATE)	preservative	99 % after drying for 2 hours at 80 ^{o}C	3
219	para-Hydroxybenzoic acid methyl ester sodium salt (SODIUM METHYL p-HYDROXYBENZOATE)	preservative	99,5 % on the anhydrous basis	3
220	Sulphur dioxide (SULPHUR DIOXIDE)	preservative, antioxidant	99%	3
221	Sodium sulphite (SODIUM SULPHITE)	preservative, antioxidant	Anhydrous: 95% Na2SO3 and not less than 48% SO2; heptahydrate: not less than 48% Na2SO3 and not less than 24% SO2	3
222	Sodium hydrogen sulphite (SODIUM HYDROGEN SULPHITE)	preservative, antioxidant	32 % w/w NaHSO3	3
223	Sodium pyrosulphite (SODIUM METABISULPHITE)	preservative, antioxidant	95% Na2S2O5 and not less than 64% SO2	3

224	Potassium pyrosulphite (POTASSIUM METABISULPHIT)	preservative, antioxidant	90% K2S2O5 and not less than 51,8% SO2, the remainder being composed almost entirely of potassium sulphate	3
225	Potassium sulphite (POTASSIUM SULPHITE)	preservative, antioxidant	90.0%	-
226	Calcium sulphite (CALCIUM SULPHITE)	preservative, antioxidant	95% CaSO3 2H2O and not less than 39% SO2	3
227	Calcium hydrogen sulphite (CALCIUM HYDROGEN SULPHITE)	preservative, antioxidant	6 to 8% (w/v) sulphur dioxide and 2,5 to 3,5% (w/v) calcium dioxide, corresponding to 10 to 14% (w/v) calcium bisulphite [Ca (HSO3) 2]	3
228	Potassium hydrogen sulphite (bisulphite) (POTASSIUM BISULPHITE)	preservative, antioxidant	280 g KHSO3 per litre (or 150 g SO2 per litre)	3
231	ortho-Phenylphenol (ORTO-PHENYLPHENOL)	preservative	99%	3

232	ortho-Phenylphenol sodium salt (SODIUM O-PHENYLPHENOL)	preservative	97 % of $C_{12}H_9ONa$ $4H_2O$	3
234	Nisin (NISIN)	preservative	Nisin concentrate contains not less than 900 units per mg in a mixture of non-fat milk solids with a minimum sodium chloride content of 50%	1
235	Pimaricin, Natamycin (PIMARICIN, NATAMYCIN)	preservative	95 % on the anhydrous basis	3
				Microbio
				100
				arsenic
E242	Dimethyl dicarbonate (Velcorin) (DIMETHYL DICARBONATE)	preservative	99,80%	3

E249	Potassium nitrite (POTASSIUM NITRITE)	preservative, colour retention agent	95 % on the anhydrous basis *	3

E250	Sodium nitrite (SODIUM NITRITE)	preservative, colour retention agent	97 % on the anhydrous basis*	3	5	1	-
			Note: * When labelled "for food use" may be sold only in a mixture with s a salt substitute.				
E251	Sodium nitrate (SODIUM NITRATE)	preservative, colour retention	agent				
	1. SOLID SODIUM NITRATE		99 % after drying	3	5	1	-
	2. LIQUID SODIUM NITRATE		between 33,5% and 40,0% NaNO3	1*	1*	0,3*	-
				Note:* This specification appli a 35% aqueous solution			
E252	Potassium nitrate (POTASSIUM NITRATE)	preservative, colour retention agent	99 % on the anhydrous basis	3	5	1	-

E260	Glacial acetic acid (ACETIC ACID GLACIAL)	preservative, acidity regulator	99,80%	1	5	1	-
E261	Potassium acetates (POTASSIUM ACETATES):	preservative, acidity regulator	99 % on the anhydrous basis	3	5	1	-
	(i) Potassium acetate (Potassium acetate),						
	(ii) Potassium diacetate (Potassium diacetate).						
E262	Sodium acetates (SODIUM ACETATES):		preservative, acidity regulator				
	(i) Sodium acetate (Sodium acetate),		Content (for the anhydrous and trihydrate forms) not less than 98,5% on the anhydrous basis	3	5	1	-

	(ii) Sodium diacetate (Sodium diacetate).		Content: 39 to 41% free acetic acid and 58 to 60% sodium acetate	3	5	1	-
E263	Calcium acetate (CALCIUM ACETATES)	preservative, stabiliser, acidity regulator, carrier	98 % on the anhydrous basis	3	5	1	-
E265	Dehydroacetic acid (DEHYDROACETIC ACID)	preservative					
E266	Sodium dehydroacetate (SODIUM DEHYDROACETATE)	preservative					
E270	Lactic acid, L-, D- and DL- (LACTIC ACID, L-, D- and DL-)	acidity regulator	not less than 76% and not more than 84%	3*	5*	1*	-

				Note: * This specification appli an 80% aqueous solution; for weake aqueous solutions calculate values corresponding to t lactic acid content			
E280	Propionic acid (PROPIONIC ACID)	preservative	99,50%	3	5	1	-
E281	Sodium propionate (SODIUM PROPIONATE)	preservative	99 % after drying for 2 hours at 105 ^{o} C	3	5	1	-
E282	Calcium propionate (CALCIUM PROPIONATE)	preservative	99 %, after drying for 2 hours at 105 ^{o} C	3	5	1	-
E283	Potassium propionate (POTASSIUM PROPIONATE)	preservative	99 %, after drying for 2 hours at 105 ^{o} C	3	5	1	-
E290	Carbon dioxide (CARBON DIOXIDE)	acidity regulator, propellant	99% w/w on the gaseous basis	-	-	-	-

E296	Malic acid (MALIC ACID, DL-)	acidity regulator	99,00%	3	5	1	-
E297	Fumaric acid (FUMARIC ACID)	acidity regulator	99,0 % on the anhydrous basis	3	5	1	-
E300	Ascorbic acid, L- (ASCORBIC ASID, L-)	antioxidant	Ascorbic acid, after drying in a vacuum desiccator over sulphuric acid for 24 hours, contains not less than 99% C6H8O6	3	5	1	-
E301	Sodium ascorbate (SODIUM ASCORBATE)	antioxidant	Sodium ascorbate, after drying in a vacuum desiccator over sulphuric acid for 24 hours, contains not less than 99% C6H7O6Na	3	5	1	-
E302	Calcium ascorbate (CALCIUM ASCORBATE)	antioxidant	34% total tocopherols	3	5	1	-

E303	Potassium ascorbate (POTASSIUM ASCORBATE)	antioxidant					
E304	Ascorbyl palmitate (ASCORBYL PALMITATE)	antioxidant					
E 304 (i)	ASCORBYL PALMITATE		98 % on the dried basis	3	5	1	-
E 304 (ii)	ASCORBYL STEARATE		98%	3	5	1	-
E305	Ascorbyl stearate (ASCORBYL STEARATE)	antioxidant	95%	-	2	-	-
E306	Mixed tocopherols concentrate (MIXED TOCOPHEROLS CONCENTRATE)	antioxidant	34 % total tocopherols	3	5	1	-
E307	Alpha-tocopherol (ALPHA-TOCOPHEROL)	antioxidant	96%	-	2	-	-

E308	Synthetic gamma-tocopherol (SYNTETHIC GAMMA-TOCOPHEROL)	antioxidant	97%	3	5	1	-
E309	Synthetic delta-tocopherol (SYNTETHIC DELTA-TOCOPHEROL)	antioxidant	97%	3	5	1	-
E310	Propyl gallate (PROPYL GALLATE)	antioxidant	98 % on the anhydrous basis	3	5	1	-
E311	Octyl gallate (OCTYL GALLATE)	antioxidant	98 % after drying at 90 ^{O}C for 6 hours	3	5	1	-
E312	Dodecyl gallate (DODECYL GALLATE)	antioxidant	98 % after drying at 90 ^{O}C for 6 hours	3	10	1	-
E314	Guaiac resin (GUAIAC RESIN)	antioxidant		-	2	-	-
E315	Isoascorbic (erythorbic) acid (ISOASCORBIC ACID, ERYTHORBIC ACID)	antioxidant	98 % on the anhydrous basis	-	2	-	-

E316	Sodium isoascorbate (SODIUM ISOASCORBATE)	antioxidant	Not less than 98% after drying in a vacuum desiccator over sulphuric acid for 24 hours, expressed on the monohydrate basis	3	5	1	-
E319	tert-Butylhydroquinone (TERTIARY BUTYLHYDROQUINONE)	antioxidant	99 % of C10H14O2	-	2	-	-
E320	Butylated hydroxyanisole (BUTYLATED HYDROXYANISOLE)	antioxidant	Content not less than 98,5% C11H16O2 and not less than 85% of the 3-tert-butyl-4-hydroxyanisole isomer	3	5	1	-
E321	Butylated hydroxytoluene, "Ionol" (BUTYLATED HYDROXYTOLUENE)	antioxidant	99%	3	5	1	-

E322	Lecithins, phosphatides (LECITHINS)	antioxidant, emulsifier	- Lecithins: not less than 60,0% acetone-insoluble matter - hydrolysed lecithins: not less than 56,0% acetone-insoluble matter	3	5	1	-
E325	Sodium lactate (SODIUM LACTATE)	humectant, bulking agent	not less than 57% and not more than 66%	3*	5*	1*	-
E326	Potassium lactate (POTASSIUM LACTATE)	acidity regulator	not less than 57% and not more than 66%	3*	5*	1*	-
				Note: * This specification appli a 60% aqueous solution			

E327	Calcium lactate (CALCIUM LACTATE)	acidity regulator, flour treatment agent	98 % on the anhydrous basis	3	5	1	-
E329	Magnesium lactate, DL- (MAGNESIUM LACTATE, DL-)	acidity regulator, flour treatment agent					
E330	Citric acid (CITRIC ACID)	acidity regulator, antioxidant	Citric acid may be anhydrous or may contain 1 molecule of water. Citric acid contains not less than 99,5% $C_6H_8O_7$, calculated on the anhydrous basis	1	1	1	-
E331	Sodium citrates (SODIUM CITRATES):	acidity regulator, emulsifier, stabiliser, carrier					
	(i) Sodium citrate, 1-substituted (Sodium dihydrogen citrate),		99 % on the anhydrous basis	1	1	1	-

	(ii) Sodium citrate, 2-substituted (Disodium monohydrogen citrate),	99 % on the anhydrous basis	1	1	1	-
	(iii) Sodium citrate, 3-substituted (Trisodium citrate).	99 % on the anhydrous basis	1	1	1	-
E332	Potassium citrates (POTASSIUM CITRATES):	acidity regulator, stabiliser, carrier				
	(i) Potassium citrate, 2-substituted (Potassium dihydrogen citrate)	99 % on the anhydrous basis	1	1	1	-
	(ii) Potassium citrate, 3-substituted (Tripotassium citrate).	99 % on the anhydrous basis	1	1	1	-
E333	Calcium citrates (CALCIUM CITRATES)	acidity regulator, stabiliser				
	(i) MONOCALCIUM CITRATE	97,5 % on the anhydrous basis	1	1	1	-

	(ii) DICALCIUM CITRATE		97,5 % on the anhydrous basis	1	1	1	-
	(iii) TRICALCIUM CITRATE		97,5 % on the anhydrous basis	1	1	1	-
E334	Tartaric acid, L(+)- (TARTARIC ACID, L(+)-)	acidity regulator, antioxidant		1	1	1	-
E335	Sodium tartrates (SODIUM TARTRATES):	stabiliser					
	(i) Sodium tartrate, 1-substituted (Monosodium tartrate),		99 % on the anhydrous basis	3	5	1	-
	(ii) Sodium tartrate, 2-substituted (Disodium tartrate).		99 % on the anhydrous basis	3	5	1	-
E336	Potassium tartrates (POTASSIUM TARTRATES):	stabiliser					
	(i) Potassium tartrate, 1-substituted (Monopotassium tartrate)		98 % on the anhydrous basis	3	5	1	-

	(ii) Potassium tartrate, 2-substituted (Dipotassium tartrate).		99 % on the anhydrous basis	3	5	1	-
E337	Potassium sodium tartrate (POTASSIUM SODIUM TARTRATE)	stabiliser	99 % on the anhydrous basis	3	5	1	-
E338	Orthophosphoric acid (ORTHOPHOSPHORIC ACID)	acidity regulator, antioxidant	Phosphoric acid is commercially available as an aqueous solution of variable concentration. Content not less than 67,0% and not more than 85,7%.	3*	-	1*	1*
				Note: * This specification appli a 75% aqueous solution			
E339	Sodium phosphates (SODIUM PHOSPHATES):	acidity regulator, emulsifier, humectant, stabiliser, emulsifying salt					

	(i) Sodium orthophosphate, 1-substituted (Monosodium orthophosphate),	After drying at 60 ^{O}C for one hour and then at 105 ^{O}C for four hours, contains not less than 97% NaH2PO4	3	4	1	1
	(ii) Sodium orthophosphate, 2-substituted (Disodium orthophosphate),	After drying at 40 ^{O}C for three hours and then at 105 ^{O}C for five hours, contains not less than 98% Na2HPO4	3	4	1	1

	(iii) Sodium orthophosphate, 3-substituted (Trisodium orthophosphate).	Anhydrous sodium phosphate and the hydrated forms, with the exception of the dodecahydrate, contain not less than 97,0% of Na3PO4 calculated on the dried basis. Sodium phosphate dodecahydrate contains not less than 92,0% of Na3PO4 calculated on the ignited basis	3	4	1	1
E340	Potassium phosphates (POTASSIUM PHOSPHATES):	acidity regulator, emulsifier, humectant, stabiliser, emulsifying salt				

	(i) Potassium orthophosphate, 1-substituted (Monopotassium orthophosphate),	98,0 % after drying at 105 ^{o} C for four hours	3	4	1	1
	(ii) Potassium orthophosphate, 2-substituted (Dipotassium orthophosphate),	98,0 % after drying at 105 ^{o} C for four hours	3	4	1	1
	(iii) Potassium orthophosphate, 3-substituted (Tripotassium orthophosphate).	97 % calculated on the ignited basis	3	4	1	1
□ 341	Calcium phosphates (CALCIUM PHOSPHATES):	acidity regulator, flour treatment agent, stabiliser, raising agent, anti-caking agent, humectant, emulsi salt, carrier				
	(i) Calcium orthophosphate, 1-substituted (Monocalcium orthophosphate),	95 % on the dried basis	3	4	1	1

	(ii) Calcium orthophosphate, 2-substituted (Dicalcium orthophosphate),	Dicalcium phosphate, after drying at 200 ^{O}C for three hours, contains not less than 98% and not more than the equivalent of 102% CaHPO4	3	4	1	1

	(iii) Calcium orthophosphate, 3-substituted (Tricalcium orthophosphate).	90 % calculated on the ignited basis	3
E342	Ammonium phosphates (AMMONIUM PHOSPHATES):	acidity regulator, flour treatment agent	
	(i) Ammonium orthophosphate, monosubstituted (Monoammonium orthophosphate),		3
	(ii) Ammonium orthophosphate, disubstituted (Diammonium orthophosphate).		3
E343	Magnesium phosphates (MAGNESIUM PHOSPHATES):	acidity regulator, anti-caking agent	
	(i) Magnesium orthophosphate, 1-substituted (Monomagnesium orthophosphate),	51,0 % after ignition	3
	(ii) Magnesium orthophosphate, 2-substituted (Dimagnesium orthophosphate),	96 % after ignition	3

	(iii) Magnesium orthophosphate, 3-substituted (Trimagnesium orthophosphate).		98% of $Mg_3(PO_4)_2$ after ignition at 425^0	-
E350	Sodium malates (SODIUM MALATES):		acidity regulator, humectant, e	
	(i) Sodium malate, 1-substituted (Sodium hydrogen malate),		98,0 % on the anhydrous basis	3
	(ii) Sodium malate (Sodium malate).		99,0 % on the anhydrous basis	3
E351	Potassium malates (POTASSIUM MALATES):	acidity regulator, humectant, emulsifier, stabiliser, emulsifying salt	59,50%	3
	(i) Potassium malate, 1-substituted (Potassium hydrogen malate),			
	(ii) Potassium malate (Potassium malate).			
E352	Calcium malates (CALCIUM MALATES):		acidity regulator, humectant, e	

	(i) Calcium malate, 1-substituted (Calcium hydrogen malate),		97,5 % on the anhydrous basis	3
	(ii) Calcium malate (Calcium malate).		97,5 % on the anhydrous basis	3
E353	Metatartaric acid (METATARTARIC ACID)	acidity regulator	99,50%	3
E354	Calcium tartrate (CALCIUM TARTRATE)	acidity regulator	98,00%	3
E355	Adipic acid (ADIPIC ACID)	acidity regulator	99,60%	3
E356	Sodium adipates (SODIUM ADIPATES)	acidity regulator	99,0 % (on the anhydrous basis)	3
E357	Potassium adipates (POTASSIUM ADIPATES)	acidity regulator	99,0 % (on the anhydrous basis)	3
E359	Ammonium adipates (AMMONIUM ADIPATES)	acidity regulator		

E363	Succinic acid (SUCCINIC ACID)	acidity regulator	99,00%	3
E365	Sodium fumarates (SODIUM FUMARATES)	acidity regulator	Not less than 98,0% and not more than 102,0% on the dried basis	-
E380	Ammonium citrates (AMMONIUM CITRATES)	acidity regulator		3
E381	Ferric ammonium citrates (FERRIC AMMONIUM CITRATE)	acidity regulator	Not less than 16,5% and not more than 22,5% of iron (Fe) for the brown salts, and not less than 14,5% and not more than 16,0% of iron (Fe) for the green salt.	-
E384	Isopropyl citrate mixture (ISOPROPYL CITRATES)	antioxidant, preservative	nt	-

E385	Calcium disodium ethylenediaminetetraacetate (CALCIUM DISODIUM EDTA)	antioxidant, preservative	nt	3
E386	Disodium ethylenediaminetetraacetate (DISODIUM ETHYLENE-DIAMINE-TETRA-ACETATE)	antioxidant, preservative	99,00%	-
E400	Alginic acid (ALGINIC ACID)	thickener, stabiliser, carrier	On the anhydrous basis, alginic acid yields not less than 20% and not more than 23% of carbon dioxide (CO_2), equivalent to not less than 91% and not more than 104,5% of alginic acid $(C_6H_8O_6)_n$ (calculated on an equivalent weight of 200)	3
			Microbiological indicators:	

				TCMAFAnM CFU/g, not more than
				5000
				Toxic eleme
				arsenic
E401	Sodium alginate (SODIUM ALGINATE)	thickener, stabiliser, carrier	Yields, on the anhydrous basis, not less than 18% and not more than 21% of carbon dioxide, equivalent to not less than 90,8% and not more than 106,0% of sodium alginate (calculated on an equivalent weight of 222)	3

				Microbiologi
				TCMAFAnM CFU/g, not more than
				5000
				Toxic eleme
				arsenic

E402	Potassium alginate (POTASSIUM ALGINATE)	thickener, stabiliser	Yields, on the anhydrous basis, not less than 16,5% and not more than 19,5% of carbon dioxide, equivalent to not less than 89,2% and not more than 105,5% of potassium alginate (calculated on an equivalent weight of 238)	3
				Microbiologi
				TCMAFAnM CFU/g, not more than
				5000

E403	Ammonium alginate (AMMONIUM ALGINATE)	thickener, stabiliser, carrier	Yields, on the anhydrous basis, not less than 18% and not more than 21% of carbon dioxide, corresponding to not less than 88,7% and not more than 103,6% of ammonium alginate (calculated on an equivalent weight basis of 217)	3
				Toxic eleme
				arsenic

E404	Calcium alginate (CALCIUM ALGINATE)	thickener, stabiliser, antifoaming agent, carrier	Yields, on the anhydrous basis, not less than 18% and not more than 21% of carbon dioxide, corresponding to not less than 89,6% and not more than 104,5% of calcium alginate (calculated on an equivalent weight basis of 219)	3
		Microbiological indicators:		
				TCMAFAnM CFU/g, not more than
				5000
				Toxic eleme

				arsenic
E405	Propylene glycol alginate (PROPYLENE GLYCOL ALGINATE)	thickener, emulsifier, carrier	Yields, on the anhydrous basis, not less than 16% and not more than 20% of CO2 (carbon dioxide)	3
		Microbiological indicators:		
				TCMAFAnM CFU/g, not more than
				5000
				arsenic
E406	Agar (AGAR)	thickener, gelling agent, stabiliser, carrier	Gel threshold concentration shall not be higher than 0,25%	3

E407	Carrageenan and its sodium, potassium and ammonium salts, including furcellaran (CARRAGEENAN AND ITS Na, K, NH4 SALTS (INCLUDES FURCELLARAN)	thickener, gelling agent, stabiliser, carrier		3
				Microbiologi
				TCMAFAnM CFU/g, not more than
				5000
				Toxic eleme
				arsenic
E407a	Carrageenan from EUCHEUMA seaweed (CARRAGEENAN PES-PROCESSED EUCHEMA SEAWEED)	thickener, gelling agent, stabiliser, carrier		3
				Microbiologi

				TCMAFAnM CFU/g, not more than
				5000
				Toxic eleme
				arsenic
E409	Arabinogalactan (ARABINOGALACTAN)	thickener, gelling agent, stabiliser		
E410	Locust bean gum (CAROB BEAN GUM)	thickener, stabiliser, carrier	Galactomannan content not less than 75 %	3
E412	Guar gum (GUAR GUM)	thickener, stabiliser, carrier	Galactomannan content not less than 75 %	3
E413	Tragacanth gum (TRAGACANTH GUM)	thickener, stabiliser, emulsifier, carrier		3
				Microbiologi

				E. coli, in 5 g
				Not permitte
				Toxic eleme
				arsenic
E414	Gum arabic (GUM ARABIC (ACACIA GUM))	thickener, stabiliser, carrier		3
E415	Xanthan gum (XANTAN GUM)	thickener, stabiliser, carrier	Yields, on the dried basis, not less than 4,2 % and not more than 5 % of CO2, corresponding to between 91 % and 108 % of xanthan gum	-
				Microbiologi absent in 1 g
				Toxic eleme

				arsenic
E416	Karaya gum (KARAYA GUM)	thickener, stabiliser		3
		Microbiological indicators:		
				E. coli, in 5 g
				Not permitte
				Toxic eleme
				arsenic
E417	Tara gum (TARA GUM)	thickener, stabiliser		3
E418	Gellan gum (GELLAN GUM)	thickener, stabiliser, gelling agent	Yields, on the dried basis, not less than 3,3 % and not more than 6,8 % of CO2	3
				Microbiologi

				Total count mesophilic aerobic and facultative anaerobic microorganis (TCMAFAnM CFU/g, not more than
				10000
				arsenic
E420	Sorbitol and sorbitol syrup (SORBITOL AND SORBITOL SYRUP)	sweetener, humectant, emulsifier, carrier		

	(i) SORBITOL		Not less than 97.0% of total $C_6H_{14}O_6$ glycitols and not less than 91.0% of D-sorbitol on the anhydrous basis, glycitols being compounds with the structural formula $CH_2OH-(CHOH)_n-CH_2OH$. The term refers to glycitols where n is an integer less than or equal to 4.	-

	(ii) SORBITOL SYRUP		Not less than 99.0% of hydrogenated saccharides and not less than 50.0% of D-sorbitol on the anhydrous basis	-

E421	Mannitol (MANNITOL)	sweetener, anti-caking agent, carrier	Not less than 96.0% and not more than 102.0% on the dried basis	-	1
E422	Glycerol (GLYCEROL)	humectant, thickener, carrier	98% glycerol on the anhydrous basis	3	2
E425	Konjac (konjac flour) (KONJAC (KONJAC FLOUR)):	thickener			
	(i) Konjac gum (KONJAC GUM),		75 % carbohydrates	3	2
	(ii) Konjac glucomannan (KONJAC GLUCOMANNANE).		Total fibre: not less than 95% of dry weight	-	1
				Microbiological indic	
				E. coli, in 5 g	Salm
				Not permitted	Not perm

				Toxic elements, mg	
				arsenic	lead
E426	Soybean hemicellulose (SOYBEAN HEMICELLULOSE)	thickener, stabiliser	74 % carbohydrate	2	5
			Microbiological indicators:		
				TCMAFAnM, CFU/g, not more than	E. col 10 g
				3000	Not perm
				Toxic elements, mg	
				arsenic	lead

E430	Polyoxyethylene (8) stearate (POLYOXYETHYLENE (8) STEARATE)	emulsifier	Not less than 53.0 and not more than 57,0% of oxyethylene groups, equivalent to not less than 96.0 and not more than 103,0% of polyoxyethylene (8) stearate, calculated on the anhydrous basis.	-	2
E431	Polyoxyethylene (40) stearate (POLYOXYETHYLENE (40) STEARATE)	emulsifier	97,5 % on the anhydrous basis	3	5

E432	Polyoxyethylene (20) sorbitan monolaurate, Tween 20 (POLYOXYETHYLENE (20) SORBITAN MONOLAURATE)	emulsifier, carrier	Content of not less than 70% oxyethylene groups, equivalent to not less than 97, 3% polyoxyethylene (20) sorbitan monolaurate on the anhydrous basis	3	5
E433	Polyoxyethylene (20) sorbitan monooleate, Tween 80 (POLYOXYETHYLENE (20) SORBITAN MONOOLEATE)	emulsifier, carrier	Content of not less than 65% oxyethylene groups, equivalent to not less than 96, 5% polyoxyethylene (20) sorbitan monooleate on the anhydrous basis	3	5

E434	Polyoxyethylene (20) sorbitan monopalmitate, Tween 40 (POLYOXYETHYLENE (20) SORBITAN MONOPALMITATE)	emulsifier, carrier	Content of not less than 66% oxyethylene groups, equivalent to not less than 97% polyoxyethylene (20) sorbitan monopalmitate on the anhydrous basis	3	5
E435	Polyoxyethylene (20) sorbitan monostearate, Tween 60 (POLYOXYETHYLENE (20) SORBITAN MONOSTEARATE)	emulsifier, carrier	Content of not less than 65% oxyethylene groups, equivalent to not less than 97% polyoxyethylene (20) sorbitan monostearate on the anhydrous basis	3	5

E436	Polyoxyethylene (20) sorbitan tristearate (POLYOXYETHYLENE (20) SORBITAN TRISTEARATE)	emulsifier, carrier	Content of not less than 46% oxyethylene groups, equivalent to not less than 96% polyoxyethylene (20) sorbitan tristearate on the anhydrous basis	3	5
E440	Pectins (PECTINS)	thickener, stabiliser, gelling agent, carrier			
	(i) PECTIN		Content of not less than 65% galacturonic acid on the ash-free and anhydrous basis after washing with acid and alcohol	3	5

	(ii) AMIDATED PECTIN		Content of not less than 65% galacturonic acid on the ash-free and anhydrous basis after washing with acid and alcohol	3	5
E442	Ammonium salts of phosphatidic acid (ammonium phosphatides) (AMMONIUN SALTS OF PHOSPHATIDIC ACID)	emulsifier, carrier	Phosphorus content: not less than 3% and not more than 3,4% by weight; ammonium content: not less than 1,2% and not more than 1,5% (calculated as N),	3	5
E444	Sucrose acetate isobutyrate (SUCROSE ACETATE ISOBUTIRAT)	emulsifier, stabiliser	98,8 % and not more than 101,9 % of C40H62O19	3	3
E445	Glycerol esters of resin acids (GLYCEROL ESTERS OF WOOD RESIN)	emulsifier, stabiliser		3	2

E450	Pyrophosphates (DIPHOSPHATES):				
	(i) Sodium dihydrogen pyrophosphate (Disodium diphosphate),		than 95% sodium diphosphate	3	4
	(ii) Sodium monohydrogen pyrophosphate (Trisodium diphosphate),		95 % on the anhydrous basis	3	4
	(iii) Sodium pyrophosphate (Tetrasodium diphosphate);		95 % of Na4P2O7 on the ignited basis	3	4
	(iv) Potassium dihydrogen pyrophosphate (Dipotassium diphosphate),				
	(v) Potassium pyrophosphate (Tetrapotassium diphosphate),		95 % on the ignited basis	3	4
	(vi) Calcium pyrophosphate (Dicalcium diphosphate),		96%	3	4
	(vii) Calcium dihydrogen pyrophosphate (Calcium dihydrogen diphosphate).		90 % on the anhydrous basis	3	4

E451	Triphosphates (TRIPHOSPHATES):	acidity regulator			
	(i) Sodium triphosphate (5-substituted) (Pentasodium triphosphate),		85,0 % (anhydrous) or 65,0 % (hexahydrate)	3	4
	(ii) Potassium triphosphate (5-substituted) (Pentapotassium triphosphate).		85 % on the anhydrous basis	3	4
E452	Polyphosphates (POLYPHOSPHATES):	emulsifier, stabiliser, humectant			
	(i) Sodium polyphosphate (Sodium polyphosphate),				
	1. SOLUBLE POLYPHOSPHATE		P2O5 content: not less than 60 % and not more than 71 % on the ignited basis	3	4
	2. INSOLUBLE POLYPHOSPHATE		P2O5 content: not less than 68,7 % and not more than 70,0 %	3	4

	(ii) Potassium polyphosphate (Potassium polyphosphate),	P2O5 content: not less than 53, 5% and not more than 61,5% on the ignited basis	3	4
	(iii) Sodium calcium polyphosphate (Sodiumcalcium polyphosphate),	Not less than 61 % and not more than 69 % as P2O5	3	4
	(iv) Calcium polyphosphates (Calcium polyphosphates),	P2O5 content: not less than 71% and not more than 73% on the ignited basis	3	4
	(v) Ammonium polyphosphates (Ammonium polyphosphates).	Not less than 55.0% and not more than 75,0% on the anhydrous basis, calculated as P2O5	-	4

E459	beta-Cyclodextrin (BETA-CYCLODEXTRIN)	stabiliser, carrier	98,0% of (C6H10O5) 7 on the anhydrous basis	1	1
E460	Cellulose (CELLULOSE):	emulsifier, anti-caking	agent, carrier		
	(i) Microcrystalline cellulose (Microcrystalline cellulose),		97% calculated as cellulose on the anhydrous basis	3	5
	(ii) Powdered cellulose (Powdered cellulose).		92%	3	5
E461	Methyl cellulose (METHYL CELLULOSE)	thickener, emulsifier, stabiliser, carrier	Content: not less than 25% and not more than 33% of methoxyl groups (-OCH3) and not more than 5% of hydroxyethoxyl groups (-OCH2CH2OH)	3	5

E462	Ethyl cellulose (ETHYL CELLULOSE)	bulking agent, carrier	Content: not less than 44% and not more than 50% of ethoxyl groups (-OC2H5) on the dried basis (equivalent to not more than 2,6 ethoxyl groups per anhydroglucose unit)	3	2
E463	Hydroxypropyl cellulose (HYDROXYPROPYL CELLULOSE)	thickener, emulsifier, stabiliser	Content: not less than 80, 5% of hydroxypropoxyl groups (-OCH2CHOHCH3), equivalent to not more than 4,6 hydroxypropyl groups per anhydroglucose unit, on the anhydrous basis	3	5

E464	Hydroxypropyl methyl cellulose (HYDROXYPROPYL METHYL CELLULOSE)	thickener, emulsifier, stabiliser, carrier	Content: not less than 19% and not more than 30% of methoxyl groups (-OCH3) and not less than 3% and not more than 12% of hydroxypropoxyl groups (-OCH2CHOHCH3), on the anhydrous basis	3	5

E465	Methyl ethyl cellulose (METHYL ETHYL CELLULOSE)	thickener, emulsifier, stabiliser, foaming agent, carrier	Content on the anhydrous basis: not less than 3, 5% and not more than 6,5% of methoxyl groups (-OCH3), not less than 14, 5% and not more than 19% of ethoxyl groups (-OCH2CH3), and not less than 13, 2% and not more than 19,6% of total alkoxyl groups, calculated as	3	5
E466	Carboxymethyl cellulose (CARBOXYMETYL CELLULOSE)	thickener, stabiliser, carrier			
	Sodium carboxymethyl cellulose (SODIUM CARBOXYMETYL CELLULOSE)		Content on the anhydrous basis: not less than 99,5 %	3	5

	Cellulose gum (CELLULOSE GUM)				
E467	Ethyl hydroxyethyl cellulose (ETHYL HYDROXYETHYL CELLULOSE)	emulsifier, thickener, stabiliser	Not less than 7% and not more than 19% of ethoxyl groups (-OC2H5), and not less than 10% and not more than 38% of oxyethylene groups (-OCH2CH2-), on the dried, salt-free basis.	-	5
E468	Croscarmellose (cross-linked sodium carboxymethyl cellulose) – CROSCARAMELLOSE (CROS-S-LINKED SODIUM CARBOXYMETYL CELLULOSE)	stabiliser, carrier		3	5

E469	Enzymatically hydrolysed carboxymethyl cellulose (ENZYMATICALLY HYDROLYSED CARBOXYMETYL CELLULOSE)	thickener, stabiliser, carrier	Not less than 99, 5%, including mono- and disaccharides, on the dried basis	-	3
	Enzymatically hydrolysed cellulose gum (ENZYMATICALLY HYDROLYSED CELLULOSE GUM)				
E470	Fatty acids, calcium, sodium, magnesium, potassium and ammonium salts (SALTS OF FATTY ACIDS (with base Al, Ca, Na, Mg, K and NH4))		emulsifier, stabiliser, anti-caking agent, carrier		
E 470a	SODIUM, POTASSIUM AND CALCIUM SALTS OF FATTY ACIDS		Content on the anhydrous basis: not less than 95 %	3	5
E 470b	MAGNESIUM SALTS OF FATTY ACIDS		Content on the anhydrous basis: not less than 95 %	3	5

E471	Mono- and diglycerides of fatty acids (MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier, stabiliser, carrier	Content of mono- and diesters: not less than 70%	3*	5*
E472a	Acetic and fatty acid esters of glycerol (ESTERS ACETIC AND FATTY ACID OF GLYCEROL)	emulsifier, stabiliser, carrier		3*	5*
E472b	Lactic and fatty acid esters of glycerol (ESTERS LACTIC AND FATTY ACID OF GLYCEROL)	emulsifier, stabiliser,		3*	5*
E472c	Citric and fatty acid esters of glycerol (CITRIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser, carrier		-	2*

E472d	Tartaric acid esters of mono- and diglycerides of fatty acids (TARTARIC ACID ESTERS OF MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier, stabiliser		3*	5*
E472e	Diacetyltartaric and fatty acid esters of glycerol (DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser, carrier		3*	5*
E472f	Mixed tartaric, acetic and fatty acid esters of glycerol (MIXED TARTARIC, ACETIC AND FATTY ACID ESTERS OF GLYCEROL)	emulsifier, stabiliser,		3*	5*
E473	Sucrose esters of fatty acids (SUCROSE ESTERS OF FATTY ACIDS)	emulsifier, carrier	80%	3*	5*

E474	Sucroglycerides (SUCROGLYCERIDES)	emulsifier	not less than 40 % and not more than 60 % sucrose esters of fatty acids	3*	5*
E475	Polyglycerol esters of fatty acids (POLYGLYCEROL ESTERS OF FATTY ACIDS)	emulsifier, carrier	Total fatty acid ester content not less than 90%	3*	5*
				Note: * Note: the pu excluding sodium, p fatty acids; howeve present up to a max sodium oleate).	
E476	Polyglycerol esters of interesterified ricinoleic acid (POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID)	emulsifier		3	5

E477	Propylene glycol esters of fatty acids (PROPYLENE GLYCOL ESTERS OF FATTY ACIDS)	emulsifier	Total fatty acid ester content not less than 85%	3*	5*

				Note: * Note: the purit the additive free of so and calcium salts of fa these substances may maximum level of 6% sodium oleate).	
E479	Thermally oxidised soybean oil with mono- and diglycerides of fatty acids (THERMALLY OXIDIZED SOYABEAN OIL WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS)	emulsifier			
E 479 b	THERMALLY OXIDISED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS			3	5
E481	Sodium stearoyl-2-lactylate (SODIUM STEAROYL -2-LACTYLATE)	emulsifier, stabiliser		3	5

E482	Calcium stearoyl-2-lactylate (CALCIUM STEAROYL -2-LACTYLATE)	emulsifier, stabiliser		3	5
E483	Stearyl tartrate (STEARYL TARTRATE)	flour treatment agent	Total ester content not less than 90%, corresponding to an ester value of not less than 163 and not more than 180	3	5
E484	Stearyl citrate (STEARYL CITRATE)	emulsifier		-	2
E491	Sorbitan monostearate, Span 60 (SORBITAN MONOSTEARATE)	emulsifier, carrier	Content not less than 95% of a mixture of sorbitol, sorbitan and isosorbide esters	3	5

E492	Sorbitan tristearate (SORBITAN TRISTEARATE)	emulsifier, carrier	Content not less than 95% of a mixture of sorbitol, sorbitan and isosorbide esters	3	5
E493	Sorbitan monolaurate, Span 20 (SORBITAN MONOLAURATE)	emulsifier, carrier	Content not less than 95% of a mixture of sorbitol, sorbitan and isosorbide esters	3	5
E494	Sorbitan monooleate, Span 80 (SORBITAN MONOOLEATE)	emulsifier, carrier	Content not less than 95% of a mixture of sorbitol, sorbitan and isosorbide esters	3	5

E495	Sorbitan monopalmitate, Span 40 (SORBITAN MONOPALMITATE)	emulsifier, carrier	Content not less than 95% of a mixture of sorbitol, sorbitan and isosorbide esters	3	5
E500	Sodium carbonates (SODIUM CARBONATES):	acidity regulator, raising agent, anti-caking agent			
	(i) Sodium carbonate (Sodium carbonate),		99 % of Na2CO3 on the anhydrous basis	3	5
	(ii) Sodium hydrogen carbonate (Sodium hydrogen carbonate),		99 % on the anhydrous basis	3	5
	(iii) Mixture of sodium carbonate and sodium hydrogen carbonate (Sodium sesquicarbonate).		between 35,0 % and 38,6 % NaHCO3 and between 46,4 % and 50,0 % Na2CO3	3	5

E501	Potassium carbonates (POTASSIUM CARBONATES):	acidity regulator, sta	biliser, carrier		
	(i) Potassium carbonate (Potassium carbonate),		99,0 % on the anhydrous basis	3	5
	(ii) Potassium hydrogen carbonate (Potassium hydrogen carbonate).		Content not less than 99,0 % and not more than 101,0 % KHCO3 on the anhydrous basis	3	5
E503	Ammonium carbonates (AMMONIUM CARBONATES):	acidity regulator, raising agent			
	(i) Ammonium carbonate (Ammonium carbonate),		not less than 30,0 % and not more than 34,0 % of NH3	3	5
	(ii) Ammonium hydrogen carbonate (Ammonium hydrogen carbonate). 99,00%			3	5

E504	Magnesium carbonates (MAGNESIUM acidity regulator, anti-caking agent, colour retention agent, carrier CARBONATES):				
	(i) Magnesium carbonate (Magnesium carbonate),		Not less than 24.0% and not more than 26.4% of Mg	-	2
	(ii) Magnesium hydrogen carbonate (Magnesium hydrogen carbonate).		Mg content not less than 40,0 % and not more than 45,0 %, calculated as MgO	3	10
E507	Hydrochloric acid (HYDROCHLORIC ACID)	acidity regulator	Hydrochloric acid is commercially available in various concentrations. Concentrated hydrochloric acid contains not less than 35,0% HCl	1	1
E508	Potassium chloride (POTASSIUM CHLORIDE)	gelling agent, carrier	99 % on the dried basis	3	5

E509	Calcium chloride (CALCIUM CHLORIDE)	firming agent, carrier	93,0 % on the anhydrous basis	3	10
E510	Ammonium chloride (AMMONIUM CHLORIDE)	flour treatment agent	99.0% on the dried basis	-	2
E511	Magnesium chloride (MAGNESIUM CHLORIDE)	firming agent, carrier	99,00%	3	10
E513	Sulphuric acid (SULPHURIC ACID)	acidity regulator	Sulphuric acid is commercially available in various concentrations. The concentrated form contains not less than 96, 0%	3	5
E514	Sodium sulphates (SODIUM SULPHATES)	acidity regulator, carrier			
	(i) SODIUM SULPHATE		99,0 % on the anhydrous basis	3	5

	(ii) SODIUM HYDROGEN SULPHATE		95,20%	3	5
E515	Potassium sulphates (POTASSIUM SULPHATES)	acidity regulator, carrier			
	(i) POTASSIUM SULPHATE		99,00%	3	5
	(ii) POTASSIUM HYDROGEN SULPHATE		99,00%	3	5
E516	Calcium sulphate (CALCIUM SULPHATE)	flour treatment agent, firming agent, carrier	99,0 % on the anhydrous basis	3	5
E517	Ammonium sulphate (AMMONIUM SULPHATE)	flour treatment agent, stabiliser, carrier	not less than 99,0 % and not more than 100,5 %	-	5

E518	Magnesium sulphate (MAGNESIUM SULPHATE)	firming agent	Not less than 99.0 % and not more than 100.5% on the ignited basis	3	2
E520	Aluminium sulphate (ALUMINIUM SULPHATE)	firming agent	99,5 % on the ignited basis	3	10
E521	Aluminium sodium sulphate, Sodium alum (ALUMINIUM SODIUM SULPHATE)	firming agent	Content on the anhydrous basis not less than 96,5 % (anhydrous) and 99,5 % (dodecahydrate)	3	5
E522	Aluminium potassium sulphate, Potassium alum (ALUMINIUM POTASSIUM SULPHATE)	acidity regulator, stabiliser	99,50%	3	5

E523	Aluminium ammonium sulphate, Ammonium alum (ALUMINIUM AMMONIUM SULPHATE)	stabiliser, firming agent	99,50%	3	5
E524	Sodium hydroxide (SODIUM HYDROXIDE)	acidity regulator	Content of solid forms not less than 98, 0% of total alkali (as NaOH). Content of solutions, accordingly, on the basis of the stated or labelled percentage of NaOH	3	0,5
E525	Potassium hydroxide (POTASSIUM HYDROXIDE)	acidity regulator	85,0 % of alkali calculated as KOH	3	10

E526	Calcium hydroxide (CALCIUM HYDROXIDE)	acidity regulator, firming agent	92,00%	3	10
E527	Ammonium hydroxide (AMMONIUM HYDROXIDE)	acidity regulator	27 % of NH3	3	5
E528	Magnesium hydroxide (MAGNESIUM HYDROXIDE)	acidity regulator, colour retention agent	95,0 % on the anhydrous basis	3	10
E529	Calcium oxide (CALCIUM OXIDE)	acidity regulator, flour treatment agent	95,0% on the ignited basis	3	10
E530	Magnesium oxide (MAGNESIUM OXIDE)	anti-caking agent	98,0 % on the ignited basis	3	10

E535	Sodium ferrocyanide (SODIUM FERROCYANIDE)	anti-caking agent	99,00%	-	5
E536	Potassium ferrocyanide (POTASSIUM FERROCYANIDE)	anti-caking agent	99,00%	-	5
E538	Calcium ferrocyanide (CALCIUM FERROCYANIDE)	anti-caking agent	99,00%	-	5
E541	Sodium aluminium phosphate, acidic (SODIUM ALUMINIUM PHOSPHATE ACIDIC)	acidity regulator, emulsifier	95,0 % (both forms)	3	4
E542	Bone phosphate (calcium phosphate) (BONE PHOSPHATE (essentiale Calcium phosphate, tribasic)	emulsifier, anti-caking agent, humectant	Not less than 30% and not more than 40% Ca and not less than 32% P2O5.	3	2

				Microbiological indicat	
				Total aerobic microbial count, CFU/g, not more than	E. coli, in 10 g
				1000	Not permitted
E551	Silicon dioxide, amorphous (SILICON DIOXIDE AMORPHOUS)	anti-caking agent, carrier	Content after ignition not less than 99, 0% (fumed silica), or 94,0% (hydrated forms)	3	5

E552	Calcium silicate (CALCIUM SILICATE)	anti-caking agent, carrier	Content on the anhydrous basis: — as SiO2 not less than 50 % and not more than 95 % — as CaO not less than 3 % and not more than 35 %	3	5
E553	Magnesium silicates (MAGNESIUM SILICATES):	anti-caking agent			
	(i) Magnesium silicate (Magnesium silic	ate),	Content not less than 15 % of MgO and not less than 67 % of SiO2 on the ignited basis	3	5
	(ii) Magnesium trisilicate (Magnesium	trisilicate),	Content not less than 29,0 % of MgO and not less than 65,0 % of SiO2 on the ignited basis	3	5
	(iii) Talc (Talc).			10	5

E554	Sodium aluminosilicate (SODIUM ALUMINOSILICATE)	anti-caking agent	Content on the anhydrous basis: — as SiO2 not less than 66,0 % and not more than 88,0 % — as Al2O3 not less than 5,0 % and not more than 15,0 %	3	5
E570	Fatty acids (FATTY ACIDS)	stabiliser, glazing agent, antifoaming agent, carrier	98% by chromatography	3	1
E574	Gluconic acid (D-) (GLUCONIC ACID (D-)	acidity regulator, antioxidant, raising agent	50,0% (as gluconic acid)	3	5
E575	Glucono-delta-lactone (GLUCONO DELTA-LACTONE)	acidity regulator, antioxidant, raising agent	99,0 % on the anhydrous basis	-	2

E576	Sodium gluconate (SODIUM GLUCONATE)	acidity regulator, antioxidant	98,00%	-	2
E577	Potassium gluconate (POTASSIUM GLUCONATE)	acidity regulator, antioxidant, carrier	not less than 97,0 % and not more than 103,0 % on the dried basis	-	2
E578	Calcium gluconate (CALCIUM GLUCONATE)	acidity regulator, firming agent	not less than 98,0 % and not more than 102 % on the anhydrous and monohydrate basis	-	2
E579	Ferrous gluconate (FERROUS GLUCONATE)	colour retention agent	95 % on the dried basis	3	5
E580	Magnesium gluconate (MAGNESIUM GLUCONATE)	acidity regulator, antioxidant, firming agent	Not less than 98.0% and not more than 102.0% on the anhydrous basis	-	2

E585	Ferrous lactate (FERROUS LACTATE)	colour retention agent	96 % on the dried basis	3	5
E586	4-Hexylresorcinol (4-HEXYLRESORCINOL)	antioxidant	98 % on the dried basis	-	2
E620	Glutamic acid, L(+)- (GLUTAMIC ACID, L(+)-)	flavour enhancer	not less than 99,0 % and not more than 101,0 % on the anhydrous basis	-	2
E621	Sodium glutamate, 1-substituted (MONOSODIUM GLUTAMATE)	flavour enhancer	Assay not less than 99,0 % and not more than 101,0 % on the anhydrous basis	-	2
E622	Potassium glutamate, 1-substituted (MONOPOTASSIUM GLUTAMATE)	flavour enhancer	Assay not less than 99,0 and not more than 101,0 % on the anhydrous basis	-	2

E623	Calcium glutamate (CALCIUM GLUTAMATE)	flavour enhancer	not less than 98,0 % and not more than 102,0 % on the anhydrous basis	-	2
E624	Ammonium glutamate, 1-substituted (MONOAMMONIUM GLUTAMATE)	flavour enhancer	not less than 99,0 % and not more than 101,0 % on the anhydrous basis	-	2

E625	Magnesium glutamate (MAGNESIUM GLUTAMATE)	flavour enhancer	not less than 95,0% and not more than 105,0%, on the anhydrous basis	-	2
E626	Guanylic acid (GUANYLIC ACID)	flavour enhancer	not less than 97,0 % on the anhydrous basis	-	2
E627	Sodium 5'-guanylate, 2-substituted (DISODIUM 5'-GUANYLATE)	flavour enhancer	97,0 % on the anhydrous basis	-	2
E628	Potassium 5'-guanylate, 2-substituted (DIPOTASSIUM 5'-GUANYLATE) flavour enhancer		97,0 % on the anhydrous basis	-	2
E629	Calcium 5'-guanylate (CALCIUM 5'-GUANYLATE)	flavour enhancer	97,0 % on the anhydrous basis	-	2
E630	Inosinic acid (INOSINIC ACID)	flavour enhancer	97,0 % on the anhydrous basis	-	2

E631	Sodium 5'-inosinate, 2-substituted (DISODIUM 5'-INOSINATE)	flavour enhancer	97,0 % on the anhydrous basis	-	2
E632	Potassium inosinate (POTASSIUM INOSINATE)	flavour enhancer	97,0 % on the anhydrous basis	-	2
E633	Calcium 5'-inosinate (CALCIUM 5'-INOSINATE)	flavour enhancer	97,0 % on the anhydrous basis	-	2
E634	Calcium 5'-ribonucleotides (CALCIUM 5'-RIBONUCLEOTIDES)	flavour enhancer	Content of the main components not less than 97,0%, and of each component not less than47,0% and not more than 53%, in each case on the anhydrous basis	-	2

E635	Sodium 5'-ribonucleotides, 2-substituted (DISODIUM 5' -RIBONUCLEOTIDES)	flavour enhancer	Content of the main components not less than 97,0%, and of each component not less than 47,0% and not more than 53%, in each case on the anhydrous basis	-	2
E640	Glycine and its sodium salt (GLYCINE AND ITS SODIUM SALT)	flavour enhancer, carrier	98,5 % on the anhydrous basis	3	5
E650	Zinc acetate (ZINC ACETATE)	flavour enhancer	not less than 98% and not more than 102% C4H6O4 Zn ? 2H2O	3	2

E900	Polydimethylsiloxane (POLYDIMETHYLSILOXANE)	antifoaming agent, emulsifier, anti-caking agent	Total silicon content not less than 37,3% and not more than 38,5%	3	5
E901	Beeswax, white and yellow (BEESWAX, WHITE AND YELLOW)	glazing agent, carrier		3	5
E902	Candelilla wax (CANDELILLA WAX)	glazing agent		3	5
E903	Carnauba wax (CARNAUBA WAX)	glazing agent		3	5
E904	Shellac (SHELLAC) glazing agent			-	2
E905	Microcrystalline wax (MICROCRYSTALLINE WAX),	glazing agent	Molecular weight, not less than 500; Viscosity at 1000C, not less than 1,1 mm2/s	3	3

E907	Hydrogenated poly-1-decene (HYDROGENATED POLY-1-DECENE)	glazing agent	Not less than 98,5% hydrogenated poly-1-decene, with the following oligomer distribution: C30: 13-37% C40: 35-70% C50: 9-25% C60: 1-7%	-	1
E914	Oxidized polyethylene wax (OXIDIZED POLYETHYLENE WAX)	glazing agent		-	2
E920	Cysteine, L-, and its hydrochlorides – sodium and potassium salts (CYSTEINE, L-, AND ITS HYDROCHLORIDES- SODIUM AND POTASSIUM SALTS)	flour treatment agent	not less than 98,0% and not more than 101,5% on the anhydrous basis	1,5	5
E927b	Carbamide (urea) – CARBAMIDE (UREA)	flour treatment agent, flavour enhancer	99,0 % on the anhydrous basis	3	5

E928	Benzoyl peroxide (BENZOYL PEROXIDE)	flour treatment agent, preservative	96%	-	2
E938	Argon (ARGON)	propellant, packaging gas	99%	-	-
E939	Helium (HELIUM)	propellant, packaging gas	99%	-	-
E941	Nitrogen (NITROGEN)	propellant, packaging gas	99%	-	-
E942	Nitrous oxide (NITROUS OXIDE)	propellant, packaging gas	99%	-	-
E943a	Butane (BUTANE)	propellant, packaging gas	96%	-	-
E943b	Isobutane (ISOBUTANE)	propellant, packaging gas	94%	-	-

E944	Propane (PROPANE)	propellant, packaging gas	95%	-	-
E948	Oxygen (OXYGEN)	propellant, packaging gas	99%	-	-
E949	Hydrogen (HYDROGEN)	propellant, packaging gas	99,9%	-	-
E950	Acesulfame potassium (ACESULFAME POTASSIUM)	sweetener	Not less than 99,0% and not more than 101,0% on the dried basis	-	1
E951	Aspartame (ASPARTAME)	sweetener, flavour enhancer	Not less than 98% and not more than 102% on the dried basis	-	1

E952	Cyclamic acid and its sodium and calcium salts (CYCLAMIC ACID and Na, Ca salts)	sweetener	Cyclamic acid content, not less than 98% and not more than 102% expressed as anhydrous C 6 H 13 NO 3 S	3	1
	952(ii) CALCIUM CYCLAMATE		Not less than 98,0% and not more than 101,0% on the anhydrous basis	-	1
	952(iv) SODIUM CYCLAMATE		Not less than 98,0% and not more than 101,0% on the dried basis	-	1
E954	Saccharin (sodium, potassium, calcium salts) (SACCHARIN and Na, K, Ca salts)	sweetener			

	954(i) SACCHARIN		Not less than 99% and not more than 101,0% on the dried basis	-	1
	954(ii) CALCIUM SACCHARIN		99% after drying	-	1
	954(iii) POTASSIUM SACCHARIN		Not less than 99% and not more than 101% on the dried basis	-	1
	954(iv) SODIUM SACCHARIN		Not less than 99% and not more than 101% on the dried basis	-	1
E955	Sucralose (trichlorogalactosucrose) (SUCRALOSE (TRICHLOROGALACTO-SUCROSE))	sweetener	Not less than 98% and not more than 102% on the anhydrous basis	-	1

E957	Thaumatin (THAUMATIN)	sweetener, flavour enhancer	Not less than 15,1% nitrogen on the dried basis, equivalent to not less than 93% protein (N x 6,2)	-	3
				Microbiologica	
				Total aerobic microbial count, CFU/g, not more than	E
				1000	N p
E959	Neohesperidine dihydrochalcone (NEOHESPERIDINE DIHYDROCHALCONE)	sweetener	Neohesperidin content, expressed on a dry weight basis, not less than 96%	3	2

			weight).		
E961	Neotame (NEOTAME)	sweetener	97,0 % on the dried basis	-	1
E962	Aspartame-acesulfame salt (SALT OF ASPARTAME-ACESULFAME)	sweetener	63,0% to 66,0% aspartame (on the dried basis) and 34,0% to 37,0% acesulfame (acid form on the dried basis).	-	1
E965	Maltitol and maltitol syrup (MALTITOL AND MALTITOL SYRUP)	sweetener, stabiliser, emulsifier, carrier			
	965(i) MALTITOL		98.0%	-	1

	965(ii) MALTITOL SYRUP		Not less than 99,0% of total hydrogenated saccharides on the anhydrous basis and not less than 50,0% maltitol on the anhydrous basis	-	1
E966	Lactitol (LACTITOL)	sweetener, carrier	Not less than 95,0% and not more than 102,0%, on the anhydrous basis	-	1
E967	Xylitol (XYLITOL)	sweetener, humectant, stabiliser, emulsifier	Not less than 98,5% and not more than 101,0% on the anhydrous basis	-	1

E968	Erythritol (ERYTHRITOL)	sweetener, humectant, stabiliser	Erythritol content, not less than 99% (on a dry weight basis).		1
E999	Quillaia extracts (QUILLAIA EXTRACTS)	foaming agent		2	5
E1200	Polydextroses (POLYDEXTROSES)	stabiliser, thickener, humectant, carrier	90% polymer on the ash-free and anhydrous basis	-	0
E1201	Polyvinylpyrrolidone (POLYVINYLPYRROLIDONE)	thickener, stabiliser, carrier	not less than 11,5% and not more than 12,8% nitrogen (N) on the anhydrous basis	-	5

E1202	Polyvinylpolypyrrolidone (POLYVINYLPOLYPYRROLIDONE)	colour retention agent, stabiliser, carrier	not less than 11% and not more than 12,8% nitrogen (N) on the anhydrous basis	-	5
E1203	Polyvinyl alcohol (POLYVINYL ALCOHOL)	humectant, glazing agent		-	2
E1204	Pullulan (PULLULAN)	glazing agent, thickener	90% glucan on the dried basis	-	1
				Microbiologica	
				Coliform bacteria (coliforms), in 25 g	S i
				Not permitted	N p -

				arsenic	
E1400	Dextrins, roasted starch, white and yellow (DEXTRINS, ROASTED STARCH WHITE AND YELLOW)	stabiliser, thickener		-	
E1401	Acid-treated starch (ACID-TREATED STARCH)	stabiliser, thickener		-	
E1402	Alkaline-treated starch (ALKALINE TREATED STARCH)	stabiliser, thickener		-	
E1403	Bleached starch (BLEACHED STARCH)	stabiliser, thickener		-	
E1404	Oxidised starch (OXIDIZED STARCH)	emulsifier, thickener, carrier		1	
E1405	Enzyme-treated starch (STARCHES ENZIME-TREATED)	thickener		-	
E1410	Monostarch phosphate (MONOSTARCH PHOSPHATE)	stabiliser, thickener, carrier		1	

E1412	Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorus oxychloride (DISTARCH PHOSPHATE ESTERIFIED WITH SODIUM TRIMETASPHOSPHATE; ESTERIFIED WITH PHOSPHORUS OXYCHLORIDE)	stabiliser, thickener, carrier	1	2
E1413	Phosphated distarch phosphate, "cross-linked" (PHOSPHATED DISTARCH PHOSPHATE)	stabiliser, thickener, carrier	1	2
E1414	Acetylated distarch phosphate, "cross-linked" (ACETYLATED DISTARCH PHOSPHATE)	emulsifier, thickener, carrier	1	-
E1420	Starch acetate esterified with acetic anhydride (STARCH ACETATE ESTERIFIED WITH ACETIC ANHYDRIDE)	stabiliser, thickener	1	2

E1422	Distarch adipate, acetylated (ACETYLATED DISTARCH ADIPATE)	stabiliser, thickener, carrier	1	2
E1440	Hydroxypropyl starch (HYDROXYPROPYL STARCH)	emulsifier, thickener, carrier	1	2
E1442	Hydroxypropyl distarch phosphate, "cross-linked" (HYDROXYPROPYL DISTARCH PHOSPHATE)	stabiliser, thickener, carrier	1	2
E1450	Starch sodium octenyl succinate (STARCH SODIUM OCTENYL SUCCINATE)	stabiliser, thickener, emulsifier, carrier	1	2
E1451	Acetylated oxidised starch (ACETILATED OXYDISED STARCH)	emulsifier, thickener	1	2
E1452	Starch aluminium octenyl succinate (STARCH ALUMINIUM OCTENYL SUCCINATE)	stabiliser, glazing agent	1	2

E1503	Castor oil (CASTOR OIL)	glazing agent, anti-caking agent, bulking agent	99,00%	3	5

E1505	Triethyl citrate (TRIETHYL CITRATE)	foaming agent, carrier	Triethyl citrate content, not less than 99%	3	2			
E1517	Diacetin (glyceryl diacetate) – DIACETIN (GLYCERYL DIACETAT)	humectant, carrier	94,00%	3	5	-	-	-
E1518	Triacetin (TRIACETIN)	humectant, carrier	98,00%	3	5	-	-	-
E1519	Benzyl alcohol (BENZYL ALCOHOL)	carrier	98,00%	-	5	-	-	-
E1520	Propylene glycol (PROPYLENE GLYCOL)	humectant, carrier	99,5 % on the anhydrous basis	-	5	-	-	-
E1521	Polyethylene glycol (POLYETHYLENE GLYCOL)	glazing agent, stabiliser, carrier		-	1	-	-	-

	foaming agent		

"Table 2

Safety requirements and purity criteria for food additive E120 Carmines

E number	E120
Name of the additive	Carmines (CARMINES)
Technological functions	Colour
Definition	Carminic acid is obtained from aqueous, aqueous-alcoholic or alcoholic extracts of cochineal, which consists of the dried bodies of the female insect Dactylopius Coccus Costa. Carmines are aluminium lakes of carminic acid in which aluminium and carminic acid are thought to be present in a molar ratio of 1:2. The colouring matter is carminic acid. Its aminated form, 4-aminocarminic acid, may be present as an impurity. In commercial products, the colouring matter may be present as salts with ammonium, calcium, potassium or sodium cations, singly or in combination, and these cations may also be present in excess. Commercial products may also contain proteinaceous material derived from the insect bodies

Chemical formula and molecular weight	C22H20O13 – 492,39 (carminic acid)
Chemical name	Carminic acid: 7-b-D-glucopyranosyl-3,5,6,8-tetrahydroxy-1-methyl-9,10-dioxoanthracene-2- carboxylic acid. Carmine is the hydrated aluminium chelate of carminic acid
Assay	Carminic acid, %, – not less than 90; in chelates (carmines), %, – not less than 50
Description	Red or dark red substance, friable solid or powder. Cochineal extract is generally a dark red liquid, but it may also be dried and supplied as a powder

Identification (spectrophotometry)	Carminic acid Absorption maxima: in aqueous ammonia solution – approximately 518 nm; in dilute hydrochloric acid – approximately 494 nm. Specific absorbance in dilute hydrochloric acid – $E^{1\%}_{1cm}$ = 139 at a wavelength of approximately 494 nm. 4-Aminocarminic acid Absorption maxima: in aqueous ammonia solution – approximately 535 nm; in dilute hydrochloric acid – approximately 530 nm.
	Specific absorbance in aqueous ammonia solution at pH 9,5 – $E^{1\%}_{1cm}$ = 260 at a wavelength of approximately 535 nm. In the commercial product, carminic acid can be separated from its amine by high-performance liquid chromatography (HPLC)

Purity criteria and safety parameters	Mass fraction, %, not more than: total ash: carminic acid – 5, carmine – 12; protein (N x 6,25): carminic acid – 2,2; carmine – 25; 4-aminocarminic acid: 3 (relative to carminic acid); matter insoluble in dilute ammonia solution: carmines – 1. Residual solvents, mg/kg, not more than: methanol – 50, ethanol – 150. Toxic elements, mg/kg, not more than: lead – 1,5; arsenic – 1; cadmium – 0,1; mercury – 0,5. Microbiological safety: Pathogenic microorganisms, including Salmonella, in 10 g – absent. May be used in the form of aluminium lakes

Table 3

Safety requirements and purity criteria for food additive E160a (i) Beta-carotene

E number	E160a
Name of the additive	(i) Beta-carotene (BETA-CAROTENE)
Technological functions	Colour
Definition	These specifications apply predominantly to all-trans isomers of beta-carotene and to certain other carotenoids. Dissolved and stabilised preparations may have different trans/cis isomer ratios
Chemical formula and molecular weight	C40H56 – 536,88
Chemical name	Beta-carotene
Assay	Total colouring matters (expressed as beta-carotene), %, – not less than 96. Specific absorbance in cyclohexane – $E^{1\%}$1cm = 2500 at a wavelength of 440 – 457 nm
Description	Red to brownish-red crystals or crystalline powder

Identification	Spectrophotometry in cyclohexane – absorption maximum at a wavelength of 453 – 456 nm
Purity criteria and safety parameters	Sulphated ash, %, not more than – 0,1. Subsidiary colouring matters (carotenoids other than beta-carotene), % of total colouring matters, not more than – 3,0. Toxic elements, mg/kg, not more than: lead – 2

Table 4

Safety requirements and purity criteria for food additive E160a (ii) Plant carotenes

E number	E160a
Name of the additive	(ii) Plant carotenes (PLANT CAROTENES)
Technological functions	Colour
Definition	Plant carotenes are obtained by solvent extraction of various species of edible plants, carrots, vegetable oils, grass (cereals), lucerne and nettle. The main colouring matter consists of carotenoids, of which beta-carotene accounts for the major part. Alpha-carotene, gamma-carotene and other pigments may be present. In addition to the colour pigments, oils, fats and waxes from the source material may be present.
	Only the following solvents may be used for extraction: acetone, methyl ethyl ketone, methanol, ethanol, propan-2-ol, hexane, dichloromethane and carbon dioxide

Chemical formula and molecular weight	C40H56 – 536,88
Chemical name	Beta-carotene (main colouring component)
Assay	Carotene content (expressed as beta-carotene), %, – not less than 5, for products obtained by extraction from vegetable oils, %, – not less than 0,2 (in edible fats). Specific absorbance in cyclohexane at pH 7,0 – $E^{1\%}$ = 2500 at a wavelength of 440 – 457 nm 1cm
Description	Red-brown to brown or orange to dark orange liquid or solid
Identification	Spectrophotometry in cyclohexane – absorption maxima at wavelengths of 440 – 457 nm and 470 – 486 nm

Purity criteria and safety parameters	Residual solvents, mg/kg, not more than: acetone, methyl ethyl ketone, methanol, propan-2-ol, hexane, ethanol (singly or in combination) – 50; dichloromethane – 10. Toxic elements, mg/kg, not more than: lead – 2

Table 5

Safety requirements and purity criteria for food additive E160a (iii) Beta-carotene from Blakeslea trispora

E number	E160a
Name of the additive	(iii) Beta-carotene from Blakeslea trispora (BETA-CAROTENE FROM Blakeslea trispora)
Technological functions	Colour
Definition	Obtained by a fermentation process using a mixed culture of the two mating types (+) and (-) of strains of the fungus Blakeslea trispora. Beta-carotene is extracted from the biomass with ethyl acetate or isobutyl acetate, followed by propan-2-ol, and is crystallised. The crystallised product consists mainly of trans-beta-carotene. Owing to the natural fermentation process, approximately 3 % of the product consists of mixed carotenoids that are specific to this product
Chemical formula and molecular weight	C40H56 – 536,88
Chemical name	Beta-carotene

Assay	Total colouring matters (expressed as beta-carotene), %, – not less than 96. Specific absorbance in cyclohexane at pH 7,0 – $E^{1\%}$ = 2500 at a wavelength of 440 – 457 nm 1cm
Description	Red, red-brown or purple-violet crystals or crystalline powder (the colour varies depending on the solvent used and the crystallisation conditions)
Identification	Spectrophotometry in cyclohexane – absorption maximum at a wavelength of 453 – 456 nm

Purity criteria and safety parameters	Residual solvents, %, not more than: ethyl acetate, ethanol (singly or in combination) – 0,8; isobutyl acetate – 1,0; propan-2-ol – 0,1. Sulphated ash, %, not more than – 0,2. Subsidiary colouring matters (carotenoids other than beta-carotene), of total colouring matters, %, not more than – 3,0. Toxic elements, mg/kg, not more than: lead – 2. Microbiological indicators: pathogenic microorganisms, including Salmonella – not permitted in 25 g; E. coli – not permitted in 5 g; moulds, CFU/g, not more than – 100;
	yeasts, CFU/g, not more than – 100; Blakeslea trispora – viable cells in 1 g – not detected

Table 6

Safety requirements and purity criteria for food additive E160a (iv) Algal carotenes

E number	E160a
Name of the additive	(iv) Algal carotenes (ALGAL CAROTENES)
Technological functions	Colour
Definition	A mixture of carotenes may also be obtained from algae of the species Dunaliella salina. Beta-carotene is extracted using an essential oil. The preparation is a 20 – 30 % suspension in edible oil. The ratio of trans- to cis-isomers is in the range from 50/50 to 71/29. The main colouring matter consists of carotenoids, of which beta-carotene accounts for the major part. Alpha-carotene, lutein, zeaxanthin and beta-cryptoxanthin may also be present. Besides the colour pigments, this substance may contain oils, fats and waxes from the source material
Chemical formula and molecular weight	C40H56 – 536,88

Chemical name	Beta-carotene (main colouring component)
Assay	Carotene content (expressed as beta-carotene), %, – not less than 20. Specific absorbance in cyclohexane at pH 7,0 – $E^{1\%}$ = 2500 at a wavelength of 440 – 457 nm 1cm
Description	Liquid or solid substance, suspension, dispersion or powder, red-brown to brown or orange to dark orange in colour
Identification	Spectrophotometry in cyclohexane – absorption maxima at wavelengths of 440 – 457 nm and 474 – 486 nm
Purity criteria and safety parameters	Natural tocopherols in edible oil, %, – not more than 0,3. Toxic elements, mg/kg, not more than: lead – 2

Table 7

Safety requirements and purity criteria for food additive E243 Ethyl lauroyl arginate

E number	E243
Name of the additive	Ethyl lauroyl arginate (ETHYL LAUROYL ARGINATE)
Technological functions	Preservative
Definition	Ethyl lauroyl arginate is synthesised by esterification of arginine with ethanol, followed by reaction of the ester with lauroyl chloride in an aqueous medium at a controlled temperature of 10 to 15°C and at pH = 6,7-6,9. The resulting ethyl acetate is recovered as the hydrochloride salt, which is filtered and dried
Chemical formula and molecular weight	C20H41N4O3Cl – 421,02
Chemical name	Ethyl-Na-dodecanoyl-L-arginate HCl
Assay	Content, % – 85-95

Description	White powder
Identification	Freely soluble in water, ethanol, propylene glycol and glycerol
Purity criteria and safety parameters	Na-Lauroyl-L-arginine – not more than 3 %. Lauric acid – not more than 5 %. Ethyl laurate – not more than 3 %. L-arginine HCl – not more than 1 %. Ethyl hydrate 2HCl – not more than 1 %. Toxic elements, mg/kg, not more than: lead – 1; arsenic – 3; cadmium – 1; mercury – 1

Table 8

Safety requirements and purity criteria for food additive E423 Octenyl succinic acid modified gum arabic

E number	E423
Name of the additive	Octenyl succinic acid modified gum arabic (OCTENIL SUCCINIC ACID MODIFIED GUM ARABIC)
Technological functions	Thickener, stabiliser, carrier
Definition	Octenyl succinic acid modified gum arabic is obtained by esterification of gum arabic in an aqueous solution containing not more than 3 % octenyl succinic acid anhydride, followed by spray drying
Molecular weight	Fraction (i): 3,105 g/mol. Fraction (ii) 1,106 g/mol
Description	Free-flowing white to light brown powder

Identification	Viscosity of a 5 % solution at 25 °C – not more than 30 mPa.s. Precipitation test – forms a flocculent precipitate with lead subacetate (basic lead acetate) solution (TS). Freely soluble in water; insoluble in ethanol. pH of a 5 % aqueous solution – 3,5-6,5
Purity criteria and safety parameters	Loss on drying – not more than 15 % (105 °C, 5 hours). Degree of esterification – not more than 0,6 % Total ash – not more than 10 % (530 °C). Acid-insoluble ash – not more than 0,5 %.
	Water-insoluble matter – not more than 1,0 %. Test for starch or dextrin – a 1:50 solution of the sample in water is brought to the boil and approximately 0,1 ml of iodine TS is added. No bluish or reddish colour should be produced. Test for tannin-bearing gums – approximately 0,1 ml of ferric chloride TS is added to 10 ml of a 1:50 solution of the sample in water. No blackish colour or blackish precipitate should be formed. Residual octenyl succinic acid – not more than 0,3 %. Toxic elements, mg/kg, not more than: lead – 2. Microbiological safety: Salmonella in 25 g – not permitted; E. coli in 1 g – not permitted

Table 9

Safety requirements and purity criteria for food additive E953 Isomalt, hydrogenated isomaltulose

E number	E953
Name of the additive	Isomalt, hydrogenated isomaltulose (ISOMALT, HYDROGENATED ISOMALTULOSE)
Technological functions	Sweetener, anti-caking agent, bulking agent, carrier, glazing agent
Definition	Obtained by enzymatic conversion of sucrose using immobilised cells of Protaminobacterrubrum, followed by catalytic hydrogenation

Chemical name	A mixture of hydrogenated mono- and disaccharides, the main components of which are the disaccharides 6-O-a-D-glucopyranosyl-D-sorbitol (1,6-GPS) and 1-O-a-D-glucopyranosyl-D-mannitol dihydrate (1,1-GPM)
Assay	Contains (on the anhydrous basis), % – not less than 98,0 of hydrogenated mono- and disaccharides and not less than 86,0 of the mixture of 6-O-a-D-glucopyranosyl-D-sorbitol and 1-O-a-D-glucopyranosyl-D-mannitol dihydrate
Description	Odourless, white, slightly hygroscopic crystalline mass
Identification	Solubility: soluble in water, very slightly soluble in ethanol. HPLC test (high-performance liquid chromatography): the two main peaks in the chromatogram of the test solution should be similar in retention time to the two main peaks in the chromatogram of the isomalt reference solution

Purity criteria and safety parameters	Water content (Karl Fischer method), %, – not more than 7. Sulphated ash (on the dried basis), %, – not more than 0,05. D-mannitol, %, not more than – 3. D-sorbitol, %, not more than – 6. Reducing sugars (dry matter, expressed as glucose), %, – not more than 0,3. Toxic elements, mg/kg, not more than: nickel – 2 (on the dried basis); arsenic – 3 (on the dried basis); lead – 1 (on the dried basis)

Table 10

Safety requirements and purity criteria for food additive E960 Steviol glycosides

E-number	E960
Name of the additive	Steviol glycosides (STEVIOL GLYCOSIDES)
Technological functions	Sweetener
Definition	The manufacturing process comprises two main stages: water extraction from the leaves of the Stevia Rebaudiana Bertoni plant and preliminary purification of the extract by ion-exchange chromatography to obtain a primary steviol glycoside extract; recrystallisation from methanol or aqueous ethanol of the steviol glycosides containing not less than 95 % of the 11 related steviol glycosides listed below, in any combination and ratio. The food additive steviol glycosides may contain traces of ion-exchange resins used in the manufacturing process. As a result of the industrial processing of plant raw materials, the food additive

	steviol glycosides may be found to contain an impurity of steviol glycoside derivatives that do not occur in the Stevia Rebaudiana Bertoni plant, in an amount of 0,10 to 0,37 % by mass
Chemical formula and molecular weight	Name of Chemical Conversion factor steviol glycosides formula to steviol equivalents
	Steviol C20 H30 O3 1,00 Steviolbioside C32 H50 O13 0,50 Rubusoside C32 H50 O13 0,50 Dulcoside A C38 H60 O17 0,40 Stevioside C38 H60 O18 0,40 Rebaudioside A C44 H70 O23 0,33 Rebaudioside B C38 H60 O18 0,40 Rebaudioside C C44 H70 O22 0,34 Rebaudioside D C50 H80 O28 0,29 Rebaudioside E C44 H70 O23 0,33 Rebaudioside F C43 H68 O22 0,34 Rebaudioside M C56 H90 O33 0,25

Chemical name	Steviolbioside: 13-[(2-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid; Rubusoside: 13-b-D-glucopyranosyloxykaur-16-en-18-oic acid, b-D-glucopyranosyl ester; Dulcoside A: 13-[(2-O-a-L-rhamnopyranosyl-b-D-glucopyranosyl) oxy]kaur-16-en-18-oic acid, b-D-glucopyranosyl ester; Stevioside: 13-[(2-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, b-D-glucopyranosyl ester; Rebaudioside A: 13-[(2-O-b-D-glucopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en- 18-oic acid, b-D-glucopyranosyl ester; Rebaudioside B: 13-[(2-O-b-D-glucopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en- 18-oic acid; Rebaudioside C: 13-[(2-O-a-L-rhamnopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en- 18-oic acid, b-D-glucopyranosyl ester; Rebaudioside D: 13-[(2-O-b-D-glucopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en-

	18-oic acid, 2-O-b-D-glucopyranosyl-b-D-glucopyranosyl ester; Rebaudioside E: 13-[(2-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-O-b-D-glucopyranosyl-b-D-glucopyranosyl ester; Rebaudioside F: 13[(2-O-b-D-xylofuranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16- en-18-oic acid, b-D-glucopyranosyl ester; Rebaudioside M: 13-[(2-O-b-D-glucopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl)oxy]kaur-16-en-18-oic acid, 2-O-b-D-glucopyranosyl-3-O-b-D-glucopyranosyl-b-D-glucopyranosyl ester
Assay	Contains (on the dried basis), %, – not less than 95 (steviolbioside, stevioside, rubusoside, dulcoside A and rebaudiosides A, B, C, D, E, F and M) singly or in any combination and ratio, expressed as steviol equivalents
Description	White to yellowish powder. Approximately 200 – 350 times sweeter than sucrose (at an equivalence of solubility relative to sucrose – 5 %)
Identification	Solubility in water: freely soluble to slightly soluble. pH (1 in 100 solution) – between 4,5 and 7,0

Purity criteria and safety parameters	Total ash, %, – not more than 1. Loss on drying (105 °C, 2 h), %, – not more than 6. Residual solvents, mg/kg, not more than: 200 – methanol, 5000 – ethanol. Toxic elements, mg/kg, not more than: arsenic – 1; lead – 1

Table 11

Safety requirements and purity criteria for food additive E1205 Basic methacrylate copolymer

E-number	E1205
Name of the additive	Basic methacrylate copolymer (BASIC METHACRYLATE COPOLYMER)

Technological functions	Glazing agent
Definition	Obtained by thermally controlled polymerisation of the monomers methyl [methacrylate], butyl methacrylate and dimethylaminoethyl methacrylate dissolved in propan-2-ol, by means of free-radical donors of an initiator system. An alkyl mercaptan is used as a chain-modifying agent. The solid polymer is ground (first grinding stage), extruded and granulated under vacuum to remove residual volatile components. The resulting granules are either used commercially or subjected to a second grinding stage (micronisation)
Chemical formula and molecular weight	Poly[(CH2:C(CH3)CO2(CH2)2N(CH3)2)-co-(CH2:C(CH3)CO2CH3)-co-(CH2:C(CH3)CO2(CH2)3CH3)] Molecular weight: approximately 47 000 g/mol (the average molecular weight is estimated by gel permeation chromatography)
Chemical name	Poly (butyl methacrylate-co-(2-dimethylaminoethyl) methacrylate-co-methyl methacrylate) 1:2:1
Assay	Contains (dry matter), % – from 20,8 to 25,5 dimethylaminoethyl (DMAE) (potentiometric titration according to Ph. Eur. 2.2.20)

Description	Colourless to yellow granules or white powder. Particle size of the powder (forms a film when used), μm: < 50 (more than 50 %) and < 0,1 (from 5,1 to 5,5 %)
Identification	Infrared absorption spectrum – must be identified. Viscosity (12,5 % solution in 60:40 (by mass) propan-2-ol in acetone), mPa·s – from 3 to 6. Refractive index: $[n]^{20}$ – from 1,380 to 1,385. D Solubility – 1 g dissolves in 7 g of methanol, ethanol, propan-2-ol, dichloromethane, 1 N aqueous hydrochloric acid; insoluble in petroleum ether
Purity criteria and safety parameters	Loss on drying (105 °C, 3 h), %, – not more than 2,0. Alkali value (dry matter), mg KOH per 1 g – from 162 to 198. Sulphated ash, %, – not more than 0,1. Residual monomers, mg/kg, less than: 1 000 (butyl methacrylate), 1 000 (methyl methacrylate), 1 000 (dimethylaminoethyl methacrylate). Residual solvents, %, less than – 0,5 (propan-2-ol), 0,5 (butanol), 0,1 (methanol). Toxic elements, mg/kg, not more than:

	arsenic – 2; lead – 2; mercury – 2; copper – 10

Table 12

Safety requirements and purity criteria for food additive E1206 Neutral methacrylate copolymer

E-number	E1206
Name of the additive	Neutral methacrylate copolymer (NEUTRAL METHACRYLATE COPOLYMER)
Technological functions	Glazing agent

Definition	Neutral methacrylate copolymer is a fully polymerised copolymer of methyl methacrylate and ethyl acrylate. It is produced by an emulsion polymerisation process, through redox-initiated polymerisation of the monomers ethyl acrylate and methyl methacrylate using a free-radical donor redox initiator system, stabilised with polyethylene glycol monostearyl ether and vinyl acid hydroxide (sodium hydroxide). Residual monomers are removed by steam distillation
Chemical formula and molecular weight	Poly[(CH2:CHCO2CH2CH3)-co-(CH2:C(CH3)CO2CH3)]. Molecular weight: approximately 600 000 g/mol
Chemical name	Poly (ethyl acrylate-co-methyl methacrylate) 2:1
Assay	Contains (dry matter), % – from 28,5 to 31,5

Description	Milky-white emulsion (the commercial form is a 30 % dispersion of dry matter in water) of low viscosity with a faint characteristic odour
Identification	Infrared absorption spectrum – must be identified.
Purity criteria and safety parameters	Viscosity – max. 50 mPa s, 30 rpm / 20 °C (Brookfield viscometry). pH – 5,5 – 8,6. Relative density (at 20 ^{0}C) – 1,037 – 1,047. Solubility – the dispersion is miscible with water in any proportion. The polymer and the dispersion are freely soluble in acetone, ethanol and isopropyl alcohol. Insoluble when mixed with 1 N sodium hydroxide in a ratio of 1:2. Sulphated ash, %, – not more than 0,4. Residual monomers, mg/kg, not more than: total monomers (sum of methyl methacrylate and ethyl acrylate) – 100 (in the dispersion). Residual emulsifier – polyethylene glycol monostearyl ether (macrogol 20 stearyl ether) not more than 0,7 % in the dispersion Residual solvents, %, not more than (in the dispersion) – 0,5 (ethanol), 0,1 (methanol). Toxic elements, mg/kg, not more than: arsenic – 0,3 (in the emulsion); lead – 0,9 (in the emulsion); mercury – 0,03 (in the emulsion); cadmium – 0,3 (in the emulsion)

Table 13

Safety requirements and purity criteria for the food additive E1207 Anionic methacrylate copolymer

E number	E1207
Name of the additive	Anionic methacrylate copolymer (ANIONIC METHACRYLATE COPOLYMER)

Technological functions	Glazing agent
Definition	Anionic methacrylate copolymer is a fully polymerised copolymer of methacrylic acid, methyl methacrylate and methyl acrylate. It is produced in an aqueous medium by emulsion polymerisation of methyl methacrylate, methyl acrylate and methacrylic acid using a free-radical initiator, stabilised with sodium lauryl sulphate and polyoxyethylene sorbitan monooleate (polysorbate 80). Residual monomers are removed by steam distillation
Chemical formula and molecular weight	Poly[(CH2:CHCO2CH3)-co-(CH2:C(CH3)CO2CH3)-co-(CH2:C(CH3)COOH)] Molecular weight: approximately 280 000 g/mol
Chemical name	Poly (methyl acrylate-co-methyl methacrylate-co-methacrylic acid) 7:3:1
Assay	Contains (dry matter), % – from 28,5 to 31,5
Description	Milky-white dispersion (the commercial form is a 30 % dispersion of dry matter in water) of low viscosity with a faint characteristic odour

Identification	Infrared absorption spectrum – must be identified. Viscosity – max. 20 mPa s, 30 rpm / 20 °C (Brookfield viscometry). pH – 2,0 – 3,5. Relative density (at 20 ^{0}C) – 1,058 – 1,068. Solubility – the dispersion is miscible with water in any proportion The polymer and the dispersion are freely soluble in acetone, ethanol and isopropyl alcohol. Soluble when mixed with 1 N sodium hydroxide in a ratio of 1:2. Soluble above pH 7,0
Purity criteria and safety parameters	Acid value – 60 – 80 mgKOH/g of dried substance. Sulphated ash, %, – not more than 0,2 in the dispersion. Residual monomers, mg/kg, not more than: total monomers (sum of methacrylic acid, methyl methacrylate and methyl acrylate) – 100 (in the dispersion). Residual emulsifier – sodium lauryl sulphate not more than 0,3 % on the dry matter basis, polysorbate 80 not more than 1,2 % on the dry matter basis.

Residual solvents, %, not more than (in the dispersion) – 0,1 (methanol). Toxic elements, mg/kg, not more than:
arsenic – 0,3 (in the dispersion); lead – 0,9 (in the dispersion); mercury – 0,03 (in the dispersion); cadmium – 0,3 (in the dispersion)

Table 14

Safety requirements and purity criteria for the food additive E1209 Polyvinyl alcohol-polyethylene glycol graft copolymer

E number	E1209
Name of the additive	Polyvinyl alcohol-polyethylene glycol graft copolymer (POLYVINYL ALCOHOL-POLYETHYL ENEGLYCOL-GRAFT-CO-POLYMER)
Technological functions	Glazing agent
Definition	Polyvinyl alcohol-polyethylene glycol graft copolymer is a synthetic copolymer consisting of approximately 75 % PVA units and 25 % PEG units
Chemical formula and molecular weight	Average molecular weight from 40 000 to 50 000 g/mol
Chemical name	Polyvinyl alcohol-polyethylene glycol graft copolymer
Description	White to slightly yellowish powder

Identification	Solubility: freely soluble in water, dilute acids and dilute alkali hydroxide solutions; practically insoluble in ethanol, acetic acid, acetone and chloroform. pH = 5,0 – 8,0

Purity criteria and safety parameters	Ester value – from 10 to 75 mg/g KOH. Dynamic viscosity – from 50 to 250 mPa s. Loss on drying – not more than 5 %. Sulphated ash – not more than 2 %. Vinyl acetate – not more than 20 mg/kg. Acetic acid/total acetate – not more than 1,5 %. Ethylene glycol – not more than 50 mg/kg. Diethylene glycol – not more than 50 mg/kg. 1,4-dioxane – not more than 10 mg/kg. Ethylene oxide – not more than 0,2 mg/kg. Toxic elements, mg/kg, not more than: arsenic – 3; lead – 1; mercury – 1; cadmium – 1

Table 15

Safety requirements and purity criteria for the food additive Dihydroquercetin, taxifolin

E number	–
Name of the additive	Dihydroquercetin, taxifolin (DIHYDROQUERCETIN, TAXIFOLIN)
Technological functions	Antioxidant
Definition	Dihydroquercetin is obtained from the wood of Siberian larch (LarixsibiricaLedeb), Gmelin larch or Dahurian larch (Larixgmelini(Rupr) Rupr, synonym L. dahuricaTurcz)
Chemical formula and molecular weight	C15H12O7 304,25 amu
Chemical name	3, 3', 4', 5, 7 pentahydroxyflavanone
Assay	Dihydroquercetin in dry matter, %, – not less than 90,0

Description	Fine crystalline powder, white to cream or light yellow in colour, with a slightly bitter taste, odourless

Identification	Melting point – from 222 °C to 226 °C. Solubility: slightly soluble in water (solubility increases as the water temperature rises), soluble in ethanol and propylene glycol (propane-1,2-diol)
Purity criteria and safety parameters	Mass fraction of dry matter, %, not less than – 93,0. Mass fraction of the 2R3R isomer of dihydroquercetin in dry dihydroquercetin, %, – not less than 95,0. Mass fraction of related bioflavonoid compounds in dry matter, %, – not more than 8,5. Foreign matter, including resins, in dry matter, %, – not more than 1,5. Toxic elements, mg/kg, not more than: lead – 5,0; cadmium – 1,0; arsenic – 3,0; mercury – 1,0. Microbiological safety: TCMAFAnM, CFU/g, not more than $5x10^4$; coliform bacteria not permitted in 0,1 g; E. coli not permitted in 1 g; pathogenic microorganisms, including Salmonella, not permitted in 10 g; yeasts and moulds combined, CFU/g, not more than 100

Table 16

Safety requirements and purity criteria for the food additive Quercetin

E number	–
Name of the additive	Quercetin (QUERCETIN)
Technological functions	Antioxidant
Definition	A flavonol obtained from natural raw materials by hydrolysis
Chemical formula and molecular weight	C15H10O7 – 302,236 g/mol
Chemical name	3, 3', 4', 5, 7 pentahydroxyflavone
Description	Yellow crystals

Identification	Melting point – 316 °C. Solubility: slightly soluble in water, alcohols and ethers; readily soluble in acetic acid and alkalis
Purity criteria and safety parameters	Toxic elements, mg/kg, not more than: lead – 5,0; cadmium – 1,0; arsenic – 3,0; mercury – 1,0. Microbiological safety: TCMAFAnM, CFU/g, not more than $5x10^4$; coliform bacteria not permitted in 0,1 g; E. coli not permitted in 1 g; pathogenic microorganisms, including Salmonella, not permitted in 10 g; yeasts and moulds combined, CFU/g, not more than 100

Table 17

Safety requirements and purity criteria for the food additive Liquorice root extract

E number	–
Name of the additive	Liquorice root extract (GLYCYRRHIZA SP. EXTRACT)

Technological functions	Stabiliser, foaming agent
Definition	Liquorice root extract is produced from roots and rhizomes of Glycyrrhiza glabra and Glycyrrhiza uralensis, not peeled of the outer cork layer, by evaporation to a thick homogeneous mass (thick extract) or to a solid state
Description	The thick extract is dark brown in colour, free of lumps and foreign inclusions. Bars, segments or discs are dark brown to black in colour. Odour faint, characteristic of this type of food product. Taste cloyingly sweet, slightly irritating
Purity criteria and safety parameters	Mass fraction of glycyrrhizic acid, not less than: 18 % (thick extract); 25 % (solid extract); Mass fraction of total ash, not more than:

	9 % (thick extract); 12 % (solid extract); Moisture content, %: 32 – 38 % (thick extract), 10 – 16 % (solid extract); Mass fraction of water-insoluble substances, not less than: 2,5 % (thick extract); 8 % (solid extract); Toxic elements, mg/kg, not more than: lead – 5,0; cadmium – 1,0; arsenic – 3,0; mercury – 1,0. Microbiological safety: TCMAFAnM, CFU/g, not more than $5x10^4$; coliform bacteria not permitted in 0,1 g; E. coli not permitted in 1 g; pathogenic microorganisms, including Salmonella, not permitted in 10 g; yeasts and moulds combined, CFU/g, not more than 100
	Table 18 **Safety requirements and purity criteria for the food additive Soap root extract**

E number	–
Name of the additive	Soap root extract (ACANTOPHYLLUM SP. EXTRACT)
Technological functions	Stabiliser
Definition	Soap root extract is obtained by boiling soap root in a copper kettle with steam or coil heating
Description	Dark brown liquid with a slightly pungent taste
Purity criteria and safety parameters	Toxic elements, mg/kg, not more than: lead – 5,0;

cadmium – 1,0;
arsenic – 3,0;
mercury – 1,0.
Microbiological safety: TCMAFAnM, CFU/g, not more than 5x104;
coliform bacteria not permitted in 0,1 g; E. coli not permitted in 1 g;
pathogenic microorganisms, including Salmonella, not permitted in 10 g; yeasts and moulds combined, CFU/g, not more than 100

Table 19

Safety requirements and purity criteria for the food additive Sodium, potassium, calcium succinates

E-number	–
Name of the additive	Sodium, potassium, calcium succinates (SODIUM, POTASSIUM, CALCIUM SUCCINATES)
Technological functions	Acidity regulators
Definition	Obtained by the reaction of succinic acid with alkalis
Description	White odourless crystals with a salty taste
Identification	Sodium and potassium succinates are freely soluble in water; calcium succinate is sparingly soluble in water
Purity criteria and safety parameters	Toxic elements, mg/kg, not more than: lead – 2

Table 20

Safety requirements and purity criteria for the food additive Chitosan, chitosonium hydrochloride

E-number	–	
Name of the additive	Chitosan, chitosonium hydrochloride (CHITOZAN, CHITOZONIA HYDROCHLORIDE)	
Technological functions	Bulking agent, thickener, stabiliser	".
Definition	Naturally occurring polyaminosaccharide obtained from chitin	
Chemical formula and molecular weight	C56H103N9O39 – 1526,45	
Chemical name	b-(1,4)-2-amino-2-deoxy-D-glucose, or poly-D-glucosamine, or poly-N-acetyl-D-glucosamine	
Assay	Content in the absolutely dry sample, %, – not less than 99,9	
Description	White granules	
identification	Molecular weight, a.m.u. – 400000. Protein and fat content, %, – not more than, 0,01	

Purity criteria and safety parameters	Ash content, %,– not more than 0,1. Moisture content, %,– not more than 12. Toxic elements, mg/kg, not more than: lead – 5,0; cadmium – 1,0; arsenic – 3,0; mercury – 1,0. Microbiological safety: TCMAFAnM, CFU/g, not more than $5x10^4$; coliform bacteria: not permitted in 0,1 g; E. coli: not permitted in 1 g; pathogenic microorganisms, including Salmonella: not permitted in 10 g; yeasts and moulds, total, CFU/g, not more than – 100

Annex 29
to the Technical Regulation
"Safety Requirements for Food Additives, Flavourings and Processing Aids"
(TR CU 029/2012)

Hygienic standards for the use of food additives in food for infants and young children

Footnote. Annex 29 as amended by Decisions of the Council of the Eurasian Economic Commission of 18.09.2014 No. 69 (enters into force upon the expiry of 6 months from the date of its official publication); of 29.08.2023 No. 84 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

Table 1

Food additives for the production of breast milk substitutes

for healthy infants in the first year of life[1]

Food additive (E number)	Maximum level in the ready-to-use product
Acids, acidity regulators[2]	
Citric acid (E330), potassium citrate (E332), sodium citrate (E331) - singly or in combination, expressed as acid	2 g/l
L(+)-Lactic acid (E270)[3]	according to TD
Phosphoric acid (E338), potassium phosphate (E340), sodium phosphate (E339) - singly or in combination as added phosphates, expressed as P_2O_5	1 g/l
Antioxidants	
L-Ascorbyl palmitate (E304)	10 mg/l
Tocopherol-rich extract (E306), alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309) - singly or in combination	10 mg/l

Emulsifiers[4]	
Lecithins (E322)	1 g/l
Mono- and diglycerides of fatty acids (E471)	4 g/l
Citric acid esters of mono- and diglycerides of fatty acids (E472c):	
for powdered formulae	7,5 g/l
for liquid formulae containing partially hydrolysed	9 g/l
proteins, peptides or amino acids	
Sucrose esters of fatty acids (E473) for products containing hydrolysed proteins, peptides or amino acids	120 mg/l
Other food additives	
Guar gum (E412) for products containing hydrolysed proteins	1 g/l

Nitrogen (E941) Argon (E938) Helium (E939) Carbon dioxide (E290)	according to TD
Flavourings	
Vanillin for cereal-based and fruit-based foods[6]	according to TD

Note:

[1] - Food additives may enter baby food products during production as part of another product. The content of gum arabic (E414) in such products must not exceed 150 g/kg, and the content of amorphous silicon dioxide (E551) must not exceed 10 g/kg. Mannitol (E421) may enter baby food products as part of vitamin B12 when it is used as a carrier; the vitamin B12 content must not exceed 1 g/kg of mannitol. Sodium ascorbate (E301) may enter as part of the coatings of polyunsaturated fatty acid preparations.

The amount carried over from other products must not exceed 10 mg/kg for gum arabic (E414) and 75 mg/kg of the ready-to-use product for sodium ascorbate (E301).

Starch sodium octenyl succinate (E1450) may enter as part of vitamin preparations and polyunsaturated fatty acid preparations. Its content must not exceed: from vitamin preparations - 100 mg/kg of the ready-to-use product; from polyunsaturated fatty acid preparations - 1 g/kg of the ready-to-use product.

[2] - When the food additives potassium citrates (E332) and sodium citrates (E331) and potassium phosphates (E340) and sodium phosphates (E339),

which form physiologically active mineral ions, are used in the production of infant dairy products based on cow's milk proteins, the total amount of these minerals per 100 kcal of the product prepared (according to the instructions) must be: sodium - 20-60 mg, potassium - 60-145 mg, phosphorus - 25-90 mg.

[3] - L(+)-lactic acid (E270) obtained from non-pathogenic and non-toxigenic strains of microorganisms may be used for the manufacture of fermented milk products.

[4] - If more than one of the following substances is added to a product: lecithins (E322), mono- and diglycerides of fatty acids (E471), citric acid esters of mono- and diglycerides of fatty acids (E472c) and sucrose esters of fatty acids (E473), the maximum levels established for them in the products must be reduced proportionally. This means that the total mass (expressed as a percentage of the maximum levels of the individual emulsifiers) must not exceed 100 percent.

Table 2

Food additives for the production of follow-on formula for healthy children over six months

Food additive (E number)	Maximum level in the ready-to-use product
Acids, acidity regulators[2]	
Citric acid (E330), potassium citrate (E332), sodium citrate (E331) - singly or in combination, expressed as the acid	2 g/l
L(+)-Lactic acid (E270)[3]	According to TD
Phosphoric acid (E338), potassium phosphate (E340), sodium phosphate (E339) - singly or in combination as added phosphates, expressed as P_2O_5	1 g/l
Antioxidants	
L-Ascorbyl palmitate (E304)	10 mg/l

Tocopherol-rich extract (E306), alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309) - singly or in combination	10 mg/l
Emulsifiers[4]	
Lecithins (E322)	1 g/l
Mono- and diglycerides of fatty acids (E471)	4 g/l
Citric acid esters of mono- and diglycerides of fatty acids (E472c): for powdered formulae for liquid formulae containing partially hydrolysed proteins, peptides or amino acids	7,5 g/l 9 g/l
Sucrose esters of fatty acids (E473) for products containing hydrolysed proteins, peptides or amino acids	120 mg/l
Stabilisers[5]	
Guar gum (E412)	1 g/l

Locust bean gum (E410)	1 g/l
Carrageenan (E407)	0,3 g/l
Pectins (E440) for acidic complementary foods	5 g/l
Flavourings	
Natural flavourings	according to TD
Ethyl vanillin for cereal-based and fruit-based foods [6]	50 mg/kg
Vanilla extract for cereal-based and fruit-based foods	according to TD
Nitrogen (E941)	according to TD
Argon (E938)	
Helium (939)	
Carbon dioxide (E290)	

Note:

[1]- The carry-over of food additives into baby food products as part of another product is permitted during production. The content of gum arabic (E414) in such products must not exceed 150 g/kg, and the content of amorphous silicon dioxide (E551) must not exceed 10 g/kg. Carry-over of mannitol (E421) into baby food products as part of vitamin B12 is permitted where mannitol is used as a carrier; the content of vitamin B12 must not exceed 1 g/kg of mannitol. Carry-over of sodium ascorbate (E301) as part of the coatings of polyunsaturated fatty acid preparations is permitted. Carry-over from other products must not exceed 10 mg/kg for gum arabic (E414) and 75 mg/kg for sodium ascorbate (E301) in the ready-to-use product.

Carry-over of starch sodium octenyl succinate (E1450) as part of vitamin preparations and polyunsaturated fatty acid preparations is permitted. Its content must not exceed: from vitamin preparations - 100 mg/kg of the ready-to-use product; from polyunsaturated fatty acid preparations - 1 g/kg of the ready-to-use product.

[2] - Where the food additives potassium citrate (E332) and sodium citrate (E331) and potassium phosphate (E340) and sodium phosphate (E339), which form physiologically active mineral ions, are used in the production of dairy products for children based on cow's milk proteins, the total amount of these minerals per 100 kcal of the product prepared according to the instructions must be: sodium - 20-60 mg, potassium - 60-145 mg, phosphorus - 25-90 mg.

[3]- L(+)-lactic acid (E270) obtained from non-pathogenic and non-toxigenic strains of microorganisms may be used for the manufacture of fermented milk products.

[4]- Where more than one of the following substances is added to a product: lecithins (E322), mono- and diglycerides of fatty acids (E471), citric acid esters of mono- and diglycerides of fatty acids (E472c) and sucrose esters of fatty acids (E473), the maximum levels set for them in the products

must be reduced proportionally. This means that the total quantity (expressed as a percentage of the maximum levels of the individual emulsifiers) must be not more than 100 percent.

[5] - Where more than one of the following substances is added to a product: - carrageenan (E407), locust bean gum (E410) and guar gum (E412), the maximum levels set for them in the products must be reduced proportionally. This means that the total quantity (expressed as a percentage of the maximum levels of the individual stabilisers) must be not more than 100 percent.

[6] - Permitted for use for children over 4 months.

Table 3

Food additives for the production of complementary foods for healthy infants in the first year of life

and for the nutrition of young children aged 1 to 3 years[1]

Food additive	Product	Maximum level in ready-to-eat products
Potassium hydroxide (E525), calcium hydroxide (E526), sodium hydroxide (E524) – only for pH adjustment	Complementary foods	according to TD
L-Cysteine and its hydrochloride salts – sodium and potassium (E920)	Dry biscuits	1 g/kg
Ammonium carbonates (E503), potassium carbonates (E501), sodium carbonates (E500) – only as a raising agent	Complementary foods	according to TD
Calcium carbonate (E170) – only for pH adjustment	Complementary foods	according to TD
Citric acid (E330), potassium citrates (E332), calcium citrates (E333), sodium citrates (E331) – singly or in combination, only for pH adjustment	Complementary foods	according to TD
	Reduced-sugar fruit-based foods (E333 only)	according to TD

Lactic acid (E270), potassium lactate (E326), calcium lactate (E327), sodium lactate (E325) – singly or in combination, only for pH adjustment[2,3]	Complementary foods	according to TD
Hydrochloric acid (E507)	Complementary foods	according to TD
Acetic acid (E260), potassium acetate (E261), calcium acetate (E263), sodium acetate (E262) – singly or in combination, only for pH adjustment	Complementary foods	according to TD
Malic acid (E296) – only for pH adjustment[2]	Complementary foods	According to TD
o-Phosphoric acid (E338) – added phosphate expressed as P2O5, only for pH adjustment	Complementary foods	1 g/kg

Potassium phosphates (E340), calcium phosphates (E341), sodium phosphates (E339) – singly or in combination, as added phosphate expressed as P_2O_5	Cereal-based foods;	1 g/kg
	Fruit-based desserts (E341iii only)	1 g/kg
Disodium pyrophosphate (E450i)	Biscuits and rusks	500 mg/kg residual amount
L-ascorbic acid (E300), calcium L-ascorbate (E302), sodium L-ascorbate (E301), potassium L-ascorbate (E303) – singly or in combination expressed as ascorbic acid	Fruit- and vegetable-based products, except juice products from fruits and (or) vegetables	300 mg/kg
	Fat-containing cereal-based products, including biscuits and rusks	200 mg/kg

L-Ascorbyl palmitate (E304), tocopherol-rich extract (E306), alpha-tocopherol (E307), gamma-tocopherol (E308), delta-tocopherol (E309) – singly or in combination	Fat-containing cereal products, biscuits, rusks	100 mg/kg
Lecithins (E322)	Biscuits and rusks; cereal-based foods	10 g/kg
Mono- and diglycerides of fatty acids (E471), citric and fatty acid esters of glycerol (E472c), lactic and fatty acid esters of glycerol (472b) acetic and fatty acid esters of glycerol (E472a) – singly or in combination	Biscuits and rusks; cereal-based foods	5 g/kg
Alginic acid (E400), potassium alginate (E402), calcium alginate (E404) sodium alginate (E401) – singly or in combination	Desserts, puddings	500 mg/kg

Guar gum (E412), gum arabic (E414) locust bean gum (E410) xanthan gum (E415) pectins (E440) – singly or in combination	Complementary foods	10 g/kg
	Gluten-free cereal-based foods	20 g/kg
Amorphous silicon dioxide (E551)	Dry cereal products	2 g/kg
Tartaric acid (E334), potassium tartrate (E336), calcium tartrate (E354), sodium tartrate (E335) – singly or in combination[2]	Biscuits and rusks	500 mg/kg residual amount
Glucono-delta-lactone (E575)	Biscuits and rusks	500 mg/kg residual amount

Modified starches: acetylated distarch adipate (E1422), acetylated distarch phosphate (E1414), acetylated starch (E1420), acetylated oxidised starch (E1451), distarch phosphate (E1412), monostarch phosphate (E1410), oxidised starch (E 1404), phosphated distarch phosphate (E1413), starch sodium octenyl succinate (E1450) – singly or in combination	Complementary foods	50 g/kg
Nitrogen (E941) Argon (E938) Helium (939) Carbon dioxide (E290)	Complementary foods	according to TD

Note:

[1]- Food additives may be carried over into baby food products as part of another product used in their production. The content of gum arabic (E414) in such products shall not exceed 150 g/kg, and the content of amorphous silicon dioxide (E551) shall not exceed 10 g/kg. Mannitol

(E421) may be carried over into baby food products as part of vitamin B12 when used as a carrier; the vitamin B12 content shall not exceed 1 g/kg of mannitol. Sodium ascorbate (E301) may be carried over as part of the coatings of polyunsaturated fatty acid preparations.

Carry-over from other products shall not exceed: 10 mg/kg for gum arabic (E414) and 75 mg/kg of the ready-to-eat product for sodium ascorbate (E301).

Starch sodium octenyl succinate (E1450) may be carried over as part of vitamin preparations and polyunsaturated fatty acid preparations. Its content shall not exceed: 100 mg/kg of the ready-to-eat product from vitamin preparations; 1 g/kg of the ready-to-eat product from polyunsaturated fatty acid preparations.

[2]- Only the L(+)-forms of lactic (E270), tartaric (E334) and malic (E296) acids and their salts may be used for the manufacture of complementary foods.

[3]- L(+)-lactic acid (E270) obtained from non-pathogenic and non-toxigenic strains of microorganisms may be used for the manufacture of fermented milk products.

Table 4

Food additives for the production of specialised dietary products for children under 3 years[1,2]

Food additive	Product	Maximum level in ready-to-eat products
Sodium alginate (E401)	Specialised products with an adapted composition, required for metabolic disorders and for tube feeding, for infants over 4 months of age	1 g/l
Citric and fatty acid esters of glycerol (E472c)	Powdered dietary products for infants from birth	7,5 g/l
	Liquid dietary products for infants from birth	9 g/l
Guar gum (E412)	Products and liquid formulae containing hydrolysed proteins, peptides or amino acids, for infants from birth	10 g/l
Locust bean gum (E410)	Products for reducing gastro-oesophageal reflux, intended for infants from birth	10 g/l

Carboxymethyl cellulose sodium salt (E466)	Products for the dietary management of metabolic disorders in infants from birth	10 g/l
Starch octenyl succinate (E1450)	Infant formulae	20 g/l
Xanthan gum (E415)	Products based on peptides or amino acids for use in patients with damage to the gastrointestinal tract or protein malabsorption, and for the dietary management of metabolic disorders in infants from birth	1,2 g/l
Mono- and diglycerides of fatty acids (E471)	Products with a specially reduced protein content for infants from birth	5 g/l
Pectins (E440)	Products used in cases of gastrointestinal disorders	10 g/l
Propylene glycol	Special products,	200 mg/l

alginate (E405)	intended for children over 12 months of age with cow's milk intolerance and for the dietary management of inborn errors of metabolism	

Note:

[1] - Food additives may be carried over into baby food products as part of another product used in their production. The content of gum arabic (E414) in such products shall not exceed 150 g/kg, and the content of amorphous silicon dioxide (E551) shall not exceed 10 g/kg. Mannitol (E421) may be carried over into baby food products as part of vitamin B12 when used as a carrier solvent; the vitamin B12 content shall not exceed 1 g/kg of mannitol. Sodium ascorbate (E301) may be carried over as part of the coatings of polyunsaturated fatty acid preparations. Carry-over from other products shall not exceed 10 mg/kg for gum arabic and 75 mg/kg of the ready-to-eat product for sodium ascorbate (section 4.4).

Starch sodium octenyl succinate (E1450) may be carried over as part of vitamin preparations and polyunsaturated fatty acid preparations. Its content shall not exceed: 100 mg/kg of the ready-to-eat product from vitamin preparations; 1 g/kg of the ready-to-eat product from polyunsaturated fatty acid preparations".

[2]- In the manufacture of special dietary products for children under 3 years, the food additives specified in Tables 1, 2, 3 of this Annex may also be used.

ANNEX 30
to the Technical Regulation
"Safety Requirements for Food
Additives, Flavourings
and Processing
Aids"

Conversion factors for sorbates, benzoates and "parabens", sulphites, propionates, phosphates and sodium salts of dehydroacetic acid and ortho-phenylphenol

Footnote. The Technical Regulation is to be supplemented with Annex 30 in accordance with Decision of the Council of the Eurasian Economic Commission No. 84 of 29.08.2023 (enters into force upon the expiry of 180 calendar days from the date of its official publication).

E number	Name of the food additive	Conversion factor*
E200	Sorbic acid	1,000
E202	Potassium sorbate	1,340
E210	Benzoic acid	1,000
E211	Sodium benzoate	1,180
E212	Potassium benzoate	1,755
E213	Calcium benzoate	1,164
E214	para-Hydroxybenzoic acid ethyl ester	1,208
E215	para-Hydroxybenzoic acid ethyl ester, sodium salt	1,362
E218	para-Hydroxybenzoic acid methyl ester	1,305
E219	para-Hydroxybenzoic acid methyl ester, sodium salt	1,464
E220	Sulphur dioxide	1,00

E221	Sodium sulphite Sodium sulphite – 7H2O	1,97 3,94
E222	Sodium hydrogen sulphite	1,62
E223	Sodium metabisulphite	1,48
E224	Potassium metabisulphite	1,74
E225	Potassium sulphite	2,47
E226	Calcium sulphite	1,88
E227	Calcium hydrogen sulphite	1,58
E228	Potassium hydrogen sulphite	1,88
E231	ortho-Phenylphenol	1,00
E232	ortho-Phenylphenol, sodium salt	1,13
E265	Dehydroacetic acid	1,00
E266	Sodium dehydroacetate – H2O	1,24
E280	Propionic acid	1,00

E281	Sodium propionate	1,30
E282	Calcium propionate	1,26
E283	Potassium propionate	1,51
E338	Orthophosphoric acid	1,38
E339i	Sodium orthophosphate, 1-substituted	1,69
E339i	Sodium orthophosphate, 1-substituted – H2O Sodium orthophosphate, 1-substituted – 2H2O	1,94 2,20
E339ii	Sodium orthophosphate, 2-substituted Sodium orthophosphate, 2-substituted – 2H2O Sodium orthophosphate, 2-substituted – 7H2O Sodium orthophosphate, 2-substituted – 12H2O	2,00 2,51 3,78 5,05
E339iii	Sodium orthophosphate, 3-substituted Sodium orthophosphate, 3-substituted – H2O Sodium orthophosphate, 3-substituted – 12H2O	2,31 2,56 5,35
E340i	Potassium orthophosphate, 1-substituted	1,92
E340ii	Potassium orthophosphate, 2-substituted	2,45
E340iii	Potassium orthophosphate, 3-substituted	2,99

E341i	Calcium orthophosphate, 1-substituted	1,65
E341ii	Calcium orthophosphate, 2-substituted – 2H2O	2,43
E341iii	Sodium monohydrogen pyrophosphate – H2O	2,36
E451i	Calcium orthophosphate, 3-substituted – H2O	2,36
E450i	Sodium dihydrogen pyrophosphate	1,56
E450ii	Sodium pyrophosphate	1,87
E450iii	Sodium pyrophosphate – 10H2O	3,14
E450iv	Potassium dihydrogen pyrophosphate	1,79
E450v	Potassium pyrophosphate Potassium pyrophosphate – 3H2O	2,33 2,71
E450vi	Calcium pyrophosphate	1,79
E450vii	Calcium dihydrogen pyrophosphate	1,52
E451i	Sodium triphosphate, 5-substituted Sodium triphosphate, 5-substituted – 6H2O	1,73 2,24
E451ii	Potassium triphosphate, 5-substituted	2,10

E452i	Sodium polyphosphate	1,44
E452ii	Potassium polyphosphate	1,66
E452iii	Sodium calcium polyphosphate	1,56
E452iv	Calcium polyphosphates	1,67
E452v	Ammonium polyphosphates	1,37

* Quantity (g) of the compound corresponding to 1 g of the preservative (acid, oxide).

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