

Unofficial Translation

(Draft)

Notification of the Ministry of Public Health

(No. ...) B.E.

Issued by virtue of the Food Act B.E. 2522

Re: prescribing the principle, conditions, methods and proportion of food additives (No. 4)

Whereas it is expedient to amend the Notification of Ministry of Public Health on Food Additives to suit the current situation and to increase the efficiency of consumer protection.

By virtue of the first paragraph of Section 5, and Section 6 (1)(2)(4)(5)(6)(7)(9) and (10) issued under the Food Act, B.E. 2522 (1979), thus, the Minister of Public Health prescribes the Notification as follows:

Clause 1 - The Annex I and Annex II of the Notification of the Ministry of Public Health (No. 444) B.E. 2566 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.3), dated 14th November B.E. 2566 (2023), shall be repealed and replaced with the Annex I and Annex II of this Notification.

Clause 2 - Manufacturers or Importers of Foods for sale, which food additive contained in such food has been approved prior to this notification comes into force and the provisions of food additive is comply with the Notification of the Ministry of Public Health (No. 444) B.E. 2566 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.3), can sell the former products, but not exceed two years from the date of this notification come into force.

Clause 3 - This Notification shall come into force from the day following the date of its publication in the Government Gazette.

DRAFT FOOD ADDITIVE PROVISIONS

NOTE: Only the provisions are different from the Notification of the Ministry of Public Health (No. 444) B.E. 2566 Issued by virtue of the Food Act B.E. 2522 Re: prescribing the principle, conditions, methods and proportion of food additives (No.3)

Description:

Blue alphabet "xxxxx" appears in the document, it typically indicates a placeholder for new provisions or revised provisions.

Red alphabet and strikethrough "xxxxx" appear in the document, it typically indicates that the provisions are being revoked or removed from the current version of the provisions.

ACESULFAME POTASSIUM (แอสซัลเฟมโพแทสเซียม)				
INS: 950	Synonym: Acesulfame K	Functional Class: Flavour enhancer, Sweetener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	188,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	350	188,XS314R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	300	110	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	350	188,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	188,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	350	188,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	1000	144,188,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	300	110	2568
06.8.1	Soybean-based beverages	350		2568
12.2	Herbs, spices, seasonings, and condiments	2000	188,XS326, XS327,XS328	2566
11.6	Table-top sweeteners directly sold to consumers	GMP	188	2568

ACESULFAME POTASSIUM (แอซีสัลเฟมโพแทสเซียม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.2	Seasonings and condiments	2000	188	2568
12.7	Salads and sandwich spreads	350	166,188	2568
12.9.1	Fermented soybean paste	350		2568
13.3	Dietetic foods intended for special medical purposes	500	188,566	2568

ACETIC ACID, GLACIAL (กรดแอซิดิก)

INS: 260 Synonym: Acetic acid; Ethanoic acid Functional Class: Acidity regulator, Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	GMP	262,263,XS40R, XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	262,263,XS320	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

ACETIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเตอร์ของกลีเซอรอลของกรดแอซิดิกและกรดไขมัน)

INS: 472a Synonym: Acetic acid esters of
mono- and diglycerides;
Acetoglycerides; Acetylated
mono- and diglycerides Functional Class: Emulsifier, Sequestrant,
Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	5000	239 ,268,XS73	2568

ACETYLATED DISTARCH ADIPATE (แอซีทิลเลเทดไดสตาร์ชอะดิเพต)

INS: 1422 Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.2	Follow-up formulae	5000	72 ,150,285,292, 381,551	2568

ACETYLATED DISTARCH PHOSPHATE (แอซีทิลเลเทดไดสตาร์ชฟอสเฟต)

INS: 1414 Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	5000	72 ,150,284,292, 381,551	2568
13.1.2	Follow-up formulae	5000	72 ,150,285,292, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	5000	72 ,150,284,292, 381,551	2568

ACETYLATED OXIDIZED STARCH (แอซีทิลเลเทดออกซิไดซ์ดิสตาร์ช)

INS: 1451 Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use	Notes	Year
		Levels (mg/kg)		Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	50000	239 ,269,XS73	2568

ACID-TREATED STARCH (แอซิดทรีเทดสตาร์ช)

INS: 1401

Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ADVANTAME (แอดวานแทม)

INS: 969

Synonym: -

Functional Class: Sweetener, Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	6	381,TH1,XS243	2568
01.3.2	Beverage whiteners	60	201,XS250, XS252	2568
01.4.4	Cream analogues	10	48,168	2568
01.5.2	Milk and cream powder analogues	20	408,XS251	2568
01.6.1	Unripened cheese	10	201,XS251, XS262,XS273, XS275	2568
01.7	Dairy-based desserts	10	XS243	2568
02.4	Fat-based desserts	10		2568
04.1.2.1	Frozen fruit	20	358	2568
04.1.2.3	Fruit in vinegar, oil, or brine	3	144	2568
04.1.2.4	Canned or bottled fruit	10		2568
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	20		2568
04.1.2.11	Fruit fillings	10		2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	10	144,348,613	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	3	144	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	10	XS57	2568

ADVANTAME (แอดวานเทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	10	XS57,XS257R	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	10	XS38,XS57, XS259R,XS308R, XS321	2568
04.2.2.7	Fermented vegetable and seaweed products	25	144	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	10	144,345,613	2568
05.1.1	Cocoa mixes (powders), cocoa mass and cocoa cake	30	97,XS141	2568
05.1.2	Cocoa mixes (syrops)	10	97	2568
05.1.5	Imitation chocolate, chocolate substitute products	30		2568
06.5	Cereal and starch based desserts	10		2568
07.1	Bread and ordinary bakery wares and mixes	10		2568
07.2	Fine bakery wares and mixes	17	165	2568
09.2	Processed fish and fish products	3	144	2568
09.3	Semi-preserved fish and fish products	3	144,XS291	2568
09.4	Fully preserved, including canned fish and fish products	3	144	2568
11.4	Other sugars and syrups	30	258	2568
11.6	Table-top sweeteners directly sold to consumers	GMP		2568
12.2.2	Seasonings and condiments	20		2568
12.3	Vinegars	30	277	2568
12.4	Mustards	3.5		2568
12.6	Sauces and like products	3.5		2568
12.7	Salads and sandwich spreads	3.5	166	2568

ADVANTAME (แอดวานแทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.3	Dietetic foods intended for special medical purposes	10		2568
13.4	Dietetic formulae for slimming purposes and weight reduction	8		2568
13.5	Dietetic foods	10		2568
13.6	Food supplements	55		2568
14.1.3.1	Fruit nectar	6		2568
14.1.3.2	Vegetable nectar	6		2568
14.1.3.3	Concentrates for fruit nectar	6	127	2568
14.1.3.4	Concentrates for vegetable nectar	6	127	2568
14.2.7	Aromatized alcoholic beverages	6		2568
15.0	Ready-to-eat savouries	5		2568

AGAR (อะการ์)

INS: 406	Synonym: Agar-agar; Gelose; Japan agar; Bengal Isinglass; Ceylon Isinglass; Chinese Isinglass; Japanese Isinglass; Layor Carang	Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ALGINIC ACID (กรดแอลจิินิก)

INS: 400	Synonym: -	Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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ALGINIC ACID (กรดแอลจิินิก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

ALKALINE TREATED STARCH (แอลคาไลน์ทรีเทสตา์ช)

INS: 1402 Synonym: - Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ALLURA RED AC (แอลลูล่า เรด เอซี)

INS: 129 Synonym: CI Food Red 17; FD&C Red No.40; CI (1975) No.16035 Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.4	Fat-based desserts	150 (300)		2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	300	182, XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	300	XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	200	XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	200	92, XS57, XS308R	2568
07.1.2	Crackers, excluding sweet crackers	100 (300)		2568
12.5	Soups and broths	100 (300)	337	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

AMARANTH (อะมาแรนธ์)

INS: 123

ชื่ออื่น: -

หน้าที่: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
03.0	Edible ices	25		2568

AMMONIUM ALGINATE (แอมโมเนียมแอลจิเนต)

INS: 403

Synonym: Ammonium salt of alginic acid

Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

AMMONIUM CARBONATE (แอมโมเนียมคาร์บอเนต)

INS: 503(i)

Synonym: -

Functional Class: Acidity regulator, Raising agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239 ,248,XS73	2568

AMMONIUM CHLORIDE (แอมโมเนียมคลอไรด์)

INS: 510

Synonym: -

Functional Class: Flour treatment agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

AMMONIUM HYDROGEN CARBONATE (แอมโมเนียมไฮโดรเจนคาร์บอเนต)

INS: 503(ii) Synonym: Ammonium bicarbonate Functional Class: Acidity regulator, Raising agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239,248,XS73	2568

AMMONIUM HYDROXIDE (แอมโมเนียมไฮดรอกไซด์)INS: 527 Synonym: Ammonia solution; Strong
ammonia solution; Aqueous
ammonia Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

AMMONIUM SALTS OF PHOSPHATIDIC ACID (เกลือแอมโมเนียมของกรดฟอสฟาติดิก)INS: 442 Synonym: Ammonium phosphatides;
Emulsifier YN; Mixed
ammonium salts of
phosphorylated glycerides Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	5000	231,XS243	2568

ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีบิกซิน)INS: 160b(i) Synonym: Annatto B; Annatto E;
Orlean; Terre orellana; L.
Orange; CI (1975) 75120
(Natural Orange 4) Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมิลัดคำแสดที่มีบิกชิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	50	8,XS250,XS252	2568
01.4.4	Cream analogues	100	8	2568
01.5.2	Milk and cream powder analogues	100	8,XS251	2568
01.6.2.2	Rind of ripened cheese	100	8	2568
01.6.2.3	Cheese powder	50	8	2568
01.6.4.1	Plain processed cheese	60	8,145	2568
01.6.4.2	Flavoured processed cheese	15	8,239	2568
01.6.5	Cheese analogues	100	8	2568
01.7	Dairy-based desserts	100 (10)	8,113,146	2568
02.1.1	Butter oil, anhydrous milkfat, ghee	100 (10)	8,508,240	2568
02.1.2	Vegetable oils and fats	10	8,356, 508,XS33, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	100	8,215	2568
02.3	Fat emulsions mainly of type oil-in- water	25	8	2568
02.4	Fat-based desserts	15	8	2568
03.0	Edible ices	20 (10)	8	2568
07.1.2	Crackers, excluding sweet crackers	100	8	2568
07.1.4	Bread-type products	200	8	2568
07.1.5	Steamed breads and buns	200	8,201	2568
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	200	8	2568
07.2	Fine bakery wares and mixes	100	8	2568
12.2.2	Seasonings and condiments	600	8	2568
12.4	Mustards	100	8	2568
12.5	Soups and broths	50	8,501	2568
12.6.1	Emulsified sauces and dips	30	8,593	2568
12.6.2	Non-emulsified sauces	100	8,577	2568

ANNATTO EXTRACTS, BIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีบิกซิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.6.3	Mixes for sauces and gravies	100	8,127	2568
12.6.4	Clear sauces	400	8,XS302	2568
12.7	Salads and sandwich spreads	10	8	
13.3	Dietetic foods intended for special medical purposes	50	8,566	2568
15.1	Snacks - potato, cereal, flour or starch based	20	8,603	
15.2	Snacks - Processed nut or flavoured processed seed based	10	8	2568

ANNATTO EXTRACTS, NORBIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีนอร์บิกซิน)

INS: 160b(ii) Synonym: Annatto C; Annatto F;
Annatto G; Orlean; Terre
orellana; L. Orange; CI (1975)
75120 (Natural Orange 4)

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	10	52,84,127,185	2568
01.6.1	Unripened cheese	25	185,485,XS262	2568
			XS273	
01.6.2.2	Rind of ripened cheese	20 (50)	109,185	2568
01.6.2.3	Cheese powder	50	185	2568
01.6.4	Processed cheese	50	185	2561
01.6.4.1	Plain processed cheese	70	185	2568
01.6.4.2	Flavoured processed cheese	70	185	2568
01.6.5	Cheese analogues	50	185	2561
01.7	Dairy-based desserts	20 (10)	185,TH13,TH29	2568
02.3	Fat emulsions mainly of type oil-in- water	10	185	2568
02.4	Fat-based desserts	10	185	2568
03.0	Edible ices	20 (10)	185	2568
07.1.2	Crackers, excluding sweet crackers	10	185	2568

ANNATTO EXTRACTS, NORBIXIN-BASED (สารสกัดเมล็ดคำแสดที่มีนอร์บิกซิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1.4	Bread-type products	10	185	2568
07.1.5	Steamed breads and buns	10	185,201	2568
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	10	185	2568
07.2.1	Cakes, cookies and pies	10	185,405	2568
07.2.2	Other fine bakery products	10	185,449	2568
07.2.3	Mixes for fine bakery wares products of food categories 07.2.1-07.2.2	25	185,405	2568
12.2.2	Seasonings and condiments	30	185	2568
12.4	Mustards	30	185	2568
12.5	Soups and broths	10	185	2568
12.6.1	Emulsified sauces and dips	30	185,596	2568
12.6.2	Non-emulsified sauces	30	185,XS306	2568
12.6.3	Mixes for sauces and gravies	30	127,185	2568
12.6.4	Clear sauces	10	185,XS302	2568
13.3	Dietetic foods intended for special medical purposes	10	185,566	2568
15.1	Snacks - potato, cereal, flour or starch based	20	185,603	2568
15.2	Snacks - Processed nut or flavoured processed seed based	10	185	2568

ASCORBIC ACID, L- (กรดแอสคอร์บิก)

INS: 300	Synonym: Vitamin C, L-Ascorbic acid, Ascorbic acid	Functional Class: Acidity regulator, Antioxidant, Flour treatment agent , Sequestrant
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2559

ASCORBIC ACID, L- (กรดแอสคอร์บิก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	GMP	545,XS290	2568
01.5.2	Milk and cream powder analogues	GMP		2568
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	500	262,XS40R,XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	110 93	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.2	Follow-up formulae	50	72 ,242,315,381, 551,TH35	2568
14.2.3	Grape wines	GMP		2568

ASCORBYL ESTERS (กลุ่มแอสคอร์บิลเอสเทอร์)

INS: 304 Ascorbyl palmitate (แอสคอร์บิลแพลมิเตต) Functional Class: Antioxidant
 Synonym: Vitamin C palmitate; L-
 ascorbyl palmitate

INS: 305 Ascorbyl stearate (แอสคอร์บิลสเตียเรต) Functional Class: Antioxidant
 Synonym: Vitamin C stearate; L-
 ascorbyl stearate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	500	10,15,545,XS290	2568
01.7	Dairy-based desserts	500	2,10,15,XS243	2568
02.1.2	Vegetable oils and fats	500	10,15,356,XS33, XS325R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	80	10,15,613	2568
12.6.2	Non-emulsified sauces	500	10,15,XS306	2568

ASCORBYL ESTERS (กลุ่มแอสคอร์บิลเอสเทอร์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.1.1	Infant formulae	10	72 ,187,381,551, TH33	2568
13.1.2	Follow-up formulae	50	72 ,187,315, 381,551,TH35	2568
13.1.3	Formulae for special medical purposes for infants	10	72 ,187,381, 551,TH33	2568
13.3	Dietetic foods intended for special medical purposes	10	187,560	2568

ASPARTAME (แอสพาร์เทม)

INS: 951 Synonym: Aspartyl phenylalanine Functional Class: Flavour enhancer, Sweetener
methyl ester (APM)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	350	127,191,620, TH1	2568
01.6.1	Unripened cheese	1000	191 ,201,XS221, XS262,XS273, XS275	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	191,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1000	191,XS314R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	1000	144, 191 ,348,613	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	1000	191,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	191,XS57	2568

ASPARTAME (แอสพาร์เทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	1000	191,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	2500	144,191,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	1000	144, 191 ,345,613	2568
05.1.2	Cocoa mixes (syrops)	1000	97,191	2568
05.2.1	Hard candy	3000	148,191	2568
05.2.2	Soft candy and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	3000	148,191,XS309R	2568
11.6	Table-top sweeteners directly sold to consumers	ปริมาณที่เหมาะสม	191	2568
12.5	Soups and broths	1200	188 191,XS117	2568
12.7	Salads and sandwich spreads	350	166,191	2568
13.3	Dietetic foods intended for special medical purposes	1000	191,566	2568
14.1.3.4	Concentrates for vegetable nectar	600	127,191	2568
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	600	127,160,191, TH69	2568

ASPARTAME-ACESULFAME SALT (Saltแอสพาร์เทม-แอซีซัลเฟม)

INS: 962 Synonym: Aspartame-acesulfame Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	2000	113,201,XS250, XS252	2568
01.4.4	Cream analogues	1000	68,119	2568
01.5.2	Milk and cream powder analogues	1000	113,408,XS251	2568

ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอซีซัลเฟม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.1	Frozen fruit	500	113,358	2568
04.1.2.3	Fruit in vinegar, oil, or brine	200	113,144	2568
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	500	113,144	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	350	113,XS314R	2568
04.1.2.11	Fruit fillings	350	113	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	200	113,144,XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	350	113,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	119,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	350	113,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	1000	113,144	2568
05.1.1	Cocoa mixes (powders), cocoa mass and cocoa cake	350	97,113,XS141	2568
05.1.2	Cocoa mixes (syrops)	350	97,113	2568
05.2.1	Hard candy	500	113,156	2568
05.2.2	Soft candy and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	1000	113,157,XS309R	2568
05.2.3	Nougats and marzipans	1000	114	2568
06.5	Cereal and starch based desserts	350	113	2568

ASPARTAME-ACESULFAME SALT (เกลือแอสพาร์เทม-แอซีซัลเฟม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2	Processed fish and fish products	200	113,144,XS36, XS92,XS95, XS165,XS166, XS167,XS189, XS190,XS191, XS222,XS236, XS244,XS292, XS311,XS312, XS315	2568
09.3	Semi-preserved fish and fish products	200	113,144,XS291	2568
09.4	Fully preserved, including canned fish and fish products	200	113,144,XS3,XS37, XS70,XS90, XS94,XS119	2568
11.4	Other sugars and syrups	1000	113,159	2568
12.2.2	Seasonings and condiments	2000	119	2568
12.3	Vinegars	2000	113,277	2568
12.4	Mustards	350	119	2568
12.6	Sauces and like products	350	119	2568
12.7	Salads and sandwich spreads	350	119,166	2568
13.3	Dietetic foods intended for special medical purposes	500	113,566	2568
14.1.3.1	Fruit nectar	350	113	2568
14.1.3.2	Vegetable nectar	350	113	2568
14.1.3.3	Concentrates for fruit nectar	350	113,127	2568
14.1.3.4	Concentrates for vegetable nectar	350	113,127	2568
14.1.4	Water-based flavoured drinks	350(500)	119,127,TH3	2568
15.0	Ready-to-eat savouries	500	119,144	2568

AZODICARBONAMIDE (เอโซไดคาร์บอนาไมด์)

INS: 927a

Synonym: Azobisformamide;

Functional Class: Flour treatment agent

Azodicarboxylic acid diamide

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.2.1	Flours	45	467	2563

AZORUBINE (เอโซรูบิน)

INS: 122

Synonym: CI Food Red 3, Carmoisine,

Functional Class: Colour

CI (1975) No. 14720

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	150 (100)	3,201,XS221, XS262,XS273, XS275	2568
01.6.2.2	Rind of ripened cheese	100		2559
01.6.4.2	Flavoured processed cheese	10 (100)		2568
02.4	Fat-based desserts	150 (50)		2568
07.1.2	Crackers, excluding sweet crackers	50		2568
07.1.3	Other ordinary bakery products	50		2568
07.2	Fine bakery wares and mixes	100 (50)		2568
12.6	Sauces and like products	500 (50)	XS302,XS306	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568
13.6	Food supplements	300	533,539,597	2568

BEET RED (สีแดงหัวบีต)

INS: 162

Synonym: Beetroot Red

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	ปริมาณที่เหมาะสม	534 TH64	2568

BENZOATES (กลุ่มเบนโซเอต)

INS: 210 Benzoic acid (กรดเบนโซอิก) Functional Class: Preservative

Synonym: Benzenecarboxylic acid;

Phenylcarboxylic acid

INS: 211 Sodium benzoate (โซเดียมเบนโซเอต) Functional Class: Preservative

Synonym: Sodium salt of
benzenecarboxylic acid;

Sodium salt of
phenylcarboxylic acid

INS: 212 Potassium benzoate Functional Class: Preservative

(โพแทสเซียมเบนโซเอต)

Synonym: Potassium salt of
benzenecarboxylic acid;

Potassium salt of
phenylcarboxylic acid

INS: 213 Calcium benzoate (แคลเซียมเบนโซเอต) Functional Class: Preservative

Synonym: Monocalcium benzoate;

Calcium salt of
benzenecarboxylic acid;

Calcium salt of
phenylcarboxylic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	300	13,TH4,TH5,614	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	1000	13,529,XS253	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	13,568	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1000	13,XS314R	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	13,XS57	2568

BENZOATES (กลุ่มเบนโซเอต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	3000	13,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	1000	13,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	500	13,XS323R	2568
13.3	Dietetic foods intended for special medical purposes	1500	13,566	2568
14.1.4	Water-based flavoured drinks	200	13,127,301	2568

BENZOYL PEROXIDE (เบนโซอิลเพอร์ออกไซด์)

INS: 928 Synonym: Benzoyl superoxide;
Dibenzoyl peroxide Functional Class: Bleaching agent, Flour
treatment agent, Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	100	147,XS331	2568

BLEACHED STARCH (บลีเชดสตาร์ช)

INS: 1403 Synonym: - Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

BRILLIANT BLACK (BLACK PN) (บริลเลียนต์ แบลค)

INS: 151 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	150	3,201,XS221, XS262,XS273, XS275	2568
01.6.5	Cheese analogues	100	3	2568

BRILLIANT BLACK (BLACK PN) (บริลเลียนท์ แบลค)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	150		2568
02.4	Fat-based desserts	150		2568
03.0	Edible ices	100		2568
07.2	Fine bakery wares and mixes	200		2568
12.4	Mustards	300		2568
12.6	Sauces and like products	500	XS302, XS306	2568
15.1	Snacks - potato, cereal, flour or starch based	100		2568
15.2	Snacks - Processed nut or flavoured processed seed based	100		2568

BRILLIANT BLUE FCF (บริลเลียนท์ บลู เอฟซีเอฟ)

INS: 133 Synonym: CI Food Blue 2; FD&C Blue Functional Class: Colour
No.1; CI (1975) No. 42900

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.6	Fruit-based spreads for spread or raw materials	100	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	182, XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	500	XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	200	XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	100	92, XS57, XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	100	92, XS294	2568
07.1	Bread and ordinary bakery wares and mixes	100		2559

BRILLIANT BLUE FCF (บิลเลียนต์ บลู เอฟซีเอฟ)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1.1.1	Yeast-leavened breads and specialty breads	100		2568
07.1.1.2	Soda breads	100		2568
07.1.2	Crackers, excluding sweet crackers	100		2568
07.1.3	Other ordinary bakery products	100		2568
07.1.4	Bread-type products	100		2568
07.1.5	Steamed breads and buns	100	201	2568
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	100		2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

BROMELAIN (เอนไซม์โบรมีเลน)

INS: 1101(iii) Synonym: - Functional Class: Flavour enhancer, Flour treatment agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

BROWN HT (บราวน์ เอชที)

INS: 155 Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	150	3,201,XS221, XS262,XS273, XS275	2568
01.7	Dairy-based desserts	150		2568
02.4	Fat-based desserts	150		2568
07.2	Fine bakery wares and mixes	50		2568
12.4	Mustards	300		2568

BROWN HT (บราวน์ เอชที)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.5	Soups and broths	50		2568
12.6	Sauces and like products	500	577,XS302	2568
15.1	Snacks - potato, cereal, flour or starch based	200		2568
15.2	Snacks - Processed nut or flavoured processed seed based	100		2568

BUTYLATED HYDROXYANISOLE (บิวทิลไฮดรอกซีแอนนิโซล)

INS: 320

Synonym: BHA

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	100	15,196,546,XS290	2568
02.1.2	Vegetable oils and fats	175	15,130, 356,514,XS33, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	15,130,552,559	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	200	15,76,196,613	2568
12.6	Sauces and like products	200	15,130,XS302,574	2568

BUTYLATED HYDROXYTOLUENE (บิวทิลไฮดรอกซีโทลูอีน)

INS: 321

Synonym: BHT

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	200	15,196,XS207, XS290	2568

BUTYLATED HYDROXYTOLUENE (บิวทิลเฮกซไฮดรอกซีโทลูอิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	75	15,130, 356,514,XS33, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	15, 130 ,552,559	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	200	15,76,196,613	2568

CALCIUM 5'-GUANYLATE (แคลเซียม 5'-กัวโนเลต)

INS: 629	Synonym: Calcium guanylate; Calcium guaosine-5'- monophosphate	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM 5'-INOSINATE (แคลเซียม 5'-ไอน์ซินเนต)

INS: 633	Synonym: Calcium inosinate; Calcium inosine-5'-monophosphate	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM 5'-RIBONUCLEOTIDES (แคลเซียม 5'-ไรโบนิวคลีโอไทด์)

INS: 634	Synonym: Calcium ribonucleotides	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	279,XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM ACETATE (แคลเซียมแอสซีเตต)

INS: 263

Synonym: -

Functional Class: Acidity regulator, Preservative,
Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM ALGINATE (แคลเซียมแอลจิเนต)

INS: 404

Synonym: Calcium salt of alginic acid

Functional Class: Foaming agent, Bulking agent,
Carrier, Foaming agent, Gelling agent,
Glazing agent, Humectant, Sequestrant,
Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM ASCORBATE (แคลเซียมแอสคอร์เบต)

INS: 302

Synonym: Calcium ascorbate
dihydrate

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.2	Follow-up formulae	50	70,72,315,317, 381,551,TH35	2568
13.2	Complementary foods for infants and young children	200	239,317,XS73	2568

CALCIUM CARBONATE (แคลเซียมคาร์บอเนต)

INS: 170(i) Synonym: Chalk; Carbonic acid calcium salt

Functional Class: Acidity regulator, Anticaking agent, Colour, Firming agent, Flour treatment agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2559
01.5.1	Milk powder and cream powder (plain)	GMP	544,549,550	2568
01.5.2	Milk and cream powder analogues	GMP		2568
01.8.2	Dried whey and whey products	10000	XS331	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568

CALCIUM CHLORIDE (แคลเซียมคลอไรด์)

INS: 509 Synonym: -

Functional Class: Firming agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,323,324, XS320	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM DI-L-GLUTAMATE (แคลเซียมไดี-แอล-กลูตาเมต)

INS: 623

Synonym: Calcium glutamate;

Functional Class: Flavour enhancer

Monocalcium di-L-glutamate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM GLUCONATE (แคลเซียมกลูโคเนต)

INS: 578

Synonym: Calcium di-D-gluconate
monohydrateFunctional Class: Acidity regulator, Firming agent,
Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM HYDROXIDE (แคลเซียมไฮดรอกไซด์)

INS: 526

Synonym: Slaked lime

Functional Class: Acidity regulator, Firming agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	ปริมาณที่เหมาะสม	631	2568
01.8.2	Dried whey and whey products	ปริมาณที่เหมาะสม	XS331	2568
12.2.1	Herbs and spices	ปริมาณที่เหมาะสม	534 TH64	2568
13.1.1	Infant formulae	2000	55, 72 ,381,551	2568
13.1.2	Follow-up formulae	ปริมาณที่เหมาะสม	72 ,381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55, 72 ,381,551	2568
13.2	Complementary foods for infants and young children	ปริมาณที่เหมาะสม	239 XS73	2568

CALCIUM LACTATE (แคลเซียมแล็กเตต)

INS: 327 Synonym: Calcium dilactate; Calcium Functional Class: Acidity regulator,
 dilactate hydrate; 2- Emulsifying salt, Firming agent, Flour
 Hydroxypropanoic acid treatment agent, Thickener
 calcium salt

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	83,239 XS73	2568

CALCIUM MALATE, DL- (ดีแอล-แคลเซียมมาเลต)

INS: 352(ii) Synonym: DL-Monocalcium malate; Functional Class: Acidity regulator
 Calcium DL-malate; Calcium-L-
 hydroxysuccinate;
 Hydroxybutanedioic acid
 calcium salt

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM OXIDE (แคลเซียมออกไซด์)

INS: 529 Synonym: Lime Functional Class: Acidity regulator, Flour treatment
 agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CALCIUM PROPIONATE (แคลเซียมโพรพิโอเนต)				
INS: 282	Synonym: Calcium propanoate	Functional Class: Preservative		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
CALCIUM SILICATE (แคลเซียมซิลิเกต)				
INS: 552	Synonym: -	Functional Class: Anticaking agent		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2559
01.5.1	Milk powder and cream powder (plain)	GMP	544,549	2568
01.5.2	Milk and cream powder analogues	GMP		2568
01.6.1	Unripened cheese	GMP	488,563,XS273, XS275	2568
01.8.2	Dried whey and whey products	10000	XS331	2568
CALCIUM SULFATE (แคลเซียมซัลเฟต)				
INS: 516	Synonym: -	Functional Class: Acidity regulator, Firming agent, Flour treatment agent, Sequestrant, Stabilizer		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93,323,324	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		2568

CARAMEL I - PLAIN CARAMEL (คาราเมลกลุ่ม 1 - คาราเมลธรรมดา)

INS: 150a Synonym: Class I: Plain caramel Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	GMP		2568

CARAMEL II - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - คาราเมลซัลไฟต์)

INS: 150b Synonym: Class II: Sulfite caramel Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	15000	201,XS221, XS262,XS273, XS275	2568
01.6.2.2	Rind of ripened cheese	50000		2568
01.6.2.3	Cheese powder	50000		2568
01.6.4.2	Flavoured processed cheese	50000	72	2568
01.6.5	Cheese analogues	50000		2568
01.7	Dairy-based desserts	2000	209,400	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	500	XS253	2568
02.3	Fat emulsions mainly of type oil-in- water	20000		2568
02.4	Fat-based desserts	20000		2568
03.0	Edible ices	8000		2568
07.1.1.1	Yeast-leavened breads and specialty breads	15000	403	2568
07.1.1.2	Soda breads	15000		2568
07.1.2	Crackers, excluding sweet crackers	15000		2568
07.1.3	Other ordinary bakery products	15000		2568
07.1.4	Bread-type products	15000		2568
07.1.5	Steamed breads and buns	15000	201	2568

CARAMEL II - SULFITE CARAMEL (คาราเมลกลุ่ม 2 - คาราเมลซัลไฟต์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	15000		2568
07.2	Fine bakery wares and mixes	3000		2568
12.2.2	Seasonings and condiments	50000		2568
12.3	Vinegars	5000		2568
12.4	Mustards	300		2568
12.5	Soups and broths	25000		2568
12.6	Sauces and like products	6000	XS302,XS306	2568
12.7	Salads and sandwich spreads	200		2568
13.3	Dietetic foods intended for special medical purposes	4000	566	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	5000		2568
13.5	Dietetic foods	20000		2568
14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine	50000		2568
15.0	Ready-to-eat savouries	1000		2568

CARAMEL III - AMMONIA CARAMEL (คาราเมลกลุ่มที่ 3 - แอมโมเนียคาราเมล)

INS: 150c Synonym: Class III: Ammonia caramel Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	7500	201,XS221,XS262 XS273,XS275	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	250	XS253	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	250	XS160	2568

CARAMEL III - AMMONIA CARAMEL (คาราเมลกลุ่มที่ 3 – แอมโมเนียคาราเมล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	3750	182,XS314R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	25000	76,XS323R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	250	XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	25000	XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	25000	XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	25000	XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	25000	XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	25000	XS323R	2568
07.1.5	Steamed breads and buns	15000	201	2568
12.6	Sauces and like products	15000	579	2568
13.3	Dietetic foods intended for special medical purposes	10000	566	2568

CARAMEL IV - SULFITE AMMONIA CARAMEL (คาราเมลกลุ่มที่ 4 – ซัลไฟต์แอมโมเนียคาราเมล)

INS: 150d Synonym: Class IV: Sulfite ammonia Functional Class: Colour
caramel

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	25000	201,XS221, XS273,XS262, XS275	2568

CARAMEL IV - SULFITE AMMONIA CARAMEL (คาราเมลกลุ่มที่ 4 – ซัลไฟต์แอมโมเนียคาราเมล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	250	214 XS253	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	250	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	3750	182, XS314R	2568
04.2.2	Processed fruit	25000	92, XS57, XS66, XS294, XS308R, XS320, XS323R	2568
07.1.2	Crackers, excluding sweet crackers	1200 (25000)		2568
12.2	Herbs, spices, seasonings, and condiments	5000	XS326, XS327, XS328	2566
12.2.2	Seasonings and condiments	50000		2568
12.6	Sauces and like products	15000	579, XS302	2568
13.3	Dietetic foods intended for special medical purposes	10000	566	2568

CARBON DIOXIDE (คาร์บอนไดออกไซด์)

INS: 290 Synonym: - Functional Class: Carbonating agent, Foaming agent, Packaging gas, Preservative, Propellant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	628	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	59, 628	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.2	Follow-up formulae	GMP	59	2568

CARMINES (คาร์มีน)

INS: 120

Synonym: Cochineal carmine;
Carmine; CI Natural Red 4; CI
(1975) No. 75470

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	500	178,XS253	2568
02.3	Fat emulsions mainly of type oil-in-water	150 (500)	178	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	500	178,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	500	178,182,XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	500	178,XS66	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	100	178,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	200	92,178,XS57, XS308R	2568
12.6	Sauces and like products	500	178,XS302,577	2568
	Dietetic foods intended for special medical purposes	50	178,566	2568
13.3				

CAROB BEAN GUM (คารอบบีนกัม)

INS: 410

Synonym: Locust bean gum; Carob
bean gum (clarified); Locust
bean gum (clarified)

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	1000	72 381,551	2568
13.1.2	Follow-up formulae	1000	72 381,551	2568
13.1.3	Formulae for special medical purposes for infants	1000	72 381,551	2568

CAROTENAL, BETA-APO-8'- (บีตา-แอโป-8'-แคโรทีนัล)

INS: 160e

Synonym: CI Food Orange 6; CI (1975) No. 40820

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	150	52,127,402	2561
01.3.2	Beverage whiteners	100	XS250,XS252	2566
01.4.4	Cream analogues	20		2559
01.5.2	Milk and cream powder analogues	100	XS251	2566
01.6.1	Unripened cheese	1 (100)	489,490 291,473, XS262, XS273	2568
01.6.2.1	Ripened cheese, includes rind	12 (100)	301,458,500, XS208,XS278	2568
01.6.2.2	Rind of ripened cheese	50 (500)		2568
01.6.2.3	Cheese powder	15 (100)		2568
01.6.4	Processed cheese	18 (100)		2568
01.6.5	Cheese analogues	200		2559
01.7	Dairy-based desserts	100		2559
02.1.2	Vegetable oils and fats	25	356,508,XS33	2566
02.1.3	Animal oils and fats	25	356,508,XS329	2566
02.2.1	Butter	25	146,291	2559
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	35		2559
02.3	Fat emulsions mainly of type oil-in- water	200		2559
02.4	Fat-based desserts	150		2559
03.0	Edible ices	20 (200)		2568
04.1.2.3	Fruit in vinegar, oil, or brine	1000		2559
04.1.2.4	Canned or bottled fruit	200	104	2563
04.1.2.5	Jams, jellies and marmalades	500		2566
04.1.2.6	Fruit-based spreads for spread or raw materials	500		2559

CAROTENAL, BETA-APO-8'- (บีตา-แอโพ-8'-แคโรทีนัล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	2 (200)		2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	182	2559
04.1.2.9	Fruit-based desserts	150		2559
04.1.2.10	Fermented fruit products	500		2559
04.1.2.11	Fruit fillings	100		2559
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	500	4,16	2559
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	1000		2559
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	50		2559
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	50		2559
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	50		2559
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	50	92	2559
04.2.2.7	Fermented vegetable and seaweed products	50		2559
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	10 (100)	XS86	2568
05.1.4	Cocoa and chocolate products	10 (100)	183,401	2568
05.1.5	Imitation chocolate, chocolate substitute products	100		2559
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	50 (100)	XS309R	2568

CAROTENAL, BETA-APO-8'- (บีตา-แอโพ-8'-แคโรทีนัล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.3	Chewing gum	25 (100)		2568
05.4	Decorations, toppings and sweet sauces	11 (100)		2568
06.3	Breakfast cereals	200		2559
06.4.3	Pre-cooked pastas and noodles and like products	200	153,474	2563
06.5	Cereal and starch based desserts	11 (150)		2568
06.6	Batters	500		2559
07.1.2	Crackers, excluding sweet crackers	15 (1000)		2568
07.1.3	Other ordinary bakery products	100		2559
07.1.4	Bread-type products	15 (200)	116	2568
07.1.5	Steamed breads and buns	15 (100)	216	2568
07.2	Fine bakery wares and mixes	20 (100)		2568
08.1.2	Fresh meat, poultry and game, comminuted	100	4,16	2559
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	16	2559
08.3.1.2	Cured (including salted) and dried non- heat treated processed comminuted meat, poultry, and game products	20	16	2559
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20	16	2559
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20	16,X588; X589,X598	2559
08.4	Edible casings	100	304	2568
09.1.1	ปลาสด	300	4	2559
09.1.2	สัตว์น้ำสดชนิดอื่น ที่ไม่ใช้ปลา	100	4,16,X5292, X5312,X5315	2561

CAROTENAL, BETA-APO-8'- (บีตา-แอโพ-8'-แคโรทีนัล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2	Processed fish and fish products	100	95,304 336,439,XS36, XS92,XS95, XS165,XS167, XS189,XS190, XS191,XS222, XS236,XS244, XS292,XS311, XS312,XS315	2568
09.3	Semi-preserved fish and fish products	20 (100)	95,XS291	2568
09.4	Fully preserved, including canned fish and fish products	20 (100)	95,XS3,XS37, XS70,XS90, XS94,XS119	2568
10.1	Fresh eggs	1000	4	2559
10.4	Egg-based desserts	11 (150)		2568
11.4	Other sugars and syrups	50	217	2559
12.2.2	Seasonings and condiments	50 (500)		2568
12.4	Mustards	300		2559
12.5	Soups and broths	15 (300)	341 448	2568
12.6	Sauces and like products	80 (500)	XS302	2568
12.7	Salads and sandwich spreads	50		2559
13.3	Dietetic foods intended for special medical purposes	50		2559
13.4	Dietetic formulae for slimming purposes and weight reduction	50		2559
13.5	Dietetic foods	300		2559
13.6	Food supplements	210 (300)		2568
14.1.4	Water-based flavoured drinks	100	127	2559
14.2.2	Cider and perry	200		2559
14.2.4	Wines other than grape	200		2559

CAROTENAL, BETA-APO-8'- (บีตา-แอโพ-8'-แคโรทีนัล)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	200		2559
14.2.7	Aromatized alcoholic beverages	200		2559
15.1	Snacks - potato, cereal, flour or starch based	30 (100)		2568
15.2	Snacks—Processed nut or flavoured processed seed based	100		2559

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

INS: 160a(i)	beta-Carotenes, synthetic (บีตา-แคโรทีนสังเคราะห์) ชื่ออื่น: CI Food Orange 5; CI (1975) No. 40800	Functional Class: Colour
INS: 160a(iii)	beta-Carotenes, Blakeslea trispora (บีตา-แคโรทีนจาก ราบลาคีสเลีย ไทรสปอรา) ชื่ออื่น: CI Food Orange 5	Functional Class: Colour
INS: 160e	Carotenal, beta-apo-8'- (บีตา-แอโพ-8'-แคโรทีนัล) ชื่ออื่น: CI Food Orange 6; CI (1975) No. 40820	Functional Class: Colour
INS: 160f	Carotenoic acid, ethyl ester, beta-apo-8'- (เอทิลเอสเตอร์ของกรดบีตาแอโพ-8'-แคโรทีนิก) ชื่ออื่น: CI Food Orange 7; CI (1975) No. 40825	Functional Class: Colour
INS: 160a(iv)	Beta-Carotene-rich extract from Dunaliella Salina (บีตา-แคโรทีนจากสาหร่ายดูนาเลียเอลลา ซาลินา) ชื่ออื่น: -	Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	20 (150)	52,127,402,341, 344	2568
01.3.2	Beverage whiteners	10 (100)	341,344, XS250,XS252	2568

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.4	Cream analogues	20	341,344	2568
01.5.2	Milk and cream powder analogues	6 (100)	341,344,XS251	2568
01.6.1	Unripened cheese	3 (100)	489,490 341,344,462, 473,XS262,XS273	2568
01.6.2.1	Ripened cheese, includes rind	25 (100)	341,344,458,500, XS208,XS278	2568
01.6.2.2	Rind of ripened cheese	100 (500)	341,344	2568
01.6.2.3	Cheese powder	20 (100)	381,341,344	2568
01.6.4	Processed cheese	25 (100)	145,341,344	2568
01.6.5	Cheese analogues	25 (200)	341,344,378	2568
01.7	Dairy-based desserts	20 (100)	341,344,402	2568
02.1.2	Vegetable oils and fats	25	356,508,XS33, XS325R,341,344	2568
02.1.3	Animal oils and fats	10 (25)	356,508,XS329, 341,344	2568
02.2.1	Butter	12 (25)	146,291 341,344	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	35	341,344	2568
02.3	Fat emulsions mainly of type oil-in- water	10 (200)	341,344	2568
02.4	Fat-based desserts	15 (150)	341,344	2568
03.0	Edible ices	70 (200)	341,344	2568
04.1.2.3	Fruit in vinegar, oil, or brine	50 (1000)	341,344	2568
04.1.2.4	Canned or bottled fruit	50 (200)	104,341,344	2568
04.1.2.5	Jams, jellies and marmalades	15 (500)	341,344	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	10 (500)	341,344,XS160	2568
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	30 (200)	341,344	2568

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	18 (100)	182 341,344, XS240,XS314R	2568
04.1.2.9	Fruit-based desserts	50 (150)	341,344	2568
04.1.2.10	Fermented fruit products	10 (500)	341,344	2568
04.1.2.11	Fruit fillings	10 (100)	341,344	2568
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	50 (500)	4,16,341	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	50 (1000)	341,344,XS323R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	5 (50)	341,344,XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	50	341,344,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	50	341,344,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	50	92,341,344,XS57, XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	5 (50)	341,344,XS38, XS151,XS223, XS294	2568
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	3 (100)	XS86,341,344	2568
05.1.4	Cocoa and chocolate products	100	183,341,344	2568
05.1.5	Imitation chocolate, chocolate substitute products	100	341,344	2568
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	100	XS309R,341,344	2568
05.3	Chewing gum	100	341,344	2568

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
05.4	Decorations, toppings and sweet sauces	100	341,344	2568
06.3	Breakfast cereals	200	341,344	2568
06.4.3	Pre-cooked pastas and noodles and like products	40 (200)	153,474 341,344	2568
06.5	Cereal and starch based desserts	50 (150)	341,344	2568
06.6	Batters	50 (500)	341,344	2568
07.1.2	Crackers, excluding sweet crackers	200 (1000)	341,344	2568
07.1.3	Other ordinary bakery products	60 (100)	341,344	2568
07.1.4	Bread-type products	30 (200)	116,341,344	2568
07.1.5	Steamed breads and buns	1 (100)	216 341,344, 379	2568
07.2	Fine bakery wares and mixes	42 (100)	341,344	2568
08.1.2	Fresh meat, poultry and game, comminuted	100	4,16	2559
08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	100	16	2559
08.3.1.2	Cured (including salted) and dried non- heat treated processed comminuted meat, poultry, and game products	20	16	2559
08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	20	16	2559
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20	16,341,344	2568
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20	16,341,344,XS88, XS89,XS98	2568
08.4	Edible casings	50 (100)	304,341,344	2568
09.1.1	Fresh fish	300	4	2559

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.1.2	Fresh molluscs, crustaceans, and echinoderms	100	4,16,XS292, XS312,XS315	2561
09.2	Processed fish and fish products	100	95,304 341,344,XS36, XS92,XS95, XS165,XS167, XS189,XS190, XS191,XS222, XS236,XS244, XS292,XS311, XS312,XS315	2568
09.3	Semi-preserved fish and fish products	20 (100)	95,341,344,XS291	2568
09.4	Fully preserved, including canned fish and fish products	20 (100)	95,341,344,XS3, XS37,XS70,XS90, XS94,XS119	2568
10.1	Fresh eggs	1000	4	2559
10.4	Egg-based desserts	15 (150)	341,344	2568
11.4	Other sugars and syrups	50	217	2559
12.2.2	Seasonings and condiments	100 (500)	341,344	2568
12.4	Mustards	5 (300)	341,344	2568
12.5	Soups and broths	10 (300)	341,344,448	2568
12.6	Sauces and like products	80 (500)	341,344,XS302	2568
12.7	Salads and sandwich spreads	20 (50)	341,344	2568
13.3	Dietetic foods intended for special medical purposes	50	341,344,566, XS118	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	8 (50)	341,344	2568
13.5	Dietetic foods	100 (300)	341,344	2568
13.6	Food supplements	220 (300)	341,344,539	2568
14.1.4	Water-based flavoured drinks	25 (100)	127,341,344	2568
14.2.2	Cider and perry	3 (200)	341,344	2568

CAROTENES, BETA- (กลุ่มบีตา-แคโรทีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.2.4	Wines other than grape	3 (200)	341,344	2568
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3 (200)	341,344	2568
14.2.7	Aromatized alcoholic beverages	15 (200)	341,344	2568
15.1	Snacks - potato, cereal, flour or starch based	30 (100)	341,344	2568
15.2	Snacks - Processed nut or flavoured processed seed based	30 (100)	341,344	2568

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

INS: 160a(ii) Synonym: Natural β -carotene; Functional Class: Colour
 Carotenes-natural; CI Food
 Orange 5, Mixed carotenes; CI
 (1975) No. 75130; CI (1975) No.
 40800 (β -Carotene)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	20 (1000)	52,127, 401 , 341, 344, 402	2568
01.3.2	Beverage whiteners	10 (1000)	341,344, XS250, XS252	2568
01.4.4	Cream analogues	20	341,344	2568
01.5.2	Milk and cream powder analogues	6 (1000)	341,344, XS251	2568
01.6.1	Unripened cheese	3 (600)	341,344, 462, 473, XS262, XS273	2568
01.6.2.1	Ripened cheese, includes rind	25 (600)	463 341,344, 458, XS208, XS278	2568
01.6.2.2	Rind of ripened cheese	100 (1000)	341,344	2568
01.6.2.3	Cheese powder	20 (1000)	381, 341, 344	2568

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.4	Processed cheese	25(1000)	145,341,344	2568
01.6.5	Cheese analogues	25(1000)	3 -341,344,378	2568
01.7	Dairy-based desserts	20(1000)	341,344,402	2568
02.1.2	Vegetable oils and fats	25	341,344,356,508, XS33,XS325R	2568
02.1.3	Animal oils and fats	25	341,344,356,508, XS329	2568
02.2.1	Butter	12(600)	341,344	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	35(1000)	341,344	2568
02.3	Fat emulsions mainly of type oil-in- water	10(1000)	341,344	2568
02.4	Fat-based desserts	15(1000)	341,344	2568
03.0	Edible ices	70(1000)	341,344	2568
04.1.2.3	Fruit in vinegar, oil, or brine	50(1000)	341,344	2568
04.1.2.4	Canned or bottled fruit	50(1000)	104,341,344	2568
04.1.2.5	Jams, jellies and marmalades	15(1000)	341,344	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	10(500)	341,344,XS160	2568
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	30(1000)	341,344	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	18(100)	182 -341,344, XS240,XS314R	2568
04.1.2.9	Fruit-based desserts	50(1000)	341,344	2568
04.1.2.10	Fermented fruit products	10(200)	341,344	2568
04.1.2.11	Fruit fillings	10(100)	341,344	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	50(200)	341,344,XS323R	2568

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	5(1320)	341,344,XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	50(200)	341,344,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	50(1000)	341,344,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	50(1000)	92,341,344,XS57, XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	5(1000)	341,344,XS38, XS151,XS223, XS294	2568
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	5(100)	XS86,341,344	2568
05.1.4	Cocoa and chocolate products	100	183,341,344	2568
05.1.5	Imitation chocolate, chocolate substitute products	100	341,344	2568
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	100(500)	341,344,XS309R	2568
05.3	Chewing gum	100(500)	341,344	2568
05.4	Decorations, toppings and sweet sauces	100(20000)	341,344	2568
06.3	Breakfast cereals	200(400)	341,344	2568
06.4.2	Dried pastas and noodles and like products	1000	211	2559
06.4.3	Pre-cooked pastas and noodles and like products	40(1000)	153,341,344	2568
06.5	Cereal and starch based desserts	50(1000)	341,344	2568
06.6	Batters	50(1000)	341,344	2568
07.1.2	Crackers, excluding sweet crackers	200(1000)	341,344	2568

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1.4	Bread-type products	30(1000)	116,341,344	2568
07.2	Fine bakery wares and mixes	42(1000)	341,344	2568
08.1.2	Fresh meat, poultry and game; comminuted	20	4,16	2559
08.2	Processed meat, poultry, and game products in whole pieces or cuts	20(5000)	16,XS96,XS97, 341,344	2568
08.3.1	Non-heat treated processed comminuted meat, poultry, and game products	20	16 16,341,344	2568
08.3.2	Heat-treated processed comminuted meat, poultry, and game products	20	16,XS88,XS89, XS98,341,344	2568
08.3.3	Frozen processed comminuted meat, poultry, and game products	15(5000)	16,341,344	2568
08.4	Edible casings	50(5000)	304,341,344	2568
09.1.1	Fresh fish	100	4,16,50	2559
09.2	Processed fish and fish products	100	336,439,341, 344,XS36,XS92, XS95,XS165, XS167,XS189, XS190,XS191, XS222,XS236, XS244,XS292, XS311,XS312, XS315	2568
09.2.2	Frozen battered fish, fish fillets and fish products	100	304	2561
09.2.3	Frozen minced and creamed fish products	1000	16	2559
09.2.4.1	Cooked fish and fish products	1000	95	2559
09.2.4.2	Cooked molluscs, crustaceans, and echinoderms	1000		2559

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.4.3	Fried fish and fish products	1000	16	2559
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	1000	X5167,X5189, X5222,X5236, X5244,X5311	2563
09.3	Semi-preserved fish and fish products	20	95,X5291,341, 344	2568
09.3.1	Fish and fish products marinated in vinegar or wine	1000	16	2559
09.3.2	Pickled fish and fish products	1000	16	2559
09.3.3	Caviar and other fish roe products	1000	X5291	2563
09.3.4	Semi-preserved fish and fish products; excluding products of food categories 09.3.1—09.3.33	1000	16	2559
09.4	Fully preserved, including canned fish and fish products	20(500)	95,X53,X537, X570,X590, X594,X5119, 341,344	2568
10.1	Fresh eggs	1000	4	2559
10.2	Egg products	200(1000)	341,344	2568
10.4	Egg-based desserts	15(150)	341,344	2568
10.5	Ready-to-eat egg products	200(1000)	341,344	2568
11.4	Other sugars and syrups	50		2559
12.2.2	Seasonings and condiments	100(500)	341,344	2568
12.4	Mustards	5(1000)	341,344	2568
12.5	Soups and broths	10(1000)	448,341,344	2568
12.6	Sauces and like products	80	341,344,X5302	2568
12.6.1	Emulsified sauces and dips	2000		2559
12.6.2	Non-emulsified sauces	2000		2559
12.6.3	Mixes for sauces and gravies	2000		2559
12.7	Salads and sandwich spreads	20(1000)	341,344	2568

CAROTENES, BETA-, VEGETABLE (บีตา-แคโรทีนจากผัก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.3	Dietetic foods intended for special medical purposes	50(600)	341,344,566, XS118	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	8(600)	341,344	2568
13.5	Dietetic foods	100(600)	341,344	2568
13.6	Food supplements	220(600)	341,344,539	2568
14.1.4	Water-based flavoured drinks	25(2000)	127,341,344	2568
14.2.1	Beer and malt beverages	600		2559
14.2.2	Cider and perry	3(600)	341,344	2568
14.2.4	Wines other than grape	3(600)	341,344	2568
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	3(600)	341,344	2568
14.2.7	Aromatized alcoholic beverages	15(600)	341,344	2568
15.1	Snacks - potato, cereal, flour or starch based	30(100)	341,344	2568
15.2	Snacks - Processed nut or flavoured processed seed based	30(20000)	3-341,344	2568
15.3	Snacks - fish based	4(100)	341,344	2568
16.0	Prepared foods	650		2563

CARRAGEENAN (แคร์ราจีแนน)

INS: 407	Synonym: Irish moss gelose (from Chondrus spp.); Eucheuman (from Eucheuma spp.); Iridophycan (from Iridaea spp.); Hypnean (from Hypnea spp.); Furcellaran or Danish agar (from Furcellaria fastigiata)	Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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CARRAGEENAN (แควร์ราจีแนน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	300	378,381,551,584	2568
13.1.2	Follow-up formulae	300	72,151,328,329, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	1000	379,381,551,584	2568

CASSIA GUM (แคสเซียกัม)

INS: 427 Synonym: - Functional Class: Emulsifier, Gelling agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CHLOROPHYLLS (คลอโรฟิลล์)

INS: 140 Synonym: Magnesium chlorophyll; magnesium phaeophytin; CI Natural Green 3; C.I. (1975) No. 75810 Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CHLOROPHYLLS AND CHLOROPHYLLINS, COPPER COMPLEXES

(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลล์และคลอโรฟิลลิน)

INS: 141(i) Chlorophylls, copper complexes Functional Class: Colour
(กลุ่มสารประกอบเชิงซ้อนของคอปเปอร์กับ
คลอโรฟิลล์)
ชื่ออื่น: Copper chlorophyll; Copper
phaeophytin; CI Natural Green 3; C.I.
(1975) No. 75810

INS: 141(ii) Chlorophyllin copper complexes, potassium and sodium salts Functional Class: Colour
(เกลือโพแทสเซียมหรือเกลือโซเดียมของกลุ่ม
สารประกอบเชิงซ้อนของคอปเปอร์กับคลอโรฟิลลิน)
ชื่ออื่น: Sodium copper chlorophyllin;
Potassium copper chlorophyllin; C.I.
(1975) No. 75815

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	50	237,484,XS273, XS275	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	150	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	62,182,XS314R	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	100	62,XS57	2559
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	100	62,92,XS57, XS308R	2559
04.2.2.7	Fermented vegetable and seaweed products	100	62,XS294	2559
04.2.2.8	Cooked or fried vegetables and seaweeds	100	62,XS323R	2559
07.1.4	Bread-type products	6 (6.4)	62	2568
12.6	Sauces and like products	100	578,XS302	2568

CITRIC ACID (กรดซิตริก)				
INS: 330	Synonym: 2-hydroxy-1,2,3-propanetricarboxylic acid	Functional Class: Acidity regulator, Antioxidant, Colour retention agent, Sequestrant		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
02.1.2	Vegetable oils and fats	GMP	15,356,XS33,XS325R	2568
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	GMP	262,264,XS40R,XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	93,242,262,264,265	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	72-381,551	2568
13.1.2	Follow-up formulae	GMP	72-381,551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	72-381,551	2568
14.2.3	Grape wines	GMP		2568

CITRIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเทอร์ของกลีเซอรอลของกรดซิตริกและกรดไขมัน)				
INS: 472c	Synonym: Citric acid esters of mono- and di-glycerides; Citroglycerides; CITREM	Functional Class: Antioxidant, Emulsifier, Flour treatment agent, Sequestrant, Stabilizer		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
02.1.2	Vegetable oils and fats	100	356,XS33,XS325R, TH70	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568

CITRIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเทอร์ของกลีเซอรอลของกรดซิตริกและกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1	Infant formulae, follow-on formulae, and formulae for special medical purposes for infants	9000	380,381	2559
13.1.1	Infant formulae	9000	380,381,551	2568
13.1.3	Formulae for special medical purposes for infants	9000	380,381,551	2568
13.2	Complementary foods for infants and young children	5000	239 ,268,XS73	2568

CROSS-LINKED SODIUM CARBOXYMETHYL CELLULOSE (ครอสส์-ลิงเคดโซเดียมคาร์บอกซิเมทิลเซลลูโลส)

INS: 468 Synonym: Cross-linked carboxymethyl Cellulose; Cross-linked sodium CMC; Crosslinked CMC; Croscarmellose sodium; Cross-linked cellulose gum Functional Class: Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

CURCUMIN (เคอร์คูมิน)

INS: 100(i) Synonym: Turmeric yellow, Kurkum Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	150 GMP	201,493,XS262, XS273,XS275	2568

CURCUMIN (เคอร์คูมิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.2	Ripened cheese	GMP	498,XS208, XS278	2566
01.6.2.1	Ripened cheese, includes rind	500	498,XS208, XS263,XS264, XS265,XS266, XS267,XS268, XS269,XS270, XS271,XS272, XS274,XS276, XS277,XS278	2568
01.6.2.2	Rind of ripened cheese	100		2568
01.6.2.3	Cheese powder	100		2568
01.6.4.1	Plain processed cheese	100		2568
01.6.4.2	Flavoured processed cheese	100		2568
01.6.5	Cheese analogues	100		2568
02.1.2	Vegetable oils and fats	5	356,508,XS33, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10	528 217,232	2568
02.3	Fat emulsions mainly of type oil-in- water	100		2568
02.4	Fat-based desserts	100	TH13 ,TH18	2568
03.0	Edible ices	100 (10)		2568
07.1.1.1	Yeast-leavened breads and specialty breads	200		2568
07.1.2	Crackers, excluding sweet crackers	200		2568
07.1.3	Other ordinary bakery products	200		2568
07.1.4	Bread-type products	200		2568
07.1.5	Steamed breads and buns	200	201	2568
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	200		2568

CURCUMIN (เคอร์คูมิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.2	Fine bakery wares and mixes	200		2568
12.2.2	Seasonings and condiments	500 (480)	467	2568
12.4	Mustards	300		2568
12.6.1	Emulsified sauces and dips	480		2559
12.6	Sauces and like products	500	XS302	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	50		2568
13.5	Dietetic foods	50		2568
15.1	Snacks - potato, cereal, flour or starch based	300		2568
15.2	Snacks - Processed nut or flavoured processed seed based	100		2568

CURDLAN (เคิร์ดแลน)

INS: 424 Synonym: beta-1,3-Glucan Functional Class: Firming agent, Gelling agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CYCLAMATES (กลุ่มซัยคลาเมต)

INS: 952(i) Cyclamic acid (กรดซัยคลาไมก)
ชื่ออื่น: Cyclohexylsulfamic acid;
Cyclohexanesulfamic acid Functional Class: Sweetener

INS: 952(ii) Calcium cyclamate (แคลเซียม ซัยคลาเมต)
ชื่ออื่น: Calcium cyclohexylsulfamate;
Calcium cyclohexanesulfamate Functional Class: Sweetener

INS: 952(iv) Sodium cyclamate (โซเดียม ซัยคลาเมต)
ชื่ออื่น: Sodium cyclohexylsulfamate;
Sodium cyclohexanesulfamate Functional Class: Sweetener

CYCLAMATES (กลุ่มซัคคาเมต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.6	Fruit-based spreads for spread or raw materials	2000	17,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	250	17,XS314R	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	250	17,XS57,XS308R	2568
13.3	Dietetic foods intended for special medical purposes	400	17,566	2568

CYCLODEXTRIN, ALPHA- (แอลฟา-ไซโคลเดกซ์ทริน)

INS: 457 Synonym: - Functional Class: Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CYCLODEXTRIN, BETA- (บีตา-ไซโคลเดกซ์ทริน)

INS: 459 Synonym: Beta-cyclodextrin; β CD; BCD; β -Schardinger dextrin; Cyclodextrin B; Cycloheptaamylose Functional Class: Carrier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	5	622	2568
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	5	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5	234,634	2568
01.7	Dairy-based desserts	5	622	2568

CYCLODEXTRIN, GAMMA- (แกมมา-ไซโคลเดกซ์ทริน)

INS: 458

Synonym: -

Functional Class: Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CYCLOTETRAGLUCOSE (ไซโคลเทตระกลูโคส)

INS: 1504(i)

Synonym: Cyclotetraose; Cyclic
nigerosyl-(1→6)-nigerose;
cycloalternan;
cycloalternanotetraose

Functional Class: Carrier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

CYCLOTETRAGLUCOSE SYRUP (ไซโคลเทตระกลูโคสไซรัป)

INS: 1504(ii)

Synonym: Cyclotetraglucose syrup;
Cyclic nigerosyl-(1→6)-
nigerose syrup; Cycloalternan
syrup; Cycloalternanotetraose
syrup

Functional Class: Carrier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

DEXTRINS, ROASTED STARCH (เดกซ์ทรินจากสตาร์ชคั่ว)

INS: 1400

Synonym: -

Functional Class: Carrier, Emulsifier, Stabilizer,
Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

(เอสเตอรืของกลีเซอรอลของกรดไดแอซีทิลทาร์ทริกและกรดไขมัน)

INS: 472e Synonym: Diacetyltartaric acid esters Functional Class: Emulsifier, Sequestrant, Stabilizer
of mono- and diglycerides;
DATEM; Tartaric, acetic and
fatty acid esters of glycerol;
mixed; Mixed acetic and
tartaric acid esters of mono
and diglycerides of fatty acids

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000	XS243	2568
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	6000	615	2568
01.4.3	Clotted cream (plain)	5000	611	2568
01.5.1	Milk powder and cream powder (plain)	10000	XS207,XS290	2568
01.7	Dairy-based desserts	5000	629	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	359,557	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	5000	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	2500	XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	2500	XS66	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	2500	XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	2500	XS294	2568

DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL

(เอสเทอร์ของกลีเซอรอลของกรดไดแอซิทลาร์ทาริกและกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.8	Cooked or fried vegetables and seaweeds	2500	XS323R	2568
13.3	Dietetic foods intended for special medical purposes	5000	566	2568

DIMETHYL DICARBONATE (ไดเมทิล ไดคาร์บอเนต)

INS: 242 Synonym: DMDC; Dimethyl pyrocarbonate Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.2	Fruit and vegetable juices	250	XS247	2568
14.1.3	Fruit and vegetable nectars	250	XS247	2568

DIPOTASSIUM 5'-GUANYLATE (ไดโพแทสเซียม 5'-กัวโนเลต)

INS: 628 Synonym: Potassium guanylate; Potassium 5'-guanylate; Dipotassium guanosine-5'-monophosphate Functional Class: Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

DISODIUM 5'-GUANYLATE (ไดโซเดียม 5'-กัวโนเลต)

INS: 627 Synonym: Sodium 5'-guanylate; Sodium guanylate; GMP; Disodium guanosine-5'-monophosphate Functional Class: Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

DISODIUM 5'-INOSINATE (ไดโซเดียม 5' ไอน์ซินเนต)

INS: 631 Synonym: Sodium 5'-inosinate; Functional Class: Flavour enhancer
 Sodium inosinate; IMP;
 Disodium inosine-5'-
 monophosphate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

DISODIUM 5'-RIBONUCLEOTIDES (ไดโซเดียม 5'-โรโบนิวคลีโอไทด)

INS: 635 Synonym: Sodium 5'-ribonucleotides; Functional Class: Flavour enhancer
 Sodium ribonucleotides

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

DISTARCH PHOSPHATE (ไดสตาร์ชฟอสเฟต)

INS: 1412 Synonym: - Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	5000	72,150,284,292, 381,551	2568
13.1.2	Follow-up formulae	5000	72,150,285,292, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	5000	72,150,284,292, 381,551	2568

DL-ALANINE (ดีแอลแอละนีน)

INS: - Synonym: - Functional Class: Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

EDIBLE GELATIN (เจลาตินชนิดรับประทานได้)

INS: 428

Synonym: Gelatin edible

Functional Class: Carrier, Stabilizer, Gelling agent,
Emulsifier, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ERYTHORBIC ACID (กรดอีริทอร์บิก)

INS: 315

Synonym: Isoascorbic acid;
D-araboascorbic acid;
D-Erythro-hex-2-enoic acid
delta-lactone; Isoascorbic acid;
D-isoascorbic acid

Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.2.3	Grape wines	GMP		2568

ERYTHRITOL (อีริทริทอล)

INS: 968

Synonym: Meso-erythritol; Erythrite
tetrahydroxybutane; 1,2,3,4-
ButanetetrolFunctional Class: Flavour enhancer, Humectant,
Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ERYTHROSINE (อีริโทรซีน)

INS: 127

Synonym: CI Food Red 14; FD&C Red
No. 3; C.I. (1975) No. 45430

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	30	XS294	2568

ETHYL CELLULOSE (เอทิลเซลลูโลส)				
INS: 462	Synonym: Cellulose ethyl ether; Ethyl ether of cellulose	Functional Class: Bulking agent, Carrier, Glazing agent, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
ETHYL HYDROXYETHYL CELLULOSE (เอทิลไฮดรอกซีเอทิลเซลลูโลส)				
INS: 467	Synonym: Ethyl hydroxyethyl cellulose; 2-hydroxyethyl ether of ethyl cellulose	Functional Class: Emulsifier, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไดแอมีนเทตระแอซีเตต)				
INS: 385	Calcium disodium ethylenediaminetetraacetate (แคลเซียมไดโซเดียมเอทิลีนไดแอมีนเทตระ แอซีเตต) Synonym: Calcium disodium EDTA; Calcium disodium edetate	Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant		
INS: 386	Disodium ethylenediaminetetraacetate (ไดโซเดียมเอทิลีนไดแอมีนเทตระแอซีเตต) Synonym: Disodium EDTA; Disodium edetate; Disodium dihydrogen ethylenediaminetetraacetate	Functional Class: Antioxidant, Colour retention agent, Preservative, Sequestrant, Stabilizer		

ETHYLENE DIAMINE TETRA ACETATES (กลุ่มเอทิลีนไดแอมีนเทตระแอซีเตต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	100	21,XS253	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	100	21,XS160	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	100	21,110,93	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	800	21,64,297,613	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	250	21,216	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	365	21,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	250	21,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	80	21,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	250	21,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	250	21,613	2568
12.6.2	Non-emulsified sauces	75	21,575	2568

FAST GREEN FCF (ฟาสต์ กรีน เอฟซีเอฟ)

INS: 143 Synonym: CI Food Green 3; FD&C Functional Class: Colour
Green 3; CI (1975) No. 42053

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.6	Fruit-based spreads for spread or raw materials	100	XS160	2568

FAST GREEN FCF (ฟาสต์ กรีน เอฟซีเอฟ)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	182, XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	300	XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	200	XS57	2568
04.2.2.7	Fermented vegetable and seaweed products	100	XS294	2568
07.0	Bakery wares	100		2559
07.1.1.1	Yeast-leavened breads and specialty breads	100		2568
07.1.1.2	Soda breads	100		2568
07.1.2	Crackers, excluding sweet crackers	100		2568
07.1.3	Other ordinary bakery products	100		2568
07.1.4	Bread-type products	100		2568
07.1.5	Steamed breads and buns	100	201	2568
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	100		2568
07.2	Fine bakery wares and mixes	100		2568

FERROUS GLUCONATE (เฟร์รัสกลูโคเนต)

INS: 579 Synonym: Iron (II) di-D-gluconate Functional Class: Colour retention agent
dihydrate; Ferrous gluconate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	150	23,48,265	2568

FERROUS LACTATE (เฟอรัสแล็กเตต)

INS: 585 Synonym: Ferrous lactate; Iron (II) lactate; Iron (II) 2-hydroxypropanoate Functional Class: Colour retention agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	150	23,48,265	2568

FUMARIC ACID (กรดฟูมาริก)

INS: 297 Synonym: trans-Butenedioic acid; trans-1,2-Ethylene-dicarboxylic acid Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.2.3	Grape wines	GMP		2568

GELLAN GUM (เจลแลนกัม)

INS: 418 Synonym: - Functional Class: Gelling agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

GLUCONO DELTA-LACTONE (กลูโคโน เดลตา-แล็กโทน)

INS: 575	Synonym: Glucono-delta-lactone; Gluconolactone; delta- gluconolactone; GDL; D- Glucono-1,5-lactone, D- gluconic acid delta-lactone	Functional Class: Acidity regulator, Raising agent, Sequestrant
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

GLUCOSE OXIDASE (เอนไซม์กลูโคสออกซิเดส)

INS: 1102	Synonym: Glucose oxyhydrase; Glucose aerodehydrogenase; Notatin; Aeroglucose dehydrogenase	Functional Class: Antioxidant
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

GLUTAMIC ACID, L(+)- (กรดแอส(+)-กลูตามิก)

INS: 620	Synonym: Glutamic acid; L-(+)- Glutamic acid; L-2-Amino- pentanedioic acid; L-alpha- aminoglutaric acid	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

GLYCEROL (กลีเซอรอล)

INS: 422 Synonym: Glycerin; 1,2,3-Propanetriol; Functional Class: Humectant, Thickener
 Trihydroxypropane

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
04.2.2.7	ผัก สำหรับยำทะเล ดอง	ปริมาณที่เหมาะสม	XS260,XS294	2568

GLYCINE (ไกลซีน)

INS: 640 Synonym: - Functional Class: Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

GRAPE SKIN EXTRACT (สารสกัดเปลือกองุ่น)

INS: 163(ii) Synonym: Enociania; Eno Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	200	181,402	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	500	181,XS160	2568

GUAIAIC RESIN (ไกวแอเกรซิน)

INS: 314 Synonym: Guaiac gum; Gum guaiac; Functional Class: Antioxidant
 Gum guaiacum; Guaiacum

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.6	Sauces and like products	600	15,XS302,XS306	2568

GUANYLIC ACID, 5'- (กรด 5' กัวโนลิก)

INS: 626

Synonym: Guanylic acid; GMP;
Guanosine-5'-monophosphoric
acid

Functional Class: Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

GUAR GUM (กัวร์กัม)

INS: 412

Synonym: Gum cyamopsis; Guar flour;
Guar gum (clarified)

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	1000	14, 72 381,551	2568
13.1.2	Follow-up formulae	1000	72 381,551	2568
13.1.3	Formulae for special medical purposes for infants	1000	14, 72 381,551	2568

GUM ARABIC (กัมอะราบิก)

INS: 414

Synonym: Gum arabic (Acacia
senegal); Gum arabic (Acacia
seyal); Acacia gum; Arabic gum

Functional Class: Bulking agent, Carrier,
Emulsifier, Glazing agent, Stabilizer,
Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	571	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	10	381,551,589	2568
13.1.2	Follow-up formulae	10	381,551,589	2568
13.1.3	Formulae for special medical purposes for infants	10	381,551,589	2568

GUM ARABIC (กัมอะราบิก)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.2	Complementary foods for infants and young children	10000	239 ,273,592,XS73	2568
14.2.3	Grape wines	GMP		2568

GUM GHATTI (กัมกาทติ)

INS: 419 Synonym: Indian gum, ghatti gum, gum ghat Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

HYDROCHLORIC ACID (กรดไฮโดรคลอริก)

INS: 507 Synonym: Muriatic acid Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

HYDROXYBENZOATES, PARA- (กลุ่มพารา-ไฮดรอกซีเบนโซเอต)

INS: 214 Ethyl para-hydroxybenzoate Functional Class: Preservative
(เอทิลพารา-ไฮดรอกซีเบนโซเอต)

Synonym: Ethylparaben; Ethyl p-oxybenzoate; Ethyl ester of p-hydroxybenzoic acid

INS: 218 Methyl para-hydroxybenzoate Functional Class: Preservative
(เมทิลพารา-ไฮดรอกซีเบนโซเอต)

Synonym: Methylparaben; Methyl p-oxybenzoate; Methyl ester of p-hydroxybenzoic acid

HYDROXYBENZOATES, PARA- (กลุ่มพารา-ไฮดรอกซีเบนโซเอต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	120	27,TH4,TH5 XS243	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	300	27,XS253,XS256	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	27,570	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	800	27,XS314R	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	27,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	1000	27,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	300	27,XS294	2568

HYDROXYPROPYL CELLULOSE (ไฮดรอกซีโพรพิลเซลลูโลส)

INS: 463	Synonym: Cellulose hydroxypropyl ether; Modified cellulose; Hydroxypropyl ether of cellulose	Functional Class: Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

HYDROXYPROPYL DISTARCH PHOSPHATE (ไฮดรอกซีโพรพิลไดสตาร์ชฟอสเฟต)

INS: 1442 Synonym: -

Functional Class: Anticaking agent,
Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	549,XS207	2568
01.8.2	Dried whey and whey products	10000	XS331	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

HYDROXYPROPYL METHYL CELLULOSE (ไฮดรอกซีโพรพิลเมทิลเซลลูโลส)INS: 464 Synonym: 2-hydroxypropyl ether of
methyl celluloseFunctional Class: Bulking agent, Emulsifier,
Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

HYDROXYPROPYL STARCH (ไฮดรอกซีโพรพิลสตาร์ช)

INS: 1440 Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	5000	150,284,292, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	5000	150,284,292, 381,551	2568
13.2	Complementary foods for infants and young children	60000	237, 276,XS74	2568

INDIGOTINE (อินดิโกทีน)

INS: 132 Synonym: CI Food Blue 1; FD&C Blue Functional Class: Colour
 No. 2; Indigo Carmine; CI (1975)
 No. 73015

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	200	3,XS221,XS262, XS273,XS275	2568
01.7	Dairy-based desserts	150	402	2568
02.3	Fat emulsions mainly of type oil-in- water	100 (300)		2568
04.1.2.6	Fruit-based spreads for spread or raw materials	300	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	150	182,XS314R	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	150	XS66	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	200	92,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	300	XS294	2568
12.6	Sauces and like products	300	XS302,XS306	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

INOSINIC ACID, 5'- (กรด 5' ไนโนซีนิก)

INS: 630 Synonym: Inosinic acid; IMP; Inosine- Functional Class: Flavour enhancer
 5'-monophosphoric acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

ISOMALT (ไอโซมอลต์)INS: 953 Synonym: Hydrogenated
isomaltuloseFunctional Class: Anticaking agent, Bulking agent,
Flavour enhancer, Glazing agent,
Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.4.1	Cooked fish and fish products	GMP	322	2568
11.4	Other sugars and syrups	GMP	258	2568
12.2.1	Herbs and spices	GMP	534	2566

ISOPROPYL CITRATES (ไอโซโพรพิลซิเทรต)INS: 384 Synonym: Citric acid mixed ester of
2-propanolFunctional Class: Antioxidant, Preservative,
Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	100	356,XS33,TH70, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	100	XS253	2568

JAGUA (GENIPIN–GLYCINE) BLUE (จากัว บลู)

INS: 183 Synonym: Jagua blue

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	160	52,601	2568
01.6.4.2	Flavoured processed cheese	44	601	2568
01.7	Dairy-based desserts	120	600,601	2568
02.3	Fat emulsions mainly of type oil-in- water	160	601	2568
02.4	Fat-based desserts	200	599,601	2568
03.0	Edible ices	120	601	2568

JAGUA (GENIPIN–GLYCINE) BLUE (จากัว บลู)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.5	Jams, jellies and marmalades	120	601	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	120	601,XS240, XS314R	2568
04.1.2.9	Fruit-based desserts	120	601	2568
04.1.2.11	Fruit fillings	120	601	2568
05.1.4	Cocoa and chocolate products	800	183,601	2568
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	800	601,XS309R	2568
05.3	Chewing gum	800	601	2568
05.4	Decorations, toppings and sweet sauces	120	601	2568
06.3	Breakfast cereals	2000	601	2568
06.5	Cereal and starch based desserts	84	601	2568
11.4	Other sugars and syrups	120	258,601	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	65	601	2568
13.5	Dietetic foods	65	601	2568
14.1.4	Water-based flavoured drinks	80	601,609	2568
15.1	Snacks - potato, cereal, flour or starch based	600	601,604	2568

KARAYA GUM (คารายากัม)

INS: 416 Synonym: Karaya; Gum karaya; Functional Class: Emulsifier, Stabilizer, Thickener
Sterculia; Gum *sterculia*;
 Kadaya; Katilo; Kullo; Kuterra

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	200	234,235,616	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

KONJAC FLOUR (แป้งหัวบุก)

INS: 425 Synonym: Konjac mannan; Konjac; Functional Class: Carrier, Emulsifier, Gelling agent, Konnyaku
 Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

LACTIC ACID, L-, D- and DL- (กรดแลคติก, ดี-, และ ดีแอล-แล็กติก)

INS: 270 Synonym: 2-Hydroxypropanoic acid; Functional Class: Acidity regulator
 2-Hydroxypropionic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	GMP	262,264,XS40R, XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	262,264,XS320	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	72,83,381,551	2568
13.1.2	Follow-up formulae	GMP	72,83,381,551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	72,83,381,551	2568
14.2.3	Grape wines	GMP		2568

LACTIC AND FATTY ACID ESTERS OF GLYCEROL (เอสเทอร์ของกลีเซอรอลของกรดแล็กติกและกรดไขมัน)

INS: 472b Synonym: Lactic acid esters of mono- and diglycerides; lactoglycerides Functional Class: Emulsifier, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	5000	239,268,XS73	2568

LACTITOL (แล็กทิทอล)

INS: 966 Synonym: Lactit; lactositol; lactobiosit Functional Class: Emulsifier, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
11.4	Other sugars and syrups	GMP	258	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

LAURIC ARGINATE ETHYL ESTER (ลอริกอาร์จินีเอทิลเอสเทอร์)

INS: 243 ชื่ออื่น: Lauric arginate ethyl ester; lauramide arginine ethyl ester; LAE หน้าที่: สารกันเสีย

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	200	XS221,XS273,XS275	2568
01.6.2.1	Ripened cheese, includes rind	200	XS208,XS263,XS264,XS265,XS266,XS267,XS268,XS269,XS270,XS271,XS272,XS274,XS276,XS277,XS278,XS283	2568

LAURIC ARGINATE ETHYL ESTER (ลอริกอาร์จินีเอทิลเอสเตอร์)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	200	170,TH4, TH5 XS243	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	214,215 XS253,XS256	2568
12.6.2	Non-emulsified sauces	200	XS306	2568

LECITHIN (เลซิทิน)

INS: 322(i) Synonym: Phosphatides;
Phospholipids Functional Class: Antioxidant, Emulsifier, Flour
treatment agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	GMP	XS331	2568
02.1.2	Vegetable oils and fats	GMP	242,356,XS33, XS325R	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	5000	72 381,551,585	2568
13.1.2	Follow-up formulae	5000	72 381,551	2568
13.1.3	Formulae for special medical purposes for infants	5000	72 381,551,585	2568

LECITHIN, PARTIALLY HYDROLYZED (เลซิทินที่ผ่านการย่อยบางส่วน)

INS: 322(ii) Synonym: - หน้าที่: Emulsifier, Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

LIPASES (เอนไซม์ไลเปส)

INS: 1104 Synonym: Lipase; Triglycerin lipase; Functional Class: Flavour enhancer
Tributyrase; Lipase from Animal

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

Lutein, *Tagetes erecta* L. (ลูทีนจากดอกดาวเรือง)

INS: 161b(i) ชื่ออื่น: Vegetable lutein; Vegetable Functional Class: Colour
luteol; Bo-Xan (lutein)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

Lutein esters from *Tagetes erecta* (ลูทีนเอสเทอร์จากดอกดาวเรือง)

INS: 161b(iii) Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

LYCOPENE, *Blakeslea trispora* (ไลโคปีนจากรา บลาเคสเลีย ไทรสปอรา)

INS: 160d(iii) Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

LYCOPENE, SYNTHETIC (ไลโคปีนสังเคราะห์)

INS: 160d(i) Synonym: - Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

LYCOPENE, TOMATO (ไลโคพีนจากมะเขือเทศ)

INS: 160d(ii) Synonym: Lycopene (tomato)

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM CARBONATE (แมกนีเซียมคาร์บอเนต)

INS: 504(i) Synonym: -

Functional Class: Acidity regulator, Anticaking agent,
Colour retention agent, Flour treatment agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	544,549,550	2568
01.8.2	Dried whey and whey products	10000	XS331	2568
04.2.2.7	Fermented vegetable and seaweed products	5000	36,XS294	2568

MAGNESIUM CHLORIDE (แมกนีเซียมคลอไรด์)INS: 511 Synonym: Magnesium chloride
hexahydrateFunctional Class: Colour retention agent, Firming
agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM di-L-GLUTAMATE (แมกนีเซียมได-แอล-กลูตาเมต)

INS: 625 Synonym: Magnesium glutamate; Functional Class: Flavour enhancer
 Monomagnesium di-L-
 glutamate tetrahydrate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM GLUCONATE (แมกนีเซียมกลูโคเนต)

INS: 580 Synonym: Magnesium di-D-gluconate Functional Class: Acidity regulator, Firming agent,
 Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM HYDROXIDE (แมกนีเซียมไฮดรอกไซด์)

INS: 528 Synonym: - Functional Class: Acidity regulator, Colour
 retention agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM HYDROXIDE CARBONATE (แมกนีเซียมไฮดรอกไซด์คาร์บอเนต)

INS: 504(ii) Synonym: Magnesium
 subcarbonate (light or heavy);
 Hydrated basic magnesium
 carbonate; Magnesium carbonate
 hydroxide; Magnesium carbonate
 hydroxide hydrated Functional Class: Acidity regulator,
 Anticaking agent, Carrier, Colour
 retention agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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MAGNESIUM HYDROXIDE CARBONATE (แมกนีเซียมไฮดรอกไซด์คาร์บอเนต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	550	2568

MAGNESIUM DL-LACTATE (แมกนีเซียมดีแอล-แล็กเตต)

INS: 329	Synonym: DL-Lactic acid magnesium salt; Magnesium di-DL-lactate; Magnesium DL(-)-2- hydroxypropionate	Functional Class: Acidity regulator, Flour treatment agent
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

MAGNESIUM OXIDE (แมกนีเซียมออกไซด์)

INS: 530	Synonym: -	Functional Class: Acidity regulator, Anticaking agent
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	544,549	2568
01.8.2	Dried whey and whey products	10000	XS331	2568

MAGNESIUM SILICATE, SYNTHETIC (แมกนีเซียมซิลิเกตสังเคราะห์)

INS: 553(i) Synonym: Magnesium silicate

Functional Class: Anticaking agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	544,549	2568
01.6.1	Unripened cheese	GMP	488,563XS273, XS275	2568
01.8.2	Dried whey and whey products	10000	XS331	2568

MAGNESIUM SULFATE (แมกนีเซียมซัลเฟต)

INS: 518 Synonym: Epsom salt (heptahydrate)

Functional Class: Firming agent, Flavour enhancer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MALIC ACID, DL- (กรดดีแอล-มาลิก)INS: 296 Synonym: 2-Hydroxybutanedioic acid;
Hydroxysuccinic acid; dl-Malic acid

Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	265 93	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239 83,XS73	2568
14.2.3	Grape wines	GMP	510	2568

MALTITOL (มัลติทอล)

INS: 965(i) Synonym: D-Maltitol; Hydrogenated maltose Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	GMP	489	2568
11.4	Other sugars and syrups	GMP	258	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

MALTITOL SYRUP (มัลติทอลไซรัป)

INS: 965(ii) Synonym: Hydrogenated high maltose-content glucose syrup; Hydrogenated glucose syrup; Dried maltitol syrup; Maltitol syrup powder Functional Class: Bulking agent, Emulsifier, Humectant, Stabilizer, Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	GMP	489	2568
10.2.2	Frozen egg products	GMP	490	2568
11.4	Other sugars and syrups	GMP	258	2568

MALTODEXTRIN (มอลโทเดกซ์ทริน)

INS: - Synonym: - Functional Class: Carrier, Emulsifier, Stabilizer, Thickener, Bulking agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MALTOL (มอลทอล)				
INS: 636	Synonym: -	Functional Class: Flavour enhancer		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	200	616	2568
MANNITOL (แมนนิทอล)				
INS: 421	Synonym: D-Mannitol; Mannite	Functional Class: Anticaking agent, Bulking agent, Humectant, Stabilizer, Sweetener, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.1.1	Infant formulae	10	381,551,589	2568
13.1.2	Follow-up formulae	10	381,551,589	2568
13.1.3	Formulae for special medical purposes for infants	10	381,551,589	2568
13.2	Complementary foods for infants and young children	10	592,XS73	2568
METHACRYLATE COPOLYMER, BASIC (เมทาคริเลตโคพอลิเมอร์)				
INS: 1205	ชื่ออื่น: -	หน้าที่: Glazing agent, Carrier		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.1	Whole, broken, or flaked cereals and grains	GMP	589,606,607, XS153,XS169, XS172,XS199, XS201,XS202, XS333	2568
11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate and fructose	GMP	589,606, 608,XS212	2568
11.1.2	Powdered sugar, powdered dextrose	GMP	589,606,608, XS212	2568
11.2	Brown sugar	GMP	589,606,608	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

METHYL CELLULOSE (เมทิลเซลลูโลส)				
INS: 461	Synonym: Cellulose methyl ether; Methyl ether of cellulose	Functional Class: Bulking agent, Emulsifier, Glazing agent, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
METHYL ETHYL CELLULOSE (เมทิลเอทิลเซลลูโลส)				
INS: 465	Synonym: MEC; Ethyl methyl ether of cellulose	Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
MICROCRYSTALLINE CELLULOSE (ไมโครคริสตัลไลน์เซลลูโลส)				
INS: 460(i)	Synonym: Cellulose gel; Cellulose	Functional Class: Anticaking agent, Bulking agent, Carrier, Emulsifier, Foaming agent, Glazing agent, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	549,XS207	2568
01.8.2	Dried whey and whey products	10000	XS331	2568

MONO- AND DI-GLYCERIDES OF FATTY ACIDS (มอนและไดกลีเซอไรด์ของกรดไขมัน)

INS: 471 Synonym: Glyceryl monostearate; Functional Class: Foaming agent, Emulsifier,
Glyceryl monopalmitate; Stabilizer
Glyceryl monooleate, etc;
Monostearin; Monopalmitin;
Monoolein, etc.; GMS (for
glyceryl monostearate)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	10000	356,XS33, XS325R,TH71, TH72	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	4000	72-381,551,585	2568
13.1.2	Follow-up formulae	4000	72-381,551	2568
13.1.3	Formulae for special medical purposes for infants	4000	72-381,551,585	2568

MONOAMMONIUM L-GLUTAMATE (มอนแอมโมเนียมแอล-กลูตาเมต)

INS: 624 Synonym: Ammonium glutamate; Functional Class: Flavour enhancer
Monoammonium L-glutamate
monohydrate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MONOPOTASSIUM L-GLUTAMATE (มอนโพแทสเซียมแอล-กลูตาเมต)

INS: 622 Synonym: Potassium glutamate; Functional Class: Flavour enhancer
MPG; Monopotassium L-
glutamate monohydrate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

MONOSODIUM L-GLUTAMATE (มอนโซเดียมแอล-กลูตาเมต)

INS: 621 Synonym: Sodium glutamate; MSG; Functional Class: Flavour enhancer
 Monosodium L-glutamate
 monohydrate; Glutamic acid
 monosodium salt
 monohydrate

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	201,XS320	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

MONOSTARCH PHOSPHATE (มอนสตาร์ชฟอสเฟต)

INS: 1410 Synonym: - Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	50000	239,269,XS73	2568

NATAMYCIN (นาทาไมซิน)

INS: 235 Synonym: Pimaricin Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	40	3,80,486,561, XS273,XS275	2568

NEOTAME (นีโอแทม)

INS: 961 Synonym: - Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	20	127,TH1,406	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	70	XS160	2568

NEOTAME (นีโอแทม)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	XS314R	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	33	XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	33	XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	33	XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	33	144,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	33	144,345,613	2568
12.2	Herbs, spices, seasonings, and condiments	32	XS326,XS327, XS328	2566
12.2.2	Seasonings and condiments	32		2568
12.6.2	Non-emulsified sauces	70	XS306	2568
13.3	Dietetic foods intended for special medical purposes	33	566	2568
14.1.3.1	Fruit nectar	65		2568
14.1.3.3	Concentrates for fruit nectar	65	127	2568

NISIN (ไนซิน)

INS: 234

Synonym: -

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.3	Clotted cream (plain)	10	XS288	2568
01.6.1	Unripened cheese	12.5	233,561	2568
01.7	Dairy-based desserts	12.5	233,362-614	2568

NITROGEN (ไนโตรเจน)				
INS: 941	Synonym: -	Functional Class: Foaming agent, Packaging gas, Propellant		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.2	Follow-up formulae	GMP	59	2568
14.2.3	Grape wines	GMP	59	2568
NITROUS OXIDE (ไนตรัสออกไซด์)				
INS: 942	Synonym: Dinitrogen oxide; Dinitrogen monoxide	Functional Class: Antioxidant, Foaming agent, Packaging gas, Propellant		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	GMP	59,278,627	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
ORTHO-PHENYLPHENOLS (กลุ่มออร์โท-เฟนิลฟีนอล)				
INS: 231	ortho-Phenylphenol (ออร์โท-เฟนิลฟีนอล) Synonym: Orthoxenol; 2-Hydroxydiphenyl; o-Hydroxydiphenyl	Functional Class: Preservative		
INS: 232	Sodium ortho-phenylphenol (โซเดียมออร์โท-เฟนิลฟีนอล) Synonym: Sodium o-phenylphenate; Sodium ophenylphenolate	Functional Class: Preservative		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.1.2	Surface-treated fresh fruit	12	49	2559

OCTENYL SUCCINIC ACID MODIFIED GUM ARABIC (ออกทีนิลซัคซินิกแอซิดโมดิฟายกัมอะราบิก)

INS: 423	Synonym: Gum arabic hydrogen octenylbutandioate; Gum arabic hydrogen octenylsuccinate; OSA modified gum arabic; OSA modified gum acacia	Functional Class: Emulsifier
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

OXIDIZED STARCH (ออกซิไดซ์ดีสตาร์ช)

INS: 1404	Synonym: -	Functional Class: Emulsifier, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	50000	239,269,XS73	2568

PAPAIN (เอนไซม์ปาเพน)

INS: 1101(ii)	Synonym: -	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

PAPRIKA EXTRACT (สารสกัดปาปริก้า)

INS: 160c(ii)	Synonym: Capsanthin	Functional Class: Colour
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	15	39,528,XS243	2568
01.3.2	Beverage whiteners	5	39,XS250,XS252	2568
01.4.4	Cream analogues	5	39	2568

PAPRIKA EXTRACT (สารสกัดปาปริก้า)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.2	Milk and cream powder analogues	5	39,XS251	2568
01.6.1	Unripened cheese	15	39,201,XS273	2568
01.6.2.1	Ripened cheese, includes rind	30	39,XS208,XS278	2568
01.6.2.2	Rind of ripened cheese	30	39	2568
01.6.2.3	Cheese powder	140	39	2568
01.6.4.1	Plain processed cheese	70	39	2568
01.6.4.2	Flavoured processed cheese	100	39	2568
01.6.5	Cheese analogues	70	39	2568
01.7	Dairy-based desserts	60	39,XS243	2568
02.3	Fat emulsions mainly of type oil-in-water	65	39	2568
02.4	Fat-based desserts	50	39	2568
03.0	Edible ices	55	39	2568
07.1.2	Crackers, excluding sweet crackers	100	39	2568
07.1.4	Bread-type products	100	39	2568
07.2	Fine bakery wares and mixes	90	39	2568
12.2.2	Seasonings and condiments	350	39	2568
12.4	Mustards	70	39	2568
12.5	Soups and broths	85	39	2568
12.6.1	Emulsified sauces and dips	150	39	2568
12.6.2	Non-emulsified sauces	150	39,XS306	2568
12.6.3	Mixes for sauces and gravies	150	39,127	2568
12.7	Salads and sandwich spreads	50	39	2568
15.1	Snacks - potato, cereal, flour or starch based	250	39	2568
15.2	Snacks - Processed nut or flavoured processed seed based	100	39	2568
15.3	Snacks - fish based	100	39	2568

PECTINS (เพ็กทิน)

INS: 440

Synonym: -

Functional Class: Emulsifier, Gelling agent,
Glazing agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
13.1.2	Follow-up formulae	10000	72 381,551	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.3	Formulae for special medical purposes for infants	2000	14, 72 381,551	2568
14.1.2.2	Vegetable juice	GMP	35	2568
14.1.2.4	Concentrates for vegetable juice	GMP	35	2568

PHOSPHATED DISTARCH PHOSPHATE (ฟอสเฟตไดสตาร์ชฟอสเฟต)

INS: 1413

Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	5000	72 , 150, 284, 292, 381,551	2568
13.1.2	Follow-up formulae	5000	72 , 150, 285, 292, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	5000	72 , 150, 284, 292, 381,551	2568

PHOSPHATES (กลุ่มฟอสเฟต)

INS: 338	Phosphoric acid (กรดฟอสฟอริก) Synonym: Orthophosphoric acid	Functional Class: Acidity regulator, Antioxidant, Sequestrant
INS: 339(i)	Sodium dihydrogen phosphate (โซเดียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic sodium phosphate; Monosodium monophosphate Sodium acid phosphate; Sodium biphosphate; Monosodium dihydrogen ortho- phosphate; Monosodium dihydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 339(ii)	Disodium hydrogen phosphate (ไดโซเดียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic sodium phosphate; Disodium phosphate; Disodium acid phosphate; Secondary sodium phosphate; Disodium hydrogen orthophosphate; Disodium hydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 339(iii)	Trisodium phosphate (ไตรโซเดียมฟอสเฟต) Synonym: Tribasic sodium phosphate; Sodium phosphate; Trisodium orthophosphate; Trisodium monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Preservative, Sequestrant, Stabilizer, Thickener
INS: 340(i)	Potassium dihydrogen phosphate (โพแทสเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic potassium phosphate; Monopotassium monophosphate; Potassium acid phosphate; Potassium biphosphate; Monopotassium dihydrogen orthophosphate; Monopotassium dihydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener

INS: 340(ii)	Dipotassium hydrogen phosphate (ไดโพแทสเซียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic potassium phosphate; Dipotassium monophosphate; Dipotassium phosphate; Dipotassium acid phosphate; Secondary potassium phosphate; Dipotassium hydrogen orthophosphate; Dipotassium hydrogen monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 340(iii)	Tripotassium phosphate (ไตรโพแทสเซียมฟอสเฟต) Synonym: Tribasic potassium phosphate; Potassium phosphate; Tripotassium orthophosphate; Tripotassium monophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 341(i)	Calcium dihydrogen phosphate (แคลเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic calcium phosphate; Monocalcium orthophosphate; Monocalcium phosphate; Calcium biphosphate; Acid calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener, Sequestrant
INS: 341(ii)	Calcium hydrogen phosphate (แคลเซียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic calcium phosphate; Dicalcium phosphate; Calcium monohydrogen phosphate; Calcium hydrogen orthophosphate; Secondary calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener

INS: 341(iii)	Tricalcium phosphate (ไตรแคลเซียมฟอสเฟต) Synonym: Calcium phosphate, tribasic; Precipitated calcium phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifier, Emulsifying salt, Firming agent, Flour treatment agent, Humectant, Raising agent, Stabilizer, Thickener
INS: 342(i)	Ammonium dihydrogen phosphate (แอมโมเนียมไดไฮโดรเจนฟอสเฟต) Synonym: Monobasic ammonium phosphate; Monoammonium phosphate; Acid ammonium phosphate; Primary ammonium phosphate; Ammonium dihydrogen tetraoxophosphate; Monoammonium monophosphate; Ammonium dihydrogen orthophosphate	Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener
INS: 342(ii)	Diammonium hydrogen phosphate (ไดแอมโมเนียมไฮโดรเจนฟอสเฟต) Synonym: Dibasic ammonium phosphate, Diammonium phosphate; Diammonium hydrogen tetraoxophosphate; Diammonium hydrogen orthophosphate	Functional Class: Acidity regulator, Flour treatment agent, Raising agent, Stabilizer, Thickener
INS: 343(i)	Magnesium dihydrogen phosphate (แมกนีเซียมไดไฮโดรเจนฟอสเฟต) Synonym: Monomagnesium orthophosphate; Magnesium dihydrogen phosphate; Magnesium phosphate, monobasic; Magnesium biphosphate; Acid magnesium phosphate; Monomagnesium dihydrogen phosphate	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Stabilizer, Thickener

INS: 343(ii)	Magnesium hydrogen phosphate (แมกนีเซียมไฮโดรเจนฟอสเฟต) Synonym: Magnesium phosphate, dibasic; Secondary magnesium phosphate; Dimagnesium phosphate; Magnesium hydrogen orthophosphate trihydrate; Magnesium salt of phosphoric acid	Functional Class: Acidity regulator, Anticaking agent, Emulsifying salt, Raising agent, Stabilizer, Thickener
INS: 343(iii)	Trimagnesium phosphate (ไตรแมกนีเซียมฟอสเฟต) Synonym: Magnesium phosphate, tribasic; Tertiary magnesium phosphate; Trimagnesium orthophosphate	Functional Class: Acidity regulator, Anticaking agent, Stabilizer, Thickener
INS: 450(i)	Disodium diphosphate (ไดโซเดียมไดฟอสเฟต) Synonym: Disodium dihydrogen diphosphate; Disodium dihydrogen pyrophosphate; Acid sodium pyrophosphate; Disodium Pyrophosphate; Disodium dihydrogen diphosphate; Disodium dihydrogen pyrophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(ii)	Trisodium diphosphate (ไตรโซเดียมไดฟอสเฟต) Synonym: Acid trisodium pyrophosphate; Trisodium monohydrogen diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(iii)	Tetrasodium diphosphate (เทตระโซเดียมไดฟอสเฟต) Synonym: Tetrasodium diphosphate; Sodium pyrophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener

INS: 450(ix)	Magnesium dihydrogen diphosphate (แมกนีเซียมไดไฮโดรเจนไดฟอสเฟต) Synonym: Acid magnesium pyrophosphate; Monomagnesium dihydrogen pyrophosphate; Magnesium diphosphate	Functional Class: Acidity regulator, Raising agent, Stabilizer
INS: 450(v)	Tetrapotassium diphosphate (เททราโพแทสเซียมไดฟอสเฟต) Synonym: Tetrapotassium diphosphate; Potassium pyrophosphate; Tetrapotassium salt of diphosphoric acid; Tetrapotassium pyrophosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(vi)	Dicalcium diphosphate (ไดแคลเซียมไดฟอสเฟต) Synonym: Calcium pyrophosphate; Dicalcium Pyrophosphate; Dicalcium diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Firming agent, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 450(vii)	Calcium dihydrogen diphosphate (แคลเซียมไดไฮโดรเจนไดฟอสเฟต) Synonym: Acid calcium pyrophosphate; Monocalcium dihydrogen pyrophosphate; Monocalcium dihydrogen diphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer
INS: 451(i)	Pentasodium triphosphate (เพนทาโซเดียมไตรฟอสเฟต) Synonym: Pentasodium tripolyphosphate; Sodium triphosphate; Sodium tripolyphosphate; Triphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener

INS: 451(ii)	Pentapotassium triphosphate (เพนตะโพแทสเซียมไตรฟอสเฟต) Synonym: Pentapotassium tripolyphosphate; Potassium triphosphate; Potassium tripolyphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 452(i)	Sodium polyphosphate (โซเดียมพอลิฟอสเฟต) Synonym: Sodium hexametaphosphate; Sodium tetrapolyphosphate; Graham's salt	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(ii)	Potassium polyphosphate (โพแทสเซียมพอลิฟอสเฟต) Synonym: Potassium metaphosphate; Potassium polymetaphosphate	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(iii)	Sodium calcium polyphosphate (โซเดียมแคลเซียมพอลิฟอสเฟต) Synonym: Sodium calcium polyphosphate, glassy	Functional Class: Acidity regulator, Emulsifier, Humectant, Raising agent, Sequestrant, Stabilizer
INS: 452(iv)	Calcium polyphosphate (แคลเซียมพอลิฟอสเฟต) Synonym: -	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Raising agent, Sequestrant, Stabilizer, Thickener
INS: 452(v)	Ammonium polyphosphate (แอมโมเนียมพอลิฟอสเฟต) Synonym: -	Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Humectant, Sequestrant, Stabilizer, Thickener
INS: 542	Bone phosphate (ไบนฟอสเฟต) Synonym: Edible bone phosphate	Functional Class: Anticaking agent, Emulsifier, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	1000	33,127,364,398 610	2568

PHOSPHATES (กลุ่มฟอสเฟต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2	Fermented and renneted milk products (plain)	1000	33,610,635	2568
01.3.1	Condensed milk (plain)	880	33,565	2568
01.4	Cream (plain) and the like	2200	33,617	2568
01.5.1	Milk powder and cream powder (plain)	4400	33,543,544,547,548	2568
01.6.1	Unripened cheese	4400	33,487,495,496,562,564	2568
01.7	Dairy-based desserts	1500	33,610	2568
01.8.2	Dried whey and whey products	4400	33,XS331	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	2200	33,530,554,555	2568
04.1.2.3	Fruit in vinegar, oil, or brine	2200	33,636	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	1100	33,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	350	33,XS314R	2568
04.1.2.10	Fermented fruit products	2200	33,636	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	5000	33,76,637	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	2200	33,636,638	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	2200	33,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	2200	33,76,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	2200	33,XS57,XS308R	2568

PHOSPHATES (กลุ่มฟอสเฟต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	2200	33,572,636	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	2200	33,76,613	2568
12.6	Sauces and like products	2200	33,573,XS302	2568
13.1.1	Infant formulae	450	55,72 33,230,381,551, 586,587,TH31, TH32	2568
13.1.3	Formulae for special medical purposes for infants	450	55,72 33,230,551,586, 587,TH31,TH32	2568
13.2	Complementary foods for infants and young children	4400	33,230,XS73	2568
13.3	Dietetic foods intended for special medical purposes	2200	33,566	2568
14.1.3.4	Concentrates for vegetable nectar	1000	33,40,127	2568

POLYDEXTROSES (พอลิเดกซ์ไทรส)

INS: 1200 Synonym: Modified polydextroses Functional Class: Bulking agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

POLYDIMETHYLSILOXANE (พอลิไดเมทิลไซลอกเซน)

INS: 900a Synonym: Poly(dimethylsiloxane);
Dimethylpolysiloxane;
Dimethylsilicone fluid;
Dimethylsilicone oil;
Dimethicone Functional Class: Anticaking agent, Foaming agent, Emulsifier

POLYDIMETHYLSILOXANE (พอลิไดเมทิลไซลอกเซน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	50	618	2568
01.5.1	Milk powder and cream powder (plain)	10	XS207,XS290	2568
01.7	Dairy-based desserts	50	618	2568
02.1.2	Vegetable oils and fats	10	356,XS33,XS325R, TH71	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10	152,558	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	10	XS160	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	10	15,XS320	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	10	XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	10	XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	10	XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	50	XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	10	XS294	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

POLYGLYCEROL ESTERS of FATTY ACIDS (พอลิกลีเซอรอลเอสเตอร์ของกรดไขมัน)

INS: 475 Synonym: Polyglycerol fatty acid esters; Glycerin fatty acid esters Functional Class: Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.1	Pasteurized cream (plain)	6000	626	2568
01.7	Dairy-based desserts	2000	354, 5243 629	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	5000	359, 557	2568
12.6.2	Non-emulsified sauces	5000	5306R 582	2568
13.3	Dietetic foods intended for special medical purposes	1000	566	2568

POLYGLYCEROL ESTERS OF INTERESTERIFIED RICINOLEIC ACID

(พอลิกลีเซอรอลเอสเตอร์ของกรดริซินอเลอิกที่ถูกอินเตอร์เอสเทอร์ไฟต์)

INS: 476 Synonym: Glyceran esters of condensed castor oil fatty acids; Polyglycerol esters of polycondensed fatty acids from castor oil Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.6.1	Emulsified sauces and dips	5000	594	2568

POLYGLYCITOL SYRUP (พอลิไกลซิทอลไซรัป)

INS: 964 Synonym: Hydrogenated starch hydrolysate; Polyglucitol Functional Class: Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

POLYSORBATES (กลุ่มพอลิซอร์เบต)

INS: 432	Polyoxyethylene (20) sorbitan monolaurate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอลอเรต) Synonym: Polysorbate 20	Functional Class: Emulsifier, Stabilizer
INS: 433	Polyoxyethylene (20) sorbitan monooleate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอลีโอเลต) Synonym: Polysorbate 80	Functional Class: Emulsifier, Stabilizer
INS: 434	Polyoxyethylene (20) sorbitan monopalmitate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอลแพลมิเตต) Synonym: Polysorbate 40	Functional Class: Emulsifier
INS: 435	Polyoxyethylene (20) sorbitan monostearate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนมอลสเตียเรต) Synonym: Polysorbate 60	Functional Class: Emulsifier, Stabilizer
INS: 436	Polyoxyethylene (20) sorbitan tristearate (พอลิออกซีเอทิลีน (20) ซอร์บิแทนไตรสเตียเรต) Synonym: Polysorbate 65	Functional Class: Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.1	Pasteurized cream (plain)	1000	626	2568
01.6.1	Unripened cheese	80	38,XS221,XS262 XS273,XS275	2568
01.7	Dairy-based desserts	1000	629	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	360,364-557	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1000	154,XS314R	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	3000	XS57,XS308R	2568
12.6.2	Non-emulsified sauces	3000	580	2568
13.3	Dietetic foods intended for special medical purposes	1000	566	2568

POLYVINYLPYRROLIDONE, INSOLUBLE (พอลิไวนิลไพร์โรลิโดนที่ไม่ละลาย)

INS: 1202	Synonym: Crospovidone; Cross linked polyvidone; Insoluble PVP; Polyvinylpolypyrrolidone; Cross linked homopolymer of 1-ethenyl-2- pyrrolidone; insoluble cross linked homopolymer of N-vinyl-1-pyrrolidone	Functional Class: Colour retention agent, Stabilizer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

PONCEAU 4R (ปองโซ 4 อาร์)

INS: 124	Synonym: CI Food Red 7; Cochineal Red A; New Coccine; Brilliant Scarlet; CI (1975) No. 16255	Functional Class: Colour
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.6	Fruit-based spreads for spread or raw materials	500	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	50	182, XS314R	2568
04.2.2.7	Fermented vegetable and seaweed products	500	XS294	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

POTASSIUM 5'-INOSINATE (โพแทสเซียม 5'-ไอินซินเนต)

INS: 632	Synonym: Potassium inosinate; Dipotassium 5'-inosinate; Dipotassium inosine-5'- monophosphate	Functional Class: Flavour enhancer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

POTASSIUM ACETATES (โพแทสเซียมแอซีเตต)

INS: 261(i)	Synonym: -	Functional Class: Acidity regulator, Preservative
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

POTASSIUM ALGINATE (โพแทสเซียมแอลจีเนต)

INS: 402	Synonym: Potassium salt of alginic acid	Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

POTASSIUM CARBONATE (โพแทสเซียมคาร์บอเนต)

INS: 501(i) Synonym: Potassium salt of carbonic acid Functional Class: Acidity regulator, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,631	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	2000	55,72 381,551	2568
13.1.2	Follow-up formulae	GMP	72 381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55,72 381,551	2568

POTASSIUM CHLORIDE (โพแทสเซียมคลอไรด์)INS: 508 Synonym: Sylvine; Sylvite Functional Class: Firming agent, Flavour
enhancer, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

POTASSIUM DIHYDROGEN CITRATE (โพแทสเซียมไดไฮโดรเจนซิเตรต)

INS: 332(i)	Synonym: Monopotassium citrate; Potassium citrate monobasic	Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	55,72-381,551	2568
13.1.2	Follow-up formulae	GMP	72-381,551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	55,72-381,551	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

POTASSIUM GLUCONATE (โพแทสเซียมกลูโคเนต)

INS: 577	Synonym: Potassium D-gluconate	Functional Class: Acidity regulator, Sequestrant
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

POTASSIUM HYDROGEN CARBONATE (โพแทสเซียมไฮโดรเจนคาร์บอเนต)

INS: 501(ii)	Synonym: Potassium bicarbonate; Potassium acid carbonate	Functional Class: Acidity regulator, Raising agent, Stabilizer
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568

POTASSIUM HYDROGEN CARBONATE (โพแทสเซียมไฮโดรเจนคาร์บอเนต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	GMP	XS331	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	2000	55,72-381,551	2568
13.1.2	Follow-up formulae	GMP	72-381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55,72-381,551	2568

POTASSIUM HYDROXIDE (โพแทสเซียมไฮดรอกไซด์)

INS: 525 Synonym: Caustic potash; Potassium hydrate Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	2000	55,72-381,551	2568
13.1.2	Follow-up formulae	GMP	72-381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55,72-381,551	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

POTASSIUM LACTATE (โพแทสเซียมแล็กเตต)

INS: 326 Synonym: Potassium 2-hydroxypropanoate Functional Class: Acidity regulator, Antioxidant, Emulsifier, Humectant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568

POTASSIUM LACTATE (โพแทสเซียมแล็กเตต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.1	Pasteurized cream (plain)	GMP	12	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	83,239 XS73	2568

POTASSIUM PROPIONATE (โพแทสเซียมโพรพิโอเนต)

INS: 283 Synonym: - Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

POTASSIUM POLYASPARTATE (โพแทสเซียมพอลิแอสพาร์เตต)

INS: 456 Synonym: - Functional Class: Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.2.3	Grape wines	100		2568

POTASSIUM SULFATE (โพแทสเซียมซัลเฟต)

INS: 515(i) Synonym: - Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

POWDERED CELLULOSE (เซลลูโลสผง)

INS: 460(ii) Synonym: Cellulose

Functional Class: Anticaking agent, Bulking agent, Emulsifier, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	549,XS207	2568
01.8.2	Dried whey and whey products	10000	XS331	2568

PROCESSED EUCHEUMA SEAWEED (สาหร่ายทะเลยูคิมาแปรรูป)INS: 407a Synonym: PES; PNG-carrageenan;
Semi-refined carrageenan

Functional Class: Bulking agent, Carrier, Emulsifier, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

PROPIONIC ACID (กรดโพรพิโอนิก)

INS: 280 Synonym: Ethylformic acid; Methylacetic acid

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

PROTEASE FROM *ASPERGILLUS ORYZAE* VAR. (เอนไซม์โปรตีเอสจากเชื้อแอสเพอร์จิลลัส โอไรเซ)

INS: 1101(i) Synonym: -

Functional Class: Flavour enhancer, Flour treatment agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

PULLULAN (พัลลูลาน)				
INS: 1204	Synonym: -	Functional Class: Glazing agent, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
PROPYL GALLATE (โพรพิลแกเลต)				
INS: 310	Synonym: Propyl ester of gallic acid	Functional Class: Antioxidant		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5.1	Milk powder and cream powder (plain)	200	15,75,196,XS207, XS290	2568
01.7	Dairy-based desserts	90	2,15,XS243	2568
02.1.2	Vegetable oils and fats	100	15,130,356, 514,XS33,XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	15, 130 552,559	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	50	15,76,196,613	2568
12.6	Sauces and like products	200	15,130,XS302, XS306	2568
PROPYLENE GLYCOL ALGINATE (โพรพิลีนไกลคอลแอลจิเนต)				
INS: 405	Synonym: 1,2-Propane-diol ester of alginic acid; Hydroxypropyl alginate; Propane 1,2- diol alginate	Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	1300	127, XS243 616,623	2568
01.2.1.1	Fermented milks (plain), not heat- treated after fermentation	5000	234,235,616	2568

PROPYLENE GLYCOL ALGINATE (โพรพิลีนไกลคอลแอลจิเนต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	5000	234,616	2568
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000	619	2568
01.4.3	Clotted cream (plain)	5000	624	2568
01.7	Dairy-based desserts	6000	616,623	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	6000	386,XS38,XS66, XS260	2568
12.6.2	Non-emulsified sauces	8000	576	2568
13.3	Dietetic foods intended for special medical purposes	1200	566	2568

PROPYLENE GLYCOL ESTERS OF FATTY ACIDS (โพรพิลีนไกลคอลเอสเทอร์ของกลุ่มกรดไขมัน)

INS: 477 Synonym: Propane-1,2-diol esters of fatty acids Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	10000	TH72,XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	XS253	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	5000	XS57,XS308R	2568
13.3	Dietetic foods intended for special medical purposes	5000	566	2568

PULLULAN (พัลลูลาน)				
INS: 1204	Synonym: -	Functional Class: Glazing agent, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS260,XS294	2568

QUINOLINE YELLOW (ควิโนลีนเยลโลว์)				
INS: 104	ชื่ออื่น: CI Food Yellow 13; CI (1982) No. 47005	หน้าที่: สี		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	150		2568
02.4	Fat-based desserts	9		2568
07.2	Fine bakery wares and mixes	200		2568
12.4	Mustards	300		2568
12.6	Sauces and like products	500	XS302,XS306	2568
13.3	Dietetic foods intended for special medical purposes	10	566	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	10		2568
13.5	Dietetic foods	10		2568
15.1	Snacks - potato, cereal, flour or starch based	200		2568

RIBOFLAVINS (กลุ่มไรโบเฟลวิน)

INS: 101(i) Riboflavin, synthetic Functional Class: Colour
(ไรโบเฟลวินสังเคราะห์)

Synonym: Vitamin B2; Lactoflavin

INS: 101(ii) Riboflavin 5'-phosphate sodium Functional Class: Colour
(ไรโบเฟลวิน 5'-ฟอสเฟตโซเดียม)

Synonym: Riboflavin 5'-phosphate
ester monosodium salt;
Vitamin B2 phosphate ester
monosodium salt

INS: 101(iii) Riboflavin from Bacillus subtilis Functional Class: Colour
(ไรโบเฟลวินจากเชื้อบาซิลลัส ซับทีลิส)

Synonym: Vitamin B2; lactoflavin

INS: 101(iv) Riboflavin from Ashbya gossypii Functional Class: Colour
(ไรโบเฟลวินจากเชื้อแอสเพีย กอสซีพีไอ)

Synonym: Riboflavin from
Eremothecium gossypii,
vitamin B2; lactoflavin

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2568
01.3	Condensed milk (plain) and analogues	GMP		2568
01.4.3	Clotted cream (plain)	GMP		2568
01.4.4	Cream analogues	GMP		2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2568
01.6.1	Unripened cheese	GMP 100	491,XS273; XS275	2568
01.6.2	Ripened cheese	GMP		2568
01.6.2.1	Ripened cheese, includes rind	100	462,504; XS208,XS265; XS266,XS267; XS268,XS269;	2566

			XS270, XS271,	
			XS272, XS274,	
			XS276, XS277,	
			XS278	
01.6.2.2	Rind of ripened cheese	100		2559
01.6.4	Processed cheese	GMP 100		2568
01.6.5	Cheese analogues	GMP 100		2568
01.7	Dairy-based desserts	GMP		2568
01.8.1	Liquid whey and whey products	GMP		2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2568
02.3	Fat emulsions mainly of type oil-in- water	GMP		2568
02.4	Fat-based desserts	GMP		2568
03.0	Edible ices	GMP		2568
04.1.1.2	Surface-treated fresh fruit	GMP	4, XS143	2568
04.1.2	Processed fruit	GMP		2568
04.1.2.4	Canned or bottled fruit	70	267	2563
04.1.2.5	Jams, jellies and marmalades	70	TH54	2566
04.1.2.6	Fruit-based spreads for spread or raw materials	70		2559
04.1.2.7	Candied fruits, glazed fruits and crystallized fruits	70		2559
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	70	182	2559
04.1.2.9	Fruit-based desserts	70		2559
04.1.2.10	Fermented fruit products	70		2559
04.1.2.11	Fruit fillings	70		2559
04.2.1.2	Surface-treated fresh vegetables, seaweeds, nuts and seeds	GMP	4, XS330	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2568

RIBOFLAVINS (กลุ่มไรโบเฟลวิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	GMP		2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2568
05.0	Confectionery	GMP	XS86, XS87, XS105, XS141	2568
05.1.5	Imitation chocolate, chocolate substitute products	100		2559
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	100		2559
05.3	Chewing gum	100		2559
05.4	Decorations, toppings and sweet sauces	100		2559
06.3	Breakfast cereals	GMP 70		2568
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2568
06.5	Cereal and starch based desserts	GMP 70		2568
06.6	Batters	GMP		2568
06.7	Pre-cooked or processed rice products	GMP		2568
06.8	Soybean products	GMP		2568
07.0	Bakery wares	GMP		2568
07.2	Fine bakery wares and mixes	70		2559

RIBOFLAVINS (กลุ่มไรโบเฟลวิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2568
08.3	Processed comminuted meat, poultry, and game products	GMP		2568
08.4	Edible casings	GMP		2568
09.2.1	Frozen fish, fish fillets, and fish products	GMP	95,XS36,XS92, XS95,XS165, XS190,XS191, XS292,XS312, XS315	2568
09.2.2	Frozen battered fish, fish fillets and fish products	GMP	16,XS166	2568
09.2.3	Frozen minced and creamed fish products	GMP	16	2568
09.2.4.1	Cooked fish and fish products	GMP 70	95	2568
09.2.4.2	Cooked molluscs, crustaceans, and echinoderms	GMP 70		2568
09.2.4.3	Fried fish and fish products	GMP	16	2568
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	GMP	22,XS167, XS189,XS222, XS236,XS244, XS311	2568
09.3	Semi-preserved fish and fish products	GMP		2568
09.3.3	Caviar and other fish roe products	100	XS291	2563
09.4	Fully preserved, including canned fish and fish products	GMP		2568
10.1	Fresh eggs	GMP 300	4	2568
10.2.3	Dried and/or heat coagulated egg products	GMP		2568
10.3	Preserved eggs	GMP		2568
10.4	Egg-based desserts	GMP 70		2568
10.5	Ready-to-eat egg products	GMP		2568

RIBOFLAVINS (กลุ่มไรโบเฟลวิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
11.3	Sugar solutions and syrups	GMP		2568
11.4	Other sugars and syrups	GMP 70		2568
11.6	Table-top sweeteners directly sold to consumers	GMP		2568
12.2.1	Herbs and spices	GMP	TH64	2568
12.2.2	Seasonings and condiments	GMP 70		2568
12.3	Vinegars	GMP		2568
12.4	Mustards	GMP 70		2568
12.5	Soups and broths	GMP 70	344	2568
12.6	Sauces and like products	GMP 70	XS302	2568
12.7	Salads and sandwich spreads	GMP 70		2568
12.8	Yeast and like products	GMP		2568
12.9	Soybean-based seasonings and condiments	GMP		2568
12.9.1	Fermented soybean paste	30		2559
12.10	Protein products other than from soybeans	GMP		2568
13.3	Dietetic foods intended for special medical purposes	GMP 100		2568
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP 100		2568
13.5	Dietetic foods	GMP 70		2568
13.6	Food supplements	GMP 300		2568
14.1.4	Water-based flavoured drinks	GMP 30		2568
14.2.1	Beer and malt beverages	GMP		2568
14.2.2	Cider and perry	GMP 300		2568
14.2.4	Wines other than grape	GMP 300		2568
14.2.5	Mead	GMP		2568
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2568
14.2.7	Aromatized alcoholic beverages	GMP 100		2568

RIBOFLAVINS (กลุ่มไรโบเฟลวิน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
15.0	Ready-to-eat savouries	GMP		2568
15.1	Snacks – potato, cereal, flour or starch based	70		2559
15.2	Snacks – Processed nut or flavoured processed seed based	70		2559
16.0	Prepared foods	GMP		2568

SACCHARINS (กลุ่มแซ็กคาริน)

INS: 954(i)	Saccharin (แซ็กคาริน) Synonym: -	Functional Class: Sweetener		
INS: 954(ii)	Calcium saccharin (แคลเซียมแซ็กคาริน) Synonym: Calcium o-benzosulfimide	Functional Class: Sweetener		
INS: 954(iii)	Potassium saccharin (โพแทสเซียมแซ็กคาริน) Synonym: Potassium o-benzosulfimide	Functional Class: Sweetener		
INS: 954(iv)	Sodium saccharin (โซเดียมแซ็กคาริน) Synonym: Soluble saccharin; Sodium o-benzosulfimide	Functional Class: Sweetener		

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	80	127,500,TH1	2568
01.7	Dairy-based desserts	100	500	2568
02.4	Fat-based desserts	100	500	2568
03.0	Edible ices	100	500	2568
04.1.2.3	Fruit in vinegar, oil, or brine	160	144,500	2568
04.1.2.4	Canned or bottled fruit	200	500,XS319	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	200	500,XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	200	500,XS314R	2568

SACCHARINS (กลุ่มแซ็กคาริน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.9	Fruit-based desserts	100	500	2568
04.1.2.10	Fermented fruit products	160	500	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	500	144,348,500,613	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	160	144,500,XS66	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	160	144,500,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	160	500,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	200	500,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	200	144,500,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	160	144,345,500,613	2568
05.1.1	Cocoa mixes (powders), cocoa mass and cocoa cake	100	97,500,XS141	2568
05.1.2	Cocoa mixes (syrops)	80		2568
05.1.3	Cocoa-based spreads, for spread, fillings and raw materials	200	500,XS86	2568
05.1.4	Cocoa and chocolate products	500	500	2568
05.1.5	Imitation chocolate, chocolate substitute products	500	500	2568
05.2	Confectionery including candy, nougats and marzipans and other desserts, excluding products of food categories 01.7, 02.4, 04.1.2.9 and 06.5	500	163,500,XS309R	2568
05.3	Chewing gum	1200	500	2568
05.4	Decorations, toppings and sweet sauces	500	500	2568

SACCHARINS (กลุ่มแซ็กคาริน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
06.3	Breakfast cereals	100	500	2568
06.5	Cereal and starch based desserts	100	500	2568
07.2	Fine bakery wares and mixes	170	165,500	2568
09.2.4.1	Cooked fish and fish products	500	322,500	2568
09.3.1	Fish and fish products marinated in vinegar or wine	160	144,500	2568
09.3.2	Pickled fish and fish products	160	144,500	2568
09.3.4	Semi-preserved fish and fish products, excluding products of food categories 09.3.1 - 09.3.3	160	144,500	2568
09.4	Fully preserved, including canned fish and fish products	200	144,500,XS3, XS37,XS70, XS90,XS94,XS119	2568
10.4	Egg-based desserts	100	144,500	2568
11.4	Other sugars and syrups	300	159,500	2568
12.2.2	Seasonings and condiments	150 (1500)	500	2568
12.3	Vinegars	300	500	2568
12.4	Mustards	320	500	2568
12.5	Soups and broths	110	500,XS117	2568
12.6	Sauces and like products	160	500,583,XS302	2568
12.7	Salads and sandwich spreads	200	166,500	2568
12.9.1	Fermented soybean paste	200	500	2568
12.9.2.1	Fermented soybean sauce	500	500	2568
13.3	Dietetic foods intended for special medical purposes	200	500,566	2568
13.4	Dietetic formulae for slimming purposes and weight reduction	300	500	2568
13.5	Dietetic foods	200	500	2568
13.6	Food supplements	1200	500	2568
14.1.3.1	Fruit nectar	80	500	2568
14.1.3.2	Vegetable nectar	80	500	2568

SACCHARINS (กลุ่มแซ็กคาริน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
14.1.3.3	Concentrates for fruit nectar	80	127	2568
14.1.3.4	Concentrates for vegetable nectar	80	127,500	2568
14.1.4.1	Carbonated water-based flavoured drinks	200	500,TH3	2568
14.1.4.2	Non-carbonated water-based flavoured drinks	200	500,TH3	2568
14.1.4.3	Concentrates (liquid or solid form) for water-based flavoured drinks	200	127,500,TH3	2568
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	200	127,160,500,TH69	2568
14.2.7	Aromatized alcoholic beverages	80	500	2568
15.0	Ready-to-eat savouries	100	500	2568

SALTS OF MYRISTIC, PALMITIC AND STEARIC ACIDS WITH AMMONIA, CALCIUM, POTASSIUM AND SODIUM (กลุ่มเกลือแอมโมเนียม แคลเซียม โพแทสเซียม และโซเดียมของกรดไมริสติก แพลมิติก และสเตียริก)

INS: 470(i) Synonym: - Functional Class: Anticaking agent, Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568

SALTS OF OLEIC ACID WITH CALCIUM, POTASSIUM AND SODIUM (กลุ่มเกลือแคลเซียม โพแทสเซียม และโซเดียมของกรดโอเลอิก)

INS: 470(ii) Synonym: - Functional Class: Anticaking agent, Emulsifier, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568

SILICON DIOXIDE, AMORPHOUS (ซิลิคอนไดออกไซด์อัมมอร์ฟัส)

INS: 551

Synonym: Silica

Functional Class: Anticaking agent, Foaming agent,
Carrier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	554,549	2568
01.6.1	Unripened cheese	GMP	3,488,563,XS273, XS275	2568
01.8.2	Dried whey and whey products	10000	XS331	2568
13.1.1	Infant formulae	10	381,551,589	2568
13.1.2	Follow-up formulae	10	381,551,589	2568
13.1.3	Formulae for special medical purposes for infants	10	381,551,589	2568
13.2	Complementary foods for infants and young children	2000	65,318,592,XS73	2568

SODIUM ACETATE (โซเดียมแอสีเตต)

INS: 262(i)

Synonym: -

Functional Class: Acidity regulator, Preservative,
Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239,319,320,XS73	2568

SODIUM ALGINATE (โซเดียมแอลจิเนต)

INS: 401 Synonym: Sodium salt of alginic acid Functional Class: Bulking agent, Carrier, Emulsifier, Foaming agent, Gelling agent, Glazing agent, Humectant, Sequestrant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM ALUMINOSILICATE (โซเดียมอะลูมิเนียมซิลิเกต)

INS: 554 Synonym: Sodium aluminium silicate Functional Class: Anticaking agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	1140	6,XS331	2568

SODIUM ASCORBATE (โซเดียมแอสคอร์เบต)

INS: 301 Synonym: Sodium L-ascorbate Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	317,545,XS290	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	75	83,381,551,591	2568
13.1.2	Follow-up formulae	50	70,72,315,316, 317,381,551,581, TH35	2568
13.1.3	Formulae for special medical purposes for infants	75	83,381,551,591	2568
13.2	Complementary foods for infants and young children	500	65,317,319,320	2568

SODIUM CARBONATE (โซเดียมคาร์บอเนต)

INS: 500(i) Synonym: Soda ash; Sodium salt of carbonic acid Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener, Emulsifying salt

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
13.1.1	Infant formulae	2000	55, 72 381,551	2568
13.1.2	Follow-up formulae	GMP	72 , 316, 381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55, 72 381,551	2568
13.2	Complementary foods for infants and young children	GMP	240 , 243, 295, 319, 320	2568

SODIUM CARBOXYMETHYL CELLULOSE (โซเดียมคาร์บอกซีเมทิลเซลลูโลส)

INS: 466 Synonym: Sodium cellulose glycolate; Na CMC; Cellulose gum; Sodium CMC; Sodium salt of carboxymethyl ether of cellulose Functional Class: Bulking agent, Emulsifier, Firming agent, Gelling agent, Glazing agent, Humectant, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.2.3	Grape wines	GMP		2568

SODIUM CARBOXYMETHYL CELLULOSE, ENZYMATICALLY HYDROLYZED

(โซเดียมคาร์บอกซีเมทิลเซลลูโลสชนิดย่อยสลายด้วยเอนไซม์)

INS: 469 Synonym: Enzymatically hydrolyzed carboxymethyl cellulose; CMC-ENZ; Carboxymethyl cellulose, sodium, partially enzymatically hydrolyzed Functional Class: Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heattreated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM DIHYDROGEN CITRATE (โซเดียมไดไฮโดรเจนซิเตรต)

INS: 331(i) Synonym: Monosodium citrate; Sodium citrate monobasic Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	234,631	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
02.1.2	Vegetable oils and fats	GMP	356,XS33,XS325R	2568
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	GMP	262,XS40R, XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	55,72,381,551	2568
13.1.2	Follow-up formulae	GMP	72,316,381,551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	55,72,381,551	2568
13.2	Complementary foods for infants and young children	5000	238,240,319,320	2568

SODIUM DL-MALATE (โซเดียมดีแอล-มาเลต)

INS: 350(ii) Synonym: Malic acid sodium salt; Functional Class: Acidity regulator, Humectant
 Disodium DL-malate;
 Hydroxybutanedioic acid
 disodium salt

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM ERYTHORBATE (โซเดียมอีริทอร์เบต)

INS: 316 Synonym: Sodium isoascorbate; Functional Class: Antioxidant
 Sodium D-isoascorbic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	280, XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM FUMARATES (โซเดียมฟูมาเรต)

INS: 365 Synonym: Monosodium fumarate; Functional Class: Acidity regulator
 Monosodium trans-butenedioic
 acid; Monosodium trans-1,2-
 ethylenedicarboxylate;
 Monosodium trans-1,2-
 ethylenedicarboxylic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM GLUCONATE (โซเดียมกลูโคเนต)

INS: 576

Synonym: Sodium D-gluconate

Functional Class: Sequestrant, Stabilizer,
Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM HYDROGEN CARBONATE (โซเดียมไฮโดรเจนคาร์บอเนต)

INS: 500(ii)

Synonym: Baking soda; Bicarbonate of soda; Sodium bicarbonate; Sodium acid carbonate

Functional Class: Acidity regulator, Anticaking agent, Raising agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568
13.1.1	Infant formulae	2000	55,72 381,551	2568
13.1.2	Follow-up formulae	GMP	72,316,381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55,72 381,551	2568
13.2	Complementary foods for infants and young children	GMP	240,319,320	2568

SODIUM HYDROGEN DL-MALATE (โซเดียมไฮโดรเจนดีแอล-มาเลต)

INS: 350(i)

ชื่ออื่น: Malic acid monosodium salt; Monosodium DL-malate; 2-hydroxybutanedioic acid monosodium salt

หน้าที่: สารควบคุมความเป็นกรด, สารทำให้เกิดความชุ่มชื้น

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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SODIUM HYDROGEN DL-MALATE (โซเดียมไฮโดรเจนดีแอล-มาเลต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM HYDROGEN SULFATE (โซเดียมไฮโดรเจนซัลเฟต)

INS: 514(ii) Synonym: Sodium acid sulfate; Nitre cake; Sodium bisulfate; Sulfuric acid, Monosodium salt Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM HYDROXIDE (โซเดียมไฮดรอกไซด์)

INS: 524 Synonym: Caustic soda; Lye; Sodium hydrate Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	GMP	XS331	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	2000	55,72-381,551	2568
13.1.2	Follow-up formulae	GMP	72,316,381,551	2568
13.1.3	Formulae for special medical purposes for infants	2000	55,72-381,551	2568
13.2	Complementary foods for infants and young children	GMP	239,319,320,XS73	2568

SODIUM LACTATE (โซเดียมแล็กเตต)

INS: 325

Synonym: Sodium 2-hydroxypropanoate

Functional Class: Acidity regulator, Antioxidant, Bulking agent, Emulsifier, Emulsifying salt, Humectant, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	631	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	83, 239, 319, 320, XS73	2568

SODIUM PROPIONATE (โซเดียมโพรพิโอเนต)

INS: 281

Synonym: -

Functional Class: Preservative

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

SODIUM SESQUICARBONATE (โซเดียมเซสควิคาร์บอเนต)

INS: 500(iii)

Synonym: Sodium monohydrogendicarbonate; Sodium salt of carbonic acid

Functional Class: Acidity regulator, Anticaking agent, Raising agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
01.4.1	Pasteurized cream (plain)	GMP	12	2568
01.8.2	Dried whey and whey products	GMP	XS331	2568

SODIUM SULFATE (โซเดียมซัลเฟต)

INS: 514(i) Synonym: Glauber's salt (decahydrate from) Functional Class: Acidity regulator

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SORBATES (กลุ่มซอร์เบต)

INS: 200 Sorbic acid (กรดซอร์บิก) Functional Class: Preservative
 Synonym: 2,4-hexadienoic acid;
 2-propenylacrylic acid

INS: 202 Potassium sorbate (โพแทสเซียมซอร์เบต) Functional Class: Preservative
 Synonym: Potassium salt of trans,
 trans-2,4-hexadienoic acid

INS: 203 Calcium sorbate (แคลเซียมซอร์เบต) Functional Class: Preservative
 Synonym: Calcium salt of trans, trans-
 2,4-hexadienoic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	1000	42,223,492,494, 561,605	2568
01.6.2	Ripened cheese	3000	42, 457 ,499, 501 595,XS208, XS274,XS276, XS277	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	2000	42,529,556	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	1000	42,569	2568

SORBATES (กลุ่มซอร์เบต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	1000	42,XS314R	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	1000	42,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	1000	42,XS57,XS308R	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	1000	42,221,XS323R	2568
13.3	Dietetic foods intended for special medical purposes	1500	42,566	2568

SORBITAN ESTERS OF FATTY ACIDS (กลุ่มซอร์บิแทนเอสเทอร์ของกรดไขมัน)

INS: 491	Sorbitan monostearate (ซอร์บิแทนมอโนสเตียเรต) Synonym: -	Functional Class: Emulsifier
INS: 492	Sorbitan tristearate (ซอร์บิแทนไตรสเตียเรต) Synonym: -	Functional Class: Emulsifier, Stabilizer
INS: 493	Sorbitan monolaurate (ซอร์บิแทนมอโนลอเรต) Synonym: Sorbitan laurate	Functional Class: Emulsifier, Stabilizer
INS: 494	Sorbitan monooleate (ซอร์บิแทนมอโนโอเลอเต) Synonym: -	Functional Class: Emulsifier, Stabilizer
INS: 495	Sorbitan monopalmitate (ซอร์บิแทนมอโนแพลมิเตต) Synonym: -	Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
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SORBITAN ESTERS OF FATTY ACIDS (กลุ่มซอร์บิแทนเอสเทอร์ของกรดไขมัน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	2500	362 629	2568
02.1.2	Vegetable oils and fats	750	356,XS33, XS325R,542	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	359,557	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	5000	76,XS323R	2568
13.3	Dietetic foods intended for special medical purposes	1000	566	2568

SORBITOL (ซอร์บิทอล)

INS: 420(i)	Synonym: D-Glucitol; D-sorbitol; Sorbit; Sorbol	Functional Class: Bulking agent, Humectant, Sequestrant, Stabilizer, Sweetener, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products	GMP	16,241	2568
09.2.4	Cooked and/or fried fish and fish products	GMP	144,241,322, 474,479	2568
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	GMP		2568
11.4	Other sugars and syrups	GMP	258	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SORBITOL SYRUP (ซอร์บิทอลไซรัป)

INS: 420(ii) Synonym: D-Glucitol syrup

Functional Class: Bulking agent,
Humectant, Sequestrant, Stabilizer,
Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
09.2.3	Frozen minced and creamed fish products	GMP	16,241	2568
09.2.4.2	Cooked molluscs, crustaceans, and echinoderms	GMP	479	2568
09.2.5	Smoked, dried, fermented, cured and/or salted fish and fish products	GMP		2568
10.2.2	Frozen egg products	GMP	490	2568
11.4	Other sugars and syrups	GMP	258	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

SPIRULINA EXTRACT (สารสกัดสาหร่ายสไปรูลินา)

INS: 134

Synonym: -

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	GMP		2568
01.3	Condensed milk (plain) and analogues	GMP		2568
01.4.3	Clotted cream (plain)	GMP		2568
01.4.4	Cream analogues	GMP		2568
01.5	Milk powder and cream powder (plain) and powder analogues	GMP		2568
01.6.1	Unripened cheese	GMP		2568
01.6.2	Ripened cheese	GMP		2568
01.6.4	Processed cheese	GMP		2568
01.6.5	Cheese analogues	GMP		2568
01.7	Dairy-based desserts	GMP		2568

SPIRULINA EXTRACT (สารสกัดสาหร่ายสไปรูลินา)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.1	Liquid whey and whey products	GMP		2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	GMP		2568
02.3	Fat emulsions mainly of type oil-in- water	GMP		2568
02.4	Fat-based desserts	GMP		2568
03.0	Edible ices	GMP		2568
04.1.2	Processed fruit	GMP		2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	GMP		2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	GMP		2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	GMP		2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	GMP		2568
04.2.2.6	Vegetable, seaweed, nut and seed pulp and preparations	GMP		2568
04.2.2.8	Cooked or fried vegetables and seaweeds	GMP		2568
05.0	Confectionery	GMP	XS86, XS87, XS105, XS141	2568
06.3	Breakfast cereals	GMP		2568
06.4.3	Pre-cooked pastas and noodles and like products	GMP		2568
06.5	Cereal and starch based desserts	GMP		2568
06.6	Batters	GMP		2568
06.7	Pre-cooked or processed rice products	GMP		2568
06.8	Soybean products	GMP		2568

SPIRULINA EXTRACT (สารสกัดสาหร่ายสไปรูลินา)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.0	Bakery wares	GMP		2568
08.2	Processed meat, poultry, and game products in whole pieces or cuts	GMP		2568
08.3	Processed comminuted meat, poultry, and game products	GMP		2568
08.4	Edible casings	GMP		2568
09.3	Semi-preserved fish and fish products	GMP		2568
09.4	Fully preserved, including canned fish and fish products	GMP		2568
10.2.3	Dried and/or heat coagulated egg products	GMP		2568
10.3	Preserved eggs	GMP		2568
10.4	Egg-based desserts	GMP		2568
10.5	Ready-to-eat egg products	GMP		2568
11.6	Table-top sweeteners directly sold to consumers	GMP		2568
12.2.1	Herbs and spices	GMP	TH64	2568
12.2.2	Seasonings and condiments	GMP		2568
12.3	Vinegars	GMP		2568
12.4	Mustards	GMP		2568
12.5	Soups and broths	GMP		2568
12.6	Sauces and like products	GMP	XS302	2568
12.7	Salads and sandwich spreads	GMP		2568
12.8	Yeast and like products	GMP		2568
12.9	Soybean-based seasonings and condiments	GMP		2568
12.10	Protein products other than from soybeans	GMP		2568
13.3	Dietetic foods intended for special medical purposes	GMP		2568
13.4	Dietetic formulae for slimming purposes and weight reduction	GMP		2568

SPIRULINA EXTRACT (สารสกัดสาหร่ายสไปรูลินา)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
13.5	Dietetic foods	GMP		2568
13.6	Food supplements	GMP		2568
14.1.4	Water-based flavoured drinks	GMP		2568
14.2.1	Beer and malt beverages	GMP		2568
14.2.2	Cider and perry	GMP		2568
14.2.4	Wines other than grape	GMP		2568
14.2.5	Mead	GMP		2568
14.2.6	Distilled spirituous beverages containing more than 15% alcohol	GMP		2568
14.2.7	Aromatized alcoholic beverages	GMP		2568
15.0	Ready-to-eat savouries	GMP		2568
16.0	Prepared foods	GMP		2568

STANNOUS CHLORIDE (สแตนนัสคลอไรด์)

INS: 512	Synonym: Tin dichloride; Tin (II) chloride; Stannous chloride dihydrate	Functional Class: Antioxidant, Colour retention agent
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	25	43,XS57	2568

STARCH ACETATE (สตาร์ชแอซีเทต)

INS: 1420	Synonym: -	Functional Class: Emulsifier, Stabilizer, Thickener
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FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	50000	239 ,269,XS73	2568

STARCH SODIUM OCTENYL SUCCINATE (สตาร์ชโซเดียมออกทีนิลซัคซิเนต)

INS: 1450

Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	20000	376,381,551,590	2568
13.1.2	Follow-up formulae	100	316,381,551,589	2568
13.1.3	Formulae for special medical purposes for infants	20000	376,381,551,590	2568
13.2	Complementary foods for infants and young children	50000	239 49,269, XS73	2568

STARCHES, ENZYME TREATED (เอนไซม์ที่เทดสตาร์ช)

INS: 1405

Synonym: -

Functional Class: Emulsifier, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

STEAROYL LACTYLATES (กลุ่มสเตียโรอิลแล็กทิลเลต)

INS: 481(i)

Sodium stearoyl lactylate
(โซเดียมสเตียโรอิลแล็กทิลเลต)
Synonym: Sodium Stearoyl-2-lactylate;
Sodium stearoyl lactate; Sodium
di-2-stearoyl lactate

Functional Class: Emulsifier, Flour treatment
agent, Foaming agent, Stabilizer

INS: 482(i)

Calcium stearoyl lactylate
(แคลเซียมสเตียโรอิลแล็กทิลเลต)
Synonym: Calcium Stearoyl-2-
lactylate, Calcium stearoyl
lactate; Calcium di-2-stearoyl
lactate

Functional Class: Emulsifier, Flour
treatment agent, Foaming agent, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	ขนมหวานที่มีนมเป็นส่วนประกอบหลัก	3000	355,629	2568

STEAROYL LACTYLATES (กลุ่มสเตียโรอิลแล็กทิลเลต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	300	356,XS33, XS325R,542	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	5000	76,XS323R	2568
13.3	Dietetic foods intended for special medical purposes	2000	566	2568

STEARYL CITRATE (สเตียริลซิเทรต)

INS: 484 Synonym: - Functional Class: Antioxidant, Emulsifier, Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	100	15,XS253	2568

STEVIOLE GLYCOSIDES (สตีวียออลไกลโคไซด์)

INS: 960a Steviol glycosides from Stevia rebaudiana Bertoni; Steviol glycosides from Stevia (สตีวียออลไกลโคไซด์จากหญ้าหวาน)
Synonym: - หน้าที่: Sweetener, Flavouring agent

INS: 960b Steviol glycosides from fermentation (สตีวียออลไกลโคไซด์จากกระบวนการหมัก)
Synonym: - หน้าที่: Sweetener, Flavouring agent

INS: 960c Enzymatically produced steviol glycosides (สตีวียออลไกลโคไซด์จากกระบวนการผลิตโดยใช้เอนไซม์)
Synonym: - หน้าที่: Sweetener, Flavouring agent

INS: 960d Glucosylated steviol glycosides
(กลูโคซิเลเทดสตีวียอลไกลโคไซด์)
Synonym: -

หน้าที่: Sweetener, Flavouring agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.7	Dairy-based desserts	330	26,XS243,TH68	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	330	26,XS160,TH68	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	330	26,XS314R,TH68	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	40	26,144,348,613,TH68	2568
04.2.2.3	Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	330	26,144,XS66,TH68	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	70	26,XS57,TH68	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	330	26,XS57,TH68	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	165	26,XS57,XS308R,TH68	2568
04.2.2.7	Fermented vegetable and seaweed products	200	26,XS294,TH68	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	40	26,144,345,613,TH68	2568
12.6.2	Non-emulsified sauces	350	26,XS306,TH68	2568
13.3	Dietetic foods intended for special medical purposes	350	26,566,TH68	2568

SUCRALOSE (ซูคราโลส)

INS: 955 Synonym: 4,1',6'-
trichlorogalactosucrose

Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	300	127,404,TH1	2568
01.5.2	Milk and cream powder analogues	400	408,XS251	2568
01.7	Dairy-based desserts	400		2568
04.1.2.6	Fruit-based spreads for spread or raw materials	400	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	400	XS314R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	580	144,348,613	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	580	XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	400	169,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	400	XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	580	144,XS294	2568
04.2.2.8	Cooked or fried vegetables and seaweeds	150	144,345,613	2568
07.2	Fine bakery wares and mixes	700	165	2568
12.2.1	Herbs and spices	400	XS326; XS327,XS328	2566
13.3	Dietetic foods intended for special medical purposes	400	566	2568

SUCROSE ESTERS (กลุ่มซูโครสเอสเทอร์)				
INS: 474	Sucroglycerides (ซูโครกลีเซอไรด์) Synonym: -	Functional Class: Emulsifier		
INS: 473	Sucrose esters of fatty acids (ซูโครสเอสเทอร์ของกรดไขมัน) Synonym: Sucrose fatty acid esters	Functional Class: Stabilizer, Emulsifier, Foaming agent, Glazing agent		
INS: 473a	Sucrose oligoesters, type I and type II (ซูโครสโอลิโกเอสเทอร์ แบบชนิด 1 และแบบชนิด 2) Synonym: Type I: Sucrose fatty acid esters (high-esterified); Sucrose oligoesters (high-esterified) Type II: Sucrose fatty acid esters; Sucrose oligoesters	Functional Class: Emulsifier, Glazing agent, Stabilizer		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.4.2	Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	5000	626	2568
01.7	Dairy-based desserts	3000	629	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	10000	360,557	2568
13.3	Dietetic foods intended for special medical purposes	5000	566	2568
SULFITES (กลุ่มซัลไฟต์)				
INS: 220	Sulfur dioxide (ซัลเฟอร์ไดออกไซด์) Synonym: -	Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative		
INS: 221	Sodium sulfite (โซเดียมซัลไฟต์) Synonym: Disodium sulfite	Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative		
INS: 222	Sodium hydrogen sulfite (โซเดียมไฮโดรเจนซัลไฟต์) Synonym: Sodium bisulfate	Functional Class: Antioxidant, Preservative		

INS: 223	Sodium metabisulfite (โซเดียมเมทาไบซัลไฟต์) Synonym: Sodium disulfite; Disodium pentaoxodisulfate; Disodium pyrosulfite	Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS: 224	Potassium metabisulfite (โพแทสเซียมเมทาไบซัลไฟต์) Synonym: Potassium disulfite; Potassium pentaoxodisulfate; Potassium pyrosulfite	Functional Class: Antioxidant, Bleaching agent, Flour treatment agent, Preservative
INS: 225	Potassium sulfite (โพแทสเซียมซัลไฟต์) Synonym: -	Functional Class: Antioxidant, Preservative
INS: 539	Sodium thiosulfate (โซเดียมไทโอซัลเฟต) Synonym: Sodium hyposulfite	Functional Class: Antioxidant, Sequestrant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	100	44,206,XS314R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	50	44,76,136,137, 612	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	500	44,105,613	2568
04.2.2.4	Canned or bottled or retort pouch vegetables and seaweeds	50	44,XS57	2568
04.2.2.5	Vegetable, seaweed, nut and seed purees and spreads	500	44,138,XS57	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	300	44,205,XS57, XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	100	44,XS294	2568

SUNSET YELLOW FCF (ซันเซตเยลโลว์เอฟซีเอฟ)

INS: 110 Synonym: CI Food Yellow 3; Orange Functional Class: Colour
 Yellow S; CI (1975) No. 15985

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	300	3,XS221,XS262, XS273,XS275	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	300	XS160	2568
04.1.2.8	Fruit preparations including fruit pulp, fruit purees, fruit toppings and coconut milk	300	182,XS314R	2568
04.2.2.6	Vegetable, seaweed, nut and seed pulps and preparations	50	92,XS57,XS308R	2568
04.2.2.7	Fermented vegetable and seaweed products	200	92,XS294	2568
13.3	Dietetic foods intended for special medical purposes	50	566	2568

TALC (ทัลก์)

INS: 553(iii) Synonym: Talcum Functional Class: Anticaking agent, Glazing agent, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.5	Milk powder and cream powder (plain) and powder analogues	GMP	544,549	2568
01.6.1	Unripened cheese	GMP	3,488,563, XS273,XS275	2568
01.8.2	Dried whey and whey products	10000	XS331	2568

TAMARIND SEED POLYSACCHARIDE (พอลิแซ็กคาไรด์จากเมล็ดมะขาม)

INS: 437

Synonym: -

Functional Class: Thickener, Stabilizer,
Emulsifier, Gelling agent

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
14.1.3	Fruit and vegetable nectars	GMP	XS247	2568

TARA GUM (ทารากัม)

INS: 417

Synonym: Peruvian carob

หน้าที่: สารทำให้เกิดเจล, สารทำให้คงตัว, สารให้ความข้นเหนียว

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

TARTRATES (กลุ่มทาร์เทรต)

INS: 334

L(+)-Tartaric acid
(กรดแอล(+)-ทาร์ทาริก)Functional Class: Acidity regulator, Antioxidant,
Flavour enhancer, SequestrantSynonym: L-Tartaric acid; L-2,3-
dihydroxybutanedioic acid; L-
2,3-dihydroxysuccinic acid

INS: 335(ii)

Sodium L(+)-tartrate
(โซเดียมแอล(+)-ทาร์เทรต)
Synonym: Sodium dextro-tartrate;
Disodium L-tartrate; Disodium
(+)-tartrate; Disodium (+)-2,3-
dihydroxybutanedioic acidFunctional Class: Acidity regulator, Emulsifying
salt, Sequestrant, Stabilizer

INS: 337

Potassium sodium L(+)-tartrate
(โพแทสเซียมโซเดียมแอล(+)-ทาร์เทรต)
Synonym: Rochelle salt; Seignette
salt; Potassium sodium dextro-
tartrate; Potassium sodium L-
tartrate; Potassium sodium (+)-
tartrate; Potassium sodium (+)-
2,3-dihydroxybutanedioic acidFunctional Class: Acidity regulator, Emulsifying
salt, Sequestrant, Stabilizer

TARTRATES (กลุ่มทาร์เทรต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.6.1	Unripened cheese	1500	45,351,XS262	2568
01.7	Dairy-based desserts	2000	45,449-633	2568
04.1.2.6	Fruit-based spreads for spread or raw materials	3000	45	2568
12.6.2	Non-emulsified sauces	5000	45,XS306R	2568
13.2	Complementary foods for infants and young children	5000	45,364,428,XS73	2568
14.1.3.4	Concentrates for vegetable nectar	1600	45,127,128	2568
14.2.3	Grape wines	GMP		2568

TARTRAZINE (ตาร์ตราซีน)

INS: 102 Synonym: CI Food Yellow 4; FD&C Yellow No. 5; CI (1975) No. 19140 Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.3.2	Beverage whiteners	300	XS250,XS252	2568
01.6.1	Unripened cheese	300	3	2559
01.6.2.2	Rind of ripened cheese	100 (300)		2568
01.6.4	Processed cheese	200	3	2559
01.6.4.1	Plain processed cheese	200		2568
01.6.4.2	Flavoured processed cheese	200		2568
02.4	Fat-based desserts	150 (50)		2568
03.0	Edible ices	40 (50)		2568
07.1.1.1	Yeast-leavened breads and specialty breads	300		2568
07.1.1.2	Soda breads	300		2568
07.1.2	Crackers, excluding sweet crackers	300		2568
07.1.3	Other ordinary bakery products	300		2568
07.1.4	Bread-type products	300		2568
07.1.5	Steamed breads and buns	300	201	2568

TARTRAZINE (ตาร์ตราซีน)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
07.1.6	Mixes for bread and ordinary bakery wares products of food categories 07.1.1-07.1.5	200		2568
07.2	Fine bakery wares and mixes	100 (50)		2568
12.2.2	Seasonings and condiments	425 (300)		2568
12.6	Sauces and like products	500 (300)	XS302,TH83	2568
13.3	Dietetic foods intended for special medical purposes	100 (50)	566	2568
15.1	Snacks - potato, cereal, flour or starch based	300 (200)		2568
15.2	Snacks - Processed nut or flavoured processed seed based	120		2568

TERTIARY BUTYLHYDROQUINONE (เทอร์เชียรีบิวทิลไฮโดรควิโนน)

INS: 319 Synonym: TBHQ; Mono-tert-butylhydroquinone;
t-Butylhydroquinone Functional Class: Antioxidant

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	15,130 559,XS253	2568
12.6	Sauces and like products	200	15,130,XS302, XS306	2568

THAUMATIN (ทอมาทีน)

INS: 957 Synonym: - Functional Class: Flavour enhancer, Sweetener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.7	Fermented vegetable and seaweed products	GMP	144	2568
11.4	Other sugars and syrups	GMP	258	2568
12.1.2	Salt substitutes	GMP	491	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568

THERMALLY OXIDIZED SOYA BEAN OIL INTERACTED WITH MONO- AND DIGLYCERIDES OF FATTY ACIDS

(น้ำมันถั่วเหลืองซึ่งถูกออกซิไดซ์ที่อุณหภูมิสูง แล้วทำปฏิกิริยากับกลุ่มมอโนและไดกลีเซอไรด์ของกรดไขมัน)

INS: 479 Synonym: TOSOM Functional Class: Emulsifier

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	5000	531,XS253	2568

THIODIPROPIONATES (กลุ่มไทโอไดโพรพิโอเนต)

INS: 388 Thiodipropionic acid Functional Class: Antioxidant
(กรดไทโอไดโพรพิโอนิก)

Synonym: 3,3'-Thiodipropionic acid; Diethyl sulfide 2,2'-dicarboxylic acid; Thiodihydracrylic acid

INS: 389 Dilauryl thiodipropionate Functional Class: Antioxidant
(ไดลอริลไทโอไดโพรพิโอเนต)

Synonym: Didodecyl 3,3'-thiodipropionic acid

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
02.1.2	Vegetable oils and fats	200	46,356,XS33, XS325R	2568
02.2.2	Fat spreads, dairy fat spreads and blended spreads for spread or raw materials	200	46,XS253	2568

TITANIUM DIOXIDE (ไทเทเนียมไดออกไซด์)

INS: 171 Synonym: Titania; CI Pigment white 6; Functional Class: Colour
CI (1975) No. 77891

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

TOCOPHEROLS (กลุ่มโทคอเฟอรอล)

INS: 307a d-alpha-Tocopherol Functional Class: Antioxidant
(ดี-แอลฟา-โทคอเฟอรอล)

Synonym: Vitamin E; RRR-alpha –
tocopherol; 5,7,8-
trimethyltolcol; (+)-
alphaTocopherol

INS: 307b Tocopherol concentrate, mixed Functional Class: Antioxidant
(โทคอเฟอรอลผสมชนิดเข้มข้น)

Synonym: Vitamin E

INS: 307c dl-alpha-Tocopherol Functional Class: Antioxidant
(ดี-แอล-แอลฟา-โทคอเฟอรอล)

Synonym: Vitamin E; dl-5,7,8-
Trimethyltolcol

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.4	Flavoured Fluid Milk Drinks	10	127,434,XS243	2568
01.6.1	Unripened cheese	200	168,351,XS221, XS262,XS273	2568
01.8	Whey and whey products, excluding whey cheeses	200	XS331	2568
02.1.2	Vegetable oils and fats	300	356,357,511, XS325R	2568
04.2.2.2	Dried vegetables, seaweeds, nuts and seeds	200	613,XS38	2568
13.1.1	Infant formulae	10	72381,416,551, TH33	2568
13.1.2	Follow-up formulae	30	72381,551,TH35	2568
13.1.3	Formulae for special medical purposes for infants	10	72381,416,551, TH33	2568
13.3	Dietetic foods intended for special medical purposes	30	553	2568

TRAGACANTH GUM (ทราบากาแคนท์กัม)				
INS: 413	Synonym: -	Functional Class: Emulsifier, Stabilizer, Thickener		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat treated after fermentation	ปริมาณที่เหมาะสม	234,235,634	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
TRIACETIN (ไตรแอซีทีน)				
INS: 1518	Synonym: Glyceryl triacetate	Functional Class: Carrier, Emulsifier, Humectant		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
TRIAMMONIUM CITRATE (ไตรแอมโมเนียมซิเตรต)				
INS: 380	Synonym: Citric acid triammonium salt; Ammonium citrate tribasic	Functional Class: Acidity regulator		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
TRICALCIUM CITRATE (ไตรแคลเซียมซิเตรต)				
INS: 333(iii)	Synonym: Calcium citrate	Functional Class: Acidity regulator, Emulsifying salt, Firming agent, Sequestrant, Stabilizer		
FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	630	2568
02.1.2	Vegetable oils and fats	GMP	356,XS33,XS325R	2568

TRICALCIUM CITRATE (ไตรแคลเซียมซิเตรต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

TRIPOTASSIUM CITRATE (ไตรโพแทสเซียมซิเตรต)

INS: 332(ii) Synonym: Potassium citrate Functional Class: Acidity regulator, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.8.2	Dried whey and whey products	GMP	XS331	2568
02.1.2	Vegetable oils and fats	GMP	356, XS33, XS325R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	55, 72 381, 551	2568
13.1.2	Follow-up formulae	GMP	72 381, 551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	55, 72 381, 551	2568
13.2	Complementary foods for infants and young children	GMP	239 XS73	2568

TRISODIUM CITRATE (ไตรโซเดียมซิเตรต)

INS: 331(iii) Synonym: Sodium citrate Functional Class: Acidity regulator, Emulsifier, Emulsifying salt, Sequestrant, Stabilizer

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.1.1	Fluid milk (plain)	GMP	277, 438, 504	2568

TRISODIUM CITRATE (ไตรโซเดียมซิเตรต)

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	GMP	234,235,634	2568
01.2.1.2	Fermented milks (plain), heat-treated after fermentation	GMP	632	2568
01.8.2	Dried whey and whey products	GMP	XS331	2559
02.1.2	Vegetable oils and fats	GMP	356, XS33, XS325R	2568
04.2.1.1	Untreated fresh vegetables, seaweeds, nuts and seeds	GMP	262, XS40R, XS324R	2568
04.2.2.1	Frozen vegetables, seaweeds, nuts and seeds	GMP	29,93	2568
04.2.2.7	Fermented vegetable and seaweed products	GMP	XS294	2568
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.1	Infant formulae	GMP	55, 72-381,551	2568
13.1.2	Follow-up formulae	GMP	72,316,381,551	2568
13.1.3	Formulae for special medical purposes for infants	GMP	55, 72-381,551	2568
13.2	Complementary foods for infants and young children	5000	238, 240, 319,320	2568

XANTHAN GUM (แซนแทนกัม)

INS: 415 Synonym: - Functional Class: Emulsifier, Foaming agent, Stabilizer, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
13.1.3	Formulae for special medical purposes for infants	2000	381, 479-551,588	2568
13.2	Complementary foods for infants and young children	10000	239,273, XS73	2568
14.1.2	Fruit and vegetable juices	GMP	XS247	2568
14.1.3	Fruit and vegetable nectars	GMP	XS247	2568

XYLITOL (ไซลิทอล)

INS: 967

Synonym: -

Functional Class: Emulsifier, Humectant, Stabilizer,
Sweetener, Thickener

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568
11.4	Other sugars and syrups	GMP	258	2568

Zeaxanthin, synthetic (ซีแซนทีนสังเคราะห์)

INS: 161h(i)

Synonym: -

Functional Class: Colour

FoodCatNo	Food Category	Maximum use Levels (mg/kg)	Notes	Year Adopted
12.2.1	Herbs and spices	GMP	534 TH64	2568

Notes

2	On the dry ingredient, dry weight, dry mix or concentrate basis.
3	For use in surface treatment only.
8	As bixin.
10	As ascorbyl stearate.
12	As a result of carryover from flavouring substances.
12	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an acidity regulator.
13	As benzoic acid.
15	On the fat or oil basis.
29	For use in non-standardized food.
45	As tartaric acid.
46	As thiodipropionic acid.
48	For use in olives only.
49	For use on citrus fruits only.
49	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 100 mg/kg.
52	Excluding chocolate milk and like products.
55	Within the limits for sodium, calcium, and potassium specified in the Standard for Infant Formula and Formula for Special Dietary Purposes Intended for Infants (CODEX STAN 72-1981): singly or in combination with other sodium, calcium, and/or potassium salts.
59	For use as a packaging gas only.
65	As a result of carryover from nutrient preparations.
65	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 75 mg/kg.

68	For use in flavoured and/or sweetened products only.
69	For use as a carbonating agent only.
69	For use as a carbonating agent only.
76	For use in potatoes only.
84	For use in products for infants over 1 year of age only.
84	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 20 mg/kg.
92	Excluding tomato-based sauces.
93	Excluding natural wine produced from Vitis vinifera grapes.
93	For use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015) as a sequestrant.
97	On the final cocoa and chocolate product basis.
109	Use level reported as 25 lbs/1000 gal x (0.45 kg/lb) x (1 gal/3.75 L) x (1 L/kg) x (10E6 mg/kg) = 3,000 mg/kg
109	Except for use in orange-colored rinds.
110	For use in frozen French fried potatoes only.
110	For use in Seasoned Laver Products only, conforming to the Regional Standard for Laver Products (CXS 323R-2017).
113	As acesulfame potassium equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.44). Combined use of aspartame-acesulfame salt with individual acesulfame potassium or aspartame should not exceed the individual maximum levels for acesulfame potassium or aspartame (the reported maximum level can be converted to aspartame equivalents by dividing by 0.68).
114	Except for use in microsweets and breath freshening mints at 100 mg/kg.
119	As aspartame equivalents (the reported maximum level can be converted to an aspartame-acesulfame salt basis by dividing by 0.64). Combined use of aspartameacesulfame salt with individual aspartame or acesulfame potassium should not exceed the individual maximum levels for aspartame or acesulfame

	potassium (the reported maximum level can be converted to acesulfame potassium equivalents by multiplying by 0.68).
127	On the served to the consumer basis.
128	Tartaric acid (INS 334) only.
130	Singly or in combination: butylated hydroxyanisole (INS 320), butylated hydroxytoluene (INS 321), tertiary butylated hydroquinone (INS 319), and propyl gallate (INS 310).
144	For use in sweet and sour products only.
145	For use in energy reduced or no added sugar products only.
145	Except for use at 100 mg/kg in sliced processed cheeses.
146	Beta-carotene (synthetic) (INS 160a(i)) only.
146	Except for use in non-plain products conforming to the Standard for Fermented Milks (CXS 243- 2003) at 20 mg/kg.
148	Except for use in microsweets and breath freshening mints at 10,000 mg/kg.
150	For use in soy-based formula only.
156	Except for use in microsweets and breath freshening mints at 2,500 mg/kg.
157	Except for use in microsweets and breath freshening mints at 2,000 mg/kg.
159	For use in pancake syrup and maple syrup only.
160	For use in ready-to-drink products and pre-mixes for ready-to-drink products only.
165	For use in products for special nutritional use only.
166	For use in milk-based sandwich spreads only.
168	Singly or in combination: d-alpha-tocopherol (INS 307a), tocopherol concentrate, mixed (INS 307b) and dl-alpha-tocopherol (INS 307c).
178	As carminic acid.
182	Excluding coconut milk.
183	For use in surface decoration only.
185	As norbixin.
187	Ascorbyl palmitate (INS 304) only.

188	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as acesulfame potassium, should not exceed this level.
191	If used in combination with aspartame-acesulfame salt (INS 962), the combined maximum use level, expressed as aspartame, should not exceed this level.
196	Singly or in combination: butylated hydroxyanisole (BHA, INS 320), butylated hydroxytoluene (BHT, INS 321) and propyl gallate (INS 310).
201	For use in flavoured products only.
209	Excluding products conforming to the Standard for Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
209	Except for use in ice cream products with light brown colour at 3600 mg/kg.
215	Excluding products conforming to the Notification of Ministry of Public Health Re: Margarine, Blends, Fat spread and Blended fat spreads and the Standard for Fat Spreads and Blended Spreads (CODEX STAN 256-2007).
215	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 20 mg/kg.
216	For use in maize-based products only.
216	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): antioxidant and preservative functions are permitted for use in all table olives, while use as a colour retention agent is permitted only for table olives darkened with oxidation.
217	Except for use in toppings at 300 mg/kg.
217	Except for use in products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006) at 5 mg/kg.
231	For use in flavoured fermented milks and flavoured fermented milks heat treated after fermentation only.
232	For use in vegetable fats conforming to the Standard for Edible Fats and Oils Not Covered by Individual Standards (CODEX STAN 19-1981) only.
232	Except for use in mustard flavoured products at 30 mg/kg.
234	For use as a stabilizer or thickener only.
235	For use in reconstituted and recombined products only.

235	For use in reconstituted and recombined products conforming to the Standard for Fermented Milks (CXS 243-2003) only.
237	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
237	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006) at 5 mg/kg in cheese mass only, to obtain the colour characteristic of the product.
238	Except for use in products corresponding to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981) at GMP.
239	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
239	Except for use at 100 mg/kg in sliced processed cheese.
240	The use level is within the limit for sodium listed in the Standard for Canned Baby Foods (CODEX STAN 73-1981).
240	Except for use in products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981) for the purposes of natural colour lost in processing, or standardizing colour only at 10 mg/kg.
242	For use as an antioxidant only.
248	For use as a raising agent only.
258	Excluding maple syrup.
262	For use in edible fungi and fungus products only.
263	Except for use in pickled fungi at 20,000 mg/kg.
265	For use in quick-frozen French-fried potatoes only, as a sequestrant.
265	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): for use in table olives darkened with oxidation as a colour retention agent.
268	Singly or in combination: INS 471, 472a, 472b and 472c in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).

269	Singly or in combination with other modified starches used as thickeners in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CODEX STAN 74-1981).
269	Singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
270	For use at 60,000 mg/kg, singly or in combination with other starch thickeners in products conforming to the Standard for Canned Baby Foods (CODEX STAN 73-1981).
270	For use at 60,000 mg/kg, singly or in combination: INS 1404, 1410, 1412, 1413, 1414, 1420, 1422, 1450 and 1451 in products conforming to the Standard for Canned Baby Foods (CXS 73-1981).
277	For use in flavoured vinegar and in rice vinegar only.
284	Singly or in combination: INS 1412, 1413, 1414 and 1440 in products conforming to the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 72-1981).
285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula (CODEX STAN 156-1987).
285	Singly or in combination: INS 1412, 1413, 1414 and 1422 in products conforming to the Standard for Follow-Up Formula for older infants and product for young children (CXS 156-1987).
291	Except for use of beta-apo-8'-carotenal (INS 160e) and beta-apo-8'-carotenoic acid, methyl or ethyl ester (INS 160f) at 35 mg/kg.
291	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 35 mg/kg.
292	Except for use in hydrolyzed protein and/or amino acid-based formula at 25,000 mg/kg.
301	Interim maximum level
301	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 35 mg/kg.

304	For use in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989), singly or in combination: carotenoids (betacarotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e), and carotenoic acid, ethyl ester, betaapo-8' (INS 160f)) and beta-carotenes, vegetable (INS 160a(ii)).
304	Level of colour corresponds to the finished product as consumed (e.g., the sausage).
315	Singly or in combination: ascorbic acid (INS 300), sodium ascorbate (INS 301), calcium ascorbate (INS 302), and ascorbyl palmitate (INS 304).
316	Within the limit for sodium specified in the Codex Standard for Follow-up Formulae (CODEX STAN 156-1987): singly or in combination with other sodium-containing additives.
316	For use in follow-up formula for older infants: within the limit for sodium specified in the standard for Follow-up Formula for older infants and product for young children (CXS 156-1987); singly or in combination with other sodium containing additives.
317	As ascorbic acid.
323	For use as firming agent
324	For use in aloe vera only
336	For use in Chinese plum juices only.
336	For non-standardized foods: for use in surimi, fish roe products, and dried mollusks and crustaceans, only.
337	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) at 50 mg/kg.
341	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981) singly or in combination: carotenes, beta-, vegetable (INS 160a(ii)), carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) at 50 mg/kg.
341	Expressed as beta-Carotene.

344	For use of riboflavin, synthetic (INS 101(ii)) only in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
344	Singly or in combination: Beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS 160a(iv)) and beta-carotenes, vegetable (INS 160a(ii)).
345	For use in curried products only
348	For general use in dried seaweed only.
351	Only for use in products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973).
356	Excluding virgin or cold pressed oils.
358	For use in products in a syrup or juice only.
378	For oils and fats for deep frying.
378	Except for use at 100 mg/kg in sliced cheese analogues.
379	For use in hydrolyzed protein and/or amino acid based liquid infant formula only.
379	Except for use in maize-based products at 60 mg/kg.
381	As consumed.
398	For use in products conforming to the Notification of Ministry of Public Health Re: Fermented Milk and the Standard for Fermented Milk (CODEX STAN 243-2003) at 1,000 mg/kg.
398	Some Codex Members allow the use of additives with sweetener and colour functions in this food category while others limit this food category to products without these additives.
400	For use in products conforming to the Notification of Ministry of Public Health Re: Fermented Milk and the Standard for Fermented Milk (CODEX STAN 243- 2003) at 150 mg/kg.
401	For use in products conforming to the Notification of Ministry of Public Health Re: Fermented Milk and the Standard for Fermented Milk (CODEX STAN 243- 2003) at 600 mg/kg.
401	Except for use in chocolate lentils at 50 mg/kg.

403	Excluding fermented milks and drinks not heat-treated after fermentation:
403	For use in pumpernickel bread at 15,000 mg/kg and for use in malt bread at 3,000 mg/kg only.
405	For use in energy-reduced products or products with no added sugar conforming to the Notification of Ministry of Public Health Re: Fermented Milk and the Standard for Fermented Milk (CODEX STAN 243- 2003) at 1,000 mg/kg.
405	Except for use in cakes made from yellow vegetables and fruits, such as pumpkin and citrus, at 70 mg/kg.
407	ใช้สำหรับนมไม่ปรุงแต่งชนิดเหลว รวมถึงผลิตภัณฑ์ในทำนองเดียวกัน ที่มีการเติมวิตามินหรือแร่ธาตุเท่านั้น
407	For use in non-flavoured vitamin and mineral fortified fluid milks and like products only:
407	Excluding all fluid milks that are not mineral or vitamin fortified.
408	For use in flavoured and/or sweetened milk powder analogues only.
428	As residue in biscuits and rusks.
434	Carry-over from use as an antioxidant in flavours, colours, juice ingredients and nutrient preparations.
438	For use as emulsifier or stabilizer only.
439	For UHT-milk from non-bovine species only:
439	For use only in breaded or batter coatings in products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets - Breaded or in Batter (CODEX STAN 166- 1989), singly or in combination: beta-Carotenes (beta-carotenes, synthetic (INS 160a(i)), beta-carotenes, Blakeslea trispora (INS 160a(iii)), beta-Carotene-Rich Extract from Dunaliella salina (INS160a(iv)), carotenal, beta-apo-8' (INS 160e), and beta-carotenes, vegetable (INS 160a(ii)).
448	For use in UHT-milk from bovine species to compensate for citrate or calcium content to prevent sedimentation as a result of climatic conditions only:
448	For use in products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981), singly or in combination: beta-Carotenes (INS 160a(i), 160a(iii), and 160a(iv)), Carotenes, beta-, vegetable (INS 160a(ii)) and carotenal, beta-apo-8' - (INS 160e) at 50 mg/kg.

449	Excluding plain fermented milks based on fermented milks not heat treated after fermentation conforming to the Notification of Ministry of Public Health Re: Fermented milk and CXS 243-2003.
449	Except for use in monaka wafers and cones for ice cream at 410 mg/kg.
457	Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.
457	Except for use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): at a maximum level of 1000 mg/kg for surface treatment only.
458	Except for use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968), Provolone (CXS 272-1968), Coulommiers (CXS 274-1969), Camembert (CXS 276-1973) and Brie (CXS 277-1973); singly or in combination at 35 mg/kg.
462	For use in cheese mass only for products conforming to the Standards for Cheddar (CXS 263-1966) and Danbo (CXS 264-1966).
462	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg.
467	For flours for leavened bread only in products conforming to the Standard for Wheat Flour (CXS 152-1985).—
467	Except for use in seasonings and condiments with tumeric or saffron at 1,500 mg/kg.
473	Except for use in products conforming to the Standard for Instant Noodles (CXS 249-2006) at 200 mg/kg.
473	Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973) at 35 mg/kg.

474	Except for use of beta-carotenes, Blakeslea trispora (INS 160a(iii)) at 1000 mg/kg, carotenal, beta-apo-8' (INS 160e) at 200 mg/kg, and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) at 1000 mg/kg in products conforming to the Standard for Instant Noodles (CXS 249-2006).
474	Except for use in octopus with wasabi only.
479	In powdered hydrolysed protein and/or amino acid based infant formula only.
479	For use in cooked mollusks only.
485	Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).
485	Only for use in products conforming to the Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) and the cheese mass of products conforming to the Standard for Cream Cheese (CXS 275-1973).
488	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): silicon dioxide, amorphous (INS 551), calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), talc (INS 553(iii)) and potassium silicate (INS 560), singly or in combination, as anticaking agents for the surface treatment of sliced, cut, shredded or grated cheese only, at 10,000 mg/kg as silicon dioxide.
489	Except for use in products conforming to the General Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(ii)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) only, i.e. no provision for carotenes, beta-, Blakeslea trispora (INS 160a(iii)).
489	For use in smoked or salted mollusks only.
490	ขกเว้นการใช้ในผลิตภัณฑ์ตาม Standard for Cream Cheese (CXS 275-1973): อนุญาตการใช้บีตา-แคโรทีน จากผัก (INS 160a(ii)), บีตา-แคโรทีนสังเคราะห์ (INS 160a(i)), บีตา-แคโรทีนจากrabacces เลีย ไทรสปอรา (INS 160a(iii)), บีตา-แอโพ-8'-แคโรทีนัล (INS 160e) และเอทิลเอสเตอ์ของกรดบีตา-แอโพ-8'-แคโรทีนอิก (INS 160f) ชนิดเดียวหรือรวมกัน ใช้ได้ในปริมาณไม่เกิน 35 มิลลิกรัมต่อกิโลกรัม

490	Except for use in products conforming to the Standard for Cream Cheese (CXS 275-1973), for carotenes, beta-, synthetic (INS 160a(ii)), beta-, Blakeslea trispora (INS 160a(iii)), carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f), singly or in combination, at 35 mg/kg.
490	For purpose other than sweetening.
491	Except for use in products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001) at GMP.
491	For use as a flavour enhancer only.
492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
492	For use in cheese mass only of products conforming to the Standard for Cottage Cheese (CXS 273-1968) and the Standard for Cream Cheese (CXS 275-1973): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
494	For use in cheese mass and the surface treatment of sliced, cut, shredded and grated cheese products conforming to the Group Standard for Unripened Cheese including Fresh Cheese (CXS 221-2001): sorbic acid (INS 200), potassium sorbate (INS 202), calcium sorbate (INS 203).
497	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
497	Except for use in products conforming to the Standard for Cream cheese (CXS 275-1973) as an emulsifier in cheese mass only.
500	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(ii)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) only, i.e. no provision for carotenes, beta-, Blakeslea trispora (INS 160a(iii)).

500	For saccharin and its Ca, K, Na salts, expressed as Na Saccharin.
501	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 25 mg/kg for carotenes, beta-, synthetic (INS 160a(ii)) and 35 mg/kg for both carotenal, beta-apo-8' (INS 160e) and carotenoic acid, ethyl ester, beta-apo-8' (INS 160f) only, i.e. no provision for carotenes, beta-, Blakeslea trispora (INS 160a(iii)).
501	Except for use at 300 mg/kg in carrot and pumpkin flavoured soup.
504	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at GMP.
504	Except for use in sterilized and UHT milk from bovine species at 1000 mg/kg expressed as citric acid, to compensate for low raw milk intrinsic citrate content, as a result of specific environmental conditions only.
506	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.
506	Except for use in products conforming to the General Standard for Cheese (CXS 283-1978) at 50 mg/kg.
508	For the purposes of natural colour lost in processing, or standardizing colour only.
510	Including malic acid L-.
514	Except for use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981): butylated hydroxyanisole (INS 320) at 175 mg/kg, butylated hydroxytoluene (INS 321) at 75 mg/kg, propyl gallate (INS 310) at 100 mg/kg, and tertiary butylhydroquinone (INS 319) at 120 mg/kg; as well, any combination of INS 320, INS 321, INS 310 and INS 319 at up to 200 mg/kg, provided the single use limits are not exceeded.
522	For use in products conforming to the Standard for Edible Fats and Oils not Covered by Individual Standards (CXS 19-1981) and Named Animal Fats (CXS 211-1999).
528	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007).
528	Except for use in concentrates at 50 mg/kg.

529	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007); if benzoates and sorbates are used in combination, the combined use shall not exceed 2000 mg/kg of which the benzoic acid portion shall not exceed 1000 mg/kg.
531	For use in products conforming to the Standard for Spreads and Blended Spreads (CXS 256-2007); for use in fat emulsions for frying or baking purpose only.
534	For herbs use is limited to herbs that have been ground or processed into powder only.
540	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 300 mg/kg.
543	For use in products conforming to the Standards for Milk Powders and Cream Powder (CXS 207-1999) and Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
544	Except for use in products conforming to the Standard for Milk Products and Cream Powder (CXS 207-1999): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate

	(INS 341(ii)), calcium silicate (INS 552), magnesium carbonate (INS 504(i)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), tricalcium phosphate (INS 341(iii)), and trimagnesium phosphate (INS 343(iii)) as anticaking agents only, singly or in combination at 10,000 mg/kg.
545	Except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999): ascorbic acid, L- (INS 300), ascorbyl palmitate (INS 304), ascorbyl stearate (INS 305) and sodium ascorbate (INS 301), as antioxidants only, singly or in combination at 500 mg/kg, expressed as ascorbic acid.
546	On the fat or oil basis except for use in products conforming to the Standard for Milk Powders and Cream Powder (CXS 207-1999).
547	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, singly or in combination at 2,200 mg/kg.
548	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS

	450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), as acidity regulators only, singly or in combination at 4,400 mg/kg.
549	Except for use in products conforming to the Standard for Edible Casein Products (CXS 290-1995): bone phosphate (INS 542), calcium carbonate (INS 170(i)), calcium silicate (INS 552), hydroxypropyl starch phosphate (INS 1442), magnesium carbonate (INS 504(i)), magnesium oxide (INS 530), magnesium silicate, synthetic (INS 553(i)), microcrystalline cellulose (cellulose gel) (INS 460(i)), powdered cellulose (INS 460(ii)), silicon dioxide, amorphous (INS 551), talc (INS 553(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)) magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)) and trimagnesium phosphate (INS 343(iii)), as anticaking agents only, singly or in combination at 4,400 mg/kg, noting the total amount of phosphorus shall not exceed 4,400 mg/kg.
550	For use in products conforming to the Standard for Edible Casein Products (CXS 290-1995) as an acidity regulator.
551	Maximum use level is expressed as mg additive/L of food.
552	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only intended for cooking purposes: propyl gallate (INS 310) at 200 mg/kg, butylated hydroxyanisole (INS 320) at 200 mg/kg or butylated hydroxytoluene (INS 321) at 75 mg/kg, singly or in combination at 200 mg/kg.
553	For use of Tocopherol concentrate, mixed (INS 307b) only in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022) at 10 mg/kg.
554	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium

	dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers and/or thickeners only, singly or in combination for dairy fat spreads with less than 70% milk fat content only, at 880 mg/kg.
555	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium phosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), for use as acidity regulators only, singly or in combination at 880 mg/kg.

556	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), at 2000 mg/kg for fat contents <59%, and at 1000 mg/kg for fat contents ≥59%.
557	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), as an emulsifier only.
558	Except for use in products conforming to the Standard for Dairy Fat Spreads (CXS 253-2006), only in dairy fat spreads as an antifoaming agent.
559	For use in products conforming to the Standard for Fat Spreads and Blended Spreads (CXS 256-2007): propyl gallate (INS 310), tertiary butylhydroquinone (INS 319), butylated hydroxyanisole (INS 320) and butylated hydroxytoluene (INS 321), singly or in combination at 200 mg/kg.
560	For use in products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
561	Includes use in products conforming to the Standard for Mozzarella (CXS 262-2006) except for the surface treatment of high moisture products packaged in liquid, noting the functional class table in CXS 262-2006.
562	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen phosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate

	(INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as stabilizers at 4400 mg/kg as phosphorus, singly or in combination, in cheese mass only.
563	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): calcium silicate (INS 552), magnesium silicate, synthetic (INS 553(i)), silicon dioxide, amorphous (INS 551) and talc (INS 553(iii)) for the surface treatment of sliced, cut, shredded or grated low moisture Mozzarella or for the surface treatment of shredded and/or diced high moisture Mozzarella, as anticaking agents only at 10,000 mg/kg, singly or in combination, as silicon dioxide.
564	Except for use in products conforming to the Standard for Mozzarella (CXS 262-2006): phosphoric acid (INS 338) sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators at 880 mg/kg as phosphorus, singly or in combination, in cheese mass only.

565	Except for use in products conforming to the Standards for Evaporated Milks (CXS 281-1971) and Sweetened Condensed Milks (CXS 282-1971): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450 (ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators only, at 1000 mg/kg as phosphorous, singly or in combination.
566	Excluding products conforming to the Guidelines for Ready to Use Therapeutic Foods (CXG 95-2022).
567	For use only in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium metabisulfite (INS 223) and Potassium metabisulfite (INS 224), singly or in combination.
568	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sodium benzoate (INS 211) and Potassium benzoate (INS 212) only at 250 mg/kg, singly or in combination.
569	Except for use in products conforming to the Standard for Mango Chutney (CXS 160-1987): Sorbic acid (INS 200) only.

570	Except for use at 250 mg/kg in products conforming to the Standard for Mango Chutney (CXS 160-1987).
571	For use only in products conforming to the Standard for Gochujang (CXS 294-2009).
572	Except for use in products conforming to the Standard for Gochujang (CXS 294-2009): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (340(ii)), Sodium polyphosphate (INS 452(i)), and Potassium polyphosphate (INS 453(ii)) only at 5000 mg/kg, singly or in combination.
573	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Sodium polyphosphate (INS 452(i)) only at 1000 mg/kg.
574	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
575	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Disodium ethylenediaminetetraacetate (INS 386) only.
576	For use only in products conforming to the Standard for Chili Sauce (CXS 306-2011).
577	Except for use at 50 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
578	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Chlorophylls, copper complexes (INS 141(i)) only at 30 mg/kg as copper.
579	Except for use at 1500 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
580	Except for use in products conforming to the Standard for Chili Sauce (CXS 306-2011): Polyoxyethylene (20) sorbitan monolaurate (INS 432), Polyoxyethylene (20) sorbitan monooleate (INS 433), Polyoxyethylene (20) sorbitan monopalmitate (INS 434) and Polyoxyethylene (20) sorbitan monostearate (INS 435) only, singly or in combination.

581	For use as a nutrient carrier in coating of nutrient preparations containing polyunsaturated fatty acids used to produce the foods conforming to the Standard for Follow-up formula (CXS 156-1987) at 75 mg/kg in the food as consumed.
582	Except for use at 10000 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
583	Except for use at 150 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).
584	For use in liquid infant formula except for use in hydrolysed protein and/or amino acid based liquid infant formula at 1000 mg/kg.
585	If Lecithin (INS 322(i)) is used in combination with Mono-and diglycerides of fatty acids (INS 471) the sum of the proportions of these substances in the food should not be more than 1. The sum of the proportions is calculated as: Sum of proportions = (Concentration of INS 322(i) / Maximum Use Level of INS 322(i)) + (Concentration of INS 471 / Maximum Use Level of INS 471).
586	For use in products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981): Sodium dihydrogen phosphate (INS 339(i)), Disodium hydrogen phosphate (INS 339(ii)), Trisodium phosphate (INS 339(iii)), Potassium dihydrogen phosphate (INS 340(i)), Dipotassium hydrogen phosphate (INS 340(ii)), and Tripotassium phosphate (INS 340(iii)) only, singly or in combination.
587	Within the limits for sodium, potassium and phosphorus specified in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CXS 72-1981).
588	For use in powdered hydrolysed protein and/or amino acid based infant formula only.
589	For use as a nutrient carrier in a raw material or other ingredient.
590	For use as a nutrient carrier in a raw material or other ingredient at 100 mg/kg in the food as consumed.
591	For use as a nutrient carrier in a raw material or other ingredient, in coating of nutrient preparations containing polyunsaturated fatty acids.

592	For use as a nutrient carrier in a raw material or other ingredient used to produce the foods conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981) at 10 mg/kg.
593	Except for use at 100 mg/kg in cheese dips and flavoured mayonnaise.
594	Except for use in emulsified sauces and dips with >20% fat content at 8,000 mg/kg.
595	For use in products conforming to the Standards for Cheddar (CXS 263-1966), Danbo (CXS 264-1966), Edam (CXS 265-1966), Gouda (CXS 266-1966), Havarti (CXS 267-1966), Samsø (CXS 268-1966), Emmental (CXS 269-1967), Tilsiter (CXS 270-1968), Saint-Paulin (CXS 271-1968) and Provolone (CXS 272-1968): for surface treatment only.
596	Except for use at 100 mg/kg in flavoured mayonnaise.
597	Except for use at 1,100 mg/kg in effervescent forms as sold to the consumer.
599	For use in non-dairy frozen confections and novelties at a maximum use level of 400 mg/kg.
600	For use in frozen dairy confections and novelties at a maximum use level of 400 mg/kg.
601	On a blue polymer basis.
603	For use at 100 mg/kg in flavoured crackers (e.g. barbecue, cheese, hot/spicy) and tortillas/nachos/chips only.
604	Except for use in blue/purple tortilla chips at 1,200 mg/kg
605	Except for use in sliced, cut, shredded, or grated product at 3,000 mg/kg.
606	For use in accordance with general principles for the addition of essential nutrients to foods (CXG 9-1987).
607	For use only in nutrient fortified rice.
608	For use only in nutrient fortified products.
609	For use in fruit based drinks, including fruit flavoured drinks, only.
610	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen

	phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), Disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers and/or thickeners, singly or in combination, at 1000 mg/kg as phosphorous.
611	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer.
612	Except for use in French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): sodium thiosulfate (INS 539) as a sequestrant.
613	Except for products conforming to the Regional Standard for Laver Products (CXS 323R-2017), only for use in Seasoned Laver Products.
614	Except for use in products conforming to the Standard for Fermented Milks (CXS243-2003): for use in flavoured fermented products, heat treated after fermentation.
615	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer at 5000 mg/kg.
617	Except for use in products conforming to the Standard for Creams and Prepared Creams (CXS 288-1976): sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)),

	tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)) and bone phosphate (INS 542), as stabilizers or thickeners, singly or in combination, at 1,100 mg/kg as phosphorous.
618	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
619	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as a stabilizer or thickener.
620	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) at 1000 mg/kg. Combination rules for acesulfame potassium (INS 950) and aspartame-acesulfame (INS 962) apply.
621	For use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) only, as an emulsifier.
622	For use in flavoured products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as a stabilizer or thickener.
623	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) as a stabilizer or thickener.
624	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a stabilizer or thickener.
625	Except for use in plain products conforming to the Standard for Fermented Milks (CXS 243-2003) as a stabilizer or thickener.

626	Except for use in products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as an emulsifier.
627	Except for use in cream packed under pressure and whipped cream products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976) as a propellant.
628	Except for use in products conforming to the Standard for Fermented Milks (CXS 243-2003) as a carbonating agent in drinks based on fermented milks.
629	Except for products conforming to the Standard for Fermented Milks (CXS 243-2003): as an emulsifier in flavoured fermented milks and flavoured drinks based on fermented milks, heat treated or not after fermentation.
630	For use in products conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator in flavoured fermented milks and flavoured drinks based on fermented milks that are not heat treated after fermentation, and in plain and flavoured milks and drinks based on fermented milks that are heat treated after fermentation.
631	Except for use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) as an acidity regulator.
632	For use in plain fermented milks and drinks based on fermented milks that are heat treated after fermentation conforming to the Standard for Fermented Milks (CXS 243-2003) only, as an acidity regulator or stabilizer.
633	Except for use in products conforming to the Standard for fermented Milks (CXS 243-2003) as an acidity regulator.
634	For use in products conforming to the Standard for Fermented Milks (CXS243-2003) only.
635	Except for use in plain fermented milks and drinks based on fermented milk that are not heat-treated, conforming to the Standard for Fermented Milks (CXS 243-2003): for use in reconstitution and recombination.
636	Except for use in products conforming to the Standard for Pickled Fruits and Vegetables (CXS 260-2007): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium

	phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), magnesium dihydrogen diphosphate (INS 450(ix)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents, preservatives, sequestrants or stabilizers, singly or in combination.
637	Except for use in quick frozen French fried potatoes conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), ammonium polyphosphate (INS 452(v)), as sequestrants, singly or in combination.

638	Except for use in products conforming to the Standard for Table Olives (CXS 66-1981): phosphoric acid (INS 338), sodium dihydrogen phosphate (INS 339(i)), disodium hydrogen phosphate (INS 339(ii)), trisodium phosphate (INS 339(iii)), potassium dihydrogen phosphate (INS 340(i)), dipotassium hydrogen phosphate (INS 340(ii)), tripotassium phosphate (INS 340(iii)), calcium dihydrogen phosphate (INS 341(i)), calcium hydrogen phosphate (INS 341(ii)), tricalcium phosphate (INS 341(iii)), ammonium dihydrogen phosphate (INS 342(i)), diammonium hydrogen phosphate (INS 342(ii)), magnesium dihydrogen phosphate (INS 343(i)), magnesium hydrogen phosphate (INS 343(ii)), trimagnesium phosphate (INS 343(iii)), disodium diphosphate (INS 450(i)), trisodium diphosphate (INS 450(ii)), tetrasodium diphosphate (INS 450(iii)), magnesium dihydrogen diphosphate (INS 450(ix)), tetrapotassium diphosphate (INS 450(v)), dicalcium diphosphate (INS 450(vi)), calcium dihydrogen diphosphate (INS 450(vii)), pentasodium triphosphate (INS 451(i)), pentapotassium triphosphate (INS 451(ii)), sodium polyphosphate (INS 452(i)), potassium polyphosphate (INS 452(ii)), sodium calcium polyphosphate (INS 452(iii)), calcium polyphosphate (INS 452(iv)), and ammonium polyphosphate (INS 452(v)), as acidity regulators, antioxidants, firming agents or preservatives; and INS 339(i)-(iii), 340 (i)-(iii), 341 (i)-(iii), 342 (i)-(ii), 343 (i)-(iii), 450 (i)-(iii), (v)-(vi), 451 (i)-(ii) and 452 (i)-(ii), (iv)-(v) as thickeners in table olives with stuffing only.
640	For use in crustaceans only.
641	Residue levels in crustaceans <1 mg/kg.
XS19	Excluding products conforming to the Standard for Edible Fats and Oils not covered by Individual Standards (CXS 19-1981).
XS33	Excluding Olive Oils and Olive Pomace Oils conforming to the Notification of Ministry of Public Health Re: Edible oils and fats and the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981).
XS36	Excluding products conforming to the Standard for Quick Frozen Finfish, Uneviscerated and Eviscerated (CODEX STAN 36-1981).

XS38	Excluding products conforming to the General Standard for Edible Fungi and Fungus Products (CODEX STAN 38-1981).
XS40R	Excluding products conforming to the Regional Standard for Chanterelles (CXS 40R-2017).
XS57	Excluding products conforming to the Standard for Processed Tomato Concentrates (CODEX STAN 57-1981).
XS66	Excluding products conforming to the Standard for Table Olives (CODEX STAN 66-1981).
XS70	Excluding products conforming to the Standard for Canned Tuna and Bonito (CODEX STAN 70-1981)
XS72	Excluding products conforming to the Standard for Infant Formula and Formula for Special Medical Purposes Intended for Infants (CXS 72-1981).
XS73	Excluding products conforming to the Standard for Canned Baby Foods (CODEX STAN 73- 1981).
XS74	Excluding products conforming to the Standard for Processed Cereal-Based Foods for Infants and Young Children (CXS 74-1981).
XS90	Excluding products conforming to the Standard for Canned Crab Meat (CODEX STAN 90-1981)
XS92	Excluding products conforming to the Standard for Quick Frozen Shrimps and Prawns (CODEX STAN 92-1981).
XS94	Excluding products conforming to the Standard for Canned Sardines and Sardine-Type Products (CODEX STAN 94-1981)
XS95	Excluding products conforming to the Standard for Quick Frozen Lobsters (CODEX STAN 95-1981).
XS117	Excluding products conforming to the Codex Standard for Bouillons and Consommés (CODEX STAN 117-1981).
XS119	Excluding products conforming to the Standard for Canned Finfish (CODEX STAN 119-1981)
XS141	Excluding cocoa mass conforming to the Notification of Ministry of Public Health Re: cocoa bean products and the Standard for Cocoa (Cacao) Mass (Cocoa/chocolate liquor) and Cocoa Cake (CODEX STAN 141-1983).
XS143	Excluding products conforming to the Standard for Dates (CXS 143-1985).

XS153	Excluding products conforming to the Standard for Maize (Corn) (CXS 153-1985).
XS156	Excluding products conforming to the Standard for Follow-Up Formula (CXS 156-1987).
XS160	Excluding products conforming to the Standard for Mango Chutney (CODEX STAN 160-1987)
XS165	Excluding products conforming to the Standard for Quick Frozen Blocks of Fish Fillet, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh (CODEX STAN 165-1989).
XS166	Excluding products conforming to the Standard for Quick Frozen Fish Sticks (Fish Fingers), Fish Portions and Fish Fillets – Breaded or in Batter (CODEX STAN 166-1989).
XS167	Excluding products conforming to the Standard for Salted Fish and Dried Salted Fish of the Gadidae Family of Fishes (CODEX STAN 167-1989)
XS169	Excluding products conforming to the Standard for Whole and Decorticated Pearl Millet Grains (CXS 169-1989).
XS172	Excluding products conforming to the Standard for Sorghum Grains (CXS 172-1989).
XS189	Excluding products conforming to the Standard for Dried Shark Fins (CODEX STAN 189-1993).
XS190	Excluding products conforming to the Standard for Quick Frozen Fish Fillets (CODEX STAN 190-1995).
XS191	Excluding products conforming to the Standard for Quick Frozen Raw Squid (CODEX STAN 191-1995).
XS199	Excluding products conforming to the Standard for Wheat and Durum Wheat (CXS 199-1995).
XS201	Excluding products conforming to the Standard for Oats (CXS 201-1995).
XS207	Excluding products conforming to the Standard for Standard for Milk Powders and Cream Powder (CXS 207-1999)
XS212	Excluding products conforming to the Standard for Sugars (CXS 212-1999).
XS221	Excluding products conforming to the Standard for Unripened Cheese including Fresh Cheese (CODEX STAN 221-2001)
XS222	Excluding products conforming to the Standard for Crackers from Marine and Freshwater Fish, Crustaceans and Molluscan Shellfish (CODEX STAN 222-2001).

XS236	Excluding products conforming to the Standard for Boiled Dried Salted Anchovies (CODEX STAN 236-2003).
XS243	Excluding products conforming to the Standard for Fermented Milks (CODEX STAN 243-2003).
XS243	Excluding products conforming to the Standard for Fermented Milks (CXS 243-2003).
XS244	Excluding products conforming to the Standard for Salted Atlantic Herring and Salted Sprat (CODEX STAN 244-2004)
XS247	Excluding products conforming to the General Standard for Fruit Juices and Nectars (CXS 247-2005).
XS250	Excluding products conforming to the Standard for a Blend of Evaporated Skimmed Milk and Vegetable Fat (CODEX STAN 250-2006).
XS251	Excluding products conforming to the Standard for a Blend of Skimmed Milk and Vegetable Fat in Powdered Form (CODEX STAN 251-2006).
XS252	Excluding products conforming to the Standard for a Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat (CODEX STAN 252-2006).
XS253	Excluding products conforming to the Standard for Dairy Fat Spreads (CODEX STAN 253-2006).
XS257R	Excluding products conforming to the Codex Regional Standard for Canned Humus with Tehena (CODEX STAN 257R-2007).
XS259R	Excluding products conforming to the Codex Regional Standard for Tehena (CODEX STAN 259R-2007).
XS262	Excluding products conforming to the Standard for Mozzarella (CODEX STAN 262-2007).
XS273	Excluding products conforming to the Standard for Cottage Cheese (CODEX STAN 273-1968)
XS275	Excluding products conforming to the Standard for Cream Cheese (CODEX STAN 275-1973)
XS288	Excluding products conforming to the Standard for Cream and Prepared Creams (CXS 288-1976)
XS290	Excluding products conforming to the Standard for Standard for Edible Casein Products (CXS 290-1995).

XS291	Excluding products conforming to the Standard for Sturgeon Caviar (CODEX STAN 291-2010)
XS292	Excluding products conforming to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008).
XS294R	Excluding products conforming to the Regional Standard for Gochujang (CODEX STAN 294R-2009)
XS294	Excluding products conforming to the Standard for Gochujang (CXS 294-2009).
XS302	Excluding products conforming to the Notification of Ministry of Public Health Re: Fish Sauce and the Standard for Fish Sauce (CODEX STAN 302-2011).
XS306R	Excluding products conforming to the Standard for Chilli Sauce (Regional Standard) (CODEX STAN 306R-2011)
XS306	Excluding products conforming to the Standard for Chilli Sauce (CXS 306-2011).
XS308R	Excluding products conforming to the Regional Standard for Harissa (Red Hot Pepper Paste) (CXS 308R-2011).
XS309R	Excluding products conforming to the Codex Regional Standard for Halawa Tehenia (CODEX STAN 309R-211).
XS311	Excluding products conforming to the Standard for Smoked Fish, Smoked-flavoured Fish and Smoke-dried Fish (CODEX STAN 311-2013).
XS312	Excluding products conforming to the Standard for Live Abalone and for Raw Fresh Chilled or Frozen Abalone for Direct Consumption or for Further Processing (CODEX STAN 312-2013).
XS314R	Excluding products conforming to the Standard for Date Paste (CODEX STAN 314R-2013).
XS315	Excluding products conforming to the Standard for Fresh and Quick Frozen Raw Scallop Products (CODEX STAN 315-2014).
XS320	Excluding products conforming to the Standard for Quick Frozen Vegetables (CXS 320-2015).
XS321	Excluding products conforming to the Standard for Ginseng Products (CXS 321-2015)
XS323R	Excluding products conforming to the Regional Standard for Laver Products (CXS 323R-2017).
XS324R	Excluding products conforming to the Regional Standard for Yacon (CXS 324R-2017).

XS325R	Excluding products conforming to the Regional Standard for Unrefined Shea Butter (CODEX STAN 325R-2017)
XS330	Excluding products conforming to the Standard for Aubergines (CXS 330-2018).
XS331	Excluding products conforming to the Standard for Dairy Permeate Powders (CXS 331-2017).
XS333	Excluding products conforming to the Standard for Quinoa (CXS 333-2019).
XS342	Excluding products conforming to the Standard for Dried Oregano (CXS 342-2021).
XS343	Excluding products conforming to the Standard for dried roots, rhizomes and bulbs: Dried or dehydrated ginger (CXS 343-2021).
XS344	Excluding products conforming to the Standard for dried floral parts: Cloves (CXS 344-2021).
XS345	Excluding products conforming to the Standard for Dried Basil (CXS 345-2021).
XS347	Excluding products conforming to the Standard for dried or dehydrated garlic (CXS 347-2019).
XS351	Excluding products conforming to the Standard for Dried Floral Parts - Saffron (CXS 351-2022).
XS352	Excluding products conforming to the Standard for Dried Seeds – Nutmeg (CXS 352-2022).
XS353	Excluding products conforming to the Standard for Dried or Dehydrated Chilli Pepper and Paprika (CXS 353-2022).
TH1	Excluding products conforming to the Notification of the Ministry of Public Health Re: Flavoured milk
TH3	The amount and type of the sugar that intended to be used in an electrolyte drink must be complied with the requirements prescribed in the Notification of the Ministry of Public Health Re: Electrolyte Drinks.
TH33	For use INS 304 combination with INS 307b as antioxidant: INS 304 is permitted up to a maximum of 10 mg/kg and INS 307b is permitted up to a maximum of 10 mg/kg.

TH35	For use INS 307a,b,c combination with INS 304 or INS 300 or INS 301 or INS 302 as antioxidant: INS 307a,b,c are permitted up to a maximum of 30 mg/kg, singly or in combination and INS 304 or INS 300 or INS 301 or INS 302 are permitted up to a maximum of 50 mg/kg, singly or in combination
TH64	Except for use in herbs
TH69	Except for use in products conforming to the Notification of Ministry of Public Health Re: Tea Infusion and like products obtained from parts of plants that are processed by drying and may rough grinding or diminishing for consumption by boiling or infusing with water.
TH83	Except for use at 100 mg/kg in products conforming to the Standard for Chili Sauce (CXS 306-2011).

For Public Hearing Only