

FOOD ADDITIVE LISTING

E-Code	Chemical Name	Description	Remarks
100	Curcumin (C.I. 75300)	Colouring	Orange-yellow colouring extracted from the rhizome of a plant of the ginger family called <i>Curcuma longa</i> (turmeric)
101	Riboflavin/Lactofavin/Vitamin B ₂ *	Colouring/ Vitamin	Yellow or orange-yellow colouring manufactured from yeast or other fermenting organisms. May also be synthesised from xylene, ribose or alloxan
102	Tartrazine/FD&C Yellow 5 (C.I. 19140)	Colouring	Synthetic yellow colouring
104	Quinoline Yellow (C.I. 47005)	Colouring	Synthetic dull yellow colouring
107	Yellow 2G (C.I. 18965)	Colouring	Synthetic yellow colouring
110	Sunset Yellow FCF/FD&C Yellow 6 (C.I. 15985)	Colouring	Synthetic yellow colouring
120	Cochineal/Carmines (C.I. 75470)	Colouring	Natural red colouring which may be extracted from the bodies of female insects called <i>Dactilopius coccus</i>
122	Carmoisine/Azorubine (C.I. 14720)	Colouring	Synthetic red colouring
123	Amaranth/FD&C Red 2 (C.I. 16185)	Colouring	Synthetic purplish red colouring
124	Ponceau 4R/Cochineal Red A (C.I. 16255)	Colouring	Synthetic red colouring
127	Erythrosine/FD&C Red 3 (C.I. 45430)	Colouring	Synthetic cherry pink to red colouring
128	Red 2G (C.I. 18050)	Colouring	Synthetic red colouring
129	Allura Red AC/Food Red 17/FD&C Red 40 (C.I. 16035)	Colouring	Synthetic red colouring
131	Patent Blue V (C.I. 42051)	Colouring	Synthetic dark bluish-violet colour
132	Indigo Carmine/Indigotine/FD&C Blue 2 (C.I. 73015)	Colouring	Synthetic blue colouring
133	Brilliant Blue FCF/FD&C Blue 1 (C.I. 42090)	Colouring	Synthetic blue colouring

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140	Chlorophyll (C.I. 75810)*	Colouring	Natural olive to dark green colouring found in many plants. Solvents such as ethanol are used in the extraction of chlorophyll
141	Copper Complexes of Chlorophyll (C.I. 75810)*	Colouring	Olive-green colouring which is derived from the substitution of magnesium ion in chlorophyll with copper
142	Green S/Acid Brilliant Green BS/Food green S/Lissamine green (C.I. 44090)	Colouring	Synthetic green colouring
150	Caramel	Colouring	Dark brown colouring prepared by the controlled heat treatment of carbohydrates (e.g. glucose syrup, sucrose)
151	Brilliant Black BN (C.I. 28440)	Colouring	Synthetic black colouring
153	Carbon Black/Vegetable Carbon*	Colouring	Black colouring which may be prepared from animal charcoal or vegetable sources. The commercial source is mainly from plant material
154	Brown FK/Food Brown	Colouring	Synthetic brown colouring
155	Brown HT/Chocolate Brown HT (C.I. 20285)	Colouring	Synthetic brown colouring
160a	Alpha-/Beta-/Gamma-Carotene (C.I. 75130)*	Colouring	Orange-yellow colouring which is naturally found in many plants including in carrots. May be commercially synthesised in the laboratory
160b	Annatto/Bixin/Norbixin (C.I. 75120)*	Colouring	Yellow to peach colouring naturally found in the pericarp (seed coat) of the Annatto tree. May be extracted by means of water-soluble or oil-soluble methods
160c	Capsanthin/Capsorubin/Paprika extract*	Colouring	Red to orange colouring prepared by solvent extraction of the fruit pods and seeds of <i>Capsicum annum</i>
160d	Lycopene (C.I. 75125)*	Colouring	Natural red colouring extracted from tomatoes
160e	Beta-apo-8'-carotenal/Beta-8'-apocarotenal*	Colouring	Synthetic orange to yellowish-red colouring

E-Code	Chemical Name	Description	Remarks
160f	Ethyl ester of Beta-apo-8-carotenoic acid*	Colouring	Synthetic orange to yellow colouring
161a	Flavoxanthin*	Colouring	Yellow colouring which is a derivative of carotene (E160a). May contain other substances such as oils and fats derived from the source material
161b	Lutein*	Colouring	Natural yellow to reddish colouring taken from plant extract. May also be obtained from the same source as chlorophyll (E140)
161c	Cryptoxanthin*	Colouring	Yellow colouring present in plants, orange rind, egg yolk and butter
161d	Rubixanthin*	Colouring	Yellow colouring present in rosehips
161e	Violaxanthin*	Colouring	Yellow colouring taken from plants e.g. yellow pansies
161f	Rhodoxanthin*	Colouring	Yellow colouring found in the seeds of the yew tree
161g	Canthaxanthin (C.I. 40850)*	Colouring	Orange colouring isolated from some mushrooms. May be commercially produced as part of the synthesis of carotene (E160a)
162	Beet Red/Betanin/Betanidin	Colouring	Deep purplish-red colouring extracted from beetroot
163	Anthocyanins*	Colouring	Red, blue colouring extracted from grape-skin extract and/or red cabbage by means of water, methanol or ethanol
170	Calcium Carbonate/Chalk (C.I. 77220)*	Inorganic colouring	May be extracted from naturally occurring white mineral or animal bones
171	Titanium Dioxide (C.I. 77891)	Inorganic colouring	White colouring prepared from naturally occurring mineral ilmenite
172	Iron Oxides/Red: 77491/Black: 77499 (Yellow: C.I. 77492)	Inorganic colouring	Yellow, red, orange, brown and black colouring from naturally occurring pigments or iron
173	Aluminium (C.I. 77000)	Inorganic colouring	Naturally occurring metallic colour from bauxite

E-Code	Chemical Name	Description	Remarks
174	Silver (C.I. 77820)	Inorganic colouring	Metallic colour from naturally occurring metal
175	Gold (C.I. 77480)	Inorganic colouring	Metallic colour from naturally occurring metal
180	Pigment Rubine/Lithol Rubine BK (C.I. 15850)	Inorganic colouring	Synthetic red colouring
200	Sorbic Acid	Preservative	Naturally occurring in some fruits. May be synthetically manufactured from ketene
201	Sodium Sorbate	Preservative	Manufactured by neutralisation of sorbic acid (E200)
202	Potassium Sorbate	Preservative	Manufactured by neutralisation of sorbic acid (E200)
203	Calcium Sorbate	Preservative	Manufactured by neutralisation of sorbic acid (E200)
210	Benzoic Acid	Preservative	Naturally occurring in many edible berries, fruits and vegetables. May also be synthetically produced
211	Sodium Benzoate	Preservative	Sodium salt of benzoic acid (E210)
212	Potassium Benzoate	Preservative	Potassium salt of benzoic acid (E210)
213	Calcium Benzoate	Preservative	Calcium salt of benzoic acid (E210)
214	Ethyl 4-hydroxybenzoate/Ethyl para-hydroxybenzoate	Preservative	Manufactured from benzoic acid (E210)
215	Ethyl 4-hydroxybenzoate, Sodium Salt/Sodium ethyl para-hydroxybenzoate	Preservative	Manufactured from benzoic acid (E210)
216	Propyl 4-hydroxybenzoate/Propylparaben	Preservative	Manufactured from benzoic acid (E210)
217	Propyl 4-hydroxybenzoate, Sodium Salt	Preservative	Manufactured from benzoic acid (E210)
218	Methyl 4-hydroxybenzoate/Methylparaben	Preservative	Manufactured from benzoic acid (E210)
219	Methyl 4-hydroxybenzoate, Sodium Salt	Preservative	Manufactured from benzoic acid (E210)
220	Sulphur Dioxide	Preservative	Manufactured chemically by the combustion of sulphur or gypsum

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221	Sodium Sulphite	Preservative	Sodium salt of sulphurous acid
222	Sodium Hydrogen Sulphite/Sodium Bisulphite	Preservative	Sodium salt of sulphurous acid
223	Sodium Metabisulphite	Preservative	Sodium salt of sulphurous acid
224	Potassium Metabisulphite/Potassium Pyrosulphite	Preservative	Potassium salt of sulphurous acid
225	Potassium Sulphite	Preservative	Potassium salt of sulphurous acid
226	Calcium Sulphite	Preservative	Calcium salt of sulphurous acid
227	Calcium Hydrogen Sulphite/Calcium Bisulphite	Preservative	Calcium salt of sulphurous acid
230	Biphenyl/Diphenyl	Preservative	Synthetically produced by action of heat on benzene
231	2-Hydroxybiphenyl	Preservative	Manufactured from phenyl ether or dibenzofuran
232	Sodium Biphenyl-2-yl-oxide	Preservative	Synthetically produced
233	2-(Thiazol-4-yl) Benzimidazole	Preservative	Chemically synthesised
234	Nisin*	Preservative	Produced by the growth of a bacterium called <i>Streptococcus lactis</i> .
235	Natamycin/Pimaricin*	Preservative	Produced by the growth of a bacterium called <i>Streptomyces natalensis</i>
236	Formic Acid	Preservative	Produced commercially by heating carbon monoxide and sodium hydroxide under pressure and decomposing the resulting sodium formate with sulphuric acid
237	Sodium Formate	Preservative	Sodium salt of formic acid (E236)
238	Calcium Formate	Preservative	Calcium salt of formic acid (E236)
239	Hexamine	Preservative	Manufactured from formaldehyde and ammonia
249	Potassium Nitrite	Preservative	Potassium salt of nitrous acid
250	Sodium Nitrite	Preservative	Manufactured from sodium nitrate by bacterial or chemical actions

E-Code	Chemical Name	Description	Remarks
251	Sodium Nitrate	Preservative	Naturally occurring mineral
252	Potassium Nitrate/Saltpetre*	Preservative	Naturally occurring mineral. May also be artificially produced from vegetable material and waste animal
260	Acetic Acid*	Food Acid	Commercially manufactured by the action of methanol and carbon monoxide. The acetic acid in vinegar may be produced by the action of bacterium <i>Acetobacter</i> on alcohol
261	Potassium Acetate	Food Acid	Potassium salt of acetic acid (E260)
262	Sodium Acetate	Food Acid	Sodium salt of acetic acid (E260)
263	Calcium Acetate	Food Acid	Calcium salt of acetic acid (E260)
264	Ammonium Acetate	Food Acid	Ammonium salt of acetic acid (E260)
270	Lactic Acid*	Food Acid	Commercially produced by heat treatment of carbohydrate, such as whey, and fermented by bacteria such as <i>Bacillus acidilacti</i> , <i>Lactobacillus delbueckii</i> or <i>L. bulgaricus</i>
280	Propionic Acid*	Preservative	May be commercially derived from natural gas or from wood pulp waste liquor by the fermentation activity of <i>Propionibacteria</i>
281	Sodium Propionate*	Preservative	Sodium salt of propionic acid (E280)
282	Calcium Propionate*	Preservative	Calcium salt of propionic acid (E280)
283	Potassium Propionate*	Preservative	Potassium salt of propionic acid (E280)
290	Carbon Dioxide	Propellant	Naturally occurring. May also be produced by way of fermentation or acid-carbonate reaction
296	Malic Acid (DL- or L-)	Food Acid	Commercially synthesised by means of heating malic with sulphuric acid
297	Fumaric Acid*	Food Acid	Commercially prepared by glucose fermentation using fungi such as <i>Rhizopus nigricans</i>

E-Code	Chemical Name	Description	Remarks
300	L-Ascorbic Acid/Vitamin C*	Antioxidant/ Vitamin	Occurs naturally in many fruits and vegetables. May be synthesised from the hydrogenation of glucose to sorbitol and its eventual conversion to ascorbic acid. May also be biologically synthesised through means of fermentation
301	Sodium Ascorbate	Antioxidant/ Vitamin	Synthetic sodium salt of ascorbic acid (E300)
302	Calcium Ascorbate	Antioxidant/ Vitamin	Synthetic calcium salt of ascorbic acid (E300)
303	Potassium Ascorbate	Antioxidant/ Vitamin	Synthetic potassium salt of ascorbic acid (E300)
304	Ascorbyl Palmitate*	Antioxidant/ Vitamin	Ascorbic acid ester comprising ascorbic acid and palmitic acid
306	Tocopherol Concentrate, Mixed/Vitamin E	Antioxidant/ Vitamin	Extracts from soya bean oil, rice germ, wheat germ, maize and green leaves
307	Synthetic Alpha-Tocopherol	Antioxidant/ Vitamin	Manufactured by chemical synthesis
308	Synthetic Gamma-Tocopherol	Antioxidant/ Vitamin	Manufactured by chemical synthesis
309	Synthetic Delta-Tocopherol	Antioxidant/ Vitamin	Manufactured by chemical synthesis
310	Propyl Gallate	Antioxidant	Manufactured from gallic acid found in the tannins of nut galls. May also be produced from the hydrolysis of tannase, which may occur in spent fungal broth
311	Octyl Gallate	Antioxidant	Manufactured from gallic acid found in the tannins of nut galls. May also be produced from the hydrolysis of tannase, which may occur in spent fungal broth
312	Dodecyl Gallate	Antioxidant	Manufactured from gallic acid found in the tannins of nut galls. May also be produced from the hydrolysis of tannase, which may occur in spent fungal broth
317	Erythorbic Acid/Iso-ascorbic Acid*	Antioxidant	Commercially produced from sucrose by fermentation with <i>Penicillium sp.</i>

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318	Sodium Erythorbate/Sodium Iso-Ascorbate*	Antioxidant	Sodium salt of erythorbic acid (E317)
319	tert-Butylhydroquinone/TBHQ*	Antioxidant	Derived from petroleum
320	Butylated Hydroxyanisole (BHA)*	Antioxidant	Commercially prepared from p-methoxyphenol and isobutene
321	Butylated Hydroxytoluene (BHT)*	Antioxidant	Prepared synthetically from p-cresol and isobutylene
322	Lecithins*	Emulsifier/ Antioxidant	Obtained from animal or vegetable materials through physical procedures. Most lecithin are commercially obtained from soya beans
325	Sodium Lactate*	Food Acid	Sodium salt of lactic acid (E270)
326	Potassium Lactate*	Food Acid	Potassium salt of lactic acid (E270)
327	Calcium Lactate*	Food Acid	Calcium salt of lactic acid (E270)
328	Ammonium Lactate*	Food Acid	Ammonium salt of lactic acid (E270)
329	Magnesium Lactate*	Food Acid	Magnesium salt of lactic acid (E270)
330	Citric Acid*	Food Acid	Commercially prepared by the fermentation of molasses with fungal strains of <i>Aspergillus niger</i> . May also be isolated from pineapple by-products and low-grade lemons
331	Sodium Citrates*	Food Acid	Sodium salt of citric acid (E330)
332	Potassium Citrates*	Food Acid	Potassium salt of citric acid (E330)
333	Calcium Citrates*	Food Acid	Calcium salt of citric acid (E330)
334	Tartaric Acid*	Food Acid	Most commercially available tartaric acid is manufactured as a by-product of the wide industry. May also be extracted from tamarind pulp
335	Sodium Tartrate*	Food Acid	Sodium salt of tartaric acid (E334)
336	Potassium Tartrate/Potassium Hydrogen Tartrate/Cream of Tartar *	Food Acid	By-product of the wine industry
337	Potassium Sodium Tartrate*	Food Acid	Derivative of tartaric acid (E334)

E-Code	Chemical Name	Description	Remarks
338	Phosphoric Acid/Orthophosphoric Acid	Miscellaneous	Manufactured from phosphate ore
339	Sodium Phosphates	Mineral Salt	Sodium salt of phosphoric acid (E338)
340	Potassium Phosphates	Mineral Salt	Potassium salt of phosphoric acid (E338)
341	Calcium Phosphates	Mineral Salt	Calcium salt of phosphoric acid (E338)
343	Magnesium Phosphates	Mineral Salt	Naturally occurring mineral
350	Sodium Malate/Sodium Hydrogen Malate	Food Acid	Sodium salt of malic acid (E296)
351	Potassium Malate	Food Acid	Potassium salt of malic acid (E296)
352	Calcium Malate/Calcium Hydrogen Malate	Food Acid	Calcium salt of malic acid (E296)
353	Metatartaric Acid*	Sequestrant	Prepared from tartaric acid (E334)
355	Adipic Acid/Hexanedioic Acid	Buffer	Commercially produced by oxidising cyclohexanol with concentrated nitric acid
357	Potassium Adipate	Buffer	Potassium salt of adipic acid (E355)
363	Succinic Acid*	Buffer/ Food Acid*	Commercially prepared from acetic acid (E260)
365	Sodium Fumarate*	Food Acid	Sodium salt of fumaric acid (E297)
366	Potassium Fumarate*	Food Acid	Potassium salt of fumaric acid (E297)
367	Calcium Fumarate*	Food Acid	Calcium salt of fumaric acid (E297)
370	1,4-Heptonolactone	Sequestrant	Prepared from hydroxycarboxylic acid
375	Niacin/Nicotinic Acid/Nicotinamide	Vitamin	Commercially prepared by the oxidation of nicotine with concentrated nitric acid
380	Triammonium Citrate*	Buffer	Ammonium salt of citric acid (E330)
381	Ammonium Ferric Citrate*	Dietary Supplement	Prepared from citric acid (E330)
385	Calcium Disodium EDTA	Chelating Agent	Synthetically prepared
400	Alginic Acid	Vegetable Gum	Extracted from brown seaweeds such as the species of <i>Laminaria</i> , <i>Macrocystis</i> and <i>Ascophyllum</i>

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401	Sodium Alginate	Vegetable Gum	Sodium salt of alginic acid (E400)
402	Potassium Alginate	Vegetable Gum	Potassium salt of alginic acid (E400)
403	Ammonium Alginate	Vegetable Gum	Ammonium salt of alginic acid (E400)
404	Calcium Alginate	Vegetable Gum	Calcium salt of alginic acid (E400)
405	Propane-1,2-Diol Alginate/Propylene Glycol Alginate/Alginate Ester	Vegetable Gum	Propylene glycol ester of alginic acid (E400)
406	Agar/Agar-Agar/Japanese Isinglass	Vegetable Gum	Extracted from red seaweeds such as the <i>Gelidium amansii</i> . May also be taken from members of the related red algae Rhodophyceae
407	Carrageenan/Irish Moss	Vegetable Gum	Occurs naturally in red seaweeds belonging to the Gigartinales, Solieriaceae, Hypnaceae and Furcellariaceae families
410	Locust Bean Gum/Carob Bean Gum	Vegetable Gum	Taken from the Locust or Carob tree (<i>Ceratonia siliqua</i>), which is an evergreen tree belonging to the Leguminosae or pea family
412	Guar Gum	Vegetable Gum	Extracted from the seeds of <i>Cyamopsis tetragonolobus</i> , or <i>C. psoraloides</i> , a member of the pea family
413	Tragacanth/Gum Tragacanth	Vegetable Gum	Extracted from the trunk and branches of <i>Astragalus gummifier</i> and other species of the pea family
414	Acacia/Gum Arabic	Vegetable Gum	Occurs naturally in the stems and branches of <i>Acacia senegal</i> and members of the pea family
415	Xanthan Gum/Corn Sugar Gum*	Vegetable Gum	Produced by the fermentation of carbohydrate using a bacterium known as <i>Xanthomonas campestris</i>
416	Karaya Gum/Sterculia Gum	Vegetable Gum	Occurs naturally in the trunk and stem of the tree <i>Sterculia urens</i>

E-Code	Chemical Name	Description	Remarks
420	Sorbitol/Sorbitol Syrup*	Humectant	Commercially produced from glucose by hydrogenation or electrolytic reduction
421	Mannitol/Manna Sugar	Humectant	Prepared from seaweed or manna, the dried exudate of <i>Fraxinus ornus</i> . May be commercially prepared by the hydrogenation of invert sugar, monosaccharides and sucrose
422	Glycerol/Glycerin*	Humectant	Industrial by-product in the manufacture of soaps, candles and fatty acids from oils and fats. May also be synthesised from propylene or by the fermentation of sugars
430	Polyoxyethylene (8) Stearate*	Emulsifier	Synthesised using stearic acid (E570)
431	Polyoxyethylene (40) Stearate*	Emulsifier	Synthesised using stearic acid (E570)
432	Polyoxyethylene (20) Sorbitan Monolaurate/Polysorbate 20/Tween 20*	Emulsifier	Lauric ester of sorbitol and sorbitol anhydride
433	Polyoxyethylene (20) Sorbitan Mono-Oleate/Polysorbate 80/Tween 80*	Emulsifier	Oleic ester of sorbitol and sorbitol anhydride
434	Polyoxyethylene (20) Sorbitan Monopalmitate/Polysorbate 40/Tween 40*	Emulsifier	Palmitate ester of sorbitol and sorbitol anhydride
435	Polyoxyethylene (20) Sorbitan Monostearate/Polysorbate 60/Tween 60*	Emulsifier	Stearic acid ester of sorbitol and sorbitol anhydride
436	Polyoxyethylene (20) Sorbitan Tristearate/Polysorbate 65/Tween 65*	Emulsifier	Stearic acid ester of sorbitol and sorbitol anhydride
440a	Pectin	Stabiliser/ Thickening Agent	Apple residues and orange pith are commercial sources of pectin
440b	Amidated Pectin	Emulsifier/ Stabiliser	Derived from the treatment of pectin (E440a) with ammonia
441	Gelatine*	Emulsifier/ Stabiliser	Obtained by boiling animal skin (usually cattle or pig's), ligaments, bones, or any tissue that contains collagen
442	Ammonium Phosphatides/Emulsifier YN	Emulsifier/ Stabiliser	Prepared synthetically

E-Code	Chemical Name	Description	Remarks
450	Sodium and Potassium Metaphosphates, Polyphosphates and Pyrophosphates	Mineral Salt	Sodium and potassium salt of phosphoric acid (E338)
460	Microcrystalline Cellulose/Powdered Cellulose	Anticaking Agent	Prepared from the cellulose component of plant cell wall
461	Methylcellulose/Cologel/Methocel	Vegetable Gum	Prepared from plant cellulose
463	Hydroxypropylcellulose	Vegetable Gum	Prepared from plant cellulose
464	Hydroxypropyl-Methylcellulose	Vegetable Gum	Prepared from plant cellulose
465	Ethylmethylcellulose	Vegetable Gum	Prepared from plant cellulose
466	Sodium Carboxymethylcellulose/CMC	Vegetable Gum	Prepared from plant cellulose
469	Sodium Caseinate	Emulsifier/Stabiliser	Derived from the protein of cow's milk
470	Sodium, Potassium and Calcium Salts of Fatty Acids*	Emulsifier/Stabiliser	Prepared from fatty acids
471	Mono-and Diglycerides of Fatty Acids*	Emulsifier/Stabiliser	Commercially prepared from glycerin (E422) and fatty acids
472	Various Esters of Glycerol*	Emulsifier/Stabiliser	Prepared from esters of glycerol and fatty acids
473	Sucrose Esters of Fatty Acids*	Emulsifier/Stabiliser	Prepared from esters of glycerol and sucrose
474	Sucroglycerides*	Emulsifier/Stabiliser	Prepared by the action of sucrose on natural triglycerides (from lard, tallow, palm oil, etc)
475	Polyglycerol Esters of Fatty Acids*	Emulsifier/Stabiliser	Prepared in the laboratory
476	Polyglycerol Polyricinoleate*	Emulsifier/Stabiliser	Prepared from castor oil and glycerol esters
477	Propane-1,2-Diol Esters of Fatty Acids*	Emulsifier/Stabiliser	Prepared from propylene glycol
481	Sodium Stearoyl-2-Lactylate*	Emulsifier/Stabiliser	Prepared from lactic acid (E270)
482	Calcium Stearoyl-2-Lactylate*	Emulsifier/Stabiliser	Prepared from lactic acid (E270)

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483	Stearyl Tartrate*	Emulsifier/ Stabiliser	Prepared from tartaric acid (E334)
491	Sorbitan Monostearate*	Emulsifier/ Stabiliser	Prepared synthetically from stearic acid (E570) and sorbitol (E420)
492	Sorbitan Tristearate/Span 65*	Emulsifier/ Stabiliser	Prepared synthetically from stearic acid (E570) and sorbitol (E420)
493	Sorbitan Monolaurate/Span 20*	Emulsifier/ Stabiliser	Prepared synthetically from sorbitol (E420) and lauric acid
494	Sorbitan Monooleate/Span 80*	Emulsifier/ Stabiliser	Prepared synthetically from sorbitol (E420) and oleic acid
495	Sorbitan Monopalmitate/Span 40*	Emulsifier/ Stabiliser	Prepared synthetically from sorbitol (E420) and palmitic acid
500	Sodium Carbonate/Sodium Bicarbonate/Baking Soda	Mineral Salt	Synthetically prepared. May also be manufactured by the Solvay process or electrolytically from sea water
501	Potassium Carbonate/Potassium Hydrogen Carbonate	Mineral Salt	Prepared by saturating a concentrated solution of potassium carbonate with carbon dioxide
503	Ammonium Bicarbonate/Ammonium Hydrogen Carbonate	Mineral Salt	Prepared by passing excess carbon dioxide through concentrated ammonia water
504	Magnesium Carbonate	Mineral Salt	May be prepared by mixing boiling concentrated solutions of magnesium sulphate and sodium carbonate
507	Hydrochloric Acid	Food Acid	Industrially produced by the reaction of sodium chloride and sulphuric acid
508	Potassium Chloride	Salt Substitute	Naturally occurs as a saline residue associated with rock salt
509	Calcium Chloride	Mineral Salt	Obtained as a by-product of the Solvay process and is also a product from natural salt brines
510	Ammonium Chloride	Flour Treatment Agent	Synthetically prepared

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511	Magnesium Chloride	Firming Agent	Prepared from magnesium ammonium chloride hexahydrate, in the presence of hydrochloric acid
513	Sulphuric Acid	Food Acid	Commercially prepared by the 'contact' or 'chamber' process
514	Sodium Sulphate	Diluent	Naturally occurring
515	Potassium Sulphate	Salt Substitute	Naturally occurring
516	Calcium Sulphate	Flour Treatment Agent	Naturally occurring
518	Magnesium Sulphate	Dietary Supplement/ Firming Agent	Naturally occurring
519	Cupric Sulphate/Copper Sulphate	Preservative/ Colour Fixative	Industrially prepared by spraying hot dilute sulphuric acid on to scrap copper in a lead-lined tower
524	Sodium Hydroxide	Neutralising Agent	Prepared by electrolysis from brine, or precipitated from sodium carbonate and lime solution
525	Potassium Hydroxide	Oxidising Agent	Industrially prepared by electrolysis of potassium chloride
526	Calcium Hydroxide	Neutralising Agent	Prepared by the hydration of lime
527	Ammonium Hydroxide	Alkali	Prepared from ammonia gas
528	Magnesium Hydroxide	Alkali	Commercially prepared from magnesite ores
529	Calcium Oxide	Alkali	Prepared from limestone
530	Magnesium Oxide	Alkali	Commercially prepared from magnesite ores
535	Sodium Ferrocyanide	Anticaking Agent	Synthetically produced
536	Potassium Ferrocyanide	Anticaking Agent	Commercially prepared as a by-product in the purification of coal gas

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540	Dicalcium Diphosphate	Buffer	Naturally occurring mineral. May also be synthetically produced
541	Sodium Aluminium Phosphate	Aerator/ Emulsifying Salt	Prepared from phosphoric acid (E338)
542	Edible Bone Phosphate/Bone Meal*	Anticaking Agent	Extract from animal bones
544	Calcium Polyphosphates*	Emulsifying Salt	Calcium salts of polyphosphoric acid
545	Ammonium Polyphosphates	Emulsifying Salt	Ammonium salts of polyphosphoric acid
551	Silicon Dioxide/Silica Salt	Anticaking Agent	Rock-forming mineral and sand which is composed mainly of quartz or flint
552	Calcium Silicate	Anticaking Agent	Commercially prepared from lime and diatomaceous earth
553a	Magnesium Silicate/Magnesium Trisilicate	Anticaking Agent	Synthetic compound of magnesium oxide and silicon dioxide. May also be prepared from sodium silicate and magnesium sulphate
553b	Talc	Anticaking Agent	Naturally occurring mineral
554	Aluminium Sodium Silicate/Sodium Aluminosilicate	Anticaking Agent	Prepared synthetically from quartz and gibbsite
556	Aluminium Calcium Silicate	Anticaking Agent	Naturally occurring mineral
558	Bentonite	Anticaking Agent	Naturally occurring
559	Kaolin	Anticaking Agent	Naturally occurring
570	Stearic Acid*	Anticaking Agent	Naturally occurring fatty acid found in all animal fats and vegetable oils. May be prepared synthetically for commercial use
572	Magnesium Stearate*	Anticaking Agent	Magnesium salt of stearic acid (E570)

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575	Glucono Delta-Lactone*	Sequestrant	Prepared by the oxidation of glucose
576	Sodium Gluconate	Sequestrant	Sodium salt of gluconic acid
577	Potassium Gluconate	Sequestrant	Potassium salt of gluconic acid
578	Calcium Gluconate	Sequestrant	Calcium salt of gluconic acid
579	Ferrous Gluconate	Colouring/ Flavouring	Prepared from barium gluconate and ferrous sulphate
620	L-Glutamic Acid*	Flavour Enhancer	Commercially prepared by the fermentation of carbohydrate by a bacterium e.g. <i>Micrococcus glutamicus</i>
621	Monosodium Glutamate/MSG*	Flavour Enhancer	Sodium salt of glutamic acid (E620)
622	Monopotassium Glutamate*	Flavour Enhancer	Potassium salt of glutamic acid (E620)
623	Calcium Glutamate*	Flavour Enhancer	Calcium salt of glutamic acid (E620)
627	Disodium Guanylate*	Flavour Enhancer	Sodium salt of guanylic acid, a widely occurring nucleotide found in yeast extract and sardines. May be synthetically prepared from commercial use
631	Disodium Inosinate*	Flavour Enhancer	Sodium salt of inosinic acid, found in meat extract and sardines
635	Sodium 5'-Ribonucleotide*	Flavour Enhancer	Mixture of disodium guanylate (E627) and disodium inosinate (E631)
636	Maltol	Flavour Enhancer	Occurs naturally in the bark of larch trees, pine needles and roasted malt. May also be obtained by the alkaline hydrolysis of streptomycin salt
637	Ethyl Maltol	Flavour Enhancer	Prepared from maltol (E636)
900	Dimethylpolysiloxane/Dimethicone	Antifoaming Agent	A mixture of liquid dimethylpolysiloxane and silicon gel or silicon dioxide
901	Beeswax*	Glazing Agent	Naturally occurring from bee honeycomb. White beeswax is bleached and purified

E-Code	Chemical Name	Description	Remarks
903	Carnauba Wax	Glazing Agent	Obtained from the surface of leaves of <i>Copernicia cerifera</i> , a Brazilian wax palm
904	Shellac*	Glazing Agent	Obtained from the resin produced by lac insect (<i>Laccifer lacca</i>)
905	Mineral Oil/Petrolatum	Glazing Agent	Derived from petroleum
907	Refined Microcrystalline Wax	Glazing Agent	Derived from petroleum
920	L-Cysteine Hydrochloride*	Flour Treatment Agent	Manufactured from animal hair and chicken feathers
924	Potassium Bromate	Flour Treatment Agent	Synthetically produced
925	Chlorine	Preservative/ Bleaching Agent	Commercially produced by electrolysis
926	Chlorine Dioxide	Bleaching Agent/ Improving Agent	Synthetically prepared
927	Azodicarbonamide/Azoformamide	Improving Agent	Synthetically prepared
928	Benzoyl Peroxide/Dibenzoyl Peroxide	Bleaching Agent	Synthetically prepared
931	Nitrogen	Propellant	Industrially produced by the reduction of ammonia or by the fractional distillation of liquid air
932	Nitrous Oxide	Propellant	Industrially produced by the thermal decomposition of ammonium nitrate
950	Acesulphame Potassium/Sunett	Artificial Sweetener	Potassium salt of 6-methyl-1,2,3-oxathiazin-4(3H)-1,2,2-dioxide
951	Aspartame/Nutrasweet*	Artificial Sweetener	Commercially produced by combining two amino acids together, namely L-phenylalanine and L-aspartic acid

E-Code	Chemical Name	Description	Remarks
952	Cyclamic and its Calcium and Sodium Salts	Artificial Sweetener	Manufactured by many different methods
954	Saccharin and its Calcium and Sodium Salts	Artificial Sweetener	Manufactured by many different methods
957	Thaumatococcus	Artificial Sweetener	Derived from an African plant called <i>Thaumatococcus daniellii</i>
965	Hydrogenated Glucose Syrup*	Humectant	Derived from starches, which originate from many different sources, and broken down by enzymes and water to form glucose, oligosaccharides, followed by maltitol and sorbitol (E420)
967	Xylitol	Sweetener	Commercially produced as a waste product of the pulp industry
1200	Polydextrose*	Miscellaneous	Manufactured from glucose, citric acid and sorbitol
1201	Polyvinylpyrrolidone	Miscellaneous	Commercially produced from acetylene, hydrogen, formaldehyde and ammonia
1202	Polyvinyl Polypyrrolidone	Miscellaneous	It is the insoluble form of polyvinylpyrrolidone (E1201)
1400	Dextrin	Thickener	May be produced by the dry heating of unmodified starch or in the presence of acids and buffers. Starches used are mainly from corn (maize) and tapioca
1403	Bleached Starch	Thickener	May be obtained by treating native starch with various chemicals including hydrogen peroxide, sodium chlorite or sulphur dioxide
1404	Oxidised Starch	Thickener	Produced by treating native starch with sodium hypochlorite
1405	Enzyme-treated Starch*	Thickener	Produced by subjecting corn starch to acid-enzyme treatment to yield glucose, maltose and higher oligosaccharides

E-Code	Chemical Name	Description	Remarks
1410	Monostarch Phosphate	Thickener	Produced by the esterification of native starch with orthophosphoric acid, sodium or potassium orthophosphate, or sodium tripolyphosphate
1412	Distarch Phosphate	Thickener	Produced by the esterification of native starch with sodium trimetaphosphate or phosphorus oxychloride
1413	Phosphated Distarch Phosphate	Thickener	Produced by the esterification of native starch with phosphate, and dually stabilised with a 'monosubstituent group' of phosphate
1414	Acetylated Distarch Phosphate	Thickener	Produced by the esterification of native starch with sodium trimetaphosphate or phosphorus oxychloride, and stabilised with a 'monosubstituent group' of acetate
1420	Starch Acetate Esterified with Acetic Anhydride	Thickener	Produced by the esterification of native starch with a mixed anhydride of adipic and acetic anhydride, and stabilised with a 'monosubstituent group' of acetate
1421	Starch Acetate Esterified with Vinyl Acetate	Thickener	Produced by the esterification of native starch with monosubstituent groups of vinyl acetate
1422	Acetylated Distarch Adipate	Thickener	Produced by the esterification of native starch with a mixed anhydride of adipic and acetic anhydride
1440	Hydroxypropyl Starch	Thickener	Produced by treating native starch with the hydroxypropyl group
1442	Hydroxypropyl Distarch Phosphate	Thickener	Produced by the esterification of native starch with phosphate, and stabilised with a monosubstituent hydroxyl group
1450	Starch, Sodium Octenylsuccinate	Thickener	Produced by treating native starch with an octenylsuccinate half ester monosubstituent group
1505	Triethyl Citrate/Ethyl Citrate	Miscellaneous	Bitter oily liquid which is soluble in water and can be mixed with alcohol

E-Code	Chemical Name	Description	Remarks
1510	Ethyl Alcohol/Ethanol*	Miscellaneous	Produced by the fermentation of carbohydrates. May also be obtained from ethylene, acetylene or liquors from waste sulphites. Other manufacturing process includes hydrolysis of ethyl sulphate or by the oxidation of methane
1518	Triacetin/Glycerol Triacetate*	Miscellaneous	Produced by the acetylation of glycerol
1520	Propylene Glycol*	Miscellaneous	Commercially produced from propylene, or by heating glycerol with sodium hydroxide, or by reacting propylene oxide with water

* Syubhah / Doubtful (either by way of its source or manufacturing process)

NOTE: The above list serves as a general guideline and not limited to and/or conclusive.