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Class I	✓/Cereal products
Class II	Sugars, honey, syrups, jams, marmalades, jellies and certain spreads
Class III	✓Nuts and related products
Class IV	✓, Potatoes and related products
Class V	Vegetables, legumes, mushrooms
Class VI	✓Fruits and related products
Class VII	✓Meat, poultry and related products
Class VIII	✓. Fish, shell-fish and related products
Class IX	Milk, milk products and related products such as cheese
Class X	Eggs and related products (this Class is limited to domestic birds' eggs only)
Class XI	Fats and oils, including butter and margarine
Class XII	Beverages and drinks
Class XIII	Confectioneries, including chocolate and related products
Class XIV	Seasonings, condiments and spices
Class XV	Mixed products such as ready-prepared dishes
Appendix I	✓ Authorized food colourings
Appendix II	Cumulative alphabetical index of food additives
Appendix III	Glossary