

TABLE OF CONTENTS

	<u>Page</u>
INTRODUCTION	1
SPECIFICATIONS	3
Activated Vegetable Carbon	4
Allura Red AC	8
Aluminium Powder	10
Anthocyanine Colour from Grape Skin	14
Azorubine	17
Benzoin Gum	19
Brilliant Black BN	22
Butylated Hydroxyanisole (BHA)	25
Butylated Hydroxytoluene (BHT)	28
Caramel Colour (Plain)	30
Caramel Colour (Ammonia process)	42
Caramel Colour (Ammonia-Sulfite Process)	50
Carmine: Aluminium Lake and Aluminium Calcium Lake of Carminic Acid	52
Carthamus Red	55
Carthamus Yellow	58
Chlorophyllin Copper Complex. Sodium and Potassium Salts	60
Chocolate Brown HT	63
Citranaxanthin	65
Diatomaceous Earth	68
Fast Red E	71

	<u>Page</u>
Food Green S	73
Karaya Gum	75
Lactic Acid	79
Lithol Rubine BK	84
Mineral Oil	86
Mixed Tocopherols Concentrate	91
Patent Blue V	92
Ponceau 4R	95
Quinoline Yellow	98
Red 2C	100
Saffron	102
Sucrose Acetate Isobutyrate	104
L(+)-Tartaric Acid	108
DL-Tartaric Acid	110
Tertiary Butylhydroquinone (TBHQ)	112
Titanium Dioxide	120
alpha-Tocopherol	130
Tragacanth Gum	133
Xanthan Gum	136
Xylitol	144
Yellow 2G	147
Annex 1 General Method for Aromatic Amines in Synthetic Food Colours	149
Annex 2 Method for the determination of Dye Content in Synthetic Food Colours	153

CONTENTS BY MAJOR FUNCTIONAL USE

	<u>Page</u>
I. ANTIOXIDANTS	
Butylated Hydroxyanisole (BHA)	25
Butylated Hydroxytoluene (BHT)	28
Mixed Tocopherols Concentrate	91
Tertiary Butylhydroquinone (TBHQ)	112
alpha-Tocopherol	130
II. FOOD COLOURS	
Allura Red AC	8
Aluminium Powder	10
Anthocyanine Colour from Grape Skin	14
Azorubine	17
Brilliant Black PN	22
Caramel Colour (Plain)	30
Caramel Colour (Ammonia Process)	42
Caramel Colour (Ammonia-Sulfite Process)	50
Carmine: Aluminium Lake and Aluminium Calcium Lake of Carminic Acid	52
Carthamus Red	55
Carthamus Yellow	58
Chlorophyllin Copper Complex. Sodium and Potassium Salts	60
Chocolate Brown HT	63
Citranaxanthin	65
Fast Red E	71
Food Green S	73

	<u>Page</u>
Lithol Rubin BK	84
Patent Blue V	92
Ponceau 4R	95
Quinoline Yellow	98
Red X	100
Saffron	102
Titanium Dioxide	120
Yellow 2G	147
Annex 1 General Method for Aromatic Amines in Synthetic Food Colours	149
Annex 2 Method for the determination of Dye Content in Synthetic Food Colours.....	153
 III. THICKENERS	
Karaya Gum	75
Tragacanth Gum	133
Xanthan Gum	136
 IV. MISCELLANEOUS FOOD ADDITIVE,	
Activated Vegetable Carbon	4
Benzoin Gum	19
Diatomaceous Earth	68
Lactic Acid	79
Mineral Oil	86
Sucrose Acetate Isobutyrate'	104
L(+)-Tartaric Acid	108
DL-Tartaric Acid	110
Xylitol	144